

LITTLE ALL-ALONEY.

Little All-Aloney's feet
Pitter-patter in the hall,
And his mother runs to meet
And to kiss her toddling sweet,

Little All-Aloney's face
It is all aglow with glee,
As round that rumping place
At a toddling pace

Though his legs bend with their load,
Though his feet they seemed so small
That you cannot help forsooth
Some disastrous episode

When he shares of sorrow's store,
When his feet are chill and numb,
When his cross is burdensome,
And his heart is sore

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"Miss Winslow," said Craig,
deperately, "I don't know whether you
know—whether you have guessed—I
don't know, Miss Winslow, whether
you—you have suspected—"

"My goodness!" said Reginald, with
a high-pitched eight-year-old laugh;
"what are you trying to say, Arthur?"
Craig looked at Lucy. Was she
laughing at him, too? His face grew
warm with the sudden wretched sus-
picion that she was.

After all, was he not a fool to think
for a moment that she could care for
him? Of a sudden he saw matters in
a new, a painful light.

How rarely had that occurred—how
continually had that little nuisance of
a nephew dogged them! Had she con-
trived it? Had she made Reginald a
defense, a guard against unwelcome
advances? He was all at once miser-
ably certain of it.

He was warm with mortification, and
cold at heart with keen unhappiness.
He had been stupidly slow of percep-
tion, that was all. But that was a
thing which could be remedied.

He rose from the grass, and looked
down at Lucy Winslow with a set
smile.

"Well, I don't believe I know my-
self what I'm trying to say, Reginald,"
he answered. "I needn't say good-by
to you just now, Miss Winslow, for I'll
be here a day or so yet. But I'll be
off about Thursday, I guess, and after
a month or so at home, I expect to go
out West on business that will keep me
there indefinitely, I imagine. I shall
think of this summer often, and with
pleasure, I assure you."

He bowed, and turned away.
He took himself and his bitterness
up to his room. He felt that ever hour
until Thursday would be a period of
anguish; and he began to put things
into his trunk in helter-skelter fashion.

He had half filled it when Reginald
walked in, without knocking. He sat
down in the largest chair.

"Ho!" he remarked, scoffingly,
"that kind of a trunk you got,
with cloth all over it? Mine's got
wooden slats on, and tin and brass
nails. What's that thing? Opry-
glasses, ain't it? Say, if you give
'em to me!"

"Yes, take them," said Craig, wear-
ily.

Reginald spent several minutes in ex-
amining objects in the room through
the glasses, for which he saw fit to re-
turn no thanks.

"Say," he observed presently, turn-
ing them upon Craig, "she's crying.
That's what I come up to tell you. I
thought maybe you'd like to know."

"Who's crying?" Craig demanded.

"His heart stood still.
'Aunt Lucy's crying,' said Reginald.
'She began to cry soon 's you
turned round, most. I told her
somebody'd see her, but she didn't
stop, and I wasn't going to stay there
and her a blubbering, and I thought
I'd come up and tell you.' Reginald
looked up with his angelic blue eyes
and his cherubic smile. 'Say, I'm
going to see what's in that plush box,
Arthur. You care?'"

Craig strode from the room. He
got down the stairs two at a time, and
rushed around to the red-and-blue
hammock between the shady oak trees.

BIRTHPLACES OF FOODS.

THE NATIVE LANDS OF THE VARI-
OUS GRAINS AND FRUITS.

Most of Them Have Evolved From a
Wild State—The True Home of
Indian Corn—The Cherry's Origin.

THE grains and fruits used as
food by man originated in
different latitudes, and first
existed in a wild state some
being indigenous to the tropics and
some to temperate zones. As they be-
came improved and differentiated they
were distributed in different countries
according to their utility and the
spread of agriculture. It was but nat-
ural that the first gradual changes
from a wild to a cultivated state
should have taken place in general in
warm countries where the climate
and the advanced state of civilization
conspired to effect amelioration. For
instance, the grape is indigenous to
America, and had existed here in a
wild state long ages before the con-
tinent was discovered by Columbus, but
it was first put to practical use in
Egypt and Central Asia, to which lo-
calities its origin is sometimes attrib-
uted, and whence it was in reality
distributed throughout the Western
world. A similar remark may be made
of rye, one of the less valued cereals,
which is a native of the temperate
zones, and spread thence toward the
South. It is supposed to have been
unknown in India, Egypt and ancient
Palestine, and, though it was more or
less used by the ancient Greeks and
Romans, it was from the north of
Europe that they received it.

Nearly all the grains now in use are
of unknown antiquity. Wheat was
cultivated in eighty-six latitude as far
back in the past as we have authentic
knowledge. Barley is thought to have
originated in the Caucasus, but it was
known and used everywhere in the
most ancient times. Oats, like rye,
was unknown in ancient India and
Egypt and among the Hebrews. The
Greeks and Romans received it from
the north of Europe. Had there been
an early civilization on this continent
the wild oats found here and there
would probably have developed into
the useful cereal now considered abso-
lutely essential for the proper nourish-
ment of horses. This continent is
credited with having given Indian corn
to the old world, but this useful cereal
was doubtless known in India and
China many hundred years before the
discovery of America. Cotton was
used for making garments in India at
a date so remote that it cannot even be
guessed at. The fact is mentioned by
Aristotle. The first seeds were brought
to this country in 1621. In 1666 the cul-
ture is mentioned in the records of
South Carolina. In 1736 the culture
was general along the eastern coast of
Maryland, and in 1776 we hear of it
as far north as Cape May. The use of
flax for making clothing is nearly as
ancient as that of cotton, and perhaps
more so, plants of soft and flexible
fiber having been without doubt among
the first vegetable productions of the
ancient world and their practical value
discovered soon after the invention of
weaving.

The cherry in its improved condi-
tion is of Persian descent and is an-
other fruit that might have been im-
proved from our wild varieties had our
civilization been contemporary with
that which preceded Egypt and Baby-
lon in the valleys of the Tigris and
Euphrates. Peaches, plums and cher-
ries were all known to the ancient
Greeks and Romans.

The apple, the most useful and sat-
isfactory of all the fruits of the tem-
perate zones, has been known from time
immemorial. It originated from some
of the hardy wild species that are found
sometimes almost as far north as the
Arctic circle. It is a fruit that likes
the cold, and is found in the greatest
perfection in parts of New England,
New York and Michigan, where the
winters are severe. As it approaches
the equator it loses its finest of taste,
while still preserving its beauty. It
is a notable fact that, owing to care in
the culture, and in part to a preference
for the climate, all the fruits mentioned
in this list are found of better quality
in Europe and America than in the lo-
calities where they are thought to have
originated. The oranges of India,
Burmah and Cochinchina are abso-
lutely tasteless and those of Malaga
scarcely better. The best grown in
Spain come from the region of Valen-
cia, where they have been introduced
at a comparatively recent date. So of
the cherries, apricots and peaches,
which have attained a perfection in
Europe and America of which the an-
cient Persians never dreamed. All
these fruits appear to increase in size
and improve in flavor in latitudes
where the winter is sufficiently severe
to check the growth of the tree and
give it a needed rest.

It could not be expected, for the
reasons alleged, that America, in-
habited until a recent date by savage
tribes only, should furnish to the
world products that require thousands
of years of care and culture to give
them their perfect development. The
potato, however, is an invaluable boon
conferred by the new world on the
old. The tomato is also of South
American origin, and, though it plays
a much less important part in alimen-
tation, it is an article of food that
Americans would not willingly part
with. As to the fruits in common use
throughout America has done much to
improve them, there is not one of them
of which it can reasonably claim to be
the place of origin.—San Francisco
Chronicle.

In Brazil not one per cent. of the
male or female servants will sleep
in their master's house. They insist
on leaving at the latest by 7 o'clock in
the evening, and will not return before
7 or 8 in the morning.

SCIENTIFIC AND INDUSTRIAL.

Clouds are on the average about
500 yards in thickness.

American tools are far better than
those of European make.

The largest fish known to science is
the basking shark, an enormous but
harmless variety.

A steel ship has been constructed in
Cardiff, Wales, with the standing rig-
ging, as well as the hull, all of steel.

The largest known species of night-
flying insects is the Atlas moth, a resi-
dent of the American tropics, which
has a wing spread of over a foot.

Human hair varies in thickness
from the 250th to the 600th part of an
inch. The coarsest fiber of wool is
about one 200th part of an inch in
diameter; the finest only the 1500th
part.

South American ants have been
known to construct a tunnel three
miles in length, a labor for them pro-
portionate to that which would be re-
quired for men to tunnel under the
Atlantic from New York to London.

Many larvae of beetles and other
insects are used for food; the bee gives
honey and wax, the cocoon manna and
cochineal, the Spanish fly a blistering
drug, the gall insect an astringent,
and the silk worm an article of dress.

In Japan there are now twenty pub-
lic electric companies in operation.
Further companies are proposed, and
there is a considerable demand for
electrical engineers. Nearly all of the
companies are conducted by Ameri-
cans.

A New England firm is introducing
an automatic gas lighter for street
lamps, which works on the princi-
ple of an eight-day clock. It is
explained that the only attention the
lighter requires is a weekly winding
of the clock movement, and that it
lights the lamp at the required time
and extinguishes it at daybreak.

Safety matches that can be used
without a box are to be placed on the
English market by a German inventor.
The idea is to tip the two ends of the
wood separately with those composi-
tions which in the ordinary way go
one on the box and the other on the
match. To use, break the wood
across the middle and rub the ends to-
gether.

An agent of the Suez Canal Com-
pany has invented an apparatus to
split the electric lights that illuminate
the canal into two divergent streams,
one sending out rays one way, the
other in the opposite direction. This
enables ships to approach each other
and meet with perfect safety. Formerly
the lights blinded pilots so that they
could not see vessels coming in the op-
posite direction.

A physician points out that fat
people endure most kinds of illness
much better than thin people, because
they have an extra amount of nutri-
ment stored away in their tissues to
support them during the ordeal. More-
over, there are many other consola-
tions for persons of abundant
girth. They are generally optimists
by nature, genial and jolly com-
panions, whose society is universally
preferred to that of people with
angular frames and dispositions.

At a recent State fair an inventor
exhibited a machine that he had con-
structed for converting grapes into
sugar and syrup. Experts who wit-
nessed the operation and others affirm
that the process is a complete suc-
cess. The experiments were mostly
confined to Muscat and other sweet
grapes known to carry a large amount
of saccharine matter. Heretofore the
difficulty has been in granulating
grape sugar. But by this new pro-
cess it is claimed that granulation is
perfect.

Tombs of the Danish Kings.

In the resting place of the old kings
of Denmark, the Cathedral of Roke-
kild, a recent visitor notes that there
is a column against which a number
of monarchs have been measured, and
upon which their different heights are
recorded. One of them is Peter the
Great, and we learn by this means
that the shipwright Czar measured no
less than eighty Danish inches, equiva-
lent to something like six feet, ten
inches in our measurement. Only one
other of the sovereigns was taller, and
that was Christian I of Denmark, who,
according to this authority, was just a
trifle over seven feet English. The
Czar, Alexander III, is about six feet
one inch, and is about a couple of
inches taller than Christian IX of
Denmark, and about four inches taller
than King George of Greece, neither
of whom, nevertheless, is what would
be called a short man. It is worth
noting that in the same ancient cath-
edral where this column is to be seen,
Saxo Grammaticus, the Danish histo-
rian from whom Shakespeare borrowed
practically the entire plot of "Ham-
let," lies buried.—London News.

Sewing in Public Schools.

The course of study in sewing in the
Boston public schools is interesting
for an amateur of sewing to consider.
To read of "thimble, emery, scissors,"
set off neatly as articles of study, and
and to gaze upon a printed curriculum
of "basting, backstitching, overcast-
ing, half-backstitching and combina-
tion of one running and one-half
back-stitch," is to realize most intensely
the advantages Boston offers to her
daughters. In the fourth year are
taught, among other things, stocking
darning, straight and bias felling,
whipping and sewing on ruffles, hem-
stitching, blind stitching, tucking if
not taught previously, gathers over-
handed to a band, sewing on hooks
and eyes and buttons, eyelets, loops,
and in the fifth year there is a system
of dress cutting by which girls are
taught to take measures, draught, cut
and fit a dress waist.—Boston Tran-
script.

WISE WORDS.

Love gives every time it is tested.
Home is the fortress of the virtues.

The truthful man is dead; been dead
a long time.

The real ruler of the man is within
him, not without.

The man who throws a stone at an-
other hurts himself.

It is time wasted to argue with a
doubt. Kick it out.

It's the youngest man who thinks he
has the least time to spare.

The whisper of a slanderer can be
heard farther than thunder.

There is no good quality which does
not become a vice by excess.

A woman is seldom quite so happy
as when she is thoroughly miserable.

Finding fault with another is only a
roundabout way of bragging on your-
self.

Some people are kept poor because
they will not believe it is blessed to
give.

The man who is afraid to look his
faults squarely in the face will never
get rid of them.

No man is perfectly consistent. He
who is nearest consistency steers the
crookedest course.

The Ethics of Weariness.

In a lecture at Cambridge, England,
on the subject of "Weariness," Pro-
fessor Michael Foster said undue
exertion was exertion in which the mus-
cles worked too fast for the rest of the
body. The hunted hare died not be-
cause he was choked for want of breath,
not because his heart stood still, its
store of energy having given out, but
because a poisoned blood poisoned his
brain and his whole body. So also the
schoolboy, urged by pride to go on
running beyond the earlier symptoms
of distress, struggled on until the
heaped up poison deadened his brain,
and he fell dazed and giddy, as in a
fit, rising again, it might be, and
stumbling on unconscious, or half un-
conscious only, by mere mechanical
inertia of his nervous system, falling
once more, poisoned by poisons of his
own making. All our knowledge went
to show that the work of the brain,
like the work of the muscles, was ac-
companied by a chemical change, and
that the chemical changes were of the
same order in the brain as in the
muscle. If an adequate stream of pure
blood were necessary for the life of the
muscle, equally true, perhaps even
more true, was this of the brain. More-
over, the struggle for existence had
brought to the front a brain ever
ready to outrun its more humble hel-
mate, and even in the best regulated
economy the period of most effective
work between the moment all the
complex machinery had been got into
working order and the moment when
weariness began to tell was bounded
by all too narrow limits. The sound
way to extend those limits was not so
much to render the brain more agile
as to encourage the humbler hel-
mates, so that their more efficient co-
operation might defer the onset of
weariness.—New York Press.

A Remarkable Career.

A remarkable autobiography goes with
a damage suit for \$5000 filed at Wash-
ington, D. C. The complaint is against
a Washington street railway. The
complainant is Henry Johnson, who
says he was badly cut and bruised by
the car starting while he was getting
off. Attached to the complaint is the
affidavit of Johnson that he was born
in Georgetown on Christmas day in
the year 1800; was hired out to General
Walter Smith, who commanded the
militia at the battle of Bladensburg;
was captured by Captain Patrick, and
was present and saw them burn the
Capitol, and when he was seventeen
years old he went with Commodore
Porter as a cabin boy on a four years'
cruise. In 1824 he went as a footman
with his old mistress to meet General
Lafayette, and escorted him to Gen-
eral Smith's in Georgetown; was with
General Macon in Florida during the
four years' war with the Indians; had
waited on General Scott, Gaines and
Jesup; lived with General Totten,
and waited on Daniel Webster, Clay
and Calhoun when living with Mr.
Nicholson at Georgetown Heights.
Was with Captain Herndon on the
George Law, that was burned, and
when the women and children and
crew were off he stood close to Cap-
tain Herndon at the wheelhouse, and
he said to him: "You go and shift
for yourself," and he begged the captain
to come with him, when he replied:
"No, I must stand by my ship." Then
strapping himself to a door he was
thrown into the sea and saved, and
saw the ship go down with the captain.

The Cats Ate the Crickets.

There is a man in Harlem who has
a much respected aunt. The aunt is
wealthy and eccentric. She came to
live with this Harlem resident, and
having been reared in the country and
having recently come from there she
missed the rural hum of insects and
the agricultural noises of a country
residence.

Being anxious to please his rela-
tive and make her reconciled to city
life this Harlem man hired a number
of boys to secure crickets for him. He
bought twenty cases of crickets and
turned them out to pasture in his
back yard. For several nights the
cheerful chirping of the crickets
proved very soothing to the aged aunt.

The various cats in the neighborhood
soon became aware of the unusual
number of crickets in this back yard.
Cats are fond of crickets, and now the
Harlem man has cats and no crickets
in his back yard. He says that all the
cats in Harlem have made his yard a
trysting place and the aunt threatens
to move back into the country.—New
York Herald.

HOUSEHOLD AFFAIRS.

CARPET SWEEPING.

With a little care you can sweep the
dirtiest carpet without raising much
of a dust by placing outside the door
of the room to be swept a pail of clear,
cold water. Wet your broom, knock
it against the side of the bucket to
get out all the drops, sweep a couple
of yards, then rinse off the broom
again. Continue this until you have
gone over the entire surface. If the
carpet is very much soiled the water
should be changed several times.
Slightly moistened Indian meal is also
used by the oldest housewives. Snow,
if not allowed to melt, is also excellent
as a dust settler.—St. Louis Republic.

TO FRY FISH.

"Small fish should swim twice, once
in water and once in oil." Perch,
brook trout, catfish and all small fish
are best fried. They should be cleaned,
washed well in cold water and immedi-
ately wiped dry, inside and outside,
with a clean towel and then sprinkled
with salt. Use oil if convenient, as it
is very much cheaper than either
dripping or lard. Never use butter,
as it is apt to burn and has a tendency
to soften the fish. See that the oil,
lard or dripping is boiling hot before
putting in the fish. Throw in a crumb
of bread; if it browns quickly it is hot
enough and the fish will not absorb
any grease.—New York World.

MANY USES FOR SODA.

Tinware may be brightened by dip-
ping a damp cloth in common soda
and rubbing it well.

Very hot soda in a solution, applied
with a soft flannel, will remove paint
splashes. Use soda in the water to
clean paint and glass instead of soap.

Strong, tepid soda water will make
glass very brilliant, then rinse in cold
water, wipe dry with linen cloth.

Ceilings that have become smoked
by kerosene lamps may be cleaned by
washing off with soda water.

For cleaning oil paint before repaint-
ing, use two ounces of soda dissolved
in a quart of hot water, then rinse off
with clear water.

A lump of soda laid on the drain
pipe will prevent the pipes becoming
clogged with grease; also, flood the
pipes once a week with boiling water,
in which a little soda is dissolved.

Wash white marble porches, bath,
etc., with a mop dipped in boiling hot
water and soda. A good deal of soda
should be dissolved in the water.

USING CHLOROPHORM, ETHER AND NAPHTHA.

The best of the detergents for deli-
cate colored silks is chloroform—but
it must be very carefully used, as aside
from the risk of inhaling too much of
the vapor it is inflammable. If used
at all it ought to be done out doors.

Lay the spotted surface right side
down upon a folded clean cloth, pour
on chloroform enough to wet it thor-
oughly, then dab it over with a soft
cloth also wet in the liquid. After a
minute slip the spot onto a fresh space
of cloth, pour on more chloroform and
again dab it with the cloth held firmly
over your fingers. Turn it over quickly
and wipe off the right side with a fresh
soft cloth.

Ether can be used in the same way
—with quite the same precautions.

Both ether and chloroform are too
expensive save for the most delicate
and costly finery. For ordinary things
naphtha used in the same manner
answers excellently well. It leaves
more of a mark than the anesthetics
and has a much more persistent odor.

Whatever you use test it on a bit of
stuff, since nobody can say certainly
what the effect will be without know-
ing the chemical reaction of the colors
it is to encounter.—Chicago Record.

RECIPES.

Pigeon Cutlets—Stew birds (whole)
in stock; cut up, dip in egg and
crumbs mixed with cayenne, thyme,
parsley and lemon peel. Fry in deep
lard and thicken stock for gravy.

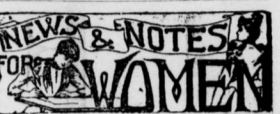
Goose and Onion—Stuff with a mix-
ture of three hot mashed potatoes,
stirred with one tablespoonful of but-
ter, a little salt and pepper, one table-
spoonful of powdered sage and three
chopped onions. Serve with apple
sauce.

Salt Mackerel—Soak over night.
Wrap in cloth and simmer twenty
minutes in water to cover. Melt a lit-
tle butter, and cream and chopped
parsley for dressing; or add lemon
juice, vinegar, gooseberry sauce, or
currant catsup.

Browned Oysters on Toast—Mix
yolks of two eggs with a little flour.
Season twenty-four oysters and dip in
batter. Brown in hot butter. Then
add oyster liquor to flour, stirred in
the butter, simmer three minutes, add
oysters again and serve on toast.

Polatina—Take one cup of stewed
tomato and the gravy left from roast
beef. Let them boil, and season with
cayenne and salt. Slice two onions,
soak them in cold salted water, drain
dry, and fry in deep fat. Cut about a
pint of cold roast beef into the thin-
nest possible shavings. Have the
platter as hot as possible, lay the
shaved beef on it, pour on the boiling
sauce, and garnish with the fried
onions.

Saratoga Potatoes—Cut raw pota-
toes in slices as thin as wafers with a
thin, sharp knife; lay them in cold
water over night, a bit of alum will
make them more crisp; next morning
rinse in cold water and dry with a
towel. Have ready a kettle of lard,
hotter than for fried cakes, and drop
in the potatoes, a few at a time. They
will brown quickly. Skim out in a
colander, and sprinkle with salt, or
lay them on a double brown paper in
the oven till dry. If any are left over
from the meal they can be warmed in
the oven and will be just as good for
another time.



Wisconsin has 8707 women farmers.
England is said to have over 1,000,000
widows.

The Shetland women are the finest
knitters in the world.

The Duchess of Portland is the tall-
est Duchess in the world.

Mrs. Roswell P. Flower's charities
cost her an average of \$250 a week.

The violet is conventionally the only
flower that can be worn by a person in
mourning.

The Queen of Portugal is credited
with making many of her own and her
children's clothes.

Eton jackets of fur are being worn,
and lining is going to be the fash-
ionable lining for cloaks.

Mrs. James C. Ayer has a superb
collection of jewels. Some of them,
indeed, are world renowned.

Colored shoes are only suitable for
the daintiest feet, and display the
proportion better when made with sim-
plicity.

Dress waists are worn so very tight-
fitting that it is almost impossible for
the fashion-loving women in them to
breathe properly.

Round waists have lost none of their
prestige, but are rivaled by basque-
bodies and pointed corsets with frills
attached to the lower edge.

Buttons are to be worn in all sizes
and compositions, but simply as a
trimming. The waist will be fastened
with hooks