The railroads of the United States are capitalized at \$11,000,000, or \$63,000 per mile.

For every 1,000 of population, California has twenty-eight criminals, Massachusetts twenty-three, and Texas

Determined women have invaded auother educational citadel. The University of Edinburgh has granted the degree of M. A. to Misses Geddes and MacGregor.

Hereafter in California all fines imposed for crimes against children, where the offender is prosecuted by a society organized under the laws providing for such society, will be paid over to such society to enable it to carry on its beneficent labors.

A man must accept what his employer pays him, pay out what other men charge him, put on the underwear his wife puts out for him, eat what she spreads before him and sleep on the bed the way she makes it Still occasionally there is talk of a man being free and independent.

In a breach of promise suit, relates the Buffalo Express, an Indiana court has decided that it is not so bad to damage the affections of a widow as it is to trifle with the heart of a young woman who has never known true love. A Daniel come to judgment! The courts are getting more practical

A Heidelberg doctor has a somewhat grotesque solution for the Cretan troubles. He proposes that the island should be made into a German hydropathic establishment, where all the victims of chronic rheumatism, nervous ailments and asthma in the fatherland could be treated by German doctors. He might have added that the first patient upon whom the water treatment be tried should be the "Sick Man of the East,"

The New York Mail and Express says: The War Correspondents' Memorial, just erected at Gapland, Md., is a monument too long delayed to a band of men equaling in heroism any enlisted upon either side in the Civil War. It stands on the border line between what were once North and South, and its tablets bear the names of scores who served journalism on opposite sides in the great struggle, Few dedications of memorial shafts ou the field have been more interesting than the dedication of this one.

Edison's fellow wizard, Nikola Tesla of New York, is said by the Electrical Review to have produced an electric light of wonderful brilliancy, by means of vacuum tubes which are not in mechanical contact with the electric source. That is to say, Mr. Tesla sits between the tubes and the exciting coil, and the light glows in the tubes without interruption. His device produces about 100 millions of electrical vibrations in a second, according to his calculations, thereby making an exceedingly brilliant light.

A hostile critic of Joan of Are has arisen in Paris. Joan was, M. Louis Martin says, moved by a narrow and almost blamable feeling of patriotism. She arose when the peoples of Europe, weary of feudalism, were trying to weld themselves, province by province, into great States. She found France and England united under the sceptre of Henri IV., and broke the bond that held them together. Had they continued under the same sceptre they would have formed the one great absorbing, over-ruling, and grandiose State of modern Europe.

The railroads of the United States are mortgaged to the extent of about \$6,000,000,000 and they have other indebtedness (which it costs them as much or more to carry, and which must sooner or later be covered by bonds) to the extent of nearly \$1,000,-000,000 more. It must cost them at least \$300,000,000 a year to pay interest on their indebtedness. There is no way to escape any of this burden of debt, except through the door of bankruptcy, with the sequel of receiverships and reorganizations. Already within a few years, a great part of the railway systems of the United States have got rid of portions of their indebtedness by this very process. Otherwise, the total volume of railway bonds mentioned above would be considerably greater than it now stands. At present, the railroad companies of the United States are obliged to make each mile of the road in the whole country carn and pay interest on an avorage fixed debt of about \$40,000wages and other operating expenses having been met—before anything can given to the stockholders.

THE FARMER'S THANKSOIVING.

The earth is brown, and skies are gray, And the windy woods are bare, And the first white flakes of the coming Show.

Are affoat in the frosty nir; But the sparks fly up from the hickory log On the homestead's broad stone hearth, And the windows shake, and the rafters

ring, To the lads' and the lasses' mirth,

The farmer's face is furrowed and worn, And his locks are thin and white: But his hand is steady, his voice is clear, And his eye is blue and bright, As he turns to look at his sweet old wife, Who sits in her gown of gray,

With the cobweb 'kerchief, and creamy fritie She wore on her wedding day,

He bows his head to the laden board, And the guests they are silent all. Thanksgiving, Lord, for the sun and rain,

And the fruit on the orehard wall. For the silver wheat, and the golden corn, And the crown of a peaceful life-The greatest blessing that Thou canst give-

A true and a loving wife!" This white-haired lover he bends to kiss

Her hand in its frill of lace, And the faded rose on her wrinkled cheek, With a proud and a courtly grace; And the snowflakes click on the window

pane. And the rafters ring above, And the angels sing at the gates of God The words of the farmer's love. -Minnie Irving.

HOME AGAIN.

A THANKSGIVING STORY.



ATHER a very singular name, Jane, such a very singu-lar name. Oh, if lar name. Oh it should be!"

The words were a wail, in accents of such atter misery, that thestrong woman who heard them felt her eyes grow misty. She bent over the lounge where the speaker, a silver-haired old lady,

with paralysis, was lifting beseeching eyes to her face. 'Don't take on, so, deary," she said.

soothingly. "There's many one, the more's the pity, driven to suicide by hunger and cold. Why should this one be--

Then she choked. Her nursling, her baby, the child she worshiped, drived by hunger and cold to suicide. "But, Jane," the invalid persisted, "it is such a strange name. See," and she pointed to one sentence in the paper before her; "the only clue to the identity of the would-be suicide is a welding ring marked John to

"I see," sail the nurse, "but-

And again the wished-for words of comfort failed her. The paragraph was no uncommon one, merely the record of a woman's attempt at seifdestruction. She had thrown herself off a bridge, clasping a babe close in her arms, and had been rescued and taken, quite unconscious, to a hospital, Her dress was described and the inscription on the ring given; that was

But the paralyzed woman reading the newspaper was journeying over memory's plain, back—back twentyfive years, when a baby lay upon her breast, the only one God ever gave her. A blue-eyed babe, nursed tenderly, reared in every luxury, petted, indulged for twenty long years, the idel of two loving hearts. Then-oh, the bitter rock on the plain-one day this child of so much love left her home to follow the fortune of a man who was so unfit for the care of her sweet girlhood, that her father had forbidden him to enter the house where his child dwelt.

The lovers-if the very name is not desecration, where on one side was mercenary calculations, on the other blind worship-met at the house of friends and planned an elopement.

When Delphine was gone, when no doubt of her treachery to her parents remained, her father, a stern, hot-tempered man, cursed her, and forbade her name to be mentioned in his house. And her mother, even then helpless, shivered and moaned, and silently prayed for the child whose deceit could not destroy her mother's

And for five years no line came to tell them of repentance, no prayer for

One letter from John Hollis, the man who had so basely stolen a young, trusting girl from a happy home to follow his evil fortunes, the father answered, crushing forever the hope of fortune that had prompted the

Such a letter as he read, grinding his teeth with impotent rage, effec tually prevented a second demand upon his father-in-law's purse, and Delphine knew in that hour what

misery lay before her.

But she made no appeal.

The future she had deliberately

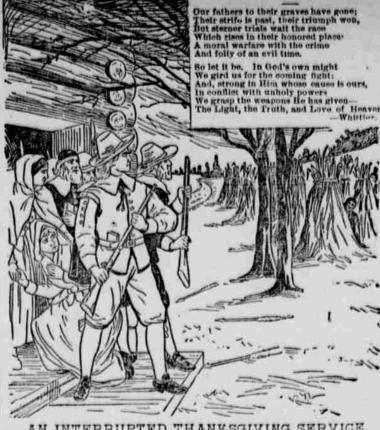
The future she had deliberately chosen she accepted as her punishment, seeing at last how wickedly she had requited the love of years.

"Mrs. Bernard, dear," Jane said, softly, caressing the haggard face, at last buried in the pillows of the lounge, "don't—don't take on so."

"If I only knew, if I only knew," the mother moaned; "and, oh, Jane! it is Thanksgiuing Day. How can I pray thankfully if my darling lies today in a hospital dying—by her own set? Jane, I must see Mr. Bergard."

Jane wentwillingly upon this arrand,

Jane went willingly upon this errand,



THE MORAL WARFARE.

Bernard at this moment entered the

room. Upon his face there was a

strange solemnity, and not seeming to

read the newspaper this morning?

"Yes, James-I-"

derly. James, you will go?"

"I will tell you good news."

"Delia, you must try to be calm,"

cried her husband, frightened at the

terrible agitation, so much more piti-

ful from her insbility to move, except

above her waist. It was awful to see the white, thin fingers twisting and

working, the pale face so agonized. Literally afraid to tell his tidings,

James Bernard took the little figure

"If you will be quiet, love," he said,

She was quiet enough then, lying

"Ob, James-James!" and here the

tears broke forth, and the invalid

"Thank Heaven, no! She has had

She can be nursed back to life."

"Can you bear it, Delia? She is

"And not with mo? Oh, how can

eft the room, motioning Jane to fol-

low him. Only a few moments later

he returned, half supporting, half

carrying, a weak, trembling woman, who sank, half fainting, into her

There was a long silence, broken

only by the voice of Mrs. Bernard, speaking low, caressing words and

murmurs in answer, faint and low, but

"Is there no welcome for my bon

And a glad greeting followed the

painful, yet joyful meeting between the parents and the long lost child.

It was a sad story Delphine Holli-told to sympathizing listeners; but

the miseries, the trials of the unloved

wife were softened in the widow's recital, and over the dead was spread a

mantle of gentle charity and forgive-

"Dinner, Mrs. Bernard," Jane said.

And while she set the invalid's table,

fames Bernard escorted Delphine to

the dining room to preside over the bountiful repast provided there, with a heart full of most sincere and fervent

Their First Thanksgiving at Home.

at last, "and Thanksgiving."

thanksgiving.

nie boy, the darling with grandpa

full of tenderness.

Then Jane appeared, asking:

you keep her from her mother?"

hours of unconsciousness, but is ra-

panting with exhaustion in her hus

"Then you know!" she gasped.
"I have been to the hospital."

"And it is not our Delphine?"

"Delia, it is our Delpoine!"

"Our Delphine, Delia."

"Oh, James-James!"

James-

in his arms.

band's arms.

shook with sobs.

"Dying?"

"There?"

mother's arms.

here!

eyes?

AN INTERRUPTED THANKSGIVING SERVICE.

"Gone out? Why, he never goes till after 10."

Down in the cosy library, where James Bernard enjoyed the leisure well earned by years of mercantile toil, the morning's newspaper had been opened deliberately, the money article scanned, the foreign news enjoyed, and the reader was idly looking over other columns, when a sentence seemed to spring out of the page be fore him, so clearly it stood defined

against the mass of print,
"The only clew to the identity of
the would-be suicide is a wedding ring, marked 'John to Delphine.' " Eagerly every line of the tragedy was read, the sweat standing in great beads

upon James Bernard's face. "Shabby weeds!" he muttered, "a widow, starving!" Then in his heart arose a great cry,

breaking through the stern repression of years.
"Delphine, my girl, my treasure!"

He could read no more. Only that one pitiful record could he see upon the whole broad printed sheet, and the yearning bitterness of his heart would

"I must be sure," he thought, at length. "I hope Delia will not see this. Shall I see? No, my face would betray me. I will not see her until I can tell her it is not our child, or—" What? He would consider no further, but put on his overcoat and hat,

and hurried out into the bleak November air. It was Thanksgiving Day, and the city wore its holiday Stores were closed, and groups were going to and fro with the expression

expected pleasure brings upon faces worn with the world's cares. The butchers' carts rattled about noisily and hurriedly, that turkeys might be delivered in time to secure longer holiday for the carriers. Children with "going to graudma's"

legibly printed on their faces skipped lightly over the cold pavements.

Nobody noticed the handsomely dressed old man who strode rapidly in the direction of the city hospital, forgetting carriages, horse cars, everything but the necessity of satisfying

that dreadful doubt in his heart. Now he siekened for fear this desperate wretch was his child; now he prayed it might be, that he could

claim her for his own again.
"Here—yes, sir," said the physician, in answer to his inquiries; "living? oh, yes, she'll get over it; needs food as much as anything. Can you see her? Certainly—Sarah," calling a nurse, "take this gentleman to 39pauper ward."

"39-pauper," lay upon a cot that was scrupulously clean, perfectly comfortable, yet sent a chill to James Bernard's heart.

Her babe, a lovely boy of some six months, pale, but with large, dark eyes full of intelligence, was seated beside her, and the mother's eyes rested upon his face mournfully, but without any delirious fire.

James Bernard staggered back little, and the nurse whispered:

"She's quite herself this morning,

though she will tell us nothing of her-Shall I speak to her?"

"No, I—I will speak to her."
The voice was hoarse, choked, but
the woman upon the bed heard it, and looked up.

Many a cry of anguish, of dying agony, of piteous appeal had rung through that "pauper ward," but never one of more passionate entreaty than the one word, "Father!" that burst from the lips of the woman snatched from death by a policeman's rough grasp not twenty-four hours be-

The morning was dragging wearily along in the room where every luxury wealth could command was heaped about Mrs. Bernard's invalid lounge. Trembling with excitement, mingled hope and fear, the mother watched the hands of the clock travel slowly over the face. Again and again Jane had gone to the library, only to return to

"He's not come in yet, ma'am." It was past noon when the long strained patience gave way.

"Jane you must go to the hospital. I shall die in this agony of doubt. You can see if—if—this is a stranger.

nd—if not—ob, Jane, surely—surely or father will forgive her now." As if in answer to the ory James

Mr. Nowbryde (attempting to carve the turkey) - "Good heavens, Mary! what have you stuffed this turkey Mrs. Newbryde (with dignity)—
"Why, with oysters as you told me."
Mr. Newbryde (again trying to force

his knife through)-"But it feels like rocks or stones. Mrs. Newbryde-"Ob, you mean, horrid, cruel brute! That is the oyster shells. You always told me the only way you liked oysters was in the shells. Boo! hoo! hoo!"—Puck.

Thanksgiving Decoration.

The old question comes up again and again as to how to devise something novel for Thanksgiving decora tion. The day is one pre-eminently homely and simple in its spirit and traditions - a day set apart for returning thanks because of the necessities and every day comforts of life.

Nothing is so appropriate in com memorating the occasion as the em bellishments from the harvest fields In drawing rooms nothing is more ef fective than Indian corn and diminu tive yellow pumpkins, the corn with its long statks and golden ears stacked on either side of the wide doors or grouped in corners, the small pump-kins with more ears of corn piled at the base.

Vines of eranberry crowded with the tiny red globes can trail across mantel shelves or twine up and down columns, while garlands of red and green peppers, all sizes and shapes, and great bunches of wheat and oats are rich and beautiful in effect. Fruits of all kinds-grapes, late pears and peaches, rosy apples and purple plums, ningled with their own foliage are unique and highly typical of the harvest home.

For dining table ornamentation a novel and most attractive mode is to cut from the ordinary garden vegeta-bles shapes simulating flowers—from the beet a deep red rose; from the yetlow turnip, a tiger lily; a white lily or chrysanthemum from the potawith lettuce leaves for foliage, while cabbage, celery, cauliflower and the dozen other kitchen garden productions add blossoms to this original bouquet. One of the ornsments serves at each plate as a favor, while a huge group mingled with fruits forms a fine conterpiece.

see the quivering lips, the imploring eyes lifted to his face, he kissed his wife tenderly.
"Delia," he said, gently. "did you It is a very simple matter to shape these mock flowers, a sharp knife and a little skill is all that is required. They may be prepared the day before "You saw, perhaps, a paragraph de-Thanksgiving and kept fresh in a scribing the attempted suicide of a woman-named-" bowl of water.

Revenge.

"Delphine! James, you read it? mes—James you will see if it can be "What are you doing that for?" asked the old Gobbler of the young our child. James, you will forgive Tom, as he observed that fine looking And the poor, helpless figure writhed bird standing in a corner of the barn as if the poor mother would have thrown herself at her husband's feet. yard on his left leg, and drawing in and shooting out the right with "You thought—too," he said huskily. monotonous persistence.

"Hardening my muscles," replied the young Tom, shifting to the right "Yes, yes, Jane was going to go, but now you will go. You will see if our darling, our Delphine, has been leg and keeping up the performance driven to such mad misery as to try and take the life we cherished so ten-

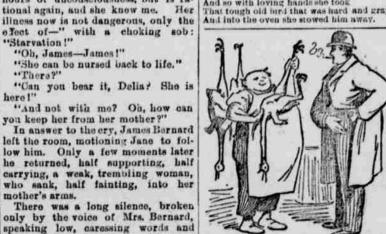
with his left. "Are you entered for the Thanksgiv-ing games?" inquired the old Gobbler. "No," responded the young Tom; "I am entered for the Thanksgiving dinner, and that boy who lives in the big house has been coming out here every day for a month to see how I am coming on. Well, if I must be eaten, I must, but that boy isn't going to give many thanks when he tackles my lrumsticks, that's all!"-Harper's Weekly.

A Thought for Thanksgiving.

"The only way to regenerate the world is to do the duty which lies nearest us, and not to hunt after grand, far fetched ones for ourselves. if each drop of rain chose where it should fall, God's showers would not fall as they do now."

Tale of a Tough Turkey.

Right up to the market stall strode he, And bought a bird that was ten pounds three, Then quickly home to his wife he sped, And told her all that the man had said Of how to pick and stuff and cook. And so with loving hands she took That tough old bird that was hard and gray, And into the oven she stowed him away.



and then-for their married life was young-And then—for their married life was young With joyons hearts they sat and sunz Until, as around the clock hands spun, She sald with a smile that the bird was don And he laughed aloud, and his joy was great, for his stomach told that the hour was late, And he kissed his wife and he cried in gles At the flue old bird that was ten pound

At the fine old bird that was ten pound three.

And said, "I will cut him now in two;"

And took his knife that was bright and new
And hazked away for an hour or so,
Till his blade got dull and his movements



And then, with prayer and a moment's rest, He took off his coat and then his vest, And hacked away till twilight came. And his arms were sore and his back was

And the hours were on and the weeks sped

And still, with a sunken check and eye,
He worked away, and his wife sat there,
With patient face, in the same old chair;
Until one day, as his knife blade broke,
And his withered frame sunk down, she

and three of flour in a saucepan, pour on this three gills of boiling water; tie together a baylenf, sprig parsley, one of thyme, put in a saucepan, with small slice of carrot, half an onion, tiny bit of mace, eighteen perpercorns, generous tesspoonful of salt two tablespoonfuls of gravy or stock, simmer gently half an hour; strain; add three gills cream, let it come to boiling point, and serve.

FOR THE HOUSEWIFZ.

RECRAMEL BAUGE.

Put four tablespoonfuls of butter

This is one of the most useful sauces; it may be used with fish, poultry or vegetables. - Chicago Record.

APPLE MERINGUE.

One of the most inexpensive of desserts is an apple meringue. This is not to be confounded with an apple meringue pie, which is made of a strained apple sauce, flavored with lemon peel, is spread, if you wish, with apple jelly and a meringue of the white of three eggs, three tablespoonfuls of sugar and the juice of a quarter of a lemon, the whole baked in a erust. An apple meringue is not baked in a crust. To make it, select six medium-sized rather tart apples; core and peel them and put them in a porcelain-lined saucepan with half a cup of cold water and half a cup of sugar. Cover the apples closely, turn them after they have cooked three minutes, and baste them thoroughly. Repeat this process in three minutes more. When the apples are tender, but before they break apart, take them up very carefully with a large spoon, so as to keep them whole. The syrup on them will be nearly all absorbed; pour the little that remains over them. It should not be over a quarter of a empful, If it is more, reduce it. When the apples are cold fill the cores with jelly and pour a little melted jelly over each one to glaze it. Apricot and current jelly are both excellent, but nothing is better than a jelly made of a pint of apple skins and cores boiled in a cup of water until tender. It will take about half an hour. The juice is then pressed out of the pulp, measured and sugar added in proportion of a pint to a pound, Add four strips an inch long of the yellow peel of a lemon. Reduce the liquid until a jelly is formed. It is better to prepare the apples and glaze them and fill them with jelly the day before they are served. They should be put on a thick plate. Half an hour before serving beat to a stiff froth the whites of three eggs, three tablespoonfuls of powdered sugar, and the juice of half a lemon. Pour the meringue over the apples on the plate, drawing it down to the edge, and allow a little to glaze the edge. Dredge it thickly with powdered sugar and let the plate on a thick block of wood in a slow oven. In twenty minutes the meringue will be a very delicate brown. Serve the dish at once. The block of wood protects the apples from the heat, so that the jelly in them does not melt, but the apples remain in glace. The tart apples enclosed in this sugary meringue

HOUSEHOLD HINTS.

are very nice. - Boston Cultivator.

Anything with a meringue over it should be put in a cool oven and allowed to brown slowly if you wish it light. A strong heat toughens merin-

If a bunch of grape leaves is put in the brine in which cacumbers are to be soaked for pickling, it will help keep the cocumbers sound and firm, and of a good color.

In blanching nut meats pour over them boiling water and let it stand a few moments. Throw over them cold water and rub them between the fingers and the skins will readily come

When the whites of eggs are used, and the yolks are not required at the same time, drop the yolks into a small cup or glass, cover the surface with a little cold water and keep in a cool place.

Flat irons that have become rough from rust or starch should be rubbed with yellow beeswax. Have a cake of the wax tied in a piece of coarse cheese cloth. Heat the iron until it is very warm, but not hot, rub the iron briskly with the beeswax, and quickly rub with a clean, coarse cloth until the surface is smooth.

Iced tea is refreshing certainly, but it is not considered entirely wholesome for the regular use of any one, notably children. A way to make it to innure s minimum of tannic acid is partly to fill a goblet with cracked ice; make the tea somewhat stronger than usual; then pour, boiling hot, over the fee. & slice of lemon a... a little sugar may