

WHAT'S THE USE?

What's the use of crying? The sun will shine again. What's the use of sighing? Life isn't wholly ruin.

What's the use of moaning? It will not alter things. What's the use of groaning? Beneath misfortune's stings?

LADY FAY.

By WALTER E. GROGAN.

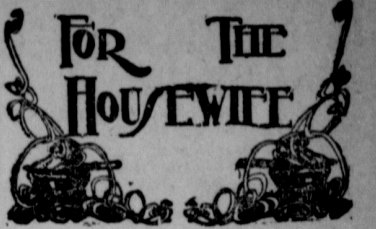
Lady Fay Ference looked in at the big north window. Her slight, silk clad shoulders shivered with a delightful excitement. She tapped at the French window, and laughed. It was a pretty accomplishment; it suggested spontaneity rather than practice.

"Then we may be interrupted at any moment?" "Yes—and when Lady Jane knows that you are here—She is scandalized at the idea of your painting. She says there is no excuse for a man in Burke doing such a thing, that Jezebel painted, and we all know what happened to her. So I shall not be able to see you again down here."

did they ever see? Her left hand went straying to her left side. Her friends unanimously held that though charming she was heartless. Yet undoubtedly there was a pain there; a throb, a catch, what you will, but certainly a pain.

How Their Dainty Dancing Impressed an American Visitor. When we arrived at Kyoto, we drove from the station to the hotel in our first Japanese carriage, with a coachman in indigo tights and dressing-jacket, white gloves, straw sandals, and mushroom hat.

GEISHAS OF KYOTO. How Their Dainty Dancing Impressed an American Visitor. When we arrived at Kyoto, we drove from the station to the hotel in our first Japanese carriage, with a coachman in indigo tights and dressing-jacket, white gloves, straw sandals, and mushroom hat.



FOR THE HOUSEWIFE. Keep Sponges Clean. By rubbing a fresh lemon thoroughly into a soaped sponge and rinsing it several times in lukewarm water it will become as sweet as when new.

Bread Box Improvement. There is an improvement in bread boxes. The up-to-date one has a sloping top, fitted within which is a sliding lid. The box is well provided with ventilators, each screened with fine wire.

Glass Teapots. Glass teapots are gaining in vogue, and lovers of the beverage are rejoicing with the well-meaning persons who are forever on the lookout for gems. The pots are made of tempered glass and are trimmed delicately with bands of gold or silver.

To Bake Fish. In baking fish, use a special dripping pan. Place three or four thin slices of salt pork or bacon in the bottom of the pan, lay the fish on top with or without dressing, cut gashes across the fish at inch intervals, and put into these thin strips of fat pork; dust with salt, pepper and flour; lay thin slices of pork or bacon on to the fish, or simply brush with pork drippings, olive oil, or butter; pour in a cupful of boiling water, cover closely and bake in a hot oven, basting often; allow about fifteen minutes to each pound of fish; when done lift carefully on to a hot platter, garnish with thin slices of lemon and parsley and serve with Hollandaise or sauce tartare.

Furniture for the Nursery. The furniture should consist of closets and shelves within reach of short arms for toys and picture-books, so that at the earliest possible age the principles of neatness and order may be taught. There must be small chairs just to fit, a table for tea-parties and games, a rocking-chair or two for the small mother who still rocks doll-babies, and, possibly, if there may be a small sideboard to assist at the dinner-parties, a settle, a small desk, a couch, a bookcase, etc., etc., declares Harper's Bazar. There are diminutive pieces of almost every kind of furniture, although as yet neither Chipendale nor Sheraton chairs have been seen.

Recipes. Grape Fruit Cocktail.—Allow one large fruit for four guests; remove the pulp and mix with it the pulp of three oranges, one banana, dried, four figs cut in bits, one cup dessert raisins seeded, and one-half cup Maraschino cherries. Sweeten with powdered sugar to taste and add two table-spoonfuls of syrup from the cherries. Serve very cold in lemonade cups.

Meat and Potatoes.—Mine cold beef or lamb; if beef, put in a pinch of pulverized cloves; if lamb, a pinch of summer savory to season, very little pepper and some salt, and put it in a baking dish. Mash potatoes, mix with cream, butter and a little salt, and spread over the meat. Beat up an egg with cream or milk—a very little—spread over the potatoes, and bake a short time, sufficient to warm through and brown the potatoes.

Johnny Cake.—A real, old-time johnny cake calls for three cups of yellow cornmeal, three cups of sour milk, half a cup of flour, two tablespoonfuls of molasses, one beaten egg, a teaspoonful of salt and a liberal teaspoonful of soda in a very little milk. Soak the three cups of sour milk with the Indian meal overnight. In the morning add the other ingredients and pour the mixture into shallow, greased baking pans. Bake it in a quick oven. It should be only about an inch and a half thick when done, and should have a crisp crust.

On just over valley years Turn of a peculiar formula that the ear In wheel berlan hands the tu den of wonda to its a hidd beneath drowin song know is, nor ties it. The or thr the shapd is lost and el the ca the th that it the ru into th the mo At a well k dramat neither As a s is is stances "I ca ed that said. wned than th "Yes, lnp so howeve perubc the sub and w known present "Are case? that wa "Yes, was the "He'll had ven It's a n could ha such a "Well, "my hu change ery prom hand y to ling c ss. to the su gling int notice the outsid said to m need for tence! So I launche "My yo the entra ago I obs the door t appropri of this e It express to the ave the arena "Pull" the back laugher, a certed that the threac founded d and "Pul" my text f Dreans T