All day the beating tempest Swept with its chilling rain O'er hill and faded woodland, O'er mountain height and plain, Until it seemed that Nature Would never smile again.

But as the day grew darker Beyond the western hill There came a belt of brightness So silently and still, And then a flood of sunlight The rifled clouds to fill.

The storm-drenched world grew brighter As sunlight kissed the land, And clouds so lately dreary Gleamed like the golden sand, And all the scene was gilded By the fair sunset band.

And thus, I thought, the sunset Will sweetly glow at last. When all life's years of tempest Are numbered with the past. And o'er my dying pillow It's fair, bright beauty cast. -[By Mrs. M. A. Holt.

Teach Children to Work.

Teach the children habits of industry while they are yet very young, and they will always be industrious, says Jenness to which each child inclines. Don't let them | pickled limes of commerce. work so long that they become tired and so disgusted with all work, but long enough to of good cider or wine vinegar allow three accomplish something, and if it is of use so pints of sugar. Make a couple of bags of much the better. Teach children that there | cheesecloth and put in them the spices - | ine cholera. is a time to be idle as well as a time to be half an ounce of whole cloves, and stick cinat work. The apparently idle time of the namon, a tablespoonful of allspice, a tablesystematically busy man or woman is often spoonful of mace, a couple of pieces of ginthe most fruitful in results, for it is then | ger root and a few peppercorns. When the that many things are thought over and vinegar is well skimmed and boiling add the planned. When it is possible, let the chil- peaches, which should be carefully peeled. dren feel that they are working for some By the way, if the vinegar is very strong, definite end.

my tasks. On the long, beautiful summer bags of spices in it and boil gently for Nevertheless, prudence bids us make prep- and that they would always listen to its days, when I longed to be at play, and when | twenty minutes ; then pour over the fruit | arations to guard both our Pacific and At- | commands. rough and disagreeable. If it had been fine, that were uneatable from the many cloves pretty work, I would not have minded half | that were put in them. so much. Those hems had to be turned and measured and basted, until my poor little fingers ached, and my very soul rebelled at the task. When my work was badly done I had to pick it all out and do it over; when it was well done the piece was torn off without a word of approval and thrown into the ragbag. I was in a state of bitter rebellion all the time, because my toil was of no use to any one. When I said so I was severely reprimanded and told that children were no judges of what was good or bad for them. This is a great mistake, for children are much keener judges than grown people as a rule think them. Then I thought that my mother was very wrong and very cruel, but now I know that she was."

For the Busy Ones.

A small rent or hole in cloth or other wool goods may be repaired by slightly moistening the edges on the wrong side with a little mucilage, and pasting a bit of the same goods under the torn place. If the threads run the same way the repairing can piece to match in starch-water putting on | thickly with sugar and powdered cinnamon, | sugar. For many medical purposes honey

A kid glove can be mended by turning it, drawing the edges carefully together, and fastening with a piece of court plaster cr from the stove and stand aside. Put a pint surgeon's plaster. The latter is best, as it is stronger. That plaster which is stuck in of corn-starch with a little milk, add to the place by warming must not be used--although often sold for court plaster-as in that case the warmth of the hand would probably cause it to come off.

dren, after the under-arm seam is sewed up, brown. stitch over it a straight strip of muslin, thus preventing tearing crossways, and enabling | soup-bone used for dinner, chop fine, with one waist to outwear two made without a third as much celery as meat, put in a this precaution. If four or more extra salad-bowl and pour over mayonnaise thicknesses of cloth are put on under a but- dressing. ton before it is sewed on, and very coarse thread used in sewing, the buttons will usually hold as long as the garment lests, if the eyes are smooth and do not cut the thread.

We used to dread window washing more than any part of the house cleaning, because in our ignorance we took the hardest way. But since learning the following way it is a pleasure, for it is so easily and quickly done, and the glass is so clear and bright. Wash quickly in strong soap-suds as hot as and butter each together. Dissolve a teasoft cloth without rinsing. It they are ing water, add it to a cupful of molasses, then rubbed with soft newspaper they take with the butter and lard, flavor with a on a more beautiful polish, but is not really | tablespoonful of ginger, half a grated nutnecessary.

and easily cleaned by dipping a cloth in make a stiff batter. Turn in a greased pan gasoline and briskly rubbing the spots with and bake. it. It is far superior to washing, and does not require half the time.

thoroughly wet, then shaken till no more on a large plate and put in the bottom of a water drops off, it will prevent dust from saucepan, cover with boiling water, to arising and many times obviate the neces- which add a little salt, and let simmer sity of dusting. If the carpet be very gently ten minutes to every pound of fish. dusty, or the room large, wet the broom | When done, take from the water, drain, two or three times before the floor is com- remove the cloth carefully, turn the fish out pleted.

One of the most valuable cook-books we serve with egg sauce. ever saw was made by the owner, having Roast Goose. - Draw, clean and singe a overestimated, the danger is roue the less been begun a year or two before her mar- young goose, wipe well inside and outside real, and the precautions which patients and riage and is still receiving valuable addi- with a damp towel. Fill with onion stuff- nurses have been urged to exercise for the tions, although many years old. A blank ing, mada of a pint of stale bread crumbs. public safety should still be continued. by stoppage of commerce and manufactures, book with flexible back, costing but a small two tablespoonfuls of melted butter, a tea- Sputa should be burned; spitting in the sum, was procured and into this was copied spoonful of salt, a springle of pepper and streets should be avoided, and great care all the choice recipes of her friends. Being two tablespoonfuls of chopped onions. Put should be taken to prevent collections of much away from home, she obtained recipes | in a baking pan and set in the oven. Roast | dust in any form in the rooms occupied by for all new dishes she encountered. Many twenty minutes to every pound, baste every recipes from domestic papers were clipped ten minutes. When half done, cool the importance for the patient as well as for his out and pasted in so that by the time she oven and cook slowly. Serve with giblet family. began housekeeping she had a good collection gravy and apple sauce. of tried recipes that she knew could be relied on. As the book is classified and indexed, it is easy to find anything wanted, dragoons are made of human hair.

and becomes more valuable with each succeeding year.

Assorted Recipes.

CORN FRITTERS. - Grate or cut the corn from the cobs. To one generous pint of the | day. Means of rapid transit are bringing corn add two eggs, well beaten, three tablespoonfuls of milk, three of flour; season with | together. This result has its dangers as one-half even teaspoonful of salt. More well as its advantages. The recent outbreak is a man of great energy and enthusiasm, flour may be needed, for the batter should of cholera in European Russia, of whose manages the natives with much tact, has an be stiff enough to hold together. Drip a daily advance we are made aware by cable, large spoonful at a time in hot fat; when warns us that we have dangers to fear from browned on one side turn; serve on a hot a too close international relationship. platter.

PICKLED LEMONS. - You must have firm, ions from end to end, and fill the cuts with salt, put each on end, and lay them in a dish in quite a warm place. The salt will dissolve and make quite a brine. Let them remain in this for three weeks, taking them out occasionally and rubbing with additional salt. Then take them from the brine and put them in a jar, with a large tablespoonful of mustard seed, half a pound of bruised ginger, two ounces each of cloves and allspice and a very little tumeric and three or four chiles. Boil all this in vinegar and pour it over the lemons. In about six months they will be ready for use. This pickle will keep for years, and increase in excellence as it grows older. Since the California limes have come into the Eastern market I have tried pickling them by this recipe, adding a double handful of yellow sugar to the vinegar. They are ready for use in about eight | may be kept from shipping ports, whence it | had attacked people who were orderly and Miller's Monthly. Give them at first only or ten weeks and form a very delicious very light tasks, and try to find the work | pickle, not surpassed by the best potted

SWEET PICKLED PEACHES. -To one quart add a cup of cold water to the quart of They wish to see the profit of their labor | vinegar, and let the vinegar, spices and as much as older people do of theirs. Deny sugar come to a boil very slowly to extract the most bitter memories of my childhood | tender, then remove them to a jar, set in | regulations to check its progress. is that my mother, who was one of the best | hot water. When all are cooked, fill up and most conscientious women that ever the jars with boiling hot syrup and cover. disease, the United States can hardly be did beg most lustily. They said the Govlived, was without tact or judgement as to The next day pour off the syrup, place the said to be menaced on her Atlantic coast. ernment should be master from that day I ought to have been, since there are always again. Do this three times and then cover | lantic ports against such an insidious disease | Sir William would not promise to pardon enough dreary days in which to give a child them securely and set them away in a cool before the danger from it becomes immi- them. He told them, however, that he would work, she would give me two yards and a- place. You may stick a few cloves in the nent. half of unbleached muslin which I was re- peaches, but not more than three or four to quired to hem. It was always stiff and a peach. I have seen jars of pickled peaches

> Boiled Potatoes. - Wash clean, let stand in cold water a few hours, put in a pot, cover with boiling water and let boil rapidly until done. Drain, set on the back of food. Foul air, improper ventilation, sudden teacher who had been sent among them, the stove five minutes and serve.

SCALLOPED SWFET POTATOES. - Boil large sweet potatoes. Peel and slice, put a layer in the bottom of a pan, cover with sugar and bits of butter; put in another layer of sugar and butter and potatoes, until the pan is full. Set in the oven to

TOMATOES AND OKRA. - Take a quart of okra, wash and cut in thin slices. Peel tour good-sized tomatoes and slice. Put all together in a saucepan, add a teaspoonful of salt, cover the kettle and let simmer gently one hour, add a tablespoonful of butter, with pepper and salt.

and dredge with pepper.

scarcely be detected. Lace or other thin cooking apples. Line pie-pans with rich laid in it or mixed with it, and preventing have perished in the wars of the last thirty | the hollow, and gradually forms a lake. At goods may be regaired by dampening a crust, put in a layer of apples, sprinkle its corruption in a far superior manner to years 2,500,000 mer, while there has been present the hollow is about half full of the wrong side and pressing with a hot add a tablespoonful of butter and a little is invaluable. To town residents who may water. Bake in a quick oven.

CREAM PIE.-Line pie-pans with crust, bake in a quick oven. When done, take of milk on to boil; moisten a tablespoonful boiling milk and stir until thick; sweeten with half a cupful of sugar; beat the whites of four eggs, stir in carefully, take from the fire and flavor with vanilla. Fill the crust When making underwaists for the chil- with the mixture and set in the oven to

BEEF SALAD. - Cut lean beef from the

CORN MUFFINS. - Beat three eggs with a pint of buttermilk, sift in corn-meal to make batter, add a tablespoonful of lard and a teaspoonful of soda. Bake in wellgreased muffin irons.

FRIED TOMATOES. -Slice large, ripe toma- of some other contagious diseases. toes, dip first in egg then in stale bread crumbs, and fry in boiling fat. Sprinkle shown that the bacilli which are coughed with salt and pepper.

GINGER CAKE -Mix half a cupful of lard | arc hence present in greater or less numbers can be used, and wire immediately with a spoonful of soda in a tablespoonful of boilmeg and a teaspoonful of cinnamon. Pour The dining-room carpet may be quickly in a cupful of sour milk, and sift in flour to

Boiled Fish. - Wash a medium-sized fish well in cold water, wipe and rub with salt. When sweeping a room, if the broom be Wrap in a clot's, put in a fish-kettle, or lay on a dish, garrish with sliced lemon and

The plumes in the belmets of the French | makes a thundering report because it is

HEALTH.

Cholera-

The world was never so small as it is toall quarters of the globe closer and closer

The grave responsibility of keeping from our land the dreaded scourge of cholera rests | cident that gives an insight into Sir Willsmall lemons of the best quality for this upon the sanitary inspectors of our port pickle. Cut them deeply with several incis- cities, for it is only through a few great gates of commerce that we have reason to fear its introduction.

the port of New York have shown that were friendly to "Government," meaning there are weak points in our quarantine de- Sir William and his rule, and that Sumai fences which should be remedied. When had better not fight its neighbor, because once these bulwarks are passed, the labor the Government would be sure to inflict

not allow his good nature to modify the often achieved by New Guinea bowmen. stringency of his maritime sanitary regulations. European officials are to be commend. warriors must receive a lesson in good maned for their increasing vigilance in this re- ners. As soon as possible he landed a force spect, for it is by their efforts that the disease in their district. He told the men they might be distributed by commerce.

lately been prevalent in and about Paris, has They replied that they did not wish to been watched with anxiety by the authori. fight. Sir William made answer that a fight ties, but there is every reason to believe | was necessary in order to ascertain who was that it is in no way connected with the genu- to be master in future. They would not

Europe as it has done in past. Recent scien- make them obey. tific investigations, which have given us a "My guns are loaded and ready," said closer knowledge of its nature and of the | Sir William : "now you get all your weaconditions favorable and untavorable to its | pons and we will have a fight and settle the development, have contributed powerfully question who is master." to render efficacious the efforts made to prevent its spread.

and good drainage, would probably banish had boasted that if the whites came them that, and the very highest incentive the flavor of the spices. This amount will cholera from the earth; but under existing against them their heads should not on to habits of labor is removed. A good and take about seven pounds of peaches. Put circumstances, when it has once started on poles in Sumai. The natives, however, had industrious woman once said: "One of a few in the syrup at a time and cook until its travels it requires the most stringent now lost their boastful vein. It was a great

The Uses of Honey.

presses surprise that honey is so seldom seen | them they were to be his agents in seeing on the tables of the people of this country. | that the people kept at peace with their Honey is at once a valuable medicine and neighbors. The Sumai men had treated the changes of weather, the exposure of lungs | with contempt and neglect. Sir William and throat to a damp atmosphere, are the | told them that the church and school house, source of no end of throat bronchial troubles. | which the teacher had tried to build must be A free, regular and constant use of honey is | completed by the time he returned. Then probably the best medicine for throat he went away, and three weeks later, upon troubles there is. It is a most wholesome his return, he found the church and school and economical substitute for butter being, house completed, the teacher carrying on as a rule, half the price of that article. his work under very pleasant conditions, Honey is of more service in our cooking and the people living in amity with all their than most people imagine. Those who in- neighbors. "I do not believe," says Sir duige in a glass of grog and hot water on William Macgregor, "that this tribe will cold winter nights, should try the effects of again molest any of their neighbors." They a spoonful of honey instead of sugar. The had been conquered and the white Governor change will surprise them. Honey may, had not shed a drop of blood. indeed replace sugar as an ingredient in the cooking of almost any article of food. In LIMA BEANS.—Shell, throw in water for rice puddings the writer invariably uses ten minutes, put in a saucepan, fill with honey instead of sugar ; the flavor is much boiling water, add salt and cook tender. more delicious. For preserving most kinds millions of Men Killed and Billions of Drain, take up, pour over melted butter of fruits, honey is far preferable to sugar, as it has the quality of preserving for a long APPLE PIE.—Pare, quarter and core good time in a fresh state anything that may be French and German statisticians, that there wall it in, bursts through the bottom of be jaded and look careworn after the excitement of lace hours, when the skin becomes dry, red, and harsh-looking, try the effects of rubbing gently a thin coating of honey on the face before going to bed. It is one of the finest cosmetics in the world.

Infectiousness of Tuberculosis.

According to the latest advices from Germany, where Doctor Koch's investigations in regard to tuberculosis have given a special impetus to the study of the disease, the danger arising from direct contact with consumptive patients has been somewhat overestimated, notwithstanding the infectious nature of the malady.

Thus we have recently been told that kissing might result in the transmission of germs from one person to another. Again, it has been proposed in some quarters that persons suffering from tuberculosis should be socially ostracized, as is usual in the case

More recent investigation, however, has up in the sputa of consumptives, and which | 000,000; Russo-Turkish war; \$125,000,000;

the most part lifeless and inactive. This demonstration, while it will bring comfort to many people thus afflicted, will probably tend to emphasize the fact of a iamily predisposition to the disease; and this in turn will doubtless lead to a fuller study of the peculiar physical and anatomical characteristics of special families and individuals, who are at present vaguely termed by the profession "subjects with a pre-

disposition to tuberculosis. This study ought to lead by a natural process to the correction of such anatomical characteristics, or "build of frame," by means of special methods of chest or general exercises, by the correction of habitual errors of breathing, and by other corrective

and cautionary measures. But if the dangerous character of consumptive expectorations has perhaps been consumptives. This last precaution is of

It doesn't always follow that a journal printed on a lightning press.

CONQUERED WITHOUT A SHOT.

Sir William Macgregor Gains the Mastery Over Rebellious Natives.

One of the best men who ever headed colonial enterprise is Sir William Macgregor, who was appointed first Administrator of British New Guinea four years ago. He explorer's zest in the pursuit of geographical facts, and has done more than any other man to make the interior of southern New Guinea known to the world. Here is an iniam's way of dealing with savage tribes

The people of the Sumai district had attacked their neighbors, the Demory tribe. A chief of the Demory tribe met the attack Recent experiences with typhus fever in | ing party and told them that his people of disinfection is increased a thousand-fold. punishment. Then the chief pointed to the It should be the duty of the authorities shirt which he wore as being a Government to prepare beforehand for thorough inspec- shirt. The Sumai men replied that they tion of all arriving vessels and for complete | did not care a fig for the Government or disinfection of all suspected freight and pas- Government shirts, and one of them drew his bow and shot the unfortunate chief growth. The usually easy-going American should clean through the body, a feat which is

Sir William decided that the Sumai well-behaved and that they must suffer for The disease called cholerine, which has it. He advised them to get ready to fight. obey the Government and now the Govern-Probably cholera will never again ravage ment intended to find out whether it could

Sir William had brought with him quite a number of men from neighbor-Universal cleanliness, with good water ing tribes to whom the Sumai people humiliation for them to beg for mercy in While European ports are free from this | the presence of their neighbors. But they

not fight then, but he would return to them in three weeks to see if they had carried out the orders he was about to give them. He selected from them two men as A writer in the Horticultural Times ex- chiefs and two men as policemen and told

ENORMOUS LOSSES IN WAR.

Dollars Spent in Thirty Years, this amount France has paid nearly \$3,500,while her loss in men is placed at 155,000. Of these 80,000 were killed on the field of suicide, and 20,000 in German prisons, 477,421, the lives of many thousands of whom were doubtless shortened by their illness or injuries. According to Dr. Roth, invalid, and \$600,000,000 in money, this ricultural purposes. being the excess of expenditure or of material losses over the \$1,250,000,000 paid by France by way of indemnity.

Dr. Engel, another German statistician, gives the following as the approximate cost of the principal wars of the last thirty years: Crimean war, \$2,000,000,000; Italian war of 1859, \$300,000,000; Prusso-Danish war of 1864, \$35,000,000; war of the rebellion -north, \$5,100,000,000, south, \$2,300,000,-000; Prusso-Austrian war of 1866, \$330,-South African wars, \$8,770,000; African in the mucus of the mouth and nose, are for war, \$12,250,000; Servo-Bulgarian, \$176, 000,000. All these wars were murderons in the extreme. The Crimean war in which thereupon engaged 15 seamen at Queen--only 50,000 less than were killed or died of their wounds, north and south, during This money he declared he would deduct must be remembered, are German and might not agree precisely with the American estimates. The Mexican and Chinese expeditions cost \$200,000,000 and 65.000 lives. There were 250,000 killed and mortally wounded during the Russia-Turkey war and 45,000 each in the Italian war of 1859 and the war between Prussia and Austria. In the other wars the loss of life was relatively less, which did not make either the men or the money easier to part with in the more limited areas where they occurred. And this is but a part in the accounting since it does not include the millions expended during the last thirty years in maintaining the vast armaments and the continual derangement of industries of so many relitions of persons held for a period of military service extending from three to five years.

> Only the refined and delicate pleasures that spring from research and education can build up barriers between different ranks .-- [Mme. de Stael

KILLED BY WILD BEASTS.

Two Mining Prospectors Fall Victims to Hungry Animals.

Writing from Kootenai Lake, Idaho, in British Columbia, to his father non Boise, George Martin relates a terrible story of the death of William Corlett of Galveston and Henry Gesford, formerly of St. Paul. The unfortunate men, together with Martin and three others, had been for several months engaged in prospecting, and with' considerable success. They had discovered nine rich lodes, and a few days before their death it had been arranged that Gesford and Corlett should go East and try to interest wealthy friends in their prospects.

On Sept. 10 the entire party of gold seekers went out for a big hunt. About ten miles from camp, as Martin, Gesford and Corlett were walking through a narrow defile, a large mountain lion sprang from the top of an over-hanging rock, alighted upon Gesford and bore him to the earth. Corlett hit the animal a blow with the butt of his rifle, whereupon it left Gesford and attacked Corlett. Before the latter could fire the lion crushed his right arm and his left leg, after which it disappeared in the under-

When Martin, who was some distance behind his fellows, came up he found both Gesford and Corlett in an insensible condition. The latter was desperately injured, but Gestord soon regained consciousness. Making a litter of green boughs upon which to carry the mangled Corlett, a start was made for camp. Just before sunset the wounded man recovered from his long swoon and begged piteously that his conductors would stop for a time, as the motion caused him great agony. Martin, however, was afraid that Corlett would die unles his wounds were attended to, so he and Gesford continued on their way.

As soon as night fell they were literally besieged by animals, which, attracted by the odor of the blood, had followed the three men for miles. The only thing to be done was to stop and light a fire, in order that they might not be assailed by the prowlers. Building a circle of fire around their wounded comrade, Martin and Gesford prepared to repulse any attack. Presently, however. something seemed to stampede the animals, for they ran pell mell up the canon with affrighted cries.

After waiting about two hours, Martin set out for the camp to bring aid to Corlett. When he and the other members of the party returned at daylight they were horror stricken at what they saw. Corlett, with the scorched barrel of a rifle in his hands, was lying across the dving fire, which had literally cooked him to death. Search for Gesford resulted in the finding of his body in three parts at a little stream about 100 feet from where Corlett's body was lying. Wild animals had killed the poor fellow and nearly devoured his body. It is thought that Gesford went to the spring for water for Corlett, and that the animals, which had returned to their bivouac and were watching his movements, followed and killed him. The creatures then presumably returned to where Corlett was lying, when he, game to the last, grasped a rifle and tried to stand up, when his weak legs gave way and he pitched forward into the fire. The bodies were interred near the scene of the double tragedy and heavy stones were rolled upon their graves.

A REMARKABLE LAKE.

It Grows for Years, .nen Dries Up, and Then Starts in Afresh.

Near Koberbrunn, in Silesia, is a remarkable lake which scientific men do not yet understand. There is a hollow near the town containing about 2,600 acres, and at intervals of nearly thirty years is converted into a lake. For a short time the bottom of the hollow is almost perfectly dry. Then It appears, according to the estimates of water begins to ooze through the hills that expended to carry them on no less than the water, and the level of the lake is still risirconceivable sum of \$13,000,000,000. Of ing. In a short time, however, it is expected to recede again, and in the course of the C00,000 as the cost of the war with Prussia, next twelve years or so the hollow will prob-

ably be waterless for a time. No phenomenon exactly like this is known battle, 56,000 died of sickness, accident, or in any other part of the world. There is something like it, however, in Hungary. while there died from other causes enough | where the Lake of Neusiedl has several times to bring the number up to the given aggre. dried up. During the last two years it has The sick and wounded amounted to lost half of its water, and is now not much more than three feet deep. The Hingarian Government has decided to take advantage of this opportunity to drain off the water a German authority, the Germans lost dur. into the Raab River. The ground is not ing the war 60,000 men killed or rendered swampy, and it can be used at once for ag-

A MUTINOUS CREW.

The Sailors on a British Vessel Refuse to Proceed to Hamburg.

A despatch from London, says :-- The British barque Bayard, Capt. Richards, from Pisagua, May 25, has arrived at Queenstown and there received orders to proceed to Hamburg. When the crew learned that their vessel was bound for a cholera port they refused to sail in her and demanded that they he discharged at Queenstown. Argument was of no avail for the crew refused to take the barque to Hamburg. Capt. Richards stown to replace his old crew, offerfrom the wages of the old sailors. When the old hands learned that they were to be compelled to pay for a new crew they were greatly enraged. They armed themselves with marline spikes, handspikes, belaying pins and capstan bars and threatened that if the men who were alongside the vessel came over the side they would kill them. The men from shore refused to go aboard the barque. Capt. Richards thereupon had his crew arrested and arraigned for mutiny.

The Way We Write.

About the year 450 B. C., the Ionians introduced the present system of writing from left to right. Previous to that date the custom was to run from right to left. At the same time the method known as the by the abstraction from useful employment | boustrophedon (that is alternately from right to left and from left to right) was somewhat extensively practiced. The ancient Hebrew and Greek languages were written from right to left until about the year 430 B. C., when the form of the Greek letters were changed from unical to the corsine, and the manner of writing charged from right to left to left to right.