King Menelek, of Abyssinia, has ordered a battle picture from a Rus sian artist, to commemora thrashing he gave the Italians. commemorate the

Only six of the forty-five States of Only six of the forty-five States of the Union indulge in the extravagance of annual sessions of the Legislature, to wit: Georgia, Massachusetts, New York, Rhode Island and South Carolina, all belonging to the original thirteen.

A number of liberal citizens of De A number of liberal citizens of Detroit, Mich., are about to present to the Salvation Army of their city a building valued at \$74,000 in appreciation of the army's work for the relief of the poor and distressed during the past winter. It is said the whole amount needed has been pledged, Mr. Carlton A. Beardsly starting the subscriptions with \$15,000. Secretary Alger is credited with giving \$10,000

The long-talked-of project of a rail-The long-talked-of project of a rail-road connecting North and South America is being revived. The nego-tiations between Mexico and Guate-mala, which were interrupted two years ago by the strained diplomatic relations of the two countries, have been resumed, and Mexico has just appointed a commission to act with a similar commission to be appointed by Guatemala. It will be the duty of the joint commission to select a feasible the joint commission to select a feasible route for the proposed road.

An abstract of some statistics com-piled in France on lightning accidents shows that during the past sixty-seven years for every one person killed three or four are wounded. In the month of March the average deaths month of March the average deaths amount to 1 per cent.; in April, 3; in May, 7; in June and on September, 80, 20, 31 and 15 respectively; in October, 12. Most of the cases occur in fields and roads, but particularly ander trees. In a period of thirty years 1700 persons were killed under trees, who probably would not have been injured if they had not taken refuge there; and one out of every four has been killed while sheltering under branches. In France there under branches. In France there have been eight deaths per 100,000 inhabitants, and in Great Britain two.

experimented with the system of vaexperimented with the system of va-tant lot farming which Mayor Pingree of Detroit (now Governor of Michigan) invented three years ago as a means of helping destitute citizens to help themselves. The cities are, beside Detroit, New York, Buffalo, Scattle, 3t. Louis, Toledo, Boston, Brooklyn, Cincinnati, Duluth, East Orange, St. Paul, and Minneapolis, and in every one of them enough of benefit has been derived from the innovation to warrant a continuation of it. Next been derived from the innovation to warrant a continuation of it. Next summer it is believed that the plan will be adopted in many other places. Its chief advantages are that it gives a ready means of distinguishing the worthy poor who are willing to work from those to whom any form of inlustry is distastful, and that it is a form of charity which tends little or form of charity which tends little or not at all toward pauperizing those to whom it is extended.

An effort will be made during this Congress to have the number of Cab-inet officers increased to nine. The proposition being agitated is to create Cabinet Department of Commerce and Industry, says the Washington Star. The first Cabinet, that of Washington, The first Cabinet, that of Washington, consisted of five members. The Secretary of State was paid \$3500 a year, and the others \$3000 each. War and Navy formed one department, and there was no Department of the Interior or of Agriculture. The first increase in the number of Cabinet officers was under President Jefferson, who had a Secretary of the Navy and who had a Secretary of the Navy and who had a Secretary of the Navy and a Secretary of War, instead of the two offices being in one. The number re-mained at six until President Taylor's term, when a Secretary of the Inter-ior was alded. Just before the close of President Cleveland's first term the Department of Agriculture was estab-lished and a Secretary of Agriculture was created. Prior to that there had been a Commissioner of Agriculture. been a Commissioner of Agriculture. The salaries of the Cabinet officers The salaxies of the Cabinet officers have been increased from time to time, until now they are \$5000 each per year. During the first three or four administrations of the United States the Cabinets were not composed exclusively of men who agreed in politics. Washington's administration disagreements between Hamilton and Jefferson, until finally the Cabinet was broken up. Madison, John Adams and Jackson had much trouble with their Cabinets. Madison had seventeen men in his Cabinet during two terms; Jackson had nineteen and Grant had twenty-one. It has been a rare thing for a Cabinet to remain without change throughout an entire administration. disagreements between Hamilton and administration.



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In on a be more more more levels.

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existence ever so long. Then Air. In the background, the whining tones Lumb introduced him—Howe, or Power, or some such name. He's stopping at our hotel, and is going to the old gypsy who pretended to join our parity till we reach Belfast." Emily paused to observe the effect. Miss Briggs opened her mouth as if to say something, gave a little gasp and closed it again.

"It's Frederick Powell!" she declared with an air of conviction. "I know it! Yes, I knew him fifteen years ago." She looked out of the window a moment as if considering, and then went on in her concise, matter-of-fact way, "We were to have been married then, but we had a quarrel and the engagement was broken off. It was a good thing. We were both high strung and obstinate, and never could have learned to agree."

Miss Briggs gave this little bit of personal history as unconcernedly as if she were speaking of the ancient Greeks, and began to gather up her in the langitum slowly along in the monlight behind them. Then the monlight behind them. Then the monlight behind them. Then the loud not recall a single word. The both would not recall a single word. The value of the old love had lain buried deeply too long for its ghost to trouble her now. She turned resolutely to the old wom an, although she couldn't help remember the looked just as she did that night—reland the engagement was broken off. It was a good thing. We were both high strung and obstinate, and never beling herself, to quiet the little thrill of pleased vauity. "He's got an axe telling herself, to quiet the little thrill of grand. He wants me to use my inside the wants me to use my inside the wants and the man the she had only to look into the factor of her oke had only to look into the factor for her to gove her all the factors. The heard the laughter of the young in the head that plant and the monlight behind them. Then the monlight

Thieves threw a hook and through an open window of a h Monterey, Mexico, and stole t clothes, under which the owner house was sleeping.

THE MERRY SIDE OF LIFE.

ducements—She Knew Best Restaurant—A Safe Locat Alternative, Etc., Etc.

Whistle, daughter, whistle,
And you shall have a beau."
'Il never whistled in my life—
My whistle will not go."
Whistle, daughter, whistle,
"Whistle, daughter, whistle,
"Dill bring you cash per week."
"Dill, goodness! come and teach me
How to make a tunedil squeek."
—Dhleago Record.

"May I kiss your hand?" he asked. She removed her veil.
"No," she replied. "I have my gloves on."—Life.

AN ALTERNATIVE.

A SAFE LOCATION Jimmy—'VSay, fellers, if youse wants to play ball, come around my way."
Tommy—'What for?"
Jimmy—'Dere's a fat cop on dat teat dat can't run."

IN THE RESTAURANT Brown—"Was that beef a la mode you asked for?"
Smith—"It was a la mode when I asked for it. The fashions may have changed since."—Puck,

Bridges—"Why, sure, with such a past she must succeed on the stage!"
Brooks—"And yet I'm fearfal. The quality of her past is all right, but think of the quantity."

SHE KNEW BEST

Prima Donna—"Those flowers not for me."
Conductor—"Yes, they are."
Prima Donna—"Well, they're the ones I paid for."—Pick-Me-Up.

A FORCED CHANGE.

Mr. Prospect Heights—"Before I was married 1 always said I would never wheel a baby carriage."

Mr. Papleigh Push—"You changed your mind, eh?"

Mr. Pearest

our mind, eh?"
Mr. Prospect Heights—"No; my
wife did,"—Puck.

"The New Woman's Club will never hire Tenor, the singer, again."
"Why so?"
"He was billed to sing four times at their annual dinner and each time he warbled 'What is Home Without a Mother!"—Truth.

GREAT PROSPECT.

Blanche—"You don't tell me that you are engaged to a hotel waiter?" Cora—"Yes; but he'll be rich some day."
"Nonsense!"
"Certainly he will. Don't you know that all things come to him who waits?"

FIRST, LAST AND ONLY.

Mrs. Jones—"Do you remember that night in June, Henry, when you first asked me to marry you?"

Mr. Jones—"If you refer to that first, last, single, solitary and only occasion upon which I ever asked you to marry me, I do—and you never gave me another chance, remember."

BETWEEN TWO FIRES.

The Fiancee—"I'm very much displeased with Jack, and I'm half inclined to break off the engagement." The Confidante—"You won't do that, will you?"

The Fiancee—"Well, I dislike to do it, because, you know, mamma has been so violently opposed to our marriage."—Puck.

Mrs. A. Quitt—"So you cleared that poor Mr. Liftem from the charge of stealing that turkey? Well, I'm glad of it, but he's such a worthless character that I don't believe you will ever get a cent for your pay."

A. Quitt (the famous criminal law-yer)—"I may not, but I've got a blamed good turkey out in the woodshed."—Truth.

"You admit you are an impostor?" said the judge.
"No, I didn't, your honor."
"You claimed to be blind, and yet you have an unimpaired eyesight."
"That's true, your honor; but I'm morally blind, sir, and not being able to see the harm in my innocent deception—"
"Six months," ejaculated the judge.
—Harper's Bazar.

CURE FOR THE CLUB HABIT.

Mrs. Yeast—"I wish I could think of something to keep my husband at home at nights."

Mrs. Puncheon—"Get him a bicycle."

Mrs. Yeast—"That would take him out more than ever."

Mrs. Puncheon—"Oh, no. it wouldn't! My husband got one the day before yesterday, and the doctor say he won't be out for a month."—

Household Words.

THERE & DANGER

"It seems odd," remarked Mrs. Tenspot, "that with all the words in the English language an ordinary person's vocabulary is only about two thousand five hundred words."

"It is odd, my dear," replied her husband, "and it behoves you to be careful."

"Me careful? Why?"

"You go through your vocabulary so many times a day there is danger that you will wear it out."—Judge.

People who sell newspapers in the streets of Moscow, Russia, are compelled to appear in uniform.

The Sliding of Bogs.

The Sliding of Bogs.

Recently disaster overtook a small locality in Ireland by the sliding of a bog. Many lives were lost in the vast mass of miry peat. This bog was about forty feet deep in the centre ard in a liquid, half-swampy condition caused by a downpour of water, forming a stream from half a mile to a mile broad, which overflowed the land, ruining crops and stored fuel, cattle and provisions.

This unusual catastrophe is not without precedent. The "flowing moss of the Solway" was on a larger scale. So long as the moderately hard crust on the surface of the bog was not disturbed the mud did not flow over, but some peat diggers impudently tampered with thes and the mud broke bounds, One night a farmer who lived with the moss was startled by an unusual sound and making a light he caught sight of a small dark stream which was the herald of a deluge. No essentially supported the surface of land, burying farms overturning buildings, suffocating cattle, and filling small cottages to the roofs. Many persons were only rescued by being got through the roofs, the black night and their terror at the calamity, which they did not understand, adding to the difficulty of the situation.

The stuff flowed along like thick black night studied with chunks of

lamity, which they did not understand, adding to the difficulty of the situation.

The stuff flowed along like thick, black paint, studded with chunks of peat and filled every nook and crevice in its way. The odor was something frightful. In some cases this overflowing of a bog is heralded by a noise like thunder—the bursting of a bog. The last occurence before the recent one in Ireland happened in 1853 in the wild region called Enagh Monmore. The moss was a mile in circumference and many feet thick and moved on for twenty-four hours.

The best known quaking bog in Great Britain is Chat Moss, of whose breaking out the historians of the time of Henry VIII. tell us. Though sliding and moving bogs have been introduced into stories only once—in a book called "For Dear Life"—quick-sands are a common end for a bad sharacter in a story. Carver Doone, it will be remembered, was thus disposed of. But to be engulfed in flowing mud is not pretty, and if Herculaneum had been buried in this way instead of by lava it would lose its romance.

The Care of Shoes.

The Care of Shoes.

The expensive russet shoes will last for two or three seasons, but they cost at least twice as much as the shoes that look well through one season and then become shabby and suddenly break down all around. Footwear is cheaper than it was a year ago, so far as the use of superior qualities of leather in the general manufacture of goods is concerned, and yet the prices are the same. The russet shoe is essentially an article of summer wear; still, expensive makes have been sold for winter as well. It is surprising, however, what a difference there is in the quality sometimes of two pairs of cheap shoes manufactured by the same house. Shoes that sell for \$3 and \$3.50 sometimes go to pieces in a few weeks, while others last for months. The fact of the matter is that all the stitching is done by machinery, and such shoes are weak or strong according as the girl or man who runs the machine has been careful or careless.

When the boot is muddy let it dry

cording as the girl or man who runs the machine has been careful or careless.

When the boot is muddy let it dry before trying to knock the mud off. Then lightly rub, being careful not to rub it into the leather. Take a soft cloth, dusting carefully, when it will clean with very little stain. Take a damp woolen cloth, which will remove all the stain. Warm water is best to use. This simple process will keep the shoes in nice order, while if the shoes are blackened each time, the grain soon becomes so filled with it it will stiffen and crack. If you should in a storm get them very wet, wipe them dry as possible with a soft cloth, fill them with paper to shape them and put them in a warm place to dry. If this is carefully carried out your boots will be stiff, but with an old loose glove on the hand work some vaseline, a little at a time, all over the shoe. After standing a few hours the leather will absorb it, and any good blacking will give it a nice polish, being also pliable and soft.—Chicago Dry Goods Reporter.

A Rats' Nest Worth \$1000.

A Rats' Nest Worth \$1000.

A Rais' Nest Worth \$1000.

While workmen were engaged last week in demolishing a barn on the Thompson property in Dobbs Ferry, N. Y., they found under the floor a rats' nest which was made of greenbacks. The money had been badly torn and chewed, but most of it, if not all, is redeemable.

Professor Thomas F. Thompson, who now owns the property, says the money was probably hidden under the barn floor some years ago by his father, Robert Thompson, who began to act queerly in 1889, and became possessed of a fear of banks, lawyers and corporations. After that he carried his money about him. He seldom, if ever, allowed anyone but himself to visit the barn. Mr. Thompson, Sr., died September 18, 1893, and Professor Thompson's mother lived until December last.

By her will the estate, which consisted of \$3000 and the house and land, was to be divided equally between Professor Thompson and his brother. The Professor took the house and land, was to be divided equally between Professor Thompson. The professor is a blind musician and has composed a number of pieces.

The total amount of money in the rats' nest is thought to be about \$1000. It is in \$55, \$10 and \$20 bills. New York Commercial Advertiser.

Lightning in a Kentucky town knocked a stave out of a rain barrel and deprived a family of its water supply for wash day.

HOUSEHOLD AFFAIRS.

TO POLISH BRASS KETTLES.

To polish brass kettles or anything brass that is very much tarnished, first rub it with a solution of oxalic acid and then dry and polish with rotten stone or very fine emery dust.

BATH BAGS.

A bran bag is one of the most grateful of all toilet accessories. It is more cleansing to the skin, and much more refreshing. It is made by filling a muslin bag with two quarts of bran, one ounce of orris root, one ounce almond meal and one small cake of castile soap cut in small pieces.

THE CORN BEEF NOT TO BUY.

It is a good thing to know that brisket is one of the cheaper cuts of beef and that it comes from that part of the animal just above the front legs, but it is better to know that butchers never corn meat that can be kept any longer and that the corned beef already cut and rolled is the corned beef not to buy.—New York World.

corned beef not to buy.—New York World.

TO PRESHEN WINDOW SCREENS.

Window and door screens may be made more durable and to look better by an occasional coat of varnish or paint. If the wire netting is not faded or rusty at it is better to give it a coat of good coach varnish, but if faded or rusty apply a coat of paint. Use a good quality, and thin with turpentine until it will run, or it will fill the meshes of the netting. Black is a good color, as it makes the netting almost invisible from a distance. Paint the frames the same color as outside of window sash.

USES FOR CHEESECLOTH

USES FOR CHEESECLOTH.

The following is a list of some of the household purposes for which cheese-cloth may be used.

For polishing windows and mirrors. For whining windows.

For cleaning silver.

For cleaning brass ware.

For drying and polishing glassware of all kinds.

For shining bronzes.

For shining bronzes.

For stainers in cooking.

For dish-towels. For scrub-cloths.

For bread-cloths.

CLEANING HINTS.

To remove ink stains, cover them with a solution of starch; when dry rub off the hardened starch, and repeat the process until the ink has entirely disappeared. If the stain is not too old, ink may be removed from paper as follows: Take a teaspoonful of chlorinated lime and pour over it just enough water to cover it. Take a piece of old linen and moisten it with this mixture, and do not rub but pat the stain, when it will gradually disappear. If one application does not remove the stain, let the paper dry, and repeat the process.

let the paper dry, and repeat the process.

Limp, forlorn and rusty black lace can be renovated by a simple method. Wash it gently in soft, soapy water, rinse in clear water, and squeeze instead of runging it. Dip it in cold coffee into which a little gum arabic has been dissolved, and then smooth it with a hot iron, taking care to press it while damp and cover it with a cleap cloth. The coffee darkens it, the gum arabic stiffens it, the ironing smooths it, and if it is slightly pulled with the fingers after the ironing it is made flexible and lace-like.

RECIPES.

Broiled Potatoes, Paraley Sance—Slice five large, cold boiled potatoes lengthwise in rather thick pieces and broil brown on a buttered gridiron. beat up a tablespoonful of butter into a cream with as much minced paraley, and after dusting each slice of potato lightly with salt and pepper rub a little of this sauce on each slice.

Chipped Beef and Tomatoes, French Style—Cut a slice from the stem end of five good, solid canned tomatoes, then with your finger take out the seeds; put seeds and slices in a saucepan, boil and strain. Put into a bowlone cupful bread crumbs, add quarterpound dried beef, picked in small pieces; a quarter-teaspoonful pepper and one tablespoonful melted butter. Mix, add strained tomato juice and fill into tomatoes. Stand them in a baking pan and bake slowly fifteen minutes, basting once or twice.

Cracked Wheat, Lemon Sauce—Prepare the cracked wheat as usual, care being taken that it is thoroughly cooked. To prepare the sauce, rub a desertspoonful of cornstarch smooth with a little cold water; stir it carefully into a pint of bothling water and cook until it thickens. Score a large iemon with the tines of a silver fork and when the oil is exuding rub a small quantity of sugar over the surface to flavor it. Cut the lemon and squeeze the juice from it. Add the juice and one-half cup of the flavored sugar to the hot cornstarch mixture; allow the whole to boil up once, stirring constantly. Germ wheat is delicious when served with the lemor sauce.

Bun Loaf—One quart of sifted floor, three eggs, one tablespoonful of butter, rubbed, light with two of of powered sugar, half an yeast cake dissolved in a large cupful of lukewarm water, a cupful of currants; if stiff, add a little warm water; when you have an elastic mass on the board, set to rise until very light; knead again; mold into a loaf when you have worked in the currants; for an hour; bake in a steady oven, covering with paper as it rises. Eat treeb, but not warm.