instant communication his lines are not cast in pleasant places. It would make a curious exhibit were one to bring together the profit and loss of train-robbery in a single year. It would be found that the men who expend rare skill for weeks in planning a crime seldom realize anything for their pains. An honest, plodding day laborer makes more in a year than one of the higher class oriminals who risks life and liberty a dozen times for petty gains.

This marries to a norse thef than to a person capable of such behavior.

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When May finally for them that to a person capable of such behavior.

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Deer Hunting On a Bieyele.

An Oregon man claims to be the first person to go deer hunting on a bieyele. The inflated tire on his wheel allowed of his traveling swiftly and noiselessly over the ground strewn with pine needles and before he peddled many miles he came upon an unsuspecting deer quietly browsing just ahead of him. He killed the animal and returned to the hotel with it slung over his shoulders.—Chicago Herald

GETTING OUT MAHOGANY.

A PROFITABLE, BUT HARD AND DANGEROUS BUSINESS.

e Valuable Logs Are Obtained From the Tropical Forests of Nicaragua.

From the Tropical Forests of Nicaragua.

SCHNEIDER, of Nicaragua, is stopping at the Hotel Royal, says the New Orleans Picayune. The gentleman is an extensive exporter of mahogany from the country where he has resided for the past few years, and where he has amassed a competence in shipping that particular and valuable wood.

"Mahogany is a very valuable wood, but is hard to get out of the forests where it grows," he said to a reporter last night. "However, it pays if one goes at it right, and knows how to manage the business. The way we go about the work of getting out mahogany logs is, first, to get a concession from the Nicaraguan Government. You must 'stand in,' as they say in the United States, if you get a concession, but an enterprising citizen from our country can go there and establish himself in the favor of the officials, and if he has a good record at home as a man able to tend to business they grant him a privilege. But that is only the beginning of the trouble one has in cutting and exporting the wood. You then proceed to make bargains with the natives to cut and haul logs out of the forests. If you treat them kindly they will work for you for a time at the least. The best Indian labor costs about fifty cents per day. It is often hard, however, to get them to work, as they live on fruits, and can sustain themselves without labor of any trying kind. Half of the year is called the rainy season, and it rains from May to October. It is then so wet that one finds it impossible to get out any timber, and no one will work for you during the wet season. When the dry season opens we

from May to October. It is then so wet that one finds it impossible to get out any timber, and no one will work for you during the wet season. When the dry season opens we commence operations, and if we can get enough labor we succeed, but we have to be careful with them, as they become easily misled and often think we are taking some advantage of them. When they become convinced that something is wrong, whether they have cause to believe that such is the case or not, they get angry, and the feeling spreads among all the tribes. The woods are so dense and the work so trying on men brought there from other countries that they cannot stand it, and there is no profit in paying them what they require to risk their lives among the snakes and in the swamps where the mahogany grows. When the timber is cut we haul it, one log at a time, on a two-wheeled oxeart especially made for the purpose. It is a very slow process, but it is the only practicable way to get the timber out. There are 400 and 500 logs to the acre, and the price of the wood is so high partly because the timber is so hard to obtain."

"What is the price of mahogany?"

"The average price of mahogany?"

partly because to obtain."

"What is the price of mahogany?"

"The average price of a good mahogany log is \$75. I sell very few logs in the United States, and my principal market is in France. There I ship practically all my timber. The price in the United States, and my principal market is in France. There I ship practically all my timber. The price is better in France, and the money is paid as soon as the logs arrive in port. There are not as many fortunes in mahogany as some people imagine, as the wood is too difficult to draw from the tangled forests of Nicaragua. When the stands the climate very well for a year, and is very energetic, and wongua he stands the climate very well for a year, and is very energetic, and wonders at the spirit of laziness that prevails among all the people. But after awhile he is overcome by the climatic conditions and gets lazy and is unable to work three good hours a day—if he doesn't die in the meantime. The mahogany business is very pretty to talk about and very nice in theory, and even in price, but a great deal of the fancy profit that apparently accrues on logs is lost in the time and expense one is required to undergo to get the logs out and carry them to the ships."

Cheap Lodging Houses Abroad.

Cheap Lodging Houses Abroad.

One of the City Councilors of London told me recently with justifiable pride of the wonderful success that has followed the establishment of a municipal lodging house in London. He says it is absolutely clean, the linen is spotless and the rooms are more like those of a club than of a public institution. The charge for lodging for a night is five pence, or ten cents, and this gives the lodger the right to cook his own food in the place. London was not the originator of this system of public lodging houses, but followed an example set some years ago by the enterprising city of Glasgow, which has ten lodging houses, nine for men and one for women. These, too, are organized somewhat on the principle of a club and beds with one sheet are provided for seven cents and beds with two sheets for nine cents. The thrifty Scotchmen have succeeded in making these institutions pay over four per cent. on the investment, and I haven't any doubt that public lodging houses on the same plan would pay a good deal better in New York.—New York Mail and Express.

Chinese Executions.

Chinese Executions.

At Canton, China, the average number of executions is about 300 per year, but in 1885 50,000 rebels were beheaded. Females are sometimes strangled and the worst criminals are saided upon a cross. Sometimes the sentence directs that the criminal while living shall be cut into a number of pieces, which number never exceeds thirty-six. The headsman formerly received \$4 a head, but the supply and competition has reduced the wage to fifty cents apiece. Most of the criminals who are beheaded are water pirates or land bandits,—Chicago Herald.

HOUSEHOLD AFFAIRS.

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is cup of sugar, one cup of milk is cup of sugar, one cup of milk is cup of sugar, one cup of milk is an entire (tenoval) do; haking powder, teaspoosa two, ghtly sit rhe flour in; oll on pie board, not too thin; oll on pie board, not too thin; oll on pie board, not too thin; oll on fart that briskly swells to fart that briskly swells for the that briskly swells for the that briskly swells are the dought things of the think of the think of the think of the time for turning; oll in sugar; serve when cool, rice—a quarter for this rule.

—Ladies' Home Journ DOUGHNUTS IN RHYME

After the chickens are nicely singed and washed then put to soak in cold salt and water for a while to remove the blood that may not have drained out. Then stew till tender in a stone kettle. Just before taking off mix cout. Then stew thi tender in a show the kettle. Just before taking off mix with ice water your pastry. Pour into an earthen dish the chicken and as much of the liquor as possible without danger of its boiling over. Put a rim of the pastry around the top of the sides of the dish but do not put any at the bottom to become soaked and heavy. After thickening and seasoning the gravy to your taste, just before putting on the upper crust place in the centre of the pie an earthen cup to keep the crust from sagging down in the centre and getting soggy. When the pie is to be served, the entire upper crust may be served, the entire upper crust may be served, the interest pasten out. At this time more of the hot gravy may be added.—American Farmer.

How to Make Homemade Cakes. In large cities the making of cake is almost a lost art. There are many reasons for this, first and foremost of which is the bakery. Then there are the women's exchanges, where people fancy they can buy just such cakes as dear grandma used to make, but oh, what a delusion and a snare they prove! "The test of the pudding is in the eating," but the test of bought cakes, either at bakeries or exchanges should be left entirely to their appearance, for there alone is their merit. I have a friend who makes the most delicious cake I ever tasted. One of the best and, easiest made of her almost endless variety of cakes is what she calls a luncheon cake. This is how it is made:

calls a luncheon cake. This is how it is made; One cupful of sugar, one-half cup of butter, worked to a fine cream; one egg: one cupful of sweet milk; two cupfuls of flour; three teaspoonfuls of baking powder. Flavor with grated nutmeg. Bake in a shallow pan well lined with buttered paper.

Sometimes she frosts the top of this cake and decorates it with English walnut meats. Then she calls it reception cake. Another of her cakes is what all children love. She calls it sponge cake.

sponge cake.

One large cup of sugar, four eggs beaten to a foam, three tablespoonfuls of milk, two teaspoonfuls of baking powder, one large cup of flour, flavor with lemon.

beaten to a foam, three tablespoontuls of milk, two teaspoonfuls of baking powder, one large cup of flour, flavor with lemon.

This makes a small cake. It should be baked in a shallow, square pan, and eaten fresh.

Another of her cakes is rich and delicious; she calls it wedding cake.

Two pounds of sugar, two pounds of granulated sugar, twelve eggs. Beat whites and yolks separately. One cup of New Orleans molasses, three tablespoonfuls of cloves, one tablespoonfuls of cloves, one tablespoonful of mace, two tablespoonfuls of allspice, one nutmeg grated, a quarter of a pound of citron cut in little pieces, four pounds of dried currants, two pounds of flour and one heaping teaspoonful of baking soda.

This must be thoroughly beaten and mixed and baked four hours in a slow oven. To froot it beat up the whites of four eggs to a stiff froth, add powdered sugar as long as you can blend it nicely, also add the juice of one lemon. Spread this over the top of the cake nearly an inch thick and around the sides half that thickness.

Here you have a cake fit to set before a king. It will keep for monts.

Here you have a cake fit to set before a king. It will keep for months. —St. Louis Republic.

HINTS FOR HOUSEWIVES. Flations should be kept as far removed from the steam of cooking as possible, as this is what causes them to rust.

Sandwiches can be made some hours before needed if kept in a cool place snugly covered with a damp cloth. They should be piled closely upon a dish

A towel rack made with several arms fastened to a half circular centre, which in turn fastens to the wall, is a convenient place for drying dish towels.

When drawn butter separates or de-composes from standing too long, add a tablespoonful of cold water or a small lump of ice and beat until it becomes smooth.

In making lemonade strain the juice, and to improve the taste allow a half dozen oranges to every dozen lemons. If desired a few thin rounds of banana may be added.

may be added.

Rapid boiling is the general rule for vegetables and all seum that rises should be removed. When done drain at once, or the vegetables will lose much of their flavor.

economical, delicious, wholesome and appetizing soup.

In boiling chickens for salad put them to cook in cold water and let them come slowly to the boiling point. This process makes them more tender and blanches the dark meat—usually rejected—so it may be mixed with the white. The dressing should not be added to the salad until serving time. If mixed long before serving it becomes watery.—New York World;