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Those That Pass Through Woods the Resort of All Sorts of Beasts and Birds.

"One of the best places in the woods to see birds and small game," said a railroad engineer the other day, "is along the tracks of a railroad which runs through them. A man's opportunities for observing game are somewhat limited when he is swinging along at the rate of forty or fifty miles an hour, but on some of my runs I see more wild life than I can find elsewhere in the woods for a week. My run is on the Delaware division of the Erie, a great part of which runs through the woods of Pike County in Pennsylvania and Sullivan County in New York. This is a good season of the year to find birds on the railroad. Another good time is late in the summer when the springs and swamps fry up. Then they flock to the water tanks and ditches along the road. Early in the morning, and late in the afternoon, on summer days, during a drought, you can sometimes see even the shyest kinds of birds drinking and splashing away in the water. It is astonishing how soon they will lose their fear of a big, noisy engine. Sometimes they will wait until the train is almost upon them, and, when they fly, they will alight on the nearby trees. The early robins and bluebirds at this time of the year, before the berries are ripe and when insect life is hard to find, come to the tracks to feed. They can pick up a good deal of grain that leaks from the cars. On my run I see hundreds of crows every week on the tracks, and, a little later, coons, ground hogs, and even foxes will come out and eat the grease, and oil that drops upon the ties.

"Last summer we use to see a monster rattlesnake up between towers from the westbound track. All the firemen on the division used to throw chunks of coal at him when they passed, and he finally got so contemptuous about their and that he didn't move when a train went by. A catamount visited the operator at block station HX up on the Honesdale branch one monilight night last week, and I guess they scared each other prety baldy. Once in

and flying like a white flag on an engine."—New York Sun.

The Judge's Queer Tipple.

Mr. Justice Boyd, a Judge of the Court of King's Bench in Ireland at at the end of the last century, was remembered by Daniel O'Connell, who was called to the Irish bar when Judge Boyd was still on the bench. O'Con' nell deserfled Judge Boyd as so fond of brandy that he always kept a supply of it in court upon the desk before him in an inkstand of peculiar make. His lordship used to lean his arm upon the desk, bob down his head and steal a hurried sip from time to time through a quill that lay among the pens, which maneuver, he flattered himself, escaped observation.

One day it was sought by counsel to convict a witness of having been intoxicated at the period to which his evidence referred. Mr. Henry Deane Grady labored hard, upon the other hand, to show that the man had been sober. "Come, now, my good man," said Judge Boyd, "it is a very important consideration; tell the court truly whether you were drunk or sober on that occasion?"

"Oh, quite sober, my lord," broke in Grady, with a significant look at the inkstand, "as sober as a judge."—Law Notes.

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The Monsoon of Central India.

Hyderabad, like the rest of the centre and south of India, depends for its prosperity on the southwest monsoon. This, setting in in Ceylon soon after the middle of May, works its way up the west coast, and overcoming, as it gains its full strength, the barrier of the western Ghauts, advances steadily across the Deccan. Its normal date for reaching the Hyderabad State is June 5. It continues, with the wind prevailing from the southwest, till beyond the middle of September, when the wind, gradually veering round by west and north to the northeast, brings what appears to be a return monsoon, but what appears to be a return monsoon, but what appears to be a return of the southwest monsoon, which, passing, from the commencement of the rains in June, up the cast coast and thence to the northwest up the Gangetio Valley, has attained greater strength than that which is then exercised by the waning central provinces and the south. To this return current Hyderabad is often indebted for heavy falls that save the country from the searcity that might follow a lack of strength in the original southwest current.—Engineering Magazine.

A Serious Crime.

A wheelman was lately arrested in

A Serious Crime.

A wheelman was lately arrested in another city for stealing his mother's bicycle. Whou the latter was asked if she were satisfied with the recovery of feer property, she said that for the benefit of other wheel women she would prosecute. Even maternal affection, which forgives many things, draws the line at stealing bicycles,—Baltimore American.

HOUSEHOLD MATTERS.

Cheese Relish.

Six Boston crackers, split and dried,
Then outtered well upon one side;
One pound of cheese (be sure 'fis nice);
Cut first in silees, then in dice;
One paint of milk (if fresh use cold,
One paint of milk (if fresh use cold,
A baking dish to hold a quart,
One of the round and shallow sort,

Now first put in some bits of cheese,
Then crumble cracker over those,
Then cheese, then cracker. When you stop,
Be sure the cracker comes on top,
With salt and pepper season lightly,
Also with cavene very slightly,
The milk add last; bake half an hour,
And serve it hot, if in your power.

Poisonous Salt.

Salt must not be kept in a tir. can.

The moisture of the salt creates a rust that is absolutely fatal, and produces the worst form of blood poisoning.

the worst form of blood poisoning.

For Up-to-Date Dining Rooms.

Dining-room furnishings, to be strictly up-to-date, must be massive and modeled after the styles in vogue in colonial days or old English or Dutch. The last named is particularly popular.

Waxing Light Wood Floors.

For waxing a light wood floor use one pint of boiled wax to one pint of turpentine. Melt the wax over the register or in a warm bath until as soft as butter; then beat the turpentine into the soft wax, taking care to be away from the fire when using the turpentine. Apply with a soft woolen cloth; then polish with weighted brush. This polish is equally good for furniture, beating in one gill of alcohol.

A Popular Fruit Ice Cream.

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A Popular Fruit Tee Cream.

A fruit ice cream which is popular at the cooking schools is made in this wise: The ingredients required for a quart of ice cream which will serve eight people fashionably or six people bountifully are three cupfuls of milk, one cup of cream, one large deep yellow egg, two tablespoonfuls of flour, one cup of sugar, one level tablespoon ful gelatine (if it is to be molded), one-half pound English walnuts in the shell and one-quarter pound of figs. Soak the gelatine in a little of the cold milk, saving two or three tablespoonfuls more of the milk to go with the sugar, flour and eggs. Mix thoroughly. Heat the milk and add the flour, eggs and sugar stirred in the cold milk, stirring carefully until thickened. When it comes from the fire add the dissolved gelatine, the cream and a teaspoonful of vanilla. Chop the walnuts and figs and put in after the cream is frozen. Take out the dasher and beat in thoroughly. Pack.

Molasses. Doughusts — One cup

frozen. Take out the dasher and beat in thoroughly. Pack.

Recipes.

Molasses Doughnuts — One cup molasses, one egg beaten in a teacup, then fill cup with milk, one-half teaspoon soda, one teaspoon cinnamon, a pinch of salt, roll in flour.

Buttered Eggs—Heat two table-spoonfuls butter in frying pan until brown; break in carefully four eggs. Pour butter over them with a spoon. When set, serve on buttered toast, spread with auchovy paste. Sprinkle eggs with saltspoonful of the two dashes of pepper; serve very het.

Molasses Taffy—Boil molasses until it hardens on a spoon when dipped into cold water. This takes about a half hour. Stir when necessary. As the syrup thickens add a little sifted baking soda. Add slices of lemon, peanuts or cinnamon. Pour into buttered or oiled tins and let it harden.

Compote of Chestnuts—Boil forty chestnuts eight minutes, remove the husks and skins. Bring a gill of water and one-fourth pound of sugar to a boil, then drop in the chestnuts and let them boil until they absorb all the sirup, then arrange them in a glass dish, squeeze over the juice of half a lemon and sprinkle with a tablesponful of granulated sugar; serve hot.

Rhubarb With Blawa Mange—One doud of rhubarb, washed and wiped dry and cut in two inches long and one-fourth pound of load sugar; cover and bake until tender, stirring occasionally that the flavoring may be uniferm, then remove the ginger and serve cold with boiled ride.

Okra Pilau—Put three slices of the indisponsable bacon into a saucepan with one cuart of okra pods scraned

ly that the flavoring may be uniferm, then remove the ginger and serve cold with boiled ride.

Okra Pilau—Put three slices of the indispensable bacon into a saucepan with one quart of okra pods scraped and chopped into tiny bits, discarding heads; pinch of salt and pepper to taste. Stir ten minutes. Add three pints of boiling water, one pint prepared rice. Remove bacon when rice is done, dry on the back of the stove for ten minutes, stirring soveral times loosely with a fork.

Vegetable Maigre Soup—Cut into dice one medium-sized potato, one small turnip and parsnip; fry them brown in a frying pan in one tablespoonful of hot butter. Turn into a soup kettle with two quarts of cold water, two tablespoonfuls of rice, a sprig of parsley, a root of celery (chopped), a half saltspoonful of pepper, two level teaspoonfuls of salt. Let boil until the rice is done and serve hot with toasted crackers.

Lentil Soup—It is very nourishing and has many advantages over those of a similar kind. Soak one pint of lentils over night; in the morning drain and wash thoroughly. Prepare and slice an onion, a carrot, a leek and two sticks of celery, and fry in a saucepan in one onnee of dripping. Pour four pints of stock or water over; add the lentils and simmer for about two hours. Rub through a hair sieve, boil up and season to take. Serve very hot, with d'ce of fried bread.

The hottest region on the earth is on the southwestern coast of Persia, where Persia borders the gulf of the same name. For forty consecutive days in July and August the thermometer has been known not to fall lower than 100 degrees, night or day, and often to run up as high-as 128.