My Little Love,

My little love came to me down toe stair, heard a sweet voice calling.

"Are you there?" I caught the sun gleam of her golden hair, I watched her wee feet falter, pink and bare Toward me.

I felt the clinging of her lips' sweet kiss, The soft caresses that so many miss; Why should I rapture have like this, Such tasting of her springtime bliss, Reward mo.

My little love is fair as a lily, Her eyes are azure depths, all dusk and

stilly, Her smile as bright as Spring's dear daffe' dilly

And rose or asphodel could rival illy Her heart of gold.

Oh, Time, be gentle with the little feet, Lead them by paths where violets blossom

Grant where she goes, the angels then may

My five-year-old. - Darothy Denn.

A FINANCIER'S WIFE.

BY EDWARD S. VAN ZILE.

Mrs. Adolphe Mortimer had made up her mind that if was her duty to become a sacrifice. If there was one thing that this worthy woman prided herself on it was her mind, and whenever that organ reached a decision it clung to it with a tenacity worthy of almost any cause. Mrs. Mortimer's will power never alipped its trolley.

She had decided in this instance, to east herself as an offering on the altar of her husband's higher welfare. She had watched him grow morbid, selfabsorbed, restless; and, after a tedious but, on the whole, satisfactory process of ratiocination, she had reached the conclusion that it was incumbent upon her, as his better half, to revive him, to enliven his drooping spirits by the refreshing waters of her own mental-

Having established herself firmly upon this proposition she cast about her for some effective method whereby she could bring the old sparkle back to his eye, the color to his wan cheeks, the smoothness to his wrinkled brow.

"He is very silent at meals," she reflected. "He reads his newspapers and letters in a fidgety, despondent way; he goes out early in the evening and remains late at his club. Then, again, I seem to bore him. That is very strange. He used to take so much interest in all my affairs. Now what can he find at the club that he cannot have at home? I set out to give him all the comforts of a club. How have I failed? Perhaps my conversation bores him. Ah, that's it! My range of topics is too narrow. I really must pay more attention to the current news. Poor John! When his mind is full of business cares I bother him with my chatter about books and theaters and-and-things. What he needs is a home where he can get in small doses the mental tonic he finds on the exchange and at his club. I'll read the newspapers every day and surprise the poor fellow with my wisdom- The idea of my talking about bonnets when he is thinking only of bulls and bears. Its absurd!"

Mrs. Mortimer began her experiment that evening at dinner. They had eaten their soup in silence and the anxious wife had been nerving herself for the conversational plunge that she had determined to make for the sake of her poor, dear boy. Finally she asked:

"How was the market today, Adolphe?"

The broker looked at his wife

sharply. "What market? Jefferson? Washington? What do you mean, Gene-

vieve?" "The stock market, dear, Was it

easy?"

"Easy as a sum in fractions," he answered, crossly, helping himself to the fish and relapsing into a moody silence.

"Vulgar fractions," she was tempted to retort, but stayed her tongue in time. After a while she made unother attempt to rebuild his shattered constitution.

"How was the bank statement today, my dear?"

"Whose?" he asked nervously,

"Why, anybody's - everybody's. You know what I mean, darling. Are things looking up?" Her voice trembled slightly, but she smiled sweetly.

He glanced at her questioningly, but remained silent.

She was growing discouraged, but, as I have said before, Mrs. Adolphe Mortimer had a will of iron and refused to give up the fight. It was something gained, at all events, to cause even a gleam of surprise in her busband's weary eyes.

"Are you long or short, Adolphe?" she ventured at last. "Of what?"

She really didn't know.

"Of-of- margins," she faltered, almost in a whisper. He was too preoccupied to cutch her answer, and again the dinner went forward in

silence. "Perhaps," she mused, "he will be more talkstive over his coffee and cigar. I will wait a moment before making another effort. Let me see! What shall I say next? He said the market was as easy as a sum in fractions. That means it's hard. When it's hard-it's -it's- well, I don't know. I never heard of its being hard-nor soft, either. Sometimes it's feverish, isn't it? That's it. I'll ask him about it-about its-its temperature. No, that won't do. That wouldn't sound like what I read in that Wall Street paper. But wasn't there something about the rate of exchange? That must mean whether it's fast or rapidly became the fashion. slow. I'll try that.

"Did the exchange run very well as he moodily lit a cigar.

He guzed at her a moment quizzically and then blew a cloud of smoke into the air.

"Are you trying to get up a corner in bosh, Jenny?

She disliked having her name abbreviated and remained silent. Her heart was very heavy. She decided, after a time, to try another tack. Looking at him meekly, she asked:

"Adolphe, my darling, what does it mean when it says that a stock has been watered too much?"

"I don't know what it is, my dear, but almost any stock is glad to get in out of the wet at present."

This was not especially lucid, but Genevieve felt that her husband was thawing a little.

"And what is a gilt-edged security, darling?" she continued.

He smiled-ay, netually smiled, "You are, my dear,"

This was delightful. He had not paid her a compliment in many days. "What do you mean?" she asked, at

a venture. "Well, my dear, you've improved

greatly since I took you from par." His smile came again and his eyes rested on her kindly.

She blushed like a schoolgirl. Could it be that she had really broken the ice that had surrounded him so long! Pot no; again he was lost in thought and seemed to watch an unsteady market through clouds of smoke. If she spoke again she might lose in a moment the advantage she had seemed to gain. She sat silent for a while. Fi-

nally she said, almost in a whisper: "Adolphe, isn't this a good time to buy stocks?"

He flushed and exclaimed:

"The best I ever knew! But, confound it! nobody's got any ready money. I could make a fortune with a little cash, but I might as well sigh for the moon as for a few thousand dollars."

He lit a fresh eigar and his face seemed to grow paler and more hagon credit floated away in smoke.

She went over to him and, seating herself on his lap, put her arms around his neck.

"I've got a little money saved up from what you've given me in the last few years, Adolphe. It's only a few thousands, but perhaps it will help you out."

He laid down his eigar and took her face in his two hands.

"How did you do it, denr? A few thousands? Why, we've only been married ten years. How could you save all that out of the allowance I gave you?"

"I don't know, darling. Perhapsperhaps I know more about meat markets than stock markets, more about beefsteaks than bulls and bears. You'll forgive me for it, won't you, dear?"

"Forgive you, Genevieve? Here, let me kiss you again. You've saved us from ruin, dear. You're the most wonderful woman in the world."

"And you arn't going to the club to-night?" she asked, as they strolled arm in arm into the library.

"No, darling; sit down here and I'll explain to you how we make money on the Street."-[Once a Week.

Women Who Wear Beards.

A learned German, who has devoted himself to the study of physiology, authropology and allied sciences. makes the rather startling assertion that mustachios are becoming commoner among women in the present day than in the

He tells that in Constantinople among the unveiled women that are to be met with, one out of ten possesses an unmistakable covering of down on the upper lip. In the capital of Spain, again, the proportion of ladies with the masculine characteristic is said to be quite equal to that observable on the Golden Horn.

An American medical man states that in Philadelphia fully three per cent, of the adult fair sex are similarly

adorned, and probably the proportion would be still larger but that many women take the trouble to eradicate the unwelcomed growth by the application of depilatory preparations. Is this increase in the number of women with hair on their faces to be regarded as a sign that the human race is improving? Very few men, at all events, will be disposed to consider that a mustache adds to the charms of the opposite sex. Englishmen, indeed, only a generation ago, had such a detestation of mustachios and beards that the practice of shaving all the hair off the face, down to their mutton chop whiskers, was all but universal. From one extreme our clean fathers plunged into

The fashion has of late years been modified. Beards are less common today, sweetheart?" she began again, but the mustache is cultivated in England as widely as on the Continent. But why should the fair sex be visited by this affliction? Some writers on ethnology hold that the higher races of mankind are always more hairy, and Dr. Mott thinks that in a few centuries men and women will be clothed in hair. - | London Standard.

the other, and beards and mustachies

Ships and Shipping.

Great Britain has 2893 registered

Frigates in the modern style were first built in 1649.

The use of steel for ship building was begun in 1879.

Of 10,000 British seamen, sixty-six ire lost every year. The Austrian navy has 129 ships, 411

gnns and 8740 men. The modern French mayy dates from

the reign of Napoleon III, Italy has fifty ships of war, 171

heavy guns and 19,224 men. Little Greece has a mercantile marine employing 26,800 sailors.

The screw propeller was introduced into the British may in 1840. The heaviest anchors weigh about

seventy-seven hundredweight. The first English ships were the galleys built by Alfred the Great.

The annual loss of shipping and cargo is estimated at £19,820,000.

Naval salutes to the flag are as old as the time of Alfred the Great. Richard L of England drew up the

first known code of maritime laws. Russia has forty-four warships, with 25,964 men as sailors and marines.

At the present day about 96 per cent. of all vessels built are of steel. Sea signals were invented and put in operation during the reign of James

The greatest naval action in Greek

history was that at Salamis, B. C. The greatest naval victory of

modern times was won at Trafalgar in The Austrian Lloyds Company was formed in 1833 to trade with the

Levant. The Naval Asylum of the United States was established in 1835 near Philadelphia.

A Girl in a Bear's Den.

A highly respectable Indian gentleman, a member of the Bombay Anthropological Society-Mr. Sarat Chandra Mitra-hascome forward with an apparently well authenticated story of a girl who has been discovered in Jalpaiguri in the den of a bear. The young person's habits were decidedly bearish, for she tried to bite and scratch those who came near her, went down "on all fours," and "growled at meals." The orphanaga of the New Dispensation Church, in Calcutta, could make nothing of the ferocious foundling, who has consequently been removed to Bas Aram, a refuge founded and supported by Brahmo gentlemen in that city.

Nor is this all. A Bhagal Zemidar has captured in the jungle a wild boy, whose only approach to speech is the utterance of chattering sounds like those of a monkey. Colonel Sleeman and the Rev. Mr. Lewis, of the Secundra Church Mission, have vouched for similar stories. Mr. Mitra is of the opinion that when, as sometimes happens, an infant is abandoned in the bush, there is nothing absurd in the idea that it might be adopted by a female wild animal that had lost her young .-[New York News.

New Meaning in an Old Line.

"Do you mean to say that you are going to charge me all that just for doing a little surveying?"

"Yes, sir." "Wouldn't you take the land instead of the money?"

"Possibly." "Well, I guess ye'll have to. This. is the first time I over really appreciated that poetry about 'I am monarch of all I survey." "- [Washington Star. | tarly will aid materially in securing the remedy.

FOR FARM AND GARDEN.

VALUE OF WOOD ASHES.

There is little difference in the fertilizing value of hard wood or soft wood ashes. One has about as much potash as the other, but the phosphoric acid is deficient in the soft wood ashes. The quantity of ash from the soft wood is only about one-third or one-fourth as much as that from the hard wood, and it is this fact probably that accounts for the common prejudice against the soft wood ashes.-[New York Times.

THE FARM'S BEST MONEY MAKER. The best money maker on the farm is the hen, says the Tennessee Farmer, She turns grass into greenbacks, grains into gold, and from sand and gravel she coins silver. There is nothing else

on the place that compares with her. The crops are slow and uncertain. The cattle and horses are heavy consumers, and to get their value we must part with them; but not so with the hen. In her small way she is a gold mine on the face of the earth; a mill that grinds that which others overlook or refuse,

RENEWING PORK BRINE. Not unfrequently from insufficient salting and unclean barrels, or other cause, pork placed in brine begins to spoil, the brine smells bad, and the contents, if not soon given proper attention will be unfit for food. As soon as this trouble is discovered, less no time in removing the contents from the barrel, washing each piece of meat separately in clean water. Boil the brine for half an hour, continually skimming off the seum and impurities that will rise to the surface. Cleanse the barrel thoroughly by washing with hot water and hard woodashes. Place the meat back after sprinkling it with a little fresh salt, putting the purified brine back when cool, and no further trouble will be experienced, and if the work be well done, the meat will be sweet and firm. Those who pack meat for home use do not always remove the blood with salt. After meat is cut up it is better to lie in salt for a day and drain before being placed in the brine barrel .- [American Agricultur-

ist.

EMULSION. The Baltimore Sun says: "Without any question the kerosene emulsion barrel should find a place in every stockman's barn. The soft-soap emulsion is best for this. The more liquid nature makes it easy of manipulation in cold weather, and the large quantity of soap is very cleansing and wholesome. To apply we use a common brush in cases of cattle, horses or hogs, and in the case of sheep dip the animal right into the warm diluted emulsion. The cost of material for an average cow is about three cents, and the time required for treatment less than five minutes. Soft-soap and kerosene emulsion-formula: Dissolve one quar of soft-soap in two and one-half quarts of boiling water. Remove from the stove and while still boiling hot add one pint of kerosene oil; agitate violently by at once pumping the liquid back into itself through a small nozzle, or by other means, until a creamy mass is formed, which is the emulsion. This should not require more than from three to five minutes' agitation. Before using add to this an equal amount of water and mix thoroughly."

FULL PERDING.

With all stock the highest physical condition is essential to the most rapid growth, whenever an animal is allowed to get out of condition in any way there is a check to its growth. With stock that are being fed for meat the growth should be pushed as rapidly as possible, as the largest growth in the shortest time and with the smallest amount of food is necessary to secure the greatest profit.

With breeding animals it is not necessary to push the growth so rapidly. Yet a steady growth should be maintained. The condition of the animal must determine the quantity of feed bruised in the process of lifting should given, but it should always be sufficient to secure the result desired. Whenever the animal fails to gain there is a loss of the food supplied and a loss of the gain that might have been secured.

Full feeding with growing animals is giving a sufficient quantity to secure a rapid, steady growth. With fattening animals it is giving all that they will eat up clean, but no more. It is a positive loss of feed to over feed. Not only is it a loss of the food supplied, but the animals will get off their goed and will not do as well as they otherwice would. Overfeeding is positively worse than under-feeding.

Care in feeding properly and regu-

best growth at the lowest cost .- [New York World.

BUTTER-COLORS AND PRESERVATIVES.

Butter is not necessarily colorless. A distinct yellow tint is often exhibited by a perfectly pure article, but the use of butter-colors is very common. Preparations of anatto or turmeric are the most usual forms. These are sold in liquid form, oil or sodium earbonate being employed as solvents. Such colors are also used for milk. Dairymen and milkhandlers now use, to a large extent, borax and boricacid, and sometimes salicylie seid as preservatives for milk, thus economizing materially in the outlay for ice, and these preservatives may find their way into the butter, cheese., etc., made from the milk. It is fortunate that most of the substances are not decidedly poisonous, but we are still not in possession of sufficient facts to say what are the effects of continued use of them, even in small amounts. Some of the cheaper coal-tar colors are poisonous, and commercial salicylic acid is not without injurious effects. Bornx and boric acid are, however, apparently without serious effects, but it seems no more than right that the use even of these should in some way be subject to restriction.

There is no convenient method by which the housekeeper may recognize either the presence of artificial colors or preservatives in butter. -[Household News.

FARM AND GARDEN NOTES. When a tree is healthy the top is

uxuriant. Late cultivation in the orehard is

rarely desirable. When an apple or pear is matured it

readily parts from the tree. Do not waste time and labor working with poor trees and plants.

Grapes begin to change color two or three weeks before they are fully ripe. Chestnut trees will come into bearing when eight years old; they do best planted in groups.

Regular pruning obviates the necessity for cutting away large limbs and insures better fruit.

The secret of profitable apple culture is to cultivate thoroughly and feed the trees liberally, It is not a good plan to let the rasp-

berries and blackberries grow too high; keep them pinched back. An application of wood ashes is con-

sidered one of the very best remedics for pear trees that bear cracked pears. The presence of borers may be readily detected by their chips near the roots of the trees. See that they are

destroyed. No matter at what season the trees are set out, it is important that good care be taken to pack the earth firmly

about the roots before leaving the tree. Vegetables and fruits of all kinds thrive and yield better if the soil before planting is worked reasonably deep and then the surface is kept in a good tilth.

Keeping all young trees carefully staked leads to the formation of clean, straight stems and these in their turn are conducive to the growth of large fruitful trees.

Pears ripen best in the dark. They should be picked when matured and carefully ripened by placing them in shallow boxes or drawers and storing in a dark place, well ventilated.

Thin out the old canes of current bushes. A half dozen well developed stems will produce as much fruit, and that of a better quality, than of twice the number of weak crowded ones,

While for some reason it may be a good plan to bury fowls that die with contagious disease, the safest plan is to burn as soon as possible. This destroys all chance of spreading a disease by contagion.

As soon as the weather begins to get cool a safe rule in feeding, especially with the laying hens, is to give a warm feed in the morning and whole corn at night, giving the latter just before the fowls fly up on the roosts.

In transplanting trees all the roots that may have become broken or be cut clean away behind the broken part. Make the cut a clear, sloping one in an upward and outward direct-

The peach and plum are so nearly related to each other as to be budded or grafted on each other. The plum endures the cold better than the peach, and the latter fruit, grown on plum stocks, can be much more easily protected than when grown on its own.

The orange colored rust on the raspberry and blackberry bushes is a fungus which spreads rapidly, and will soon ruin an entire field or plantation unless prompt measures are resorted to. Digging up and burning of all infected plants is the only known safe

FOR THE HOUSEWIFE.

TO KEEP PRESH MEAT.

Fresh mest may be kept some time by corning it slightly. Wipe carefully and remove any parts that are not sweet and fresh, then rub all over thickly with salt. Or make a brine with rock salt and cold water; use salt enough to float the meat, then cover and put a heavy weight on the cover to keep the meat under the brine. Three days time is sufficent for corned meat.

TO CLEAN DRESSES,

To renovate the old black face which has begun to look hopelessly gray try this plan: Brush it with a soft brush that will not tear the lace. Sponge with topid water containing a little powdered borax. Lay on a folded flannel and press on the wrong side with a moderately warm iron, Lay over the lace while pressing a piece of thin black silk.

China and wash silks may be cleaned by sponging with benzine or gasoline. Use a flannel cloth to rub them and dry in the air until all odor has disappeared.

To wash such waists make suds of Inkewarm water and white soap. Wash quickly, squeezing through the sads and rubbing as little as possible. Rinse in slightly cooler water,

A BREADMAKING LESSON.

At a breadmaking lesson given the other day, the bread was mixed in the following way: Half a pint of sweet milk was put with half a pint of water, both of them luke-warm, and to them was added a cake of compressed yeast dissolved in two tablespoonfuls of water. When sweet milk is not to be had, one-fourth pint of condensed milk diluted with water to half a pint may be used. The mixture was next put in a bowl of earth-enamelled ware blue with a white lining, and into it was dropped sifted flour from a little scoop. When the wooden spoon used had stirred in enough flour to make a dough that could be handled without running, every particle was turned upon the bread-board. Then it was kneaded ever so lightly with the back of the hand until it could be easily handled without using flour or sticking to anything. During the kneading it was explained that too vigorous kneading was not good for the bread, nor for the woman who did it; that stretching and pulling were what the dough needed. The bread after the kneading was put into a greased bowl, covered with a linen cloth, and left to rise to twice the size it was when put into the bowl. The time for the rising, it was estimated, would be about three hours. The dough was taken from the bowl and cut into loaves of various sizes, and put into the tins, in which it was baked for an hour. The loaves baked from twenty to fifty minutes, according to size. After baking the bread was not ent, out was laid across a pan and placed in a draught between a window and door-[New York Post.

SEASONABLE DISHES.

Braised Sweet Breads-Take a pair of sweet breads, lay in salt and water for an hour, then blanch. Press slightly between two dishes; when cold remove all skin, fat and gristle; cut a small carrot, a turnip and an onion; put them in a saucepan with the sweet breads; pour over a pint of stock; cover and braise for half an hour. Take up the sweet breads, lay in a small meat pan; boil the liquor; pour over the sweet breads and set in the oven to brown. Serve on slices of fried bread.

Mushroom Pates-Cut up one quart of mushrooms, with one teaspoonful of salt, pepper and mace, and the juice of one lemon. Put in a saucepan and let simmer twenty minutes. Parboil six sweet breads, cut in small pieces and dredge with cracker meal; put in a saucepan; add a glass of currant jelly and a bunch of parsley; let boil five minutes. Have baked in small pastry pans nice puff paste, in which drop a spoonful of the mixture. Serve hot.

Chicken Turtle Forluni-Takea tender, well-grown pullet and bone; stuft with a dressing made of a tencup of minced veal, two chopped hard boiled eggs, a tablespoon of chopped ham and two tablespoonsful of chopped mushroom; heat all together in a frying pan with a little butter; stir five minutes and moisten with soup stock; add two beaten eggs and teaspoonful of lemon juice; season with a salt spoon of salt and a pinch of pepper; after filling the fowl lay in a saucepan and cover with a sauce made of half a pint of stock, a tablespoon of chopped boiled ham, one onion, a sliced carrot and a tablespoonful of butter, and stew gently two hours; when done, take up and serve with veloitte sauce.