HOUSEHOLD.

Saturday Night.

Placing the little hats all in a row,
Ready for church on the morrow, you know;
Washing wee faces and little black fists,
Getting them ready and fit to be kissed;
Putting them into clean garments and white—
That is what mothers are doing to-night.

Spying out holes in the little worn hose,
Laying by shoes that are worn through the toes,
Looking o'er garments so faded and thin—
Who but a mother knows where to begin?
Changing a button to make it look right—
That is what mothers are doing to-night.

Calling the little ones all 'round her chair,
Hearing them lisp forth their sweet evening prayer;
Telling them over that story of old,
How the dear Lord would gather the lambs to His fold;
Watching, they listen with childish delight—
That is what mothers are doing to-night.

Creeping so softly to take a last peep,
After the little ones are all asleep;
Anxious to know if the children are warm,
Tucking the blankets 'round each little form;
Kissing each little face, rosy and bright—
That is what mothers are doing to-night.

Kneeling down gently beside the white bed,
Lowly and meekly she bows down her head,
Praying, as only a mother can pray,
"God guide and keep them from going astray."

Helps in the Kitchen.

Washing Fluid.—Take 2 ozs. of aqua ammonia, 2 ozs. of salts of tartar and a box of concentrated lye. Dissolve the lye in 1 gallon of rainwater and the salts of tartar in another, and pour both in a two gallon jug; add the ammonia and cork well. The night before the day you wash, put enough water in the tub to cover the white clothes, and add one cupful of the fluid. Put the clothes in and let stand until morning. In the morning wring out the clothes and soap and put on to boil. The water in the boiler must be cold when the clothes are put in. Boil thoroughly. Rinse well in two waters; add a little bluing to the last water. It is not necessary to soak the clothes over night; good results may be obtained by the following method: Put enough cold water in the boiler to cover the clothes; add a cupful of the fluid and a little soap. Before putting in the clothes soap all the soiled spots. Boil a little longer than when clothes are soaked over night.

To Make a Good Starch.—Two ounces of borax and one ounce of white wax melted in a teacup of water. Take three teacupfuls of any good starch, moisten and rub very smooth and mix with the borax and wax, a little at a time until it is all smooth. Spread on a platter to dry—keep in a box. Wash and dry the shirts, collars and cuffs without starching. When ready to iron take the same quantity of this preparation as you would of common starch to make cold starch. Use luke-warm water instead of cold water. Rub the starch in thoroughly. Do not spread a cloth over the garment. The shirts may be ironed immediately if desired.

Cement.—Mix together litharge and glycerine to the consistency of thick cream or fresh putty. This cement is useful for mending stone jars or earthenware, stopping leaks in seams of tin pans or wash boiler, or cracks and holes in iron kettles, etc. The article mended should not be used until the cement has hardened. This cement will resist the action of hot or cold water, acid and heat.

To Take Out Mildew.—Rub on soft soap and salt. Expose to the sun. Repeat if necessary.

To Remove Iron Rust.—Spread the rusted spot on a plate and cover it thickly with stewed hot rhubarb. Another, take cream tartar, moisten with water, apply to the rusty spots and expose to the sun. Repeat if necessary.

A Pansy Bedroom.

"I have just seen a most exquisite bedroom for a young girl," said the woman who has a genius for happening on novelties. "It was a 'pansy bedroom' devised by an artistic mother for her sixteen-year-old daughter. All the furnishing and decoration of the room was white, lavender, violet and purple, with just a dash of gold here and there. The carpet was white and violet, and the furniture—bed, chairs, dresser, tiny table, etc., —ivory enameled, touched with gilt. Wherever use could justify beauty, bows of violet-colored ribbon were gracefully bestowed.

"The curtains were white, embroidered sketchily in violet pansies. The bed was dressed in white counterpane and pillows exquisitely embroidered in pansies, and among the lovely blossoms on the latter was the motto: 'Pansies for Thoughts.' All the accessories of the toilet table were white, decorated with pansies—a pansy scarf, pansy cushion, pansy pin trays and pansies delicately painted on the ivory comb, brush and hand mirror. All the little trifles in bric-a-brac strewn about in the room were pansy design, picked up here and there, the fond mother said, even to a pansy stamp box and paper cutter on the secretary in one corner.

"The tete-a-tete set of China on a table near the bed had pansy cups and saucers, a pansy tea service on a pansy embroidered cloth.

"I can hardly tell you how that room impressed me. It had evidently arisen, like the delicate perfume of the presiding flower, a fragrant thought in that mother's heart for her pansy-eyed girl. How exquisite life can be made when love lends inspiration to an artistic mind!"

A Good Cup of Tea.

In China they pour boiling water into a cup and turn some tea into it, and when the leaves sink to the bottom, which happens in a few seconds, they pour the water off and drink it. We, on the contrary, let the tea "stand" sometimes, even in the drawing room, while in the servants' hall it is allowed regularly to stew on the hob until a brown decoction of equal strength and bitterness is ready to be served, to the detriment of the nerves of all who drink it on account of the tannin squeezed, so to speak, out of the stewed tea leaves. Now, the remedy for this is very easy and consists in never allowing tea, when made, to stand for more than three minutes at most, or, better still, to have it made in one teapot and poured off into another.

Summer Floors.

Bare floors are a luxury in summer, if they are smooth, solid ones. The broad pine plank floors of the South which, after being well scoured, have a dry rub of sand, are the very cleanest and purest; but in the Northern home, carpets and paper beneath had best be removed and the floor well scoured when, if matting is not to be afforded, paint the floor. Cleanse the apartment from dust and close the windows, putty the cracks in the floor and have your paint prepared by the following recipe, if you want a rich good color:

One gallon linseed oil, one pound of Spanish brown, two pounds of powdered sienna, one ounce of litharge. Mix these well in a boiler, set on the stove and stir into it one pint of turpentine which will make it dry rapidly. Apply to the floor with a broad brush, the strokes following the grain of the wood. In six hours it should be sufficiently dry to polish with a waxed cloth.

Good Biscuits.

The secret of biscuit making is precision and dispatch. Laggards and lazy people are not successful biscuit makers. The best cooks always say they simply throw their biscuits together, and certainly they are not long about it. The cause of success is that biscuits begin to bake before the effervescent qualities of the powder or soda are exhausted. They are live biscuit and are as light and puffy as beaten eggs. The best biscuits are rather small. The very large ones are not likely to be quite so light. They should be baked in a rather quick oven, and to be perfect are a yellowish brown. They must be thoroughly done through, or they are the most unpalatable and unwholesome articles of the bread kind.

Tomatoes Ripe and Red.

It is not so very many years since tomatoes or "love apples," as they were then called, might be seen ranged along the country mantelpiece, dividing the honors with shell flowers and waxed wreaths.

They were considered then as rank poison, unfit for the proud position they now occupy on the table. Even after that belief was disproved, they were widely suspected of being the subtle cause of cancer, and their popularity suffered not a little thereby. But now they are recognized as one of the chief of vegetables, and new ways of preparing them are being constantly devised by knowing cooks.

To make "tomato eggs" cut three or four good sized and not too ripe tomatoes into halves. Take out a little of the inside; lay them in a pan containing two ounces of heated butter, and fry them lightly. When nearly done carefully drop a raw egg from the shell into each tomato; watch till it has set perfectly, and then take each one separately from the pan and lay it on a slice of buttered toast cut to the size of the fruit. Dust over them a little coralline pepper, and sprinkle a little finely grated ham on the white of each egg. Serve on a hot dish, and garnish with the leaves of the tomato.

Here is another way of making a dish that will be a feast to the eye as well as to the palate: At the blossom end of six ripe tomatoes make a small hole of sufficient size to hold a dice-shaped piece of butter that has been dipped in pepper, salt, and grated nutmeg (mixed). Place them in a cup-shaped mushroom, previously soused in heated butter and slightly dusted with pepper. Arrange them on a well-oiled dish and set them in an oven to cook. Take the soft roes from six bloaters, season them with oil and pepper, curl them round, and grill quickly on buttered paper over a clear fire. When the tomatoes and mushrooms are cooked remove them from the oven and place a roe on each one. Round the whole pour a gill of ham coulis.

To make tomato fritters, boil, peel and pound to a pulp four tomatoes. Beat this pulp up with the yolks of four eggs and the whites of two eggs, two tablespoonfuls of cream and the same quantity of white wine, season with a little grated nutmeg and a dash of cinnamon. Beat the whole till the batter is very light, then divide it into small fritters and fry quickly in a pan of heated butter. Drain on kitchen paper and send to table with the following sauce: Melt an ounce of butter in a clean saucepan, skim it well, add the juice from two lemons, a wineglassful of red Canary sack, and a tablespoonful of caster sugar. When all is thoroughly heated send the sauce to table in a tureen.

Picnic Dinner.

Chicken Pie.—Joint a full-grown chicken, cut in small pieces and boil with a little salt pork in water enough to cover until tender; then remove the breastbone. While boiling add finely cut parsley for a pleasant flavor. Season with pepper, salt, and a few ounces of good, fresh butter. When all is cooked well, there should be liquid enough to cover the chicken. Beat two eggs and stir in some sweet cream. Line a pan with a crust like soda biscuit using more shortening; put in the chicken and liquid, cover with the dough and bake until it is slightly brown.

Cold-boiled Ham.—Slice it very thin across the grain.

Cherry Pie.—The cherries should always be stoned.

Lemon Pie.—Juice of one lemon, one cupful of sugar, two tablespoonfuls of cornstarch, yolks of two eggs. Beat all together; add one cupful of boiling water. Bake with one crust. Beat the whites of the eggs to a stiff froth and add two tablespoonfuls of sugar; spread on the pies after baking, and brown lightly.

Cucumber Pickles.—Gather small cucumbers, wash well and cover with good brine for twenty-four hours; drain and wash. Pack in a stone jar and cover with spiced vinegar prepared in this way: To every gallon of good vinegar (cider vinegar is the best) add one ounce each of ginger root, allspice, cloves and cinnamon, and a little black pepper or whole cayenne peppers. Let the vinegar and spices, together, come to a boil and pour over the cucumbers. Do this for three mornings when they will be ready for use.

Rusk.—One pint of sweet milk, two eggs, one teacupful of sugar, one-half cupful of butter, one cake of yeast. Mix well. Let it stand in a warm place until light; work down and let it rise again; work well and make into small cakes and let them get very light before baking.

Fruit Cake.—Three eggs, two cupfuls of sugar, one cupful of butter, one cupful of molasses, one cupful of chopped raisins, one cupful of currants, one cupful of sour milk, six cupfuls of flour, one teaspoonful of soda, cloves and nutmeg.

Cocoanut Cake.—One-half cupful of butter, one cupful of white sugar, one and one-half cupfuls of flour, yolks of three eggs, nearly one-half a cupful of sweet milk, one-half a teaspoonful of soda; last of all add the whites of two of the eggs, well beaten; save the other for frosting. Bake in three tins like jelly cake and spread frosting and cocoanut between the layers and over the top.

Rolled Jelly Cake.—One cupful of sugar, three eggs, one cupful of flour, one-half a teaspoonful of soda, one teaspoonful of cream of tartar. Flavor to taste. Bake in one long bread pan or two smaller ones. Butter the pans well, and when done lay the cake on a cloth and spread with jelly. Roll up while hot and pin a cloth around it until cold.

Dominoes.—Bake any kind of sponge cake in a thin sheet. Cut this into small oblong pieces, the shape of a domino. Frost the top and sides. When the frosting is hard, draw black lines and make small dots with a small brush that has been dipped in melted chocolate. These are nice with ice cream.

Lemonade.—Roll six lemons until well bruised, slice thin in a large pitcher, put over them two teacupfuls of white sugar; let stand twenty minutes, then add one gallon of water, and lumps of ice.

If there are aged people in the party, there should always be some way prepared for making coffee or tea.

PERSONAL.

Lucius Langdon Nicholas, who has just married Mrs. Bishop, mother of the late mind reader of that name, is said to be great-great-grandson of a Russian emperor.

It is not generally known that Queen Victoria eats very little, if any, ordinary bread, preferring in lieu of the orthodox "staff of life" what the Italians called grisini.

Gen. Lord Wolseley before he would accept a peerage stipulated that the title should descend to his only child, Francis Wolseley. The favor is one seldom granted to the English nobility.

The late Prof. Morse made love by lightning, as it were. He met his first wife during an evening call at the house of her father and proposed marriage to her before he went away that night.

James Gordon Bennett is said to have acquired such a distaste for coaching since his narrow escape from death by being thrown from a drag in Paris that he ordered his whole coaching establishment sold at auction.

Dr. Schliemann's facility in languages is noted by the author of an appreciative article in "The Atlantic." He describes the archaeologist as carrying his part, at his own table, in three concurrent conversations in as many tongues.

Prince Krapotkin, who will visit this country in the fall, is, despite his noble birth, one of the most active nihilists in Europe and a bosom friend of Stepniak. The prince is a man of profound learning and stands high as a scientist.

Archibald Clavering Gunter, the author of "Mr. Barnes of New York" and kindred works of fiction, is making hay while the sun shines. He is reported as saying frankly: "I don't believe people will read my truck much longer, and I am going to load them up while they want it."

Mr. Carnot, the President of the French Republic, has been unable to entertain during the past winter on account of his poor health. He has decided to devote the sum of $10,000, representing in part the sum he otherwise would have spent on entertainments, to charitable institutions and gifts to the poor.

Jerome K. Jerome, whose popularity does not wane, and who continues one of the most entertaining of contemporary English writers, had been in all sorts of professions, including a brief experience upon the stage, before he settled into literary work and became famous. He and his pretty wife lead an ideal life in St. John's Wood. The story of their courtship is an interesting one. Mrs. Jerome was the adopted child of Jerome's mother, and the two children played together, always promising to marry each other. But when they were still in their teens an older man, also a relative, married the young girl. He only lived a few years, however, and died leaving his wife and baby daughter in destitution. Jerome helped her as much as possible by giving her work as a copyist, and as soon as possible asked her to marry him.

The Limits of Arbitration.

With international arbitration, says the London *Spectator*, we confess to having comparatively little sympathy. If nations mean to fight, nothing will prevent their so doing, and agreements to arbitrate will be of very little service. The suggestion of an agreement between England and the United States to establish a permanent machinery for regulating their disputes is, however, quite different. Nations in whom the same radical characteristics are to be found, who are influenced by the same ideas, who talk the same language, read the same books and possess the same political traditions, are capable of making an agreement to settle disputes by arbitration a reality. Again an agreement not to fight till the question in dispute has been referred to a body exercising the functions of a court of law is a step in the direction of that alliance between the United States and England which, we trust and believe, is the destiny of the two countries. If we begin by an acknowledgment that we are not in the position of foreign powers—*i. e.* liable to war at any moment—we may soon rise to definite race alliance, and, lastly, to that declaration of a common citizenship which would prevent any Englishman from being an alien in America, or any American being an alien in England, and would heal the breach in the unity of the race caused by the folly of George III and his Ministers.

He Knew His Business.

It was in a moment of absent-mindedness—even the best of us will be off our guard sometimes—and he had been engaged to some seventeen girls. She leaned her head upon his shoulder and looking into his eyes said:

"How do you know that you love me, dearest?"

He replied with a far-away look in his eyes: "Well I guess I know my business."

The folding envelope was first used in 1839.

ON THE INSIDE TRACK.

Dentists and Surgeons Now Explore the Human Interior with the Electric Lamp.

A Prof. Elsberg exhibited about ten years ago one of the earlier applications of the electric lamp as an adjunct to surgery, and the recent exhibition of an illuminated human head at the academy of Medicine is a further development of the same interesting subject. The incandescent light is now employed in a variety of interesting ways by physicians and dentists. One of the earliest uses of the tiny lamp was for the purpose of detecting spots of decay in teeth that upon ordinary inspection seemed sound, or at least did not reveal the exact location of the defect. A small incandescent lamp placed in the mouth of a subject so illuminates the teeth that no defect can escape detection. Prof. Elsberg's experiment was for the purpose of demonstrating the value of the electric light in explorations of the cheek bones. These bones are hollow, lined with mucous membrane, and connected by orifices with the nose. The cavities, also, lie so near the roots of some of the teeth, that an ulcer at the root of such a tooth sometimes results in the escape of pus into the bone cavity. The consequences of this are often grave, and as no ordinary inspection can reveal the presence of pus in the cavity until great harm is done, the revelations of the electric lamp are of great value. When a small electric lamp is taken into the mouth the whole face is lighted up, and even the bones are to a considerable degree illuminated. If there is any foreign substance in the cavity of the cheek bone the light reveals it.

After this use of the electric light came its application to the illumination of diseased stomachs. Doctors nowadays use the stomach pump very little, but wash out troublesome stomachs with the aid of a funnel, a rubber tube, and warm water, much as they would wash any cavity. When the stomach is to be illuminated, such a tube is sent down with an electric lamp at the lower extremity, the wires running up through the tube. The patient takes a drink of water before swallowing the electric lamp, in order that the walls of the stomach may be distended and not come in immediate contract with the lamp. The current is then turned on, and the abdomen appears an illuminated mound. The skilled medico-electrician professes to detect many disturbances of the stomach by aid of this illumination, but the science and art of studying a man's insides from the aid of electricity is yet comparatively new, and there is much to be learned.

One of the most wonderful uses of the electric light is in the exploration of the bladder. In the case of this organ the surgeon passes in a prism and an electric light, and manages not only to illuminate the interior, but actually to see its various parts reflected in a mirror from the prism. By the aid of this contrivance the very last secrets of the bladder are laid open to the surgeon.

The electric lamps employed by dentists and surgeons in the study of the human interior are tiny affairs, made with the utmost care, so that they shall not irritate parts with which they come in contact. A special dental lamp is about seven-eighths of an inch long and somewhat less than three-eighths of an inch in diameter. It is of one-half candle power, and it is used to light up small cavities in the teeth. A larger one is an inch and a half long and half an inch in diameter. It also is of one-half candle power. The tiniest of all is the pea lamp, which is not larger than a pea of medium size and pear shaped in form. It, too, is of one-half candle power, and is so small that it does not seriously interfere with the dentist as he manipulates his implements of torture. Small pear-shaped lamps of one and two candle power are also made for use in surgery. There is little heat from these small lamps and the effect of their light in illuminating human cavities is marvellous.

The hand, the finger and almost any part of the body may be explored by placing it between the eye and a contrivance supplied with a small but powerful electric lamp. The use of these lamps in surgery is capable of indefinite extension, and the prospect is that the phrase "black as the inside of a crow," will have no significance for the surgeon of the future.

The Worship of Wells.

Early northern Christianity tried to put down well worship without much success. Very recently, if not now, wells in Derbyshire were "dressed" with flowers on a certain day, and a rustic merry-making followed. All this would have been "idolatry" in the eyes of King Egbert, or of St. Cummin, who died in 669 A. D., and the practice really is a relic of "Gentiliam," as Aubrey calls it. King Egbert imposed three years of penance on people who kept wakes at wells; so did St. Cummin. But whereas the wake was originally hallowed to the well itself or to its presiding naiad, in latter times the wells were sacred to saints, and the wake or nocturnal festival went on merrily. There is a little lochan near the Naver, whither the country people still gather, or very lately were used to gather, and hold a wake on a certain night in summer. The consequent frivolities have been obnoxious to the kirk as well as to the church. The ancient religion "proved an excuse for a glass," or a lass, or both, and all forms of festive religion are difficult to reform out of existence. The mass was easily "stamped out" in Scotland, but the repression of Robin Hood's games nearly caused a revolt against the ministers. Thus well worship lingered on, perhaps lingers yet, though the pilgrims are honoring an unknown naiad, or a disestablished saint.

Influence of Example.

Factum—"You'd hardly think that such a dumb thing as a hen would be influenced by the example of man, but it's so."

Rawlins—"That seems strange."

Factum—"I know it does, but it's so.'

Rawlins—"How do you know?"

Factum—"From observation. You remember the other evening when the crowd of sports came up from the village and had a set-to in my barn."

Rawlins—"Yes."

Factum—"Well, it was only a day or two after that I found two of my hens clucking around looking for a place to set too."

A tombstone in a cemetery near a small Vermont town bears the inscription, "Sacred to the memory of three twins."

AT THE GREAT WHITE WALL.

Seal-Hunting and its Excitements in the Antarctic Seas.

More than fifty years ago James Clark Ross went down to the Antarctic seas on a voyage of discovery. Ross was in the service of the Royal British Navy and an enthusiastic explorer. When he returned he published a narrative of a voyage in the Antarctic regions, and called the attention of the Scotch whalers to the fact that in the Southern seas the "real" whale was to be found in great numbers, so tame that it could be easily captured. He reported seals also in great abundance. At this time, however, his enthusiasm excited little attention. The Antarctic Ocean was far away, the Greenland seas were nearer home, and the whaling voyages in the North were sufficiently remunerative to dismiss all thought of a longer voyage into unknown and treacherous waters. Furthermore, Ross's statements were never corroborated, and after a few years of idle talk among the masters of whaling vessels the matter slumbered.

Not long ago Capt. David Gray, of Peterhead, Scotland, took up the discussion, and in a vigorous pamphlet urged the importance of sending vessels manned by hardy crews to test the value of Ross's testimony. This time the subject received more serious consideration. Capt. Gray was an experienced whaler whose opinion was held in esteem, and the fact was staring the whaling industry in the face that the Greenland seas were no longer a field of profit, that the industry was waning and that something must be done.

Accordingly, last September four whale ships were fitted out at Dundee and started southward. One of these ships has just returned, and upon its report, it is presumed, future action will be based. That report does not declare unmitigatedly either for support or failure. It is true that the real black whale of which Ross wrote was not seen, but seals were found in great abundance and were easily caught, the vessel returning with at least 5,000. As both the skins and the oil are of great value the margin of profit is considerable, and the chances are that there will be a rush of vessels to the "great white wall" next season. This is necessitated the more since the failure in both the whale and seal crop in the Greenland seas for a year or two has been so pronounced that it has pointed to the extinction of the industry.

The interest attached to this first expedition was so great that several scientists accompanied the crews, and an artist went along and made a series of sketches. Slaughtering seals is not a very dangerous sport—except for the seals—but the voyage is long and hazardous, and it is no summer day recreation to be shut up in ice fields, surrounded by the huge and threatening white walls and towers. Early in the century the ships were rudely constructed and altogether unfitted for the perils to which they were subjected. In proof of this it is only necessary to recall the scores of vessels that have gone down in the Greenland seas. But now greater precautions are taken and the ships are built to withstand the pressure of the ice. The bows of the vessels are not less than nine feet thick of wood, with iron plating. The sides are also of enormous strength. Fitted with steam they can not only resist the enormous pressure which large floes of ice sometimes inflict, but can drive into and through them with great force. They are all "fortified" to the last degree by the application of iron plates and timber to the exterior, and on a vast number of huge beams and stout stanchions to the interior. Vessels like these can live in any sea, if it is open, and their chief danger lies in getting hemmed in and "nipped" by an ice formation, which, strong as they are, sometimes crushes their sides as if they were mere eggshells.

The course pursued by the Scotch whalers led them at first to the Falkland Islands, where they found opportunity to contradict the opinion of Darwin, who pronounced them a dreary waste. Birds and fish were caught in abundance and the general impression was favorable. Leaving the islands they followed the track taken by Ross in 1842, and it was in and around this neighborhood they killed the seals. Of the whales they were in search of, however, the "ice-whale"—the Balaena mysticetus—they saw none.

Four kinds of seals were discovered by the whalers, and of these one was very large, averaging 12 feet 4 inches in length, with a head like a Danish hound, with huge teeth and greenish eyes. Two bullets at the most will do the work.

THE VICTORIA DISASTER.

Admiral Tracey Refused Last Year to Obey a Similar Order From Admiral Tryon.

A London (Eng.) special says:—The Globe says it is authorized to deny the published statement to the effect that all the Captains of the vessels that took part in the recent manœuvres of the British Mediterranean squadron off Tripoli, Syria, are to be tried by court martial. According to the story which appeared in the Graphic the charge to be made against the Captains was that they had not obeyed Admiral Tryon's signals for the fleet formation, in attemping to carry out which signals the Camperdown ran into and sank the Victoria, the flagship of the squadron.

The Globe says that the manœuvre was just beginning when the Camperdown struck the Victoria. The other ships did not have time to turn before the accident happened. The Globe further says that three years ago Admiral Tryon, who was commanding the fleet manœuvres, signalled an order for the identical evolution that resulted in the loss of his ship and his own life. Rear Admiral Richard F. Tracey, who is now in command at the Malta dockyard, was in command of the vessel at the head of the port column. He saw the danger that would be involved in carrying out the order, and refused to answer the signal. Admiral Tryon waited for fifteen minutes, and, receiving no answering signal, he annulled his order, and the signal for the evolution was hauled down. Admiral Tryon raised no question about Rear Admiral Tracey's refusal to obey the order.

A vicious game-cock attacked the little son of Thomas Comber, of Hotchkissville, Conn., and would very likely have killed the boy if assistance had not arrived.

The will of Jane Nevins, who died at Yonkers, was in dispute before the Surrogate of Westchester County, N. Y. The coffin plate was produced, and its date showed that the woman had died five days before the will was signed.