Some recent statistics on the unemployed of London showed that a large number of those who were without work had dritted out of employment for which they showed no special ap-titude and at the same time showed no inclination to take up other work.

The Russian government has decided to transform its artillery arma-ment and to adopt the new quickfiring French cannon. The cost of this innovation is estimated at \$40. 000,000, and until it is completed, it is unlikely that Russia will take part in any great European war.

The suicide of a Texas schoolgirl because she feared she couldn't pass examination gives pretty good evidence to the St. Louis Star that there is something wrong with the system of pushing children too rapidly More physical and less mental train ing should be the tendency.

It is costly luxnry to insist on speak ing even the truth on all occasions. Silence is often golden in more ways Henry Labouchere, the editor of London Truth, and an M. P., a man who has gained a world-wide fame as a fearless exposer of shams, says he has spent \$200,000 in defend ing actions for libel brought against him, all unsuccessful. There is a standing premium on compromises. and it means true bravery to speak up what we sincerely believe at all times

It may be of interest to know what church in the world is accounted the wealthiest. This recognition is generally assigned to the Orthodox Church of Russia. As an evidence of this, it is stated "that it could easily pay the As an evidence of this, it National debt of the empire, amounting to about £200,000,000, or nearly \$1,000,000,000, and yet not be im poverished." This seems almost incredible, but it must be remembered that it has some very lucrative sources of revenue. One of the most profitable is the sale of capdles.

The millionaire is appealed to by Professor A. C. Haddon to save the vanishing knowledge that is to be acquired only now and will be of inestimable value to future ages. Coloni zation, the spread of commerce, and the intentional or accidental importation of animals and plants, are rapidly changing the character of the indigenous life of many parts of the world. In many islands the native forms have been largely swept away aiready. Investigation of even the best known portions of land and sea is yet far from complete, but there are men rompetent to record details of life that are disappearing if means were avail-

The Trenton (N. J.) American says: That historic building in New York Fity, which for two generations past has been the place of detention for offenders against the laws, known as the Tombs, is to give way to a new structure on the present site. The present building was modeled on the front after the style of an Egyptian temple or tomb, and hence its name. In appearance it is very much like the front f our own State prison, a style very much affected at the period when these The new Tombs will present a very different appearance, and while it may not be regarded as "an ornament to the city," it will be very much more commodious than the present structure, and constructed upon better methods

A German scientist has tackled the problem of the stovepipe hat. His explanation of the place of that piece of headgear in the general scheme of things will fill a long felt want. Incidentally it may cause a social revolu-tion. He says that man has gone a step further than woman in the social evo lution, and that whereas he once wore, as woman does now, flowers and feathers on his head, he has now come to the conclusion that his eranial beauty is "when unadorned adorned the most." Hence the shiny stovepipe. Alas that this explanation, though plausible, is not convincing! A German scientist is, of course, generally speaking, a mere machine into which you feed facts and get out theories, but in such a matter as this he is only trail humanity, and is liable to have his judgment warped by his prejudices. What a tale of domestic tragedy may lie wrapped in the pessimism of his The idealism of the courtship, the rude shock of the first post-nap-tial milliner's bill, the rapid succession of similar shocks throughout the matrimonial experience, comparable only battery getting in its fine work, and then finally utter and ungallant cynicism. Why, asks the York Tribune, does not some woman rise like him with ponderous rejentific verbiage to the defence of the theatre hat? It needs it.

THE MEN WHO LOSE

planned And watched with zealous care, glorious halo crowns their efforts gra Contempt is failure's share.

Here's to the men who lose! Courage is easy then; The king is he who, after flerce defeat Can up and fight again.

Here's to the men who lose! the ready plaudits of a farming world. Ring sweet in victor's ears; the vanquished's banners never are furled.—

For them there sound no cheers,

Here's to the men who lose! The touchstone of true worth is not success; There is a higher test— Though fate may darkly frown, onward to

press, And bravely do one's best.

Here's to the men who lose!

t is the vanquished's praises that I sing, And this the toast I choose; "A hard-fought failure is a noble thing. Here's luck to them who lose."

-George H. Broadhurst.

# An Unusual Burglary.

BY MARY R. P. HATCH. EY MANY R. P. HAICH.

EOPLE are decrying the sophisticated state of the country, and by people I mean writers in particular.

They say that there is little pictures queness except in the backwoods and districts far removed from the en-

esqueness except in the backwoods and in districts far removed from the environments of railroads and electricity, and that dislect peculiar to each locality is being flattened into monotone by the omnipresent schoolmaster, who, they complain, has his way far too much in this proudly new world of ours. But if this be true, as a whole, there are delightful exceptions. A carriage drive of a few hours, or the whirl of one's bieyele an hour, brings one to the home of folk lore and provincialism capable of causing eestatic thrills in the heart of the dislect-monger.

ger.
Such were my thoughts as I alighted Such were my thoughts as I alighted from my wheel at nightfall, one cold autumnal day, and rapped (there was no bell) at the door of a low-browed cottage, behind which clumps of bushes shut off the horizon and seemed to narrow the world down to the little house, the yard, and myself, with a heavy heart, standing before it, steadying my wheel, for I was tired.

Presently an old lady came to the door. Her comfortable, rotund form and mild blue eye but decided chin impressed me with instant respect, while the inborn ladyhood of her nature was evidenced by her courteous greating and invitation to enter.

"Do you ever keep travelers over right?" I inquired after a decent interval had elapsed.

"We do and we don't "she varied."

val had elapsed.

"We do and we don't," she replied;

"but you can stay in welcome. Sit
up and eat with me if you hain't had

up and eat with me if you hain't had no supper."

"I haven't," was my reply; and presently the old hady and I were discussing her homely but toothsome supper, and doing it ample justice in the way of testing its qualities; at least I did.

"My husband has gone to town," remarked my hostes, "and if you hadn't come I should a ben here all alone tonight."

come I should a ben here all alone tonight."
"Weald you have been afraid to
spend the night alone?"
"Oh, no! But to-night I feel dif'runt, for, you see, at last we're ready
to lift the mortgage. It's two hundred and thirty-three dollars an' one
cent. That last cent I got by selling
an aig," she said with a nappy laugh,
"and now it's altogether 'twizt the
straw bed and feather bed in my room;
and husband, he's goner pay it off toand husband, he's gonter pay it off to morrer—if he lives," she added, with the reverence felt by the old who have

morrer—it he lives," she added, with
the reverence felt by the old who have
seen so many hopes fade and friends
die that they never dare to speak even
of almost certainties without an "if,"
"But are you notunwise to speak of
your money to a stranger?" I asked as
a warning.
"Oh, no!" she said, laughing pleas
antly, "I know an honest man when I
see him, and I was glad the minute I
see him, and I was glad the minute I
see him, and I was glad the minute I
see him, and I was glad the minute I
see your face and knowed that you
wanted to stay all night. "Taint likely
anybuddy would steal from me but
stragglers. One has been seen 'round,
and I feel a little mite uneasy."
My hostess and I spent a pleasant
evening together. She showed me
many an heirloom which had been
handed through five generations from
an ancestor who had been a great man
in colonial lays. There was a silver
punch bowl and a gold snuff box,
either worth more than the sun treasured so carefully in the owner's bed;
but I suspect she would have parted
with her life as quickiy as with either
of them.

"They are Jameses," she said, "or
will be when husband and I are done
with them. James is my nephew, and
he's out to Chiny now. He's had lots
of pulloacks, James has, or he'd helped
us. But you look tired, Mr.—"
"Bradley."
"Mr. Bradley, you look zif you
doughter be to bed, I'll light you no
"Do you really mean that you
would lead me that money with the exdoughter be to bed, I'll light you no."

"Do you really mean that you
would lead me that money with the exdoughter be to bed, I'll light you no."

"Do you really mean that you
would lead me that money with the exdoughter be to bed, I'll light you no."

"I be, be I? Wall, I guess not!

"I be, be I? Wall, I guess not! You won't never miss it, and it would be the making of me."
"How long you sp'ose me and Josiah's ben gittin 'that together to lift the mortgage?"
"I don't know. Ain't your place paid for?"

"No, and we've ben twenty years a "No, and we've ben twenty years a scrapin' together two hundred and thirty-three dollars and one cent. You see Josiah's lame and can't earn much, and I ain't so smart as I was once, and we hat to live. The times got hard jest the wrong time for us. We used to have enough, and so we used to take a child from the poorthouse every flay years and fetch him house every flay years and fetch him house every flay years and fetch him.

"Good-evenin'. Set up to the stove poor old creturs when you can borry

"Good-evenin'. Set up to the stove poor one create when you and warm ye."

Peeping through the register, I saw a ragged, unkempt man creep toward the stove, blinking uneasily. He had come up the cellar stairs, not through the outside door, which sufficiently evidenced his predatory intentions. However, had the old lady's visitors always made their entrances \*brough the cellar she could not have bern more it to pay in a year's time, if that will at ease than she appeared now as she

However, had the old lady's visitors always made their entrances through the cellar she could not have been more at ease than she appeared now as she bustled about, setting him a chair, putting wood into the stove, and otherwise mystifying her midnight caller by her careless, friendly manner.

Admirable as was her acting, I knew that she had not dared to retire; and while regretting that I had not suspected her intentions, it now seemed wisest to remain where I was unless she should need ny assistance, as she probably would very soon. I reasoned. Cocking my pistol and otherwise preparing myself for the emergency, I stat down on the floor, where I could watch the couple without myself being seen. "It's turrible cold out for a fall night, ain't it?"

"Yes, it is," said the man. "Wall, jest set here by the store while I set the teapot for ard and git you somethin' kinder warmin'. Mebbe you're hungry, too," she added. "Mebbe 1 be."

"Wall then, I'll set onte the table somethin' to eat," she said, moving about the room with a pleasant, bustling movement which must have filled the burglar with wonder, as it did me. "There now," she remarked at length, "set right up and make yourself to home. Mebbe you'd like to wash, though. I'll git you some warm water outer the teakittle."

"Twould seem good. I hain't washed for a week," he replied.

"I'whould seem good. I hain't washed for a week," he replied.

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"I'whould seem good. I will the propose of the cent of the cent

"It's the first square meal I've had rsix weeks," he said with his mouth nor the burglar. I felt convinced that

"It's the first square meal I've had for six weeks," he said with his mouth full.

"I'wante; know!" And rising, his hostess brought from the pantry a plate of cold meat and bet it belore him.

But at last the meal was ended, and the couple sat down by the stove on opposite sides, she with her knitting, and he fingering unessity his old hat.

"Say!" he broke forth at last in the midst of some friendly inquiry regarding the state of the roads. "Quit your foolin". You know what I've gome for. It's that money you've got hid in your bed."

"How do you know I've got any there?" she asked, without a quaver in her voice.

"I see you pack it away just before your husband left. Then I crept mo the cellar when you went to see him off, and here I be come for it. I've ben hid there six hours. Come, hustle round, old lady, and fetch it out, or I shall have to git it myself."

"Know better."

"Yes, I know you ain't no seeh kind of a man as to steal from an old woman like me. You are too much of a man."

"I' be, be I? Wall, I guess not! It doesn't matter. I saw him you won't never miss it, and it wantle stervart, and he seemed to have a continued to he cat date when the note was given, if exact date when the note was given,

"The interest."

"The interest?"

"But I mean to pay it."

I do not know whether he ever heard that I was in the house that night or not. It doesn't matter. I saw him several times afterward, and he seemed both prosperous and honest, and I don't doubt that he was. The fact did not tend to make me neglect my hobby, which was that crime, when it is not a disease, is either the result of inherited evil tendencies or of misfortune, and that circumstances keep and make some men honest and others dishonest.

—Waverley Magazine.

# Cause a Run on Thermometers.

"Extremes in the weather," re-marked a druggist who handles a larg-ine of thermometers, "either in col-or heat create a run on thermometers, and though I had a rather large sto on hand, the fall in the weather wh and though I had a rather large stock on hand, the fall in the weather which started on Sunday last nearly cleaned me out. On Monday, I think, I sold more thermometers than on any other day that I have been in business. Or dinarily people give but little attention to thermometers, but let a very severe change come and they will have them, it matters not how much they cost. I don't exactly understand it, but it appears that many persons are more thoroughly convinced that it is very cold or extremely warm when they read their own thermometers. Another thing is that they seem to enjoy seeing the mercury go down or rise and for that reason like to have the weather measurer in their possession. Trade was exceedingly dull in thermometers, but somehow, though, they are generally bought freely at Christmas time, there were but few purchasers until about Monday last. Then it was very active." -- Washington Star.



TOP DRESSING FOOR KNOLLS.

It is often hard work to get a clover seeding on the dry, elevated knolls in grain fields. Lack of moisture is usually the cause. But the evil may be remedied by drawing a few loads of stable manure and spreading over these knolls. The manure not only protects the young clover plants, but it also holds the moisture in the soil by checking evaporation. A few times seeding the knolls thus will make them as rich as any part of the field. It is usually the lack of clover seeding on such places that has kept them poor.

HOW TO GRAFT.

On many farms there are fruit trees that bear fruit that is of little value for any purpose. Many of these fruit trees could be grafted with great advantage with some of the well-known varieties that are known to do well in each respective neighborhood. Every farmer should know how to graft fruit rees. A good plan is to visit a well-trees. A good plan is to visit a wellfarmer should know how to grait fruit-trees. A good plan is to visit a well-know gardener or horticulturist that understands grafting, and see how he does the work. A writer in the Farmer and Riverside gives the following di-rections:

rections:

Prepare yourself with a sharp knife, a small wedge, a saw, a ladder, scions and wax. Scions will keep best on trees. Cut as wanted until the buds begin to start, then cut, stack in cellar covered with damp moss. You are now prepared to graft until apples set. Graft cherries very early, splitting limb. All limbs must be split before sap starts. After the bark peels all thick-barked limbs should be set under the bark.

bark.

Cut tree shape of umbrells, not too far in or out; give room for grafts to grow. Cut scion to a thin, one-sided wedge; be careful and take the outer bark off from the point, then insert by peeling bark from wood with point of knife; cut side to head, two or more to each limb; nick bark back of scion if very thick; spread wax on all cuts and a little down the limb back of scion.

scion.

When the limb is split make a true
wedge by cutting both sides, leaving
side next to heart thinner. Have
three buds to every scion. Trim the
sides that are split smoothly, insert,
keep inside bark even. Put on wax
and it is done.

Loss should not amount to more

than one in five. Leave on two or three small limbs and all twigs to keep the tree alive.

three small limbs and all twigs to keep the tree alive.

To make grafting wax: First get your resin, beeswax, kettle, linseed oil and a pail nearly full of cold water. Pound resin into small pieces. Shave beeswax (the size of a large hen's egg to a pound of resin), put in kettle with enough oil to wet, melt, being careful not to get it afire.

Drop a few drops into the water with the stick you have stirred it with. Now oil your hands, press the wax between thumb and finger, thin as a wafer, snap when cold; if it breaks, add oil, stir; try again until it will bend. Turn the wax into the water. Oil your hands; when cold enough pull. Add beeswax to tonghen, resin to harden and oil to soften. Try it. You will not bother to weigh much.

BAISING EGGS AND BROILERS.

To keep up the vitality of a flock—necessary for a steady supply of eggs—all old roosters must be disposed of every second year at least, writes Mrs.

M. A. Decon. Procure a new lot from unrelated stock. This is one of the essentials. When spring comes and hens grow broody, remove each one to a small house prepared for hatching. Never leave sitting hens among the layers. Around the floor of the hatching shed arrange boxes half filled with earth and straw, in which are two or more china eggs. Cover the hens for a night, or until well settled again, then exchange the false for fresh eggs. Keep a supply of shelled corn continually in this sitting-house, that hens may feed at their pleasure and get back to eggs before they are chilled. The result is much more satisfactory. Also have plenty of fresh water and oyster shells.

Strong chickens will usually begin

the stagglers. One has been sen from the sound and I sen the pleasant of the sen the stagglers. One has been sen from the sound the sen the se

will need to be repeated in a week; but that generally finishes the business. The greasing is too severe on chicky less than a week old. For their tiny bodies, a bit of lard rubbed under the mother's wings will answer. Fen weeks old is broiler age. After that the quantity of food eaten will more than make up for the difference in weight. Reserve the finest pullets for increase of stock.—New England Homestead.

PREVENTING SMUT WITH HOT WATER. The smut diseases of small grains are minute parasitic plants, which grow inside the grain plant and come to maturity in the learned. The

are minute parasitic plants, which grow inside the grain plant and come to maturity in the kernel. The spores of reseds cannot live through the winter in or upon the open ground, hence, the disease is propagated by germs, which adhere to the seed grain. An large loss is caused annually by the prevented by immersing seed in hot water kept at a temperature of 130 to the seed grain. An increase of the seed of the

placed for immersion in the water. Fill the barrel to the right over half full with water and keep it at a temperature of 110 to 120 & egrees. In the kettle keep the water at 130 to 133 degrees. In the barrel to the left have cold water.

Place the grain to be treated in the vessel on the end of the lever. This vessel must have a cover to prevent the grain getting out. Immerse it in the barrel of warm water. Churn the vessel up and down until every portion of the grain has been wetted. Lift the basket from the water and hold it for a few moments until it has drained slightly, then shift it over and immerse in the kettle where the water is at a temperature of 130 to 133 degrees. When treating oats allow to remain in the hot water for ten minutes. The stinking sanut of wheat requires the same treatment as oats, except that the grain should be placed in a vessel of cold water first and the smutty grains which float on top. smutty grains which float on top, skimmed off before treated with hot skimmed off before treated with hot water. Barley requires an immersion of only five minutes at 130 degrees. After the grain has remained in the hot water for the prescribed time, lift up and allow to drain, then immerse in the barrel of cold water on the left. Allow it to remain here for a few moments until the temperature is lowered, so that there will be no danger of injury to the grain. Then, empty the grain into the bushel basket and let it drain. If it is to be sown at once, take direct to the field, but if not, spread on a barn floor where there is good ventilation and stir occasionally until thoroughly dry.

tion and stir occasionally until thoroughly dry.

The object of immersing in the first barrel is simply to warm the grain up to somewhere near the temperature of the water in the kettle. When it becomes lower than 110 degrees, raise it by adding hot water. The exact tem-perature of the water in the kettle, or by adding hot water. The exact temperature of the water in the kettle, or scalding vessel, is of great importance and must be closely watched. If it gets above 133 degrees there is great danger of injuring the germ of the seed, and if below 130 degrees the smut germs will not be killed. Attach a good thermometer to a paddle and use this to stir the water trequently. Keep close watch of the mercury and see that it is at the proper point. In reading, keep the ballb under the water, for if taken out, the evaporation will cause a sudden falling. To keep the temperature at the proper point, have a fire under the kettle which can be increased or decreased at will. A special vessel or holding the grain during treatment can be prepared, the principal point to be observed being that it have a cover and that it be as open as possible, so that the water will pass in and out freely. A coarse gunny wach is frequently used, but a milk can, with a large number of holes two or three inches in diameter and the entire inside lined with wire mosquito netting, is preferable. wire mosquito netting, is prefer

with wire mosquito netting, is preferable.

This treatment is so simple and so effective that it should be applied in all cases where smut is suspected. Every farmer has a large iron kettle and barrels. In fact, everything necessary for the process. The grain can be treated during the early spring days, and will then be ready for use when needed, or it can be treated just before seeding.—American Agriculture of the seeding of the seeding.—American Agriculture of the seeding of t before seeding. - American Agricul turist.

In Greece, teachers contribute five per cent. on the salaries, and the State finds the remainder, in order to super-annuate teachers after twenty-one years of service, regardless of age.

## HOUSEHOLD MATTERS.

A LINEN PILLOW-COVER

A dants pillow-cover.

A dants square pillow has a cover of white, embroidered with small sprays of flowers carelessly scattered over it. These are worked with washable silks in soft, pale colors. The pillow is finished with a four-inch ruffle of the linen, the edge of which is worked in scalleps. is worked in scalleps.

### TO CLEAN OILCLOTHS.

Cut into pieces half an ounce of beeswax, put in a saucer, cover entirely with turpentine, and place in the oven until melted. After washing the oilcloth thoroughly with a flannel, rub the whole surface lightly with a rub the whole surface lightly with a bit of flannel dipped in melted war and turpentine. Then rub with war yeloth. A polish is produced, and the surface is lightly coated with the wax. When the floor requires to be cleaned, the wax is washed off, together with the dust or dirt that may have gathered, while the oilcloth is preserved.

The sweet pea may be used as a ovely and fragrant screen against the lovely and fragrant screen against the ugliness visible from many windows. Given a long, narrow box for this purpose, with a simple trellis work of ordinary wire or twine, well pulverized and enriched earth, with a small addition of sand and a moderate amount of sunshine—sweet pea vines being easily scorched, and if not actually dying, losing all their beauty in consequence—and a pretty window and a fragrant room and plenty of blossoms for cutting may be secured. A peculiarity of sweet peas is that the higher they are trained the more profusely they will bloom, and if all fading blossoms are removed before they can go to seed a constant succession of bloom is secured.

VERY DAINTY NEW MEDSPREADS.

Daintiness and perishability seem to be the characteristics most sought after in the bedspreads that bear the mystic stamp "imported." The lates; and perhaps the most frail is made of fine French swiss over pale-colored silk, pink, blue or yellow, finished with a deep frill about the edge, and with insertion or honiton lace in a delicate pattern above.

As is the case with all the best household furnishings, whether for the table or the bed, its beauty is made to depend rather upon exquisite fineness of macerial and perfection of finish than upon elaboration. Simplicity is considered essential to true elegance, but, alas, it is the simplicity that means greater outlay than do the more ornate designs. Silk beneath and cotton above is always indicative of the highest degree of elegance. It is only the wealthy who can afford to hide their fine wares, and these lovely spreads are no exception to the rule. fine wares, and these lovely spreads are no exception to the rule. Their lining must be of the best, and their simplicity is only a cloak for a more generous expenditure than would be required for many a more showy covering.—New York Journal.

# RECIPES.

Oatmesl Porridge—Stir slowly onehalf cup of oatmeal into three cups of
freshly hoiling water in double boiler;
add one-half teaspoonful of salt. Boil
one hour and serve hot with hot sugar
and cream, or sirup, as preferred.

Orange Jelly—Soak half box ot
phosphated gelatine an hour in cup of
water. Add cup of sugar, juice of
three oranges and one pint of boiling
water. Stir, sweeten more if not the
right flavor, put in small cups of i.e.

Turkey Pot Pie—Warm the pieces of
turkey meat—torn in strips as large
as possible—in a little butter. Lay
in centre of platter. Make a nice
cream gravy with care, having it
smooth and well seasoned. Dip pieces
of stale bread or halves of baking powder biscuit, and lay around the edge,
Serve hot.

Corn-Drop Dumplings—Chop tha

Corn-Drop Dumplings-Chop the

Serve hot.

Corn-Drop Dumplings—Chop the contents of a can of corn very fine. Add two well-beaten eggs, two tablespoonfuls of flour, a tablespoonful of salt and one-eighth of a tablespoonful of pepper; mix well and drop a teaspoonful at a time into a kettle of boiling water; let them boil for ten minutes and serve with the chicken.

Pork and Potato Cakes—To one cup of lean, cold pork that has been chopped yery fine add two cups of mashed potatoes. Season with one half teaspoonful of salt, one-quarter teaspoonful paprika and one teaspoonful of onion juice. Form into cakes, dip into slightly beaten egg, roll in sifted bread crumbs and fry in smoking hot fat until a golden brown.

Baked Apples, with Walnuts—Peel six large apples, scoop out the upper half of the cores; place them upright in an earthen dish. Put into each eavity one English walnut, broken in small pieces, two teaspoonfuls of sugar, a pinch of cinnamon, one teaspoonful of butter; sprinkle with sugar and pour in the dish one cup of cold water. Baked Cheese Pudding—Two cup-

oven.

Baked Cheese Pudding—Two cupfuls of broken crackers or stale bread, one cupful of grated cheese, Gruyere or any mild variety; place in a buttered baking dish alternate layers of crackers and cheese, a dust of salt and pepper and small pieces of butter. When the dish is full pour in sufficient cold milk to two-thirds fill the 'dish and bake forty-five minutes in a hot oven.

oven.

Milk Bisenits—To one quart of flour dd two heaping teaspoonfuls of baking powder, one teaspoonful of salt. Rub in one tablespoonful of shortening, mix with sweet milk, about one and a half cups, into a soft dough. Knead lightly, roll out into a sheet, cut into small biscuits, place in greased pans so they will not touch each other, brush with milk and bake in a quick oven for ten minutes. oven for ten minutes.