that." Her eyes filled with tears as she spoke.

It was the first time she had ever in the slightest way alluded to her mistress, and I eagerly seized the opportunity.

"I would gladly," I said, "give the poor young lady the greater share of my health and strength; for I am quite sure, Mrs. "Do you think so?" said the poor wo. design." man. "What can be done for her? This life is her own choice. No one can move ply.

her, or make her any different. I have tried all I know."

o help her. woman, resting her left hand upon my arm, hate it! I will not speak it. No one shall beautiful color came to her cheeks. I could made us take an oath never to speak of her lived, and you shall give it to me." history, to say who she was, or to utter her "Ah me," I said, "whom shall I select name, -but to think of her as though she from the long roll of sufferers? Women have

one, and it might do her good." Mrs. Dean," said I, "for I cannot bear to think of her sitting all day doing nothing asked, eagerly. but watch that never silent sea."

usual, to return to the library. Going up volume and read it to you." to her hastily, said I, "May I ask you a very great favor ?" saddest I ever saw on a young face.

said, imploringly. "You can do so-it is in first voluntary remark she ever made to

"What is it?"

"What is it?" me the favor to spend one hour in the draw- | ed with them.' you?" She seemed rather embarrassed, as spray of the fragrant purple heliotrope. though she were seeking some excuse.

"If you desire it so earnestly," she re- "Now shall I read the tittle poem to

plied, "I will not disappoint you; but, in- you?" deed, Miss Linden, I do not care for mu- I read, and she listened. How vividly

Since I had taken possession of this charm- I were dead." my favorite blossoms, mignonette and the words over and over again. books scattered about, gave an air of cheer- | said at length. fulness to the room. I saw the mistress of the house start as she entered it.

Miss Linden!" she said. shape. To my idea, it is a very great vir- to you to-morrow?" tue. I think those who wilfully neglect to cultivate it, are guilty of a grievous wrong."

the weak who give up their lives to silent | which I may address you.' repining; the good and the brave make

their very troubles a source of blessing in one way." "You have strange ideas," she said, quiet- mother used to do-Blanche." ly; but I saw that my words had taken ef-

tect : her attention was aroused.

inhale the fragrance of the flowers. Then I went to the piano, and began the song I wished her to hear. It was an old and very simple one, but I never heard it sung without tears-every note, every word seems so full of [tenderness and sorrow-an old Scotch song, but one that has touched many a heart -"The Land o' the Leal." I sung it as I

" I'm wearing awa', Jean, Like snaw when it's thaw, Jean.

The words might weil apply to the pale, silent listener near me. If ever life was wearing away, without effort or care to save "Sing it again, please," she said, when I

I g'adly comp'ied. The sad, sweet mu- She seemed pleased to see me, and smiled sic sounded strangely in the large room; the more brightly than I had seen her do before. very echoes seemed to linger. I turned to | "Blanche," I said, "do excuse me, but l look at her and ask her if she liked it. Ah, cannot read Tennyson to you in this gloomy, how thankful I was! The hard, bitter, im- desolate room, with nothing to see but the other day at Prague, in Bohemia, was the passible look had gone from her face-it was wild waves. We ought to be in some sunny widow of the late Prince Elector of Hesse. human once more; the lips, so stern and garden, with the fragrance of flowers, and cold, were quivering; warm tears filled the the humming of bees all round us. As that Bonn, and while a young girl a Lieutenant dry, wearled eyes; her little hands were is not possible, do come into the drawing- in the French army fell in love with her tightly clasped; she was looking out at the room; it looks so bright this morning. and married her. They had been joined sea and sky, but it was not the face I had Come and sit by the flowers while I read." seen an hour before. Where is the heart To my surprise she complied. It was a re- the future Elector, then Crown Prince of that music cannot touch? Think of the gal- lief to my own mind to know that she was Hesse, was fascinated by her, and after she lant soldiers who, on the eve of a battle, not watching the sea from her lonely room. obtained a divorce he married her. Evil sang "Annie Laurie," until the heights I placed her comfortably, and turned the tongues said that the Prince bought her a heart turned to bonny Scotland, with its her. I drew a stool to her feet, and sat by He had been betrothed to the Countess heather and purple hills; many bright eyes her to read, watching her intently as I did Reichenbach. The wine dealer's daugh-

en heart. There its melodies had stirred time. The whole face was eloquent with Queen Victoria's birthday, He drank the human. Before she had time to observe and I saw the golden-haired Gwendoline, the dence of the dusky monarch's royal friendthat I had seen her, I turned again to my stately, noble Arthur, and the gay Sir Laun- ship, but one of the most convincing proofs

Old Scotch ballads have always been my favorites. In some of them the melody is so exquisite that, if heard for the first time in a fashionable-opera house, all the world would rave about it, I sung "Ye banks and braes o' bonnie Doon," and wondered whether it was a "fause lover" who had darkened the life of the sad and melancholy girl. Then my fingers of their own accord, as it seemed, began the sweetest of all the songs I know, "The Last Rose of Summer." 1 was enjoying it in my own fashion, when I was interrupted by something that sounded like a sharp cry of pain.

"Do not sing any more, Miss Linden," she said ; "I-I cannot bear it." "I am afraid I have tired you," I said. "Do you never sing yourself?" "No. I have never tried," she replied,

"I know nothing of it." "I think it is a great pity," I said. "Your voice is so musical in speaking, that | "shall we meet or see any one !" I am sure you would sing beautifully."

"Do you think so, Miss Linden !" she said, a sudden gleam of light making her pale such a question. I have been here some face beautiful Page

"I am quite convinced of it," I said, being in my solitary rambles." "Will y t now? I will play for you." nervously, "not now;

Sencion Sails

VOL, X.

FENELON FALLS, ONTARIO, SATURDAY, SEPT. 9, 1882.

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"It would be a source of great pleasure whole world to see my young lady look like to you, and perhaps to others," I replied. wave and its rise and fall by heart by this dangers which they cannot measure and dead to the world : I am only alive to think | watched them so long." and to try to hate." The gloomy, dull, listless look came back

> "Good-night, Miss Linden," she said, for the first time holding out her hand to me. "Good-night," I replied. "Shall you be angry with me if I say one thing? I beg "Say what you will," was the listless re-

I looked up into her face with a smile. "You cannot imagine," I said, "how

awkward it is to speak to you without givmore of her." I said. "I might then be able ing you any name. Will you give me one fleecy clouds, that I can call you by ?" "My name," she cried, passionately, "I

"but she has pledged me not to do so. speak it to me. Miss Linden, tell me the hardly recognize her. When we left our home to come here, she name of the most miserable woman that ever

were dead. I took the oath, miss, and dare lived and died in such misery and torture as bevy of my school-fellows down to the beach; not break it; but if you could only win upon | you cannot even dream of, I think," I said. her to tell you her story, it is a very sad "You are more like Tennyson's 'Mariana' now, all crested with foam. Our governese than any one else, only you live in a house drew our attention to them. Many of the and it might do her good."

I will try all I can, depend upon it, by the sea instead of in a Moated Grange."

I will try all I can, depend upon it, by the sea instead of in a Moated Grange. There are reduced to a contract of them on the contract of the contract "Who is Tennyson's 'Mariana'?" she

"Have you never read it?" I exclaimed, I determined to begin my siege that very in utter surprise. "Why I thought every one knew it. Will you be kind enough to As soon as dinner was over she rose, as remain here one moment. I will fetch the Glad to have awakened her interest at

last, I hastened to my room for the book. "Yes," she said, with a faint smile, the When I returned she was standing by the flowers, bending over them. "How beautiful this fragrance is, Miss "Will you promise to grant it to me?" 1 Linden," she said, and it was almost the

"I promise, then," she replied, still with | "It is," I answered. "I consider flowthat far-off look in her large dark eyes. ers the stars of the earth, as the golden ones in the sky are of heaven. When I have have

ing-room with me, so that I may sing it to "I like this best," she said, taking up a "My favorite way of enjoying a flower is "Please do not refuse me," I said; "I to shut my eyes while I breathe its perhave fixed my heart upon this little plea- fume, and so enjoy the beautiful thoughts it gives me," I replied.

saw it all as the wondrous magical words Delighted with this half-reluctant conces- fell from my lips !- the sad refrain so full of

ing apartment, it had quite lost the desolate | When I had ceased, she took the book aspect it wore when I first arrived at Ingle- eagerly from my hands, and read the poem dew House. I had procured a flower-stand, over again. I shall never forget the emand had filled it with the most fragrant of phasis with which she repeated those last

purple heliotrope. Music, drawings, and "That poet might have known me," she "He would have taught you noble lessons

of life, and how to spend it, if he did so, or "How bright and gay the room looks, rather, if you knew him," I replied. "If you have never read his works, particularly ly: "I am tired!" "Yes," was my smiling reply; "I am a his Idyls, you have the greatest possible plea-

She looked at me in surprise. "How can | terested in something at last. I did not fear | as we re-entered the house. est gloom must vanish in time.

"Esily," I replied, "by making a vig- "My request is still unanswered," I said, orous effort. It is only the weakest of with a smile. "Tell me some name by

"I hate, I detest the sound of my own name so much, that I cannot bear to hear

felt the akwardness of not knowing your eray?" will say good-night now, Blanche."

She lifted her dark beautiful eyes to my changing the whole countenance, and mak- store for you. A few pages of 'Pickwick' nauseous odor and darker leaves should pre- sun, while you boil down the syrup with a tie. When all are tied put the bits of fat ing it radiant.

"Ah, that sounds well," she said. 'Good-night, Miss Linden. I shall dream of Mariana.'

For more than a year I lived with her, and called her by no other name than that of Blanche. I believe every time I uttered it never named her to me again.

The morning following I began to read the Idyls to her. Fearing that she would forwas over I went into the library to her. | the change in his young mistress.

around echoed with that sweet song. Many stand so that her favorite heliotrope faced from her former husband for \$30,000.

saw again the fair young "Annie," who had so. As the poet's beautiful words fell upon | ter ruled the Prince to her heart's content, wept when he left her, yet bade him "God- her ear her whole face changed again. The and became very rich. She has left propeed;" and many a brave heart that on the apathy and listless despairing expression left | perty amounting to 14,000,000 marks, to be morrow lay low in the dust thrilled with it; the sweet lips trembled and quivered divided among six children. with every change of feeling; the magnifi- The King of Ashantee has performed an So my little, simple song had worked its cent eyes shone with a light told of genius unprecedented act in drinking liquor in sweet way into that cold and seemingly fro- and fancy, awakened, perhaps for the first public, the occasion thus honored being eanories that had long been dead and si- sensibility and thought. She was as differ- Queen's health in the presence of the British nt-or why those tears? They made me ent now from the listless, gloomy girl of a lagent and a large number of his own subove her, for they showed that, in spite of week ago as is the bright day from a dark jects. The true Briton will probably see er apathy, her reserve and gloom, she was night. So we went together into fairy-land, in this act not only a most gratifying evi-

> I read for two hours, without in'errupyoung girl were with me, and that she was of the Zulus. The corporation of London tion. I felt that the mind and heart of the learning to love those beautiful creations of gives him a grand dinner. The Queen the poet's mind. When I grew fatigued I grants him an interview. The London did not let her escape again to her solitude. | populace is greatly amused by his quaint I persuaded her to take a ramble with me by remarks and his good humor.

should not go now. See now fresh the bright waves look this morning! I love ceeded in every position in which he has them best when they are tinged with foam, been placed. Like Sir Frederick Roberts, -there is something so crisp and light about | England's other great General, he is an them. The very breath of the air is exhil- Irishman from near Dublin. arating. Do come, Blanche,"

"But," she said, half hesitatingly,

"No." I replied, laughingly, "you ought ris. toknow Ingledew House better than to ask

"I think I will go," was the half-timid with his mouth full.

sult me about some trifling business, started not at all. Of what use would it be to reply. "I should like to see the waves break on the shore.'

"I should think you must know every

The look of pain came back, but before had time to settle there I had brought her times eat leaves of an injurious character.

fresh morning breeze. We walked rapidly down to the shore. was one of those days when the sea she must die. She will literally pine away." you will not suspect me of any curiosity or especially beautiful—not so tranquil as to be Each wave seemed to have a kind of life of its own, and the color of the sea was dark blue, and the crested foam was milk-white, The sun shone over the waters, and the sky table vegetables that we are enabled to en- preserving pan, and stir it well over a modwas a deep blue tint, only varied by white,

> The fresh air and exercise soon produced a beneficial effect upon Blanche; the most

We sat on the beach and watched the tide rolling in. I won a smile from my companion by telling her how, years ago, on just such a morning as this, I had gone with a them. One, Maggie Duncan, a Scotch heiress, and less poetical than the rest, called out, "Don't the waves look just like soappleased me infinitely.

"It is a pity," I said, "that you will not learn to sing. I am sure you must have a g eat latent talent for music.

asked, the smile fading quickly away. whole life in this gloomy house?" "Yes," replied Blanche. "I never wish

to leave it. I mean to live and die here." delight others with your musical skill, but above all things these large palm-shaped song on purpose to please you. Will you do flowers, every available spot shall be crowd- it would add a new charm to your life. Now leaves, dark green on the upper surface. happier during the last day or two, when burning of the threat and stempth and but not very doon; part them in cold water mappier during the last day of two, when burning of the throat and stomach, are but not very deep; put them in cold water three tablespoonsful of salt, two of brown you have spent your time in pleasant occur some of the horrible symptoms which for three days, changing the water three or sugar, one even teaspoonful of pepper and library watching those waves with such wearied eyes:"

"Yes, Miss Linden," she replied, "I am happier : but that is not what I care to be. only wanted to come here and shut myself out from the world until I could die."

"Then you are very wrong," I said; "I know not what your trouble or sorrow is sion, I led the way to the drawing-room. melancholy, "I am a-weary. I would that but I know this, there is none great enough to send us away from our fellow creatures to pine and die in uscless despair. Whatever your sorrow may be, do brave battle with it; never let it master you."

the nearest, dearest, and only relation you had wished you were dead, because you were in his way," she said,

die and oblige him," I replied.

some influence over her, and then I might everywhere known to be poisonous, and it is in jars and tumblers.

you, you look so well."

read now until dinner-time."

much to have the same pleasure that is in mistaken for genuine parsley, but their hour; take out; spread upon a disk in the sprinkle with seasoning, roll up tightly and will make you a different creature. I shall vent this. The nightshade order is another few slices of ginger root added; when thick and trimmings into a hot frying-pan and give you that first."

tion of Mr. Winkle's attempted ride.

(TO BE CONTINUED.)

Notabilities.

The Princess of Hanau, who died the She was the danghter of a wine dealer at many years, and had several children, when

possible of his capacity for civilization. The London public is represented as delighted with their savage captive, the King

Sir Garnet Wolseley, who has just gone

POISONOUS LEAVES.

Beset as children and the ignorant are by "To others!" she repeated. "No, I am time, Blanche," I observed, - "you have can hardly be blamed for falling into, it is a wonder rather that they so seldom incur fatal consequences than that they should somebonnet and cloak, and we were out in the The only safe rule for children to observe is never to eat anything that they have not been positively assured is wholesome by their parents.

children should be so well nourished as to water; let it remain from eight to ten hours; remove to a large extent the temptation to drain it, mash it smoothly, pass through a eat wild leaves. Moreover, modern gar- | sieve, weigh it, and to each pound of pulp dening has brought into perfection so many add one pound of white sugar: put it into a list a natural dislike to the juices of uncul- erate fire until it is a rather thick paste; tivated plants on the side of caution, as com- put in small pots for use; the juice and pulp | Cheap Cuts, And What To Do With Them pared with the pleasantness of the whole- are not used. some green meat of home. But children | MINCE MARMALADE. - Take the quinces sometimes stray on a ramble, and become that you have boiled for jelly and masin hungry when at a distance from "shops" or them with a spoon; to a pound of quinces be used, costing from fourteen to twenty which must be avoided by all who wish to through a coarse sieve, and put up in small a pound. Let the cut weigh from six to preserve their lives. The strongest bar- jars.

Some of our most admired flowers, which a cool place. suds?" It amused me very much at the we should least willingly banish from culcrocus give rise to the utmost irritation of hot; seal. "Do you intend," I said, " to spend your | the throat, thirst, dilated pupils, with vomter of aconite or monkshood leaves is quince add three-fourths of a pound of not, as preferred. Good cold or hot. doubtless well known, but each generation sugar; boil it half an hour; put in small "In that case," I said, "you could not of children requires instruction to avoid jars and cover as other preserves. of the pasque-flower (Anemone pulsatilla) ly done.

> and belonging to attractive flowers. Leaves of coarse weeds, however, provide an abundant quota of danger, but frequently

"With pleasure," I replied; "but, if you irritant to any sore place and a general, nar- with a close lid, and green as for pickles. will allow me, I will give you a course of cotic poison, producing headache, imperfect Do not boil them. When well greened drop "I envy you," I said, "I would give The fool's parsley leaves are sometimes drop in the cucumbers; simmer half an pepper. Lay the pork on a square of steak, with dangerous and often extremely poi- put in the cucumbers again; simmer five add a tablespoonful of drippings. Lay in the I fetched the book ; and two hours after- sonous leaves. Indeed, no nightshade can minutes and put in glass jars, tying them up rolls and brown on all sides, which will reward, when I entered the room, I heard the be regarded as safe, while the deadly night- when cold. During dinner Blanche talked gayly of the | contain a juice which is both narcotic and | Ginger root may be added if liked. book she was reading. Several times I saw acrid, causing vomiting, pain, and purging. get, or, if left alone, fall back into her list- the butler in great danger of dropping glass- Even elder leaves and privet leaves may less, despairing mood, as soon as breakfast es and dishes, so intense was his surprise at produce active and injurious irritation when

emetics is very difficult. In such a case the more cider. administration of melted fresh butter freely has proved beneficial, and after vomiting has taken place freely, strong coffee should be given. Savin and yew leaves are both most poisonous, yew being narcotic as well as acrid, although it is vulgarly supposed that to treatment in cases of poisoning by leaves, if no doctor is at hand, produce vomiting till all offending matter is expelled, and when considerable sleepiness or drowsiness has come on give strong tea or coffee and again bring on vomiting; then stimulate and rouse the brain in every possible mode.

Finally, we would say do not too readily regard leaves as harmless because you may know or hear of cases in which no injury has resulted from eating them. From the eating of almost every kind of leaf we have mentioned repeated deaths have been occasioned, and none of them can be eaten with impunity .- Land and Water.

Emie Weathersby-a sister of the Weathersby-madeher firstappearance in New York Saturday. They say she is the living image of Mrs. Langtry, complexion and all.

you know how long it is since I have been quick and prisk in his ways, with a trim pictures were painted of the charmingly preserving kettle and just cover with water; slways on top. Unlike any other domestic low lead is melted, it becomes litharge. adaption to change of circumstances. He picturesque and artistic effect which they put over the fire and boil until soft ; remove animals, they rarely conceive an attach heated to 600 deg., it becomes red lead, "Not since I have been here, certainly, possesses Napoleon's faculty of taking at a would produce in our streets. What is the from the stove and strain off the liquor; to ment for their owners, and will wander which is a compound of yellow lead and I replied; "but that is no "eason why you glance the measure of a man, and knowing actual fact? Let any one take a stroll every gallon add four pounds of white about from hand to hand, indisan oxide of lead containing twice as much how best to use his ability. He has suc- around the city-let him gaze with saddened eye upon the picturesquely artistic stiff jelly. A steam plough has been worked success- Church St., and behold everywhere the to cover them, and boil till the whole is illustration of this can be obtained by leav. bread," said the boy. A white terrier that fully this year on the Lowe farm, near Mor- abomination of desolation which meets his nearly a pulp; put the whole into a jelly in a boarding-house hat stand and return in eye. "Dost like the picture?" Our bag and strain them without pressing; add It seems strange that a deaf and dumb streets are not such marvels of cleanliness three-quarters of a pound of sugar to a ten minutes. sign language has not come into general use or municipal carefulness that we can afford pint of the juice, and boil together until it Under ordinary circumstances that is long had been previously given her to eat. The months, but have never yet met a human in polite society. It would be so handy at thus to add to their doubtful attractions. jellies. dinner parties for the man who wants to talk By all means let the "boulevards" be looked after properly.

PRESERVES, JELLIES, ETC.

RHUBARBMARMALADE. - Peel fine oranges, removing the rinds, white and pips; put the pulp into a stew-pan, with the peel cut very small; add five pounds of rhubarb, cut small, and four pounds of loaf sugar; boil the whole two hours, and the fruit half an hour, before adding the sugar. Three

lemons may be substituted for the oranges. FRENCH MARMALADE. - Take the entire rind of twelve oranges or lemons; put it into plenty of fresh water and boil until quite No doubt it is an excellent thing that tender; then throw it into a pan of cold

riers of prohibitin we can erect should be APPLE MARMALADE. - Take any kind of shape and brown it well on both sides in a placed to protect the young from their own sour apples, pare and core them; cut them braising-pan, using either a large spoonful heedlessness, which at times leads them to in small pieces, and to every pound of ap- of drippings, or first frying three or four do all forbidden things and to test all ples put three quarters of a pound of sugar; slices of salt pork. Into this fat put two maxims and commandments, disobedience put them in a preserving pan and boil them onions, one small carrot and one small of a bear or some animal, but found no fine pulp; then put in jelly jars and keep in | they begin to brown; then take them out and |

time. Blanche smiled, and then laughed. tivation, are associated with green leaves boiling water over them, which removes the brown sprinkle over it two teaspoonsful of livation, are associated with green leaves boiling water over them, which removes the It was the first time I had heard a laugh of a very poisonous character. The narrow skin; lay them in water enough to cover salt and an even one of pepper. When from her lips. The low, musical ripple of it long leaves of the daffodil act as an irritant them; let them simmer slowly until soft; brown add one quart of boiling water, cover poison; the delicate compound leaves of take them out and drain; make a clear closely and cook in the oven for four hours. laburnum bave a narcotic and acrid juice syrup, pound for pound; boil them in it It should bake slowly and be basted every which causes purging, vomiting, and has not till clear, lay them on dishes to cool, and half hour. When done remove from the unfrequently led to death. The narrow learn to sing. I am sure you must have a unfrequently led to death. The narrow longer, and pour it over the apples when Thicken the gravy, of which there should the control of the should leaves of the meadow saffron or autumn longer, and pour it over the apples when the gravy, of which there should

The utmost depression, often blindness, weight in sugar; slightly grate the oranges, very sharp knife, and lay it smoothly on of the foot and the distance between them are preludes to death from this most four times each day; tie them up in a cloth, one saltspoonful each of clove and allspice. the mammoth is about such a one as would deadly of vegetable poisons. Almost and boil until soft enough for the head of a Rub this over the meat and then sprinkle it be made by the one in Prof. Ward's collecequally desirable is it to avoid the large pin to penetrate the skin; while they are well with a quarter of a teacupful of cider ovate leaves of the foxglore. The heart boiling place the sugar on the fire with rath- vinegar. Roll up as tightly as possible and The Professor thinks the prints were probhas been known to be depressed so exceed- er more than a half-pint of water to each tie with twine, letting it stand for twenty- ably made in the soft mud on the bank, peringly by the action of these leaves as to pound, let it boil a minute or two, then strain four hours in a cold place. Then put it in a haps near the mouth of a river, and soon beat only seventeen times a minute, with through muslin; cook the oranges in the saucepan, barely cover it with boiling water after a spring flood came down and spread a the pupils of the eyes widly dilated. In a syrup till it jellies and has a yellow color; and stew slowly and gently for four hours. layer of sand on them, which was followed case of this kind it cannot be too forcibly try the syrup by putting some to cool; it Then take it out on a hot dish, remove in years by the large deposits which became recollected that the sufferer should be kept must not be too stiff; the syrup need the strings, thicken the gravy with two the rock now seen there. The Professor as strictly lying down, to save the strength of not cover the oranges, but they must tablespoonsful of flour stirred smooth in a signs the tracks to a period at least as far the heart as much as possible. The leaves be turned so that each part gets thorough- half cup of cold water and boil five mirutes. back as the glacial epoch, and thinks per-

"Suppose, Miss Linden, you knew that and of various species of ranunculus (crowfoots) are to be named as being injurious, weigh the apple; put pound for pound of of whatever beef is left. pincapple and sugar; boil it in a preserving

kettle thirty or forty minutes. "Anything, rather than shut myself up to their strong scent and bitter or rauseous out all seeds; put in preserving kettle with sold at from six to ten cents a pound. Cut taste give timely warning against their one half round of sugar to each pound of the beef into small pieces, not over an inch esting to science, and may lead to import "Let us go home," she said, rising abrupt- being consumed. Of all our British orders prepared tomato; boil two lemons soft, and square, and cover with one quart of cold ant results. of plants perhaps the umbelliferous order pound them fine; take out the pips and add water. Skim carefully when it boils, and I was careful not to renew the conversa- contributes the rankest and most widespread to the tomato; boil slowly, mashing to a keep the water at the same level as it boils great advocate for cheerfulness in every sure before you. Shall I begin to read them tion. I saw that by degrees I should obtain elements of danger. The tall hemlock is smooth mass; when smooth and thick put away. To two pounds of meat allow two

same musical, rippling laugh. Blanche had shade, with its oval uncut leaves, soft, GREEN TOMATO PRESERVE.-Take one arrived at (to me) the most amusing part of smooth, and stalked, are in the highest peck of green tomatoes. Slice six fresh the book, the adventures of Mr. Pickwick degree to be avoided. Henbane and thorn- lemons without removing the skins, but tak-

PEAR BUTTER -Cut the fruit in small pieces, removing the core, skin, and all imperfections; allow a quarter of a pound of light brown sugar to each pound of the fruit, The leaves of the arun or cuckoo-pint, and half a pint of cold water to every two large, arrow-shaped, and glossy, have often pounds of the pears ; do not add the sugar caused death. Two are sufficient to produce until they have cooked an hour or so ; then great pain, vomiting, etc. One of the very put it in with a quart of cider to each two disagreeable symptoms is a great swelling-up pounds of sugar, and let all cook slowly of the tongue from the amount of irritation ; until a thick, marmalade-like substance is children's tongues especially may become so formed, which will be in about two hours. swollen that the swallowing of remedies or If it should seem to dry while cooking, add

PRESERVED GRAPES IN BUNCHES,-Take out the stones from the bunches with a pin, breaking them as little as possible; boil some clarified sugar to nearly candying point; then put in sufficient grapes to cover the bottom of the preserving kettle, without the fresh leaves are not injurious -a mistake laving them on each other, and boil for from which some have suffered. With regard nearly five minutes, merely to extract all the juice; lay them in an earthen pan and pour the syrup over them; cover with paper, and the next day boil the syrup, bot platter. The toast is not essential."skinming it well, for five minutes ; put in Our Continent. the grapes, let them boil a minute or two; put them in pots, and pour the syrup over them, after which tie down.

BLACKBERRY JELLIES .- Bruise or boil the fruit, then strain ; add a half a pound of sugar to each pint of juice: then boil from ten to twenty minutes.

PLUMS.-Plums are excellent preserved

clear syrup and boil the fruit gently for guests. The state of what is by courtesy called forty minutes; they will require heating They take huge delight in any inclemency our "boulevards" is simply a disgrace over once if they are to be kept. to the community. When the idea was | Quince Jelly.-Slice the quinces without | regardless of it, knowing full well they have | taining the oxygen from about four to seven "My dear Miss Linden," she said, "do quick and brisk in his ways, with a trim first mooted some years ago, glowing either paring or coring; put them into a the upper hand of their patrons, and are parts, lead ninety-three parts. If this yel-

> effect of the untidy, unkempt, unlovely Quince and Apple Jelly .- Cut small after they have been reduced to a ferrule and "boulevards" which surround the Lieu- and core equal quantity of apples and one rib connected with a rag, they become tenant-Governor's residence, or the Parlia- quinces; put the quinces in a preserving domesticated and seldom appear in society. ment Buildings, or U. C. College. Let kettle with water to cover them, and boil Their capacity for changing spots would for something to eat. The servant said they him stroll up Spadina Avenue, or down till soft; add the apples, still keeping water rival any number of leopards, and the best had nothing. "Give me only a piece of

> > In making syrups, simply express the juice and two ribs gone, and twenty. fourhours offered it to him.

by squeezing fruit in some porous though | the State prison at Carson, Nevada, created strong cloth; linen towelling is an excellent | quite a flutter among the local scientists, thing for this purpose; this requires some and brought up several eminent gentlemen strength, and it is best to prepare small por- from California to examine them critically. tions at a time; to every pint of juice thus | Dr. Harkness brought materials for taking best receptacles for syrups are demijohns or of-paris and exact casts made of them. flasks, wrapped in wicker-work. Light af- Prof. Le Conte, of the State University of they should be kept in as cool a place as that while they are very interesting they

that contained in the syrup.

BRAISED BEEF. For this purpose a cut from the round can home, and thus it cannot be useless to know | take a pound of sugar; boil them together | cents per pound. There is also a thick cut what are the more dangerous kinds of leaves until they are well softened; then strain from the shoulder usually two cents less on eight pounds. Tie it with twine into a good put in the beef, which should have been CRAB APPLES. - Select perfect ones ; pour | thickly dredged with flour. As it begins to QUINCE JAM .- Peel the quinces and grate flour, stirred smooth in a little cold water.

Choose five or six pounds of the flank, a PRESERVED ORANGES.—Take any num- piece which grows thinner towards the end. length of the stride is that of a common ber of oranges, with rather more than their Cut a layer from the thick part, using a man, being less than three feet, but the size The roll is equally good cold, and all the haps they belong to the pliocene. There

This can be made of either beef or mutton. Towaro Jan. -Peel ripe tomatoes, taking It of beef take two pounds of a neck piece, peared on earth before the mammoth became "Yes, Miss' Linden, if you will," she said. do her good. I shall never forget the look one of the most abundant occupants of the UNIQUE PRESERVES. — Gather young potatoes, two teaspoonsful of salt and half a I had gained a great point. She was in- of satisfaction on the old housekeeper's face hedge. A peculiar "mousy" odor can cucumbers a little longer than your middle teaspoonful of pepper. Cover closely and

quire about ten minutes, then put them in a saucepan; add to the fat in the pan a heaping tablespoonful of flour and stir till a light brown. Pour in gradually one quart of off the strings and serve hot. These rolls can be prepared without the pork, and

Cold corned beef is best of all, but any remains of cold beef can be used, no rule for this being any better than Mrs. Henderson's : " Chop the cold cooked meat fine, use half as much meat as of boiled potatoes, chopped when cold. Put a teacupful of boiling water in a saucepan, and a piece of a small egg. When it boils again put in the meat and potatoes, well salted and peppered. Let it cook well, stirring it occasionally, not enough to make a mush of it. It is done as soon as it begins to stick. The hash

The Umbrella. The last general parade of umbrellas took the entire population, especially the young- as sharp as knives, and a branch laden PEACH JELLY .- Wash without removing er portion, it was selected as the most ap- with such fruit, swinging against one's skins or pits; cover with water; buil un propriate occasion for a demonstration. face would not be likely to conduce to its til soft; strain; add one one-half pound | And let it be said, to their credit, their af- beauty; as it was, our hands bore traces of sugar to a pint of juice; boil twenty min- fairs are seldom dry ones and rarely fail to of our excursion for many days after .create a commotion, especially when a sur- The London Field. prise is intended, although the rush and hurry with which the latter are conducted in molasses, but if sugar is used take an equal portion of fruit and sugar; make a rather dampens the ardour of the assembled

of the weather, and will travel about utterly from the air and becomes yellow lead con-

PLAYORING SYRUPS AND FRUIT JUICES .- one full of holes, with a wooden handle, her paws, with the bread in her mouth, and

will alter the silver initials on the handle to-well, almost anything for a change. This peculiarity is apt to be regretted until a man is reminded that the rule works equally well both ways, and will supply him with a good one, for a poor one, or none at all, as quickly as it deprives him of his, if he only clearly understands the principle of the thing. T e only attachment of an umbrella to its owner on record strong enough to prevent this annoying habit, has been found to be a dog chain connecting the man

MYSTERIOUS TRACKS IN STONE.

The Foot-prints of a Mastodon and of a Human Being Believed to be Imbeded in the Saud.

The discovery of tracks in the quarry at

obtained, add two pounds of the best white | photographs and also traces of them on cansugar, and dissolve by a gentle heat; strain | vas showing their direction and mutual relthrough flannel while hot, and bottle. The ations. They will be poured full of plasterfects the color, and perhaps makes some | California, spent some time in examining other chemical changes, injuring the taste; the tracks, and he informs the Reno Gazette possible. After the above formula syrups teach nothing new. There are the tracks have been kept the whole summer, and are of the mammoth and another track which useful for a variety of purposes. In flavor- he thinks is that of a man. He says that ing ice-cream no more sugar is needed than some persons are entirely convinced that they are human, but he is more cautious. While he believes them to be so, still there are doubts. The track is so large, being nearly 20 inches, that it seems impossible that any human being ever lived with a foot capable of making such an imprint. If it was a foot it was wrapped up in something soft and pliable, or wore a sandal of some sort. The peculiar outline of the human foot is distinct. The curved outside, the heel bending inward, the broad ball and wide front, with the inward curve at the hollow on the inside of the foot, are still there. The Professor says he looked carefully to see if it could be the foot-print an animal which stepped with its hind foot into the track of its fore foot and made such wrapped in bark or skins as a defense against the cold, he thought not, because if it were cold the mud would have been frozen and there would have been no impression. It could hardly be that the foot was wrapped to keep the body from pressing it into the mud, as snow-shoes are worn, for then the outline of the foot would not be iting and purging. The dangerous characthem on a coarse grater; and to one pint of Boil for a moment and serve, straining or preserved. On the whole the human track is the distance between the lines of the

tracks made by the right and left feet (the straddle), which is about 18 inches. were those of a giant. It will be considered carefully by men of science, and no doubt more light will come. The track of tion now on exhibition in San Francisco. of the finding of human tracks (if they are human) with those of the mammoth, because it has been long known that man apextinct. Still, the discovery is very inter-

Oysters on the Trees.

In the mornings and evenings the Gulf of Paria is usually in a state of perfect calm, and, although we made an early start on our oyster expedition to Chaquaramos Bay, we generally be recognized on squeezing the finger, and lay in strong brine one week; stew slowly for two hours. A small carrot did not get there until considerably after "My lady," she cried, "have you really leaves, which are deep green in colour and wash them and soak them one day and and a sprig or two of parsley can be used the time we had intended, there not being any one be cheering, and some the small lobes being a hard and bitter sorrow to bear?" she ence of poetry and music, the darkest, deep- been out? I should hardly have known trebly compound, the small lobes being night in clean water, changing this four the faintest breeze stirring to fill the sail, lanceolate and deeply cut. It is said that times; line a bell-metal kettle with vine turnip sliced. Thicken the gravy with one and the men having to use their oars the "May I have your Tennyson, Miss Lin- the mousy smell can be detected in water leaves, lay in the cucumbers with a little large tablespoonful of flour stirred smooth whole of the way. It was a splendid mornden?" asked Blanche. "I should like to containing not more than a fifty-thousandth alum scattered among them; fill up with in a little cold water and boil all for five ing, but far too hot to be agreeable, and part of the juice. Hemlock is both an clean water; cover with vine leaves, then minutes after it is added. Serve very hot. the glare from the motionless sea was almost intolerable, and we lay back in the Two pounds of steak from the round, cut stern, puffing at our cigars and pipes in a reading, as I am sure a physican; if he saw vision, loss of power to swallow, and extreme in ice water; when perfectly cold wipe, and in very thin slices, not over a third of an state of perspiring listlessness, unwilling it," she replied. "Call me—as my own mother used to do—Blanche."

"I shall be glad to do so," I said. "I have felt the akwardness of not knowing your felt the akwardness of not knowing your."

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"I shall be glad to do so," I said. "I have felt the seeds; stuff with a small knife slit down one side; dig you will not do. Have you read Bulwer, Dickens, or Thack the will have you read Bulwer, Dickens, or Thack the will have you have pieces four or five inches square. Now cut very thin as many slices of said the will have you have pieces four or five inches; the will have you have pieces four or five inches; the will have you have pieces four or five inches; the will have you have pieces four or five inches; the will have you have pieces I drew the pretty velvet lounging-chair to name very much, yet I did not like to ask "No," she replied, blushing slightly. fool's parsley (Ethusa cynapium), must be and make a syrup allowing a pound of sugar them a little smaller. Mix together two had brought with us to help us on our way, I drew the pretty vervet lounging-chair to the window, and placed it where she could inhale the tragrance of the flowers. Then I inhale the tragrance of the flowers. Then I is the window, and placed it where she could plants belonging to the umbelliferous order. boatman to whom the heat was nothing, tugged away at the oars bareheaded. few pelicans floating on the water were the only living things we saw, with the exception of a man-of-war bird, high up above, gliding about in the cloudless sky, now and then remaining motionless without any perceptible movement of its shape, angular wings, and finally sailing majestically away and his friends on their way to Squire War- apple, again, with their large and much- ing out the seeds; put to this quantity six water, then strain it over the beef rolls. toward the Venezuelan coast. It was getshe thought of her lost mother, but she dle's. I never tire of reading the descrip- indented leaves, are conspicuous members of pounds of sugar, common white, and boil Cover closely and stew for two hours, stirring ting toward midday before we reached the the "dangerous classes." Holly leaves until transpirent, and the syrup thick. now and then to prevent scorching. Take bay, and I was glad when our journey was ended. It is a little shallow bay, with a beach of white sand, and fringed to the are very nice; or the steak can be used whole, water's edge with mangrove bushes. These a filling made as for stuffed veal and laid on bushes are literally covered with oysters; it, the whole being rolled, tied and brown- the twigs and branches were thick with ed before stewing. If the small rolls are them, not singly, but stuck together in wanted as a breakfast dish they can be clumps, the shells overlapping and fitting cooked the day beforehand, left in the gravy one into the other in a compact mass. These and simply heated through in the morning. ovsters are very small, varying in size from a half-dollar to a six-penny piece, and although opening such little things was tedious work, yet still when it was once done the treuble was well repaid, as they were remarkably fine flavored. We set the men to work, and kept them hard at it, while we enjoyed the feast, having our hands sufficiently cut and scratched in breaking them off the trees. It is, perhaps, not difficult to imagine how they got on to the low branches of the mangroves overhanging and dipping into the water, but how they got to those at the top, at such must not be at all watery, nor yet too dry, a height above the surface, is not easy to but so it will stand quite firm on trimmed account for, nor do I remember at this and buttered slices of toast: all served on a moment any explanation being given in any work where the tree oyster has been mentioned. Before coming away, we pulled off a large quantity of the branches, and, breaking them up, stowed them away in the boat until we had a good load to take back to the island. Considerable caution place on Tuesday, July 4. That being a had to be observed in moving about under national holiday, and one well patronized by and among the bushes, as the shells were

Wagner has sold the score of "Parsifal"

to the Mayence publishers for \$17,500. When lead is heated it takes up oxygen

According to the Rochester Union a bo called at the side door of the residence of a gentleman of that city recently and begged