HOUSEHOLD.

Early Mental Development.

Both common observation and the closest scientific study have made it plain that youth is the period of sense ascendency. From this, most important conclusions follow, which we cannot ignore without paying a heavy penalty. Attention has been called to the infant in order to show that, prior to all school education, nature asserts herself and points the way in which the human brain and mind develop. Any education that overlooks these facts is directly against the organization we possess, and must be more or less of a failure. How far our methods have been and are in harmony with them I shall presently attempt to show.

For the moment let me follow the child out of the stage of infancy into that of school age. The boy of five, let us suppose, is sent to school a perfect stranger to books and the usual educational equipment. Everything on the road to school attracts him to such an extent that likely enough he may arrive late. When at school the teacher may find him so restless that the question of keeping him in order so that he shall not disturb others is a matter of serious difficulty. So long as he can be kept in action things go well enough, but to keep this activity within bounds is the problem.

Very often repressive measures that quite paralyze his nature are resorted to in order to adapt his organism to the environment instead of the reverse being attempted. It is forgotten too often that if this young creature were not active, even restless, impulsive, inattentive—i. e., ever ready to secure some new impression—he could not develop after Nature's plan.

Parent and Child.

If a child imitates quickly and is very lively, it is most likely inclined to be passionate. It is your duty in such a case to be gentle and firm, and when it is violent to calm it by drawing its attention from the cause of excitement. Scolding, frowning, or strong opposition will only increase its violence; for it will immediately imitate all these actions. Neither must you laugh or seem amused by its childish rage; but on the contrary, look gentle and sorrowful. If the child loves you (and it will love you if you have treated it rightly), the expression of your countenance will have a great effect upon it. The faults of passionate children are often confirmed and strengthened by the anger of their parents. I have heard it recommended to allow a child to scream till it is tired, and that thus it will cure itself, but I am sure such a plan only confirms the evil.

If, on the contrary, the character of a child is silent, and it is slow in noticing or imitating, it will very likely whine and fret. With such a disposition, keep it constantly in action by talking to it, playing with it, and directing its observation to the things about it, and after awhile, encourage it, by every means, to find amusement for itself. Such a disposition will require more activity on your part than the quick, lively child, but less watchfulness. It will require to be aroused to exert both its mind and body, while with the active child it will perhaps be necessary to find amusement that will keep it quiet. With all children, however, proper amusement must be found, or they will be either mischievous or stupid.

Bright Tuesday vs. Blue Monday.

The old song runs as follows:

It's thump, thump, rub, rub, scold, scold away;
There's naught of pleasure in the house upon the washing day.

This may have been true in olden times when the washing had to be done in the room that was dining-room, kitchen and laundry, and where among manifold duties the housewife herself bent over a steaming washtub.

It is severe labor at the best, but in these days new inventions and contrivances, together with the housewife's skill and brain work, have largely done away with its drudgery and discomfort. Occasionally we find women in the "old ruts" in this regard and if they thereby exhaust their strength they can only blame themselves for their suicidal course. By "old ruts" is meant the rubbing of clothes in two waters previous to boiling and rinsing in several waters thereafter. Many modern houses contain a laundry, wherein this unpleasant work with its steam can by kept from the living rooms. But alas! many a farmer's wife must needs wash where she lives. For there is no escape from the foul steam unless she is willing to try the suggestion herein set forth, a *modus operandi* I have found equally good in summer as in winter; for by this plan no permanent hot fire is necessary. Instead of "blue Monday," we'll call this "bright Tuesday," since this is the better day. Monday evening after tea heat the boiler full of water. In it cut up all the small pieces of soap that have been accumulated during the week—small pieces left from hand and dish-washing, etc. Place the most soiled pieces in the bottom of the tub, and when filled take a teacup half full of gasoline—use more if much soiled—pour it over most soiled garments, then immediately cover with the hot suds. In the morning after breakfast again heat a boiler of water; add sufficient hot water to rub out the clothes, which place in another tub, covering with hot water. To this water any garment not yet clean can again be rubbed. Now rinse in a blue water, and the shining whiteness of the clothing on the line will surprise you. Any garment that you fear will fade will come out of this gasoline suds without losing a drop of color. Red flannels, which usually fade, will not leave a vestige of tint in the water. Do not dare to put a drop of gasoline in the boiler *on the stove*, for it is a dangerous practice, and has resulted in death to careless or ignorant people.

As some may prefer kerosene, I will give an easy direction which has proved successful. I have known fruit-stains that had been boiled in the fabric to entirely disappear by its use. Table linen is remarkably free from stains where kerosene is employed in washing.

For the washing of a family of six or eight, shave in thin slices a bar of soap, add a little soft water and boil till all dissolved; take from the fire and add four tablespoonfuls of kerosene, stirring till well mixed. Place over the fire a boiler two-thirds full of soft water and add half of soap-mixture; now put into this cold suds the finest clothes that have soaked over night, as in former direction, without gasoline. When these have scalded about twenty minutes remove to sudsing water, add another pail of cold water and the rest of soap-mixture to boiler, placing therein the rest of the clothes. When in sudsing tub the washboard can be used for the more soiled pieces, but sheets and pillow-slips will be found sufficiently clean without rubbing, hence the cloth is saved, as well as one's valuable strength. Since learning this I will not allow a domestic to rub my garments to pieces, though she be unwilling to spare herself.

In the Kitchen.

Have a little hand colander to turn molasses through as you use it. A few experiments may convince you that it pays.

Did you ever wish to color frosting or cake a lovely pink and have nothing at hand with which to do it?" Next time try beet juices. Cut a blood turnip beet in thin slices, boil in a very little water and use the liquid thus obtained. If you would like some always ready for use, take more beets and a little more water, but do not boil too long or the color will be ruined. To a cupful of the liquid add a cupful of granulated sugar, boil twenty minutes and bottle, or you may add a small quantity of gelatine and put in jelly tumblers. The syrup is quite as convenient to use.

If you have one of the new lemon squeezers, when making those pitchers of refreshing lemonade last summer, you probably took the lemons after squeezing, split them open and dried them as quickly as possible, that is if you did not go further and "candy" them. Dried lemon peel should be kept in a glass jar, or, if grated ready for use, in a wide mouthed bottle tightly corked. For flavoring cakes, custards and the like it is preferable to most of the so-called lemon extracts.

Buy at the drug store a few cents' worth of citric acid—which is obtained from the lemon and so need not be regarded with suspicion—put in a wide-mouthed bottle, which you should label, and when you wish for a lemon pie, and have no lemons try these receipts.

Hints for the Laundry.

WASHING FLUID.

Two and a half pounds sal soda, half a pound borax, a quarter pound resin, two ounces salts tartar, one and a half ounce liquid ammonia.

Dissolve soda, borax and resin in four gallons of water and boil ten minutes. When cold, add salts tartar, ammonia and four gallons of water. Keep well-corked.

STARCH.

Dissolve in one and one-half pints cold water, one level teaspoonful powdered borax, and two heaping teaspoonfuls starch. Dry clothes well without starching, wring through this solution, fold in a dry cloth for two hours, then rub with a dry cloth and iron.

Wash and rinse flannels in water of even temperature, be it hot or cold.

Iron stockings, underskirts, etc., wrong side out for convenience in mending.

Fold clothes smoothly; "A wrinkle in, has to be got out."

Rub irons on a piece of emery paper to make them smooth.

Keep plenty of clean iron holders.

To remove iron rust, apply lemon juice and salt and expose clothes to the sun.

To remove mildew, pin on leaves of the Jamestown (or Jimson) weed and boil.

A little vinegar in the rinse water will prevent delicate colors from fading.

Zephyr articles may be cleaned by rubbing them in flour or magnesia.

How to Use Almonds.

ALMOND RICE.—Blanch sweet almonds and pound them in a glass or marble mortar, mix a little hot water with them, press them and pour the juice off them as long as there is milk in the almonds, adding fresh water every time. To every quart of almond juice put one quarter pound of rice, and two teaspoonfuls orange-flower water; mix them all together and let them simmer over a slow fire; when the rice is cooked sweeten it to taste, and sprinkle a little cinnamon over it before using.

ALMOND CAKES.—Whisk four eggs and four ounces of powdered white sugar for twenty minutes, or until like thick cream; have ready two ounces sweet and three ounces bitter almonds, pounded and passed through a sieve, three ounces melted butter, and two ounces sifted flour; mix all carefully into the eggs and sugar, and bake on a deep baking sheet in a quick oven. When cold, cut into any shapes desired.

ALMOND SNOW CAKE.—Beat half a pound of butter to a cream, stir in it gradually one pound of arrowroot, and half a pound white sugar, beating the mixture thoroughly; whisk the whites of six eggs to a stiff froth, and add them to the other ingredients, beat them all well for twenty minutes put in almond flavoring to taste. Pour the cake into a buttered mould, and bake in a moderate oven from one hour to an hour and a half. Half the quantity of everything will be sufficient for a small family.

ALMOND CREAM PIE.—Beat eight ounces white sugar, and eight ounces sifted flour into eight eggs, add two glasses of milk, put all into a a stew-pan and stir over the fire until it boils, then add one quarter pound soft butter, and one quarter pound sweet almonds, blanched and chopped very fine; make three quarters pound of puff paste, roll it out half an inch thick, cut out a piece the size of a tea-plate, put it on a baking sheet, and spread out on it the cream, then lay strips of the paste across each way, and a plain broad piece all around the edge; wash the top with a beaten egg and sugar, and bake in a quick oven.

ALMONDS MACAROONS.—Blanch four ounces sweet almonds and pound them with four teaspoonfuls of orange-flower water; whisk the whites of four eggs to a froth, then mix them and one pound sifted white sugar with the almonds to a paste; lay a sheet of wafer-paper on a tin, and put the mixture on in little pieces the shape of macaroons.

ALMOND CREAM.—Boil two dozen blanched almonds and half a dozen bitter ones in a little milk; when done add the yolks of five well-beaten eggs (let the almonds cool first), one wine glass of orange juice, and sugar to taste, then one quart of thin cream. Stir it over the fire until it thickens but do not let it boil, pour it into cups or jelly glasses, and serve cold.

ALMOND ICING.—Blanch one pound sweet almonds, and soak them in cold water for twelve hours then chop them very small, pour them in a mortar, and mix them gradually with the white of an egg, the juice of a lemon, and three pounds sifted white sugar; spread this over the cake and let it stand three days to harden, then spread over it a sugar icing made as follows: Work together with a wooden spoon the whites of four eggs, the juice of two lemons, and three pounds sifted sugar, spread it over the cake and let dry in a warm place, but do not put it in the oven. If not wanted for fruit cake use only the first icing.

ALMOND PUFFS.—Two tablespoonfuls of flour, two ounces of butter, two ounces white sugar, two ounces sweet almonds, four bitter almonds. Blanch and pound the almonds in a mortar to a smooth paste; melt the butter, stir the flour smoothly in it, and add the sugar and pounded almonds. Beat the mixture well and pour it into small well-buttered cups, bake in a moderate oven for twenty minutes, or longer if the puffs are large. Turn then out on a dish with the bottom of the puff uppermost.

ALMOND MERINGUES.—Whisk some whites of eggs to a stiff froth, mix with them, quickly and thoroughly, some fine white sugar, allowing one tablespoonful for each white of egg. Then place a sheet of white paper on a meringue-board, and with a tablespoon, lay out the mixture on it in little heaps the size of an egg, and about two inches apart, keeping them all the same size and shape. Strew a little powdered sugar over them, and at once place the board in a moderate oven. When the meringues are of a straw color and seem hard to touch, take them out, carefully detach them from the paper, scoop out the inside and replace them in the oven to dry out very slowly, having the oven very "slack" and the oven door open. When they are dry and cool fill them with a small quantity of cream prepared after the recipe given in almond cream pie, and join them in pairs by sticking together the underside of each.

ALMOND BISCUIT.—Mix well together one pound white sugar, half a pound sweet almonds and a few bitter ones, pounded fine, one quarter pound sifted flour, six eggs, the yolks and whites beaten separately, the grated rind of two lemons, and a little finely-sliced citron peel. Pour into small moulds and bake in a moderate oven.

ALMOND CREAM CAKE.—Pound three ounces sweet almonds, one quarter pound butter, two ounces loaf sugar, and a little rose water to a thick paste. Spread it on a buttered tin and divide it into eight cakes; bake it in a slow oven. When cold put a spoonful of preserve on each cake and cover with some almond cream prepared as for the pie.

Cotopaxi in Action.

Mr. Whymper, in his new book, "Travels Among the Great Andes of the Equator," speaks of Cotopaxi as "an ideal volcano." "It is in a state of perpetual activity, and has been so ever since it has had a place in history." Its activity is irregular, however. The last great eruption took place in 1877. Early in that year a somewhat unusual degree of activity was noticed, and columns of smoke—composed of fine dust, or "volcanic ash"—were seen to rise a thousand feet above the summit of the mountain. The people of the surrounding country seem not to have become alarmed until June 25th. Then shortly after midday, an immense black column about twice the height of the cone, or about eighteen thousand feet, was projected into the air, accompanied by tremendous subterranean bellowing.

All night the summit glowed, but in the morning there was nothing unusual in its appearance till half-past six o'clock, when another enormous column rose from the crater.

Within an hour and a half it began to grow dark in Quito, and the darkness increased until at noon it was like midnight. One man told Mr. Whymper that he tried to go home, but could not see his own door when directly opposite to it. Another said that he could not see his hand when it was held close to his face. The wind had carried the column of dust in a northerly direction, shrouding the city.

The eruption was visible from points at the south. For some time no alarm was felt. The inhabitants are accustomed to see the mountain smoking and blowing off steam, and even a column of ash several times higher than usual would not attract special attention.

At ten o'clock however, some residents of Mulalo were looking at the summit, and all at once saw molten lava pouring through the gaps and notches in the lip of the crater, bubbling and smoking "like the froth of a pot that suddenly boils over."

In a few minutes the mountain was enveloped in smoke and steam, and became invisible; but out of the darkness a moaning sound arose, which grew into a roar, and a deluge of water, blocks of ice, mud and rock rushed down, sweeping away everything that lay in its course, and leaving a desert in its rear. For a part of its course it is estimated that it travelled at the rate of fifty miles an hour.

The scene upon the cone itself must have surpassed anything ever seen by man. Molten rock filled the crater up to overflowing. Its rise was sudden, and its fall, perhaps, equally abrupt. One may well pause to wonder at the power which could raise the quantity sufficient to fill this vast arena, nineteen thousand feet above the level of the sea, even for a moment.

The weight must be reckoned at hundreds of millions of tons, its heat at thousands of degrees Fahrenheit; and when it emerged through the depressions of the rim—on all sides at once—and fell in streams or cascades upon the surrounding slopes of snow, ice and glacier, much of it must have been instantly blown into the air by the sudden evolution of steam, and falling again upon the cone, must have bounded downward in furious leaps, plowing up the mountain like cannon-shot.

Portions of the glaciers, uncemented from their attachments by the enormous augmentation of heat, slipped away bodily, and partly borne by the growing floods, arrived at the bottom a mass of shattered blocks. Blocks of ice were carried eight or ten leagues from the mountain, and some of them remained for months upon the plain, and when they melted, left behind them hillocks of rubbish three or four feet high and several yards in diameter.

The flood swept away houses, farms, factories and bridges, and two years afterward Mr. Whymper found the country a wilderness.

The sultan has 300 wives, the King of Dahomey 250, the Shah of Persia 400, the King of Siam 600, the King of Ashantee 3,000, and the Emperor of Morocco about 6,000.

CANADIAN RAILWAYS.

The Wonderful Progress of the Dominion in Railroad Construction.

In no branch of development has Canada made greater strides than in that of railway creation and extension. Conservatives have special reason for sentiments of pride in this connection, and can fully realize to-day that when fighting in the past for iron roads between the provinces, and across the Dominion, they were battling for the best and highest interests of their country. Forty years ago there were but 17 miles in operation. At Confederation there were 2,258, whilst to-day there are over 14,000.

These figures meant much for Canada in the past, and will mean still more in the future. They represent a reasonable steady growth of prosperity, in spite of American fiscal hostility and the hard times which ended in 1868; ability to hold our own with the United States in the development of our resources and the opening up of our country; a capacity to produce greater internal trade and travel; and the presentation of facilities for the promotion of immigration and the extention of commerce through subsidiary steamship lines, which would otherwise have been impossible. Since 1878, this progress has been especially remarkable as the following figures show:

CANADIAN RAILWAYS.

	1878	1891
Miles in operation	6,143	14,900
Train Mileage	19,669,447	43,399,178
No. of passengers	6,443,924	13,222,568
Tons of freight	7,883,472	21,753,021
Earnings	$20 520,078	$48,192,099
Working expenses	$16,100,102	$34,930,419

The capital of our railways from all sources was $160,000,000 in 1868, and is now $816,000,000. Of this latter sum $145,000,000 is aid from the Dominion Government, $25,000,000 from Provincial Governments and $13,000,000 from municipalities. It is gratifying to know in this connection that the cost per mile of Canadian roads is $55,809, or only $1,500 more than the American cost, in spite of the immeasurably greater difficulties we had to encounter, and far less than that of the United Kingdom ($216,479 per mile,) Belgium, France, Germany, Russia, Austria, India, Victoria or New South Wales.

It must be remembered, too, that in Australasia and India the railways have been chiefly built by the Government with public money, but that in Canada the only roads thus built are the Intercolonial and the Prince Edward Island railways. The Dominion has, however, been exceedingly liberal in subsidizing important or necessary roads, and the bread thus thrown upon the waters within a decade or so, is now coming back to us in the shape of a great and growing interprovincial trade, a sentiment of unity amongst the provinces, and the development of our resources through their being seen by the world at large, or by such portions of it at least as may travel on the North American continent.

Compared with the railways of the United States in financial management or business progress, those of Canada are far superior. Canadian roads are solvent, and generally prosperous, as the figures below will indicate:

Railways, 1891.	Earnings.	Expenses.
Canada Atlantic	$558,832	$337,754
Canada Southern	4,408,964	3,161,345
Canada Pacific System	18,672,174	11,538,134
Grand Trunk	17,423,860	12,621,478
Intercolonial	2,977,395	3,662,342
Other lines	4,150,874	3,639,396
	$48,192,099	$34,960,44

The bonded debt is in round numbers $266,000,000 or $53 per head of our population, while that of American railways (1889) is $4,828,000,000, or $80 per capita. The interest paid out by the United States roads is $171,000,000, whilst their dividends only amount to $79,000,000. Writing in reference to the disastrous condition of American railways, in The Forum, October, 1888, Mr. Adalbert Hamilton said:

"Data are not accessible prior to 1876, but since then over 400 American companies operating more than 35,000 miles of railroad have been insolvent and the relations of two billions of capital stock and indebtedness have been readjusted under foreclosures. * * * So far from railway insolvency being matter of surprise, it does not seem inaccurate to say, in view of our railway history, that the dominant American railway policy is to cumulate indebtedness to the uttermost limit, without setting bonds to borrowing, without providing means of payment and with the most complacent view of insolvency."

But Canada has done even more than provide herself, with a magnificent chain of railway communication, a great canal system, and splendid facilities for ocean travel. She has paved the way for snatching the supremacy of the continent in transportation matters from the United States. The other day we drew attention to what were the present position and the future possibilities of our lake, river and canal system, and showed how it would inevitably draw traffic sooner or later in large volume from Western American railways.

But more than that will occur if we stand fast during the next few years. What says the famous report of the United States Senate Committee (May 2, 1890)?

"The political party so long in power in Canada have not attempted to disguise the fact that it was their deliberate purpose to secure a railroad across the continent of commanding influence, which in connection with the subsidized steamer lines, would be able to dominate the transcontinental commerce of the United States, and to deflect from American vessels, American seaports and American railroads a large share of our own commerce with the countries of Asia and with Australia and New Zealand. This has to a considerable extent, been done already and the work is still going on."

Carrying out, as does this statement of fact, the long past prophecy of Secretary Seward, that a Canadian continental railway would command the trade of the East and the West; we assert that the Canadian people have increasing cause for congratulation upon the past and continued confidence in the future.

The Empress of Austria is reputed to be the best royal housekeeper in Europe. Everything in the Austrian palace is under her own personal care. She orders cooks, butlers, and laundry maids, and is constantly inventing something new in cookery.

Lady Brooke's latest fad is a Shakespearian garden, in which there is to be planted every flower and shrub named by the great dramatist in his works. The first specimen was set out by the royal hands of the Prince of Wales.

MME. DE LESSEPS'S FAITH IN HER HUSBAND'S PROBITY.

Names of the Committee That Will Investigate the Panama Canal Scandal—Reforms That the Italian Ministry Will Attempt to Carry Out—Forging Many Manuscripts.

A Paris dispatch says:—Mme. de Lesseps, wife of Count Ferdinand de Lesseps, is at the country house of the family at Chesnave. Mme. de Lesseps has been interviewed by a writer for the Figaro. She said that she had no fear as to the result of the trial, which she now regarded as inevitable, and would simply prove who was actually answerable for any alleged wrongdoing in connection with the Panama Canal. Mme. de Lesseps said earnestly that she was confident of the inflexible and absolute probity of her husband and his sons.

A representative of the Figaro also saw Count de Lesseps. The veteran seemed sadly enfeebled by age and illness, and seemed to be in entire ignorance of recent events. His family make strenuous effort to keep him so.

The criminal prosecution has given a blow to the effort to restore the Panama Canal enterprise. The scheme is regarded by financiers as miserably weak. It is pointed out that, even assuming that two-thirds of the work could be finished for the amount now asked for, which is a very large assumption, the canal would not earn even its working expenses until the other third was finished. As for the securities to be taken over by the new company when the covenanted two-thirds are finished, there is no element of financial strength in that direction. The lottery bonds and shares of the old company represent only its assets, and these precious securities can never have any marketable value until the waters of the Atlantic and Pacific mingle in the centre of the isthmus.

Charges and countercharges continue to be exchanged in regard to the responsibility for the failure of the canal scheme, and to fraudulent transactions in connection therewith. Notwithstanding the excitement among the public and the scene in the Chamber of Deputies, it is believed in political circles that the parliamentary investigation will not seriously disturb the mass of corruption connected with the Panama undertaking, and that the criminal prosecution will prove a fiasco.

That Handy Typewriter.

"Oh, yes, frequently," said a young lady who has had considerable experience as a stenographer, in reply to the question as to whether her employer ever dictated family letters to her.

"Now, there is Mr. Jones," continued the young typist. "While his wife was away at Hastings in July, he always dictated the letters he sent to her daily or else got me to write them. It came to be quite the usual occurrence for him to say after business matters has been attended to:

"'Well, I think, Miss Brown, you may write to my wife. You know about what to say.'

"So I would proceed and write a letter in his usual cordial tone, telling her that the house was doing well, and the boys were getting along finely with Mary, the house servant. Sometimes, when I was feeling quite in the humour, I would send off long letters of several hundred words each. Mr. Jones would look over the page and jot down his name at the end. I would address the envelope on the machine, seal it and send the message on its way to the absent wife.

"But there came an end to all that.

"One day Mr. Jones did not come down to the office. I supposed he had been out to a ball the night before. In the afternoon his brother came over to my desk and said: 'Perhaps we had better get off a letter to Mrs. Jones, as otherwise she might think something had happened.'

"So I wrote out a letter in the usual manner and signed it with the rubber facsimile of Mr. Jones' signature.

"The letter was posted, and I thought no more of it for several days. Mr. Jones did not come down to the office that day or the next, but on the third day there was an explosion. It seems that the reason he did not come down on the morning that I wrote the letter was because his wife came home the morning before, and he had not heard of it till he went home at night, she thinking she would surprise him.

"The next day and the next he stayed at home, and the third day the letter that I had written unbeknown to him was forwarded to her from Hastings, and you can imagine the breeze it created. I really believe the woman couldn't have been more angry if she had caught me flirting with her husband instead of doing my best to keep up pleasant relations between them.

"Yes, that is why I found another situation. She put on such funny airs before me, and wouldn't even speak to me when she came into the office, although she had always done so before that.

"I think Mr. Jones enjoyed it on the quiet; but he was too honourable and too much of a gentleman to make sport of his wife, even indirectly.

A Horrible Traffic.

The Berlin *Kreuz Zeitung* publishes full details of the trial at Lemberg of 26 Jews charged with exporting women to the east for immoral purposes. The evidence makes it perfectly clear that as many as 60 girls have been forwarded in one gang to Constantinople, whence they were forwarded to various points in the East, including Port Said, while some were even sent to South America. The *Kreuz Zeitung* alleges that British officials, while cognizant of the traffic, have taken no measure to have it stopped or exposed. The *modus operandi* is the same in all cases. Replying to advertisements for governesses, &c., the unfortunate girls are enticed into the Turkish territory. Once there they are treated as prisoners, and compelled to submit to the most brutal and ignominious treatment.

To The Back Gate.

A country parish minister, lately visiting Edinburgh, met in the street a servant girl who had left his congregation to go to a situation in the City.

"Well, Maggie," said he kindly, "how do you like your new situation?"

"Fine, sir; but I'm gey lonely amongst sae mony strange folk."

"I was thinking so, Maggie. Well, I'll call and see you before I leave town."

"Na, sir," very dolefully, "ye mauna dae that, for our mistress allows nae followers; but" (brightening up) "if ye come tae the back gate when it's dark, I'll try let ye in at the wundy."