

An Old-Fashioned Love Song.  
Tell me what within her eyes  
Makes the forgotten spring arise,  
And all the day it kind she looks,  
Flow to a tune like tinkling brooks:  
Tell me why, if but her voice  
Falls on men's ears, their souls rejoice;  
Tell me why, if only she  
Doth come into the company,  
All spirits straight enkindled are,  
As if a moon lit up a star.  
  
Tell me this that's writ above,  
And I will tell you why I love.  
  
Tell me why the foolish wind  
To her tresses ever kind,  
Only blows them in such wise  
As lends her beauty some surprise:  
Tell me why no changing year  
Can change from spring, if she appear:  
Tell me why to see her face  
Brought in all folk else a grace  
That makes them fair, as love of her  
Did to a gentler nature stir:  
  
Tell me why, if she but go  
Alone across the fields of snow  
All fancies of the springs of old  
Within a lover's breast grow bold:  
Tell me why, when her ho sees,  
Within him stirs an April breeze:  
And all that in his secret heart  
Most sacredly was set apart,  
And most was hidden, then avails,  
At the sweet joy her coming makes.  
  
Tell me what is writ above,  
And I will tell you why I love.  
—H. C. Banner.

### THE NEW COOK.

"There is one thing you mustn't forget Tom!"  
"What's that, Emma?"  
"To engage a cook. The new girl is good for nothing, and the other can't do everything. Young or old, man or woman, I don't care, only send me a competent cook by eleven o'clock this morning."  
"Don't look so desperate, Emma, I'll remember. I want things myself in pretty good style for Maxwell; he is used to it—fond of good dinners; I'll send a first-class man cook," and Mr. Thomas South disappeared with an assuring nod. He had a proverbially poor memory, as pretty Emma South knew very well; yet in this desperate emergency she was obliged to trust him.  
During the two years she had been in charge of her widowed brother's family they had been blessed with a skilful cook; but Jane had recently married, and her place was supplied by one who proved incapable.  
Just at this juncture Mr. South received tidings that his deceased wife's favorite brother, Arthur Maxwell, who had just returned from abroad, would visit him. From the first Miss South had been nervous over the responsibility of entertaining this reported elegant young man whom she had never seen.  
It was half past eight o'clock when Mr. South left his home. He was expected to return with Mr. Maxwell at half past four.  
"There," sighed Emma, when two hours after her brother's departure, the house was in its usual exquisite order, and the materials and flowers for dinner had arrived, "if Tom doesn't forget, and if he sends a good cook, everything will be lovely."  
She hardly dared think of Tom's poor memory, or of the possibility that a cook might not arrive. Precisely at eleven o'clock the door bell rang. She answered the summons herself. A medium-sized, well-dressed, modest-looking young man stood at the entrance.  
"I am glad you are so punctual; I feared you should be disappointed," she said, leading the way to the kitchen. "We are expecting company from abroad and must have a first-class dinner. What is your name?"  
The man's reply was faint, but Miss South thought she understood it.  
"Mac? Why, you do not look like an Irishman. Are you a competent cook?"  
The smile of the young man was puzzling as he replied, "I'll do my best."  
"There's nothing in the house but cold chicken," continued Emma, unconsciously wringing her little hands as she continued to address the new cook, who certainly listened very attentively. "But my brother has sent some pigeons—to be roasted, I suppose."  
"Yes'm."  
"Can you make a celery salad?"  
"I think so."  
"And Mayonnaise sauce for the cold chicken?"  
"Yes'm."  
"Can you make French soup?"  
"I can."  
"Oh, well; I think then you will do."  
"Be sure the vegetables are not overdone, and the coffee good—my brother is very particular about his coffee. And we will have a Florentine pudding?" with an inquiring look.  
"Yes'm."

The new cook, girding himself with one of the white towels that lay on the dresser, turned his attention to the range fire.  
Quite reassured, Emma graciously added:  
"I will lay the table today, Mac, also attend to the fruits and flowers; and the young housekeeper withdrew."  
She piled the dishes with rosy pears, golden oranges and white grapes; filled the vases with roses, lilies and ferns, and placed dainty glasses, filled with amber jelly on the table.  
"I'll not go near the kitchen. Mac ought to be capable and I believe will prove a treasure," Emma commented as she went to her room.  
"I wonder if Mr. Arthur Maxwell is very fastidious in the matter of dress," she mused, standing before the glass, and what his first impression will be. I should like to have poor Ally's brother like me."  
At length the bracelets were clasped, and the last touch given to her toilet, and Emma repaired to the drawing-room.  
Carriages passed, but none stopped at her door.  
At the usual hour Mr. South's latch-key rattled in the door, and the dinner-bell rang.  
"Has Arthur come?" he asked, as Emma went to meet him.  
"No," she answered, "and I am so disappointed."  
"Very strange," mused her brother, leading the way to the dining-room. "I hadn't the least doubt—Why, my dear fellow," seizing by the shoulder the new cook, who also acted as butler, was just placing a soup tureen on the table, "my dear fellow, how is this? Emma said you didn't come."  
"Tom," she gasped, "is that Mr. Maxwell? I—I thought it was the new cook."  
"I came earlier than I expected—in time to make myself useful," and Mr. Maxwell, divesting himself of the white towel, bowed and extended his hand.  
"I was so anxious—I didn't look at you twice. Oh, Mr. Maxwell, can you excuse me?" stammered Emma.  
"If my dinner is a success there will be nothing to excuse. I have enjoyed this little joke exceedingly," he replied. "I learned to cook when a student in Paris and have been rather proud of my culinary skill, but am a little out of practice now, and therefore not quite sure of the pudding."  
"Emma," cried Mr. South, "what does this mean?"  
"Why, Tom, you promised to send me a cook."  
Casting his hands tragically he replied, "Emma, I forgot all about it."  
"Mr. Maxwell came at eleven o'clock. Supposing he was the cook you had sent I ushered him into the kitchen, among pans and pots, ordering him to serve a first-class dinner, as we were expecting company from abroad, sobbed Emma, hysterically.  
Mr. South's surprise had given place to merriment.  
"The best joke of the season!" he cried. "Emma, foolish girl, don't weep. Arthur is unquestionably a better cook than any I could have obtained, though we will not keep him longer in such a capacity."  
"Miss Emma won't cry when she tastes my soup," remarked Arthur, lading it out with an air of pride.  
The soup was eaten, also the pigeons and pudding, all seasoned with laughter and spiced with jokes, in which at last even Emma joined.  
At the conclusion of the meal she said: "This has taught me a lesson. I will learn how to cook."  
"Will you permit me to teach you?" said Arthur.  
She did.—[Home and country.]

### Ostrich-Farming in California.

Most people have heard something of ostrich-farming in South Africa, but few, comparatively, know that within the last ten years ostriches have been imported into southern California, and thrive well in that beautiful climate. "I was lately staying," writes a correspondent from California, "on an ostrich farm, owned by an Englishman, at Norwalk, Los Angeles County, California, and took some instantaneous photographs of these interesting big birds, with their attitudes queer and quaint, as well as some sketches. It was a sight well worth seeing in the mornings when some fifty birds were let out of the paddock, where they had passed the night, into the pasture or field. The whole troop with wings outspread, their long white plumes waving, rustling, and almost whistling through the breeze they made, would race in a body several times round the field at a pace that would leave a good race-horse nowhere at the finish.

"This would invariably be followed by some of the finest kicking I have ever seen and by some very entertaining waltzing. Some well-aimed kicks would resound here and there; but their power of taking are quite equal to their powers of giving, and I never saw one kicked into an invalid. When going amongst the birds, it is sometimes necessary to carry a long forked stick, and if they should show fight, they are literally 'choked off' by the application of the fork of the stick to their necks. Their diet is varied by giving them chopped-up sugar-beets, maize and alfalfa hay, cut up and well moistened, and thus even a small farm of twenty acres, highly cultivated, can well support one hundred ostriches. The eggs are hatched in incubators, for though the birds will 'set' after laying fifteen eggs, double that number is obtained by their removal to an incubator.  
"The first plucking from chicks six months' old averages \$1 per bird at wholesale prices, after which the birds are plucked every seven months, the second plucking averaging \$12.50, the third and after, \$20, until the birds are full grown, when the annual proceeds from the feathers of an ostrich are over \$35. Owing to some eggs being unfertile, it is difficult to estimate the increase; but this might fairly be placed at eight chicks a year from a pair. The unfertile eggs are blown, and have a ready sale at \$15 and upwards a dozen. The admission fees of visitors to the ostrich farms are another source of profit. One man can do all the work on such a twenty-acre farm, but at plucking-time extra help is advisable. A duty of twenty-five per cent. levied on raw feathers imported into the United States gives the ostrich-farmer there an additional advantage."—[Harper's Weekly.]

### A Dealer in Volcanic Dust.

In all the large centres of the world there are a few dealers who make a business of collecting mineralogical specimens and other material illustrating natural history. Their customers are collectors who make a hobby of getting together a fine assortment of specimens. In New York and Brooklyn there are a number of very fine private mineralogical collections.  
A man in London has recently been making something of a specialty of the collection of volcanic dusts. He sent a trustworthy agent a while ago to the great Andes of the Equator, and now he is advertising dust from a number of famous volcanoes. He sells the material in bottles at about 35 cents a bottle. Each sample contains one grain or more. Among these collections is volcanic dust from Cotopaxi, which fell at Quito on June 26, 1877, after a journey through the air of thirty-four miles. Then he has dust from Cotopaxi which was ejected to a height of 40,000 feet above the level of the sea in 1880 and fell on Chimborazo after a journey of sixty-four miles. The finest particles of this dust weigh less than one twenty-five-thousandth part of a grain. Then there is dust from the terminal slope of Cotopaxi such as is daily ejected by the volcano at the height of 19,500 feet above the level of the sea.  
There are many specimens of lapelli from Ambato, mostly pumice. The town of Ambato is built upon a deposit of this material. Fine volcanic dust has been secured from Machachi, where it exists as a continuous stratum ten inches thick, the product of some unrecorded eruption of great intensity. It consists largely of felspar and hornblende, and Mr. Whimper says that it is "almost as soft to the touch as cotton wood." Fine pumice dust from the same volcano forms beds many feet in thickness. These volcanic dusts form many interesting and instructive objects of the microscope.  
The same dealer has fine and coarse dusts from Mount Atna and typical lavas from Cotopaxi and Chimborazo. He also sells pieces of pumice from Krakatoa which were washed ashore, thousands of miles away, on the coast of Madagascar, and volcanic dust from St. Lucia which fell on a ship off Barbadoes.—[New York Sun.]

### What a Mistake of One Figure May Do.

Mr. Graynes—Young man, was it you who published the story this morning that I made a clear \$50,000 in the wheat pit yesterday?  
Reporter—Yes, sir. It was a clean sweep, too.  
Mr. Graynes (with a groan)—Clean sweep is the right name for it, young man! It was only \$5,000, and when I went home this afternoon I found that my wife had seen the item and had spent the day buying lace and jewelry on a \$50,000 basis.—[Chicago Tribune.]

### Pennsylvania Legislature.

Twenty-Sixth Day.—Both houses convened after a ten-days' rest. The Senate did no business, but adjourned out of respect to the late Senator John N. Seeb.  
In the House Mr. Lytle, chairman of the Committee on Finance, offered a resolution, which was adopted, providing for sessions on Tuesday, Wednesday and Thursday from 10 a. m. to 1 p. m., and from 3 p. m. to 5 p. m.  
Among the bills introduced were the following: Mr. Hewitt, of Blair, providing punishment for giving false alarms from telephones, fire alarms and telegraphs; Mr. Newman, Bradford, to provide for the deterring of liens on real estate by assessors in fixing the value thereof for taxation; Mr. Brown, Chester, to prevent and punish the making and posting of brutalizing and other crime-inciting circulars and hand bills; Mr. Tabot, Chester, authorizing records of deeds and muniments of title dated prior to the expense of the State; Mr. Burdick, to provide for the compilation of the corporation laws from 1874 to 1893, together with the laws relating to railroads, beginning with the act of 1849; Mr. Mansfield, Blair, for the creation of municipal leagues; and the bill for the creation of a road exhibit by the Federal Government at the World's Fair is suggested.

Twenty-Seventh Day.—Considerable time was consumed in the senate to-day in presenting petitions and remonstrances, the latter protesting against proposed changes in the laws of 1874.  
The following bills were introduced: Snyder, Chester—Authorizing Courts of Common Pleas to issue writs of mandamus to county officers, and the Court of Dauphin County to issue them to all State officers except the Governor, also requiring persons to produce to the Register any testamentary writing in their possession within 30 days after information of the death of the person whose act the writing purports to be; Fines, Allegheny—To give boroughs authority to provide for public safety on railroad crossings; also, to empower clerks in the employ of City Controllers to administer oaths in probating wills;  
Kline, Philadelphia—To provide for relief of needy sick, injured and, in case of death, burial, of indigent poor persons whose legal place of settlement is unknown;  
Baker, Dauphin—To provide for ascertainment and assessment of damages to the business and other interests, having estates of interest in lands taken by municipal, railroad and other corporations; also, to give husbands and wives all the rights and powers of unmarried persons in buying, holding and selling real estate and personal property;  
Mr. Penrose offered a resolution, which was adopted, requesting the President of the United States to see that prompt measures are taken to put into effect the plans of the United States Marine Hospital, for the improvement of the quarantine system in the Delaware bay and river.  
The senate then adjourned.

In the House Representative J. F. Fow received the following from J. R. Mullin of Allegheny: "I desire to modify our Sabbath laws would carry unanimity in hell; but it is a disgrace to our State that they could ever be presented in our Legislature. The laws of God are not debatable. The Sunday press is anarchistic, and fit only for fuel in hell."  
The following bills were introduced today in the House:  
Foltz—To authorize the assessment and collection of taxes for local purposes on the real estate, telephone, telegraph, telephone and pipe line companies;  
Lytle—Governing and defining mercantile agencies as those who carry on a similar business, levying a tax on the same, obliging them to appoint a statement, make annual reports and procure a certificate for a certificate for the improvement of the quarantine system in the Delaware bay and river, by the State Treasurer and make them liable for damages;  
Muehlonner—Fixing the second Tuesday of January as the time for the License Court to meet;  
Kunkel—Making it a misdemeanor for any person to place any coal, dirt or like substances in the streams of this Commonwealth;  
The following bills passed third reading: Fixing the standard weight of a bushel of onions at 56 pounds; making it a misdemeanor for any person to represent or advertise himself as the agent of an unauthorized or unlicensed insurance company within the Commonwealth; providing that eight hours shall constitute a day's work in the coal mines of this Commonwealth; and making it illegal for any laborer therein to contract for more than that except for payment of overtime at the same rate; to provide for the better protection of female insane patients in transit; defining fraternal, beneficial and relief societies and their status, authorizing them to create subordinate lodges, to pay benefits upon the sickness, disability or death of their members from funds collected by dues and assessments therein; providing for their registration in the office of the Insurance Commissioner, requiring that they shall make annual reports to him, and exempting them from taxation; and from the supervision of the Insurance Commissioner; authorizing the election of Chief Burgess for three years in the several boroughs of this Commonwealth and that he shall not be eligible to the office for the next successive term; to provide for county superintendents of common schools from engaging in the profession of teaching during their term of office unless it shall be done without compensation. The House then adjourned.

Twenty-Eighth Day.—In the Senate to-day bills were reported favorably providing for the creation of new counties of Luzerne and Schuylkill to make up the proposed new county of Hazleton, to be taken from Luzerne county; to repeal the act for the publication of mercantile appraisers' lists.  
A few bills of local importance only were introduced.  
The following bills were reported favorably for the erection and regulation of proper fences was defeated.  
These bills were passed finally:  
To require railroads and canal companies to issue bonds to secure payment of damages for taking and using of land, and to provide for the disputed title or the disqualification of persons from being bargained with.  
To create the office of Controller in cities containing 135,000 inhabitants and over, and to elect such cities as Wilkesbarre and Scranton to the office of Controller; to provide for the election of borough and township tax collectors every three years; to enable boroughs not divided into wards for school purposes to establish high schools.  
Senator Brierly introduced a bill to abolish overhead wires in cities containing 100,000 inhabitants and over.  
Most of the time in the house to-day was taken up by the discussion of a bill, called up for second reading, prohibiting the sale of liquor on Decoration day. It was said that the bill was not generally indorsed by the G. A. R. but was backed by the W. U. T. U., and it was contended that it was the entering wedge of prohibition. It provides that anyone who disposes of liquor on Decoration day by gift or sale shall be punished by a fine of \$500 or an imprisonment of three months, or both. After a long fight it was postponed.  
Representative Cassara's joint resolution providing for an amendment to the constitution to have elections biennially passed second reading after the provision had been stricken out requiring voters to number their ballots and one inserted permitting the voter to indorse his ballot in the presence of the clerk. Speaker Hewitt's motion favorably reported from the committee on Judiciary general the Kearns anti-Pinkerton bill, which makes it a penal offense for any mayor, sheriff or officer to engage in his office or as constable any person not a citizen of the commonwealth. The measure will not interfere with the act relative to the employment of private watchmen.

Twenty-Ninth Day.—In the Senate to-day the following bills passed finally: To empower cities to grade, pave, macadamize and otherwise improve public streets, and providing for the assessment of damages, costs and expenses to provide for the appointment of assistant coroners, providing for the payment of checks or demand drafts upon depositors when the drawer shall have died before their presentation; to appropriate \$100,000 for the maintenance of the Canal Guard for the next two years, to provide for the registration of births and deaths; to regulate the organization and incorporation of secret fraternal beneficial societies. Among the bills introduced were: To give municipal corporations the right of eminent domain in the construction of water works; to provide for the adoption of symbols or private stamps by labor unions; authorizing natural gas companies to buy and sell artificial gas.  
In the house the bill prohibiting railroads and transportation companies from charging more than 2 cents per mile for passengers and the Anti-Free Pass bill, were reported negatively from the Railroad Committee.  
Among the bills introduced were the following—Amending the Corporation act, extending its provisions to fuel companies, providing for their capital stock and regulation and giving them the power of eminent domain. The house adjourned until Monday evening at 8 o'clock.

### KEYSTONE STATE CULLINGS

BUNCHED THE STATE PRINTING.  
HARRISBURG.—The State board having charge of the awarding of the contracts for the State printing and binding, met at the office of the secretary of the commonwealth the other day. All the bidders and their friends were present, several being represented by counsel. The contract was awarded to Clarence M. Busch of Philadelphia, at his bid of 73.01 below the maximum price, this being the lowest bid. The contract is for four years from July 1, 1893. Busch will erect a plant in this city.

FOUR PRISONERS GRANTED.  
HARRISBURG.—The board of pardons recommended pardons for George DeHaven of Butler convicted of assault; Sarah A. Grant of Clarion county; William S. Humbert of Berks county, forgery. These applications were refused. Benjamin Swambach of Berks convicted of burglary; Robert Barr of Philadelphia, forgery; D. R. Callin of Allegheny, conspiracy; Frank E. Creiter of Northumberland; Joseph Seistich of Westmoreland, violation of the revenue laws.

A WONDERFUL REVIVAL.  
BUSINESS HOUSES AT WASHINGTON CLOSE FOR EVANGELISTIC MEETINGS.  
WASHINGTON.—Thursday last was a great day in religious circles here. Nearly every business house has been closed in order to give the employees a chance to attend the Evangelistic services conducted by the Rev. Francis E. Sutley. Meetings have been held in all parts of the town and during the afternoon the Evangelist talked to large crowds, both in the Court House and Opera House. For a week past, meetings have been held both afternoon and evening in the churches and college gymnasium and unusual interest has been awakened. The local ministers are co-operating in the work and committees of prominent business men and members of the bar act as ushers and assist in the furtherance of the work. No such religious awakening has been known here for some years.

NEW PENSION ISSUES.  
Pensions have been granted the following persons. The issue is of February 19:  
Original—Theodore Eastwood, John Thomas Richardson, Milton, Bateman, Peter Trolldenier, McCallister, C. B. Berge, William Pilger, James M. Bartlesbaugh, Jeremiah Smith, George W. James, Henry Bowman, Sylvester Nyman, Patrick Burk, Jacob Quick, James R. Woodburn, Hazlett M. McElwain, Geo. W. Reynolds, William McElwain, Robert H. Morgan, Lorenz Whittier, Frederick Aschman, Jacob Labor, Christian S. Roshon, Elijah L. Schultz, George Lowman, Alexander M. Dewitt, Valentine Bruder, David Lutz, William B. Louder, Peter Hawkins, George W. Bartholme, Harrison Stier, James Newmeyer, Thomas Langdon, Thomas Blugham.  
Additional—Andrew J. Wilkey, Peter Heffney, Bishop Horton, William E. Hawthorn, Christian Pippenbink, Robert Allen, William H. Jones, Michael Orser, John Maguire.  
Renewal and Increase—Jacob N. Bentzel, Increase—Lewellyn G. Lewis, Emanuel Beider, Merril S. Harding, George W. Reynolds, Cornelius Homsey, F. C. Cook, Benjamin F. Disher, Jonathan Butler, John McNeil.  
Reissue—Charles W. Bailley, Charles A. Kraff.  
Original, Widows, etc.—Bridget Gray, Mary Devlin, Sarah J. Barnes, Elizabeth Muhlenberg, Julieta M. McElwain, Annie E. Stiles, Lucy A. Leony, Emma S. Ulmer, Mary Jennings, Rachel M. Davis, Harriet O. S. Dave, Rebecca Walters, mother, Christiana Houser, mother, Marvill Thayer, father, Mary L. Davis, mother.

AUDITOR GENERAL GREGG'S REPORT.  
HARRISBURG.—Auditor General Gregg's first report, just issued, shows the receipts for the year ended November 30, 1892, to have been \$2,294,401.85 less than the preceding year. This large difference is due to the fact that in the revenues for 1891 was the payment to the State of \$1,654,711.13 and \$1,345,000 of taxes which had been in litigation. In the past year there were no revenues of an unusual character. The receipts in 1891 were \$13,907,161.74 and in 1892 \$10,748,759.08.

TWO CHILDREN BURNED.  
TAKEN TO—S. Gritz and wife attended the funeral of a friend the other afternoon, leaving their two children at home. Two hours afterwards they arrived home finding their two children in bed with the bed in flames. Before the fire could be extinguished the daughter, aged 8 years, was burned to death. There is no hope for the other child. The children had been playing with fire.

ECONOMY'S LAND SOLD.  
BEAVER.—Trustees Doss, of the Harmony society, has sold to the Morgan Mining company 120 acres of the land at Cannelton, this county, for \$3,500. This closes out the entire track of 2,000 acres held by the society in that section.  
At Milesburg John Yeom, a hostler, 77 years, died Friday night. After his death the facts were recorded that he had coughed and had trimmed his own coffin, had purchased his own burial robe, had selected his tombstone and had all the lettering but filling in date of death put on, and had even paid a man \$5 to dig his grave. Theough supposed to be poor, he leaves over \$1,000.

A LANTERN EXPLODED in the hands of William Hunter, New Castle, while in a hay mow. He was probably fatally burned and the barn and 12 head of stock consumed.  
Charles Atwood of Homestead, on Monday evening rolled the largest beam at the steel works that was ever rolled in the world. It was rolled from a five-ton test and finished direct in one heating. The beam is 24 inches, 100 pounds per foot.  
The Rainbow coal mine at Whitsett is on fire and 140 miners are kept from work.  
The Independent Order of Odd Fellows' hall, three dwellings and a store at Boston, were destroyed by fire, entailing a loss of \$5,000.

### FOR THE HOUSEWIFE.

A CEMENT FOR CHINA.  
To mend China make a thick solution of gum arabic in water, then stir in plaster of paris until the mixture becomes a slippery paste. Apply with a brush to broken edges, stick them together, and in three days the parts will be so firmly fastened together that to break them again in the same place will be impossible.—[Detroit Free Press.]

REVIVAL OF THE LAMBREQUINS.  
There is a tendency to revive the old lambrequin draperies formerly used above the lace curtains. There is nothing to commend such drapery except that it is said to be in harmony with the French fashions now vogue in housefurnishing. These lambrequins are chiefly remembered as dust collectors. They have neither artistic merit nor use to recommend them. As a matter of hygiene the draperies of a bedroom (wherein there is now the attempt to introduce the lambrequin) should be as simple as possible.—[New York World.]

HOW TO WASH WASH-SILKS.  
In these days when wash silks are in common use a few words in regard to washing them may be of interest. As silk is an animal fibre, like wool, it cannot be treated in the same way as cotton, which may be subjected to water of all temperatures without injury. Silk should be washed as rapidly as possible. Examine the articles to be washed, and if there are any parts especially soiled clean them with a little benzine or gasoline, applied with a flannel cloth. Then prepare a soap-suds of luke-warm water and plunge the garments in it, soaping them up and down, and rubbing them thoroughly in the suds. Rinse them into a water a little cooler, and then into a third water still a little cooler, and so on until the final rinsing water is perfectly cold. Do not blue them. Wring them out as dry as possible with a machine. Lay them in sheets or other heavy cloths, and roll them as hard as you can in firm rolls. Put them away for an hour, and at the end of that time iron them on the wrong side.—[New York Tribune.]

PIANO DRAPERIES.  
Formerly a plush or silken scarf over the top was the only method of ornamentation, but now the plain back, which once was set with uncompromising squareness against the wall, is turned toward the centre of the room and made the foundation for all sorts of novel and dainty decoration. A rod across the top from which depends a fall of some rich material, is the simplest form of treatment, and is very pretty, though not as elaborate as the festooned scarf, that can be made to do such artistic duty when arranged on the plain background. One ingenious little woman has a large mirror set in the back of the piano, and has arranged potted plants so that the reflection gives one the idea of quite a vast conservatory. Another novel idea is to cover the back with straight, lengthwise folds of silk and have fitted against it a wooden settee, with side arms, on which a few cushions are placed. A piano lamp set so as to give light to the player and the reader who occupies the comfortable lounge, will convert the upright piano, with its novel treatment, into the furniture of a well-filled, cosy nook.—[St. Louis Republic.]

RECIPES.  
A Rice Bouillon—Use Carolina rice. As with all dry vegetables rice must be put in cold liquid. Cook it in water and salt. For one quart of bouillon allow one teaspoonful of rice. Boil three-quarters of an hour. When cooked drain it carefully, put it hot in the tureen and pour over it the boiling bouillon.  
An Eight-Minute Tapioca—Use the imported tapioca called "tapioca grollet;" it does not need soaking, and it cooks in eight minutes. When the bouillon boils, shake over it a spoon filled with tapioca; do it slowly in order that each grain falls separately. When the needed quantity is in (about a teaspoonful for each person) stir quickly to prevent lumping. Let it boil slowly eight minutes.  
A Twenty-Minute Vermicelli—Do not use the coarse vermicelli; the fine is better; when the bouillon is cold you remove easily the grease on the surface. In carrying the bowl do it steadily, as there is always a little thickness at the bottom which would make your bouillon muddy if shaken. Put in a saucupan the necessary quantity of bouillon; when it boils add the vermicelli crushed in your hand, stir with a spoon, let boil slowly twenty minutes and serve.