

GIRL KILLS HER RIVAL.

YOUNG WOMAN SHOOT HER FRIEND THEN WOUNDS HERSELF.

Both Loved the Same Man—The Girls Were Eighteen Years of Age—Wheeler Says He Had Given Miss Brewster No Encouragement to Provoke the Tragedy.

Mildred Brewster, daughter of a wealthy farmer of Huntington, Vermont, on Saturday mortally wounded Annie Wheeler, a girl of about her own age, of whom she was jealous, and then shot herself, inflicting injuries from which she is not likely to recover.

Both girls were in love with John Wheeler, who is employed by Frazer & Broadfoot, Montpelier, Vt. It is said that formerly Wheeler had been attentive to Miss Brewster, but had recently transferred his affections to Miss Wheeler, which caused Miss Brewster to be insanely jealous.

Miss Wheeler had an engagement to attend Memorial services on Saturday at Barre with Wheeler. Mildred Brewster learned of this and early in the morning went to the residence of C. E. Bugbee on Liberty street where Miss Wheeler lived. She begged her not to go, but finding that she was determined Miss Brewster started to accompany her to the house of John Wheeler, half a mile distant, from which place they were to leave for Barre.

Just before reaching the Wheeler house, which is in a lonely spot on the outskirts of the city, Miss Brewster drew a 32-calibre revolver from her pocket and

SHOT MISS WHEELER.

Neighbors heard the shot and ran behind the left ear. up, but before they could reach the spot, Miss Brewster turned the revolver and sent a bullet through her own brain. Both the girls were taken to Heaton Hospital in an unconscious condition. Annie Wheeler died later.

Mildred Brewster had recently made threats to Wheeler and Miss Wheeler that she would kill them both, and it is understood she lay in wait for Wheeler on Friday evening at the armory where he was drilling, but his brother accompanied him on the way home and they were not molested.

Wheeler denied that he had ever been attentive to Miss Brewster. He said he was engaged to Miss Wheeler and had told Miss Brewster. Wheeler resides on Sibley avenue with his aged mother, who recently went to Montpelier from Montreal.

Before the coming of his mother Wheeler and Miss Brewster had boarded at the residence of John F. Goodenough. Mildred Brewster's father is well to do. She was a graduate of Burlington High School, and had taught several terms before coming to Montpelier, but she disliked the restraints of the schoolroom and preferred to go to Montpelier, where she was employed in the tailoring establishment of Ledden & Campbell.

CROWDS VISITED THE SCENE

of the shooting and the pools of blood gave mute evidence of the terrible tragedy that had been enacted. The revolver lying on the ground was found by a policeman.

The father and mother of Miss Wheeler reached the hospital soon after she was taken there, and their grief at the terrible calamity that had overtaken their daughter was harrowing to witness.

Both girls were about eighteen years of age and enjoyed good reputations. John Wheeler is about twenty-one years old. He is an industrious, hard-working young man, is a member of the Capital Guards and of the Young Men's Christian Association basketball team.

His friends have much sympathy for him, and believe his story that the only cause the Brewster girl had for her rash deed was her insane jealousy.

HE GOT THE GOLD.

Banks are so well able to protect themselves that most readers will enjoy the following account of how an unsophisticated customer secured a slight advantage over one of them. We borrow the story from an English paper.

A poor Irishman went to the office of an Irish bank, and asked for change in gold for fourteen one-pound Bank of Ireland notes. The cashier at once replied that the Cavan Bank only cashed its own notes.

Then would ye gie me Cavan notes for these? asked the countryman in his simple way.

Certainly, said the cashier, handing out the fourteen notes as desired.

The Irishman took the Cavan notes, but immediately returned them to the official, saying:

Would ye gie me gold for these, sir? And the cashier, caught in his own trap, was obliged to do it.

AN APPRECIATED SCHOOLBOY.

Parent—How did you get along with your geography lesson to-day, Johnny?
 Pupil—Bully! The teacher was so pleased that she had me stay after school and repeat it all over again just to her.

TOTAL DISABILITY.

A dejected-looking Irishman entered the office of an accident insurance company not long ago, and handing a soiled crumpled paper to the clerk in charge, and said, There's me policy, and it's meself wants it paid up this day, sorr.

On what do you base your claim for total disability? inquired the clerk, after a comprehensive survey of the sturdy, though shiftless-looking man who stood leaning against the desk.

Sure and it's meself that came over to this country to be a butler in the furst families, returned the Irishman, sulkily, and havin' no recommendation, Oi was waked widout a place; and whin Oi gre wane, the very next me feet, had 'cess to 'em, tripped under me, and broke foive illgant plates and three cups av coffee. And they discharged me, and niver a stroke av wurck can Oi get since. And if that ain't total disability, it's meself would like to know what is!

HEALTH.

A DIREFUL FOE.

Great scientists have been successful in mastering almost every disease which afflicts this poor humanity, but there still exists a few which even nineteenth century skill and knowledge have been unable to conquer, and among them is consumption. All the experimenting and study of years, even if not a success so far as a cure is concerned, have thrown much light on it, and future generations will be the richer for the knowledge thus gained, if proper precautions are taken by the parents of to-day, and also others who have charge of children that have a tendency to contract the disease.

For all time this fearful malady has been thought to be hereditary, but it has been discovered that it is not so. Weak and susceptible lungs are, however, inherited and it lies with a child's parents whether he will be permitted to grow up without an effort to make them strong. Knowing this, it almost becomes a crime for a parent to expose his child to such misery. If there is consumption in a family, special attention should be given to strengthening and developing the lungs. They are composed of a network of cells, and if everyone of these is not properly exercised it will waste away. There are people with such healthy lungs that they need never give breathing a thought, but for those who are narrow chested and very susceptible to cold, deep, careful breathing will counteract almost any consumptive tendency. Pure air is necessary. The lungs must be filled to their utmost capacity three or four times. The exercise should be taken slowly, no tight clothes should be worn, and the arms may be moved backward and forward or up and down with each breath. Such exercise should be taken several times a day. Physical exercise, taken with a view to developing the chest and muscles are always to be recommended for the person with weak lungs.

There may be many who would not believe that such care would do much good, but its efficacy has been demonstrated in many cases. Out of a family of seven, consisting of mother, father and five children, all have died from consumption except one son. He is today a fine specimen of manhood, strong and vigorous. When he was a very little fellow he became interested in athletics, and in order to excel it was necessary that his lung power and muscles be developed. So, while he was still young and growing, the weak lungs which no doubt, he inherited as well as his brothers and sisters, became strong, healthy and capable of resisting disease.

It is maintained by scientists that even a person with healthy lungs may contract consumption from breathing the germs exhaled in the sputum of a consumptive. Therefore the greatest care should be exercised by a diseased person in regard to this. The clothes used for this purpose should be burned and not left about to dry and spread their fatal germs. If a strong lung can be so affected, how much greater the care and precaution should be where the members of the family possess weak ones. This dreaded disease should be guarded against, and if the scientists are correct as to their theory that it is not inherited it could in time probably be totally wiped out. Nothing should be so precious to a parent as the perfect health of his children.

FOR THE COMPLEXION.

"A woman should be beautiful as well as useful," said a writer in one of our magazines recently. We busy housekeepers are useful, but many of us do not take as much care of ourselves as we should. If nature has bestowed a good complexion, it is our duty to keep it in the best possible condition, and if nature has been less kind, much may be done to remedy the defect, if the effort is persistently made.

Fresh air, plenty of exercise, and good health are essential to a clear complexion. The first two any one may have, and if we do not possess the latter, the family physician should be consulted. But muddy complexions are not so often caused by disease as is generally supposed, and a little care would work wonders in most cases. Frequent bathing aids and restores the circulation, removes from the pores of the skin all the waste accumulation, and gives the whole body the freshness and feeling of cleanliness that is pleasant and healthful; therefore the bath is a great aid to beauty. Then, too, the face should be washed thoroughly at night, using soft water, as hot as can be borne, and plenty of soap to get it clean. Ivory soap is, on account of purity, excellent for this purpose. Rinse in hot water, and while the skin is still moist, rub in as much cold cream as it will absorb. In the morning the face should be bathed with hot water and rinsed with cold water. This simple treatment will soon remove blackheads and many other blemishes, and whiten and softens the skin wonderfully. An excellent cold cream is prepared as follows: Put one ounce each of spermaceti and white wax, and one gill of oil of almonds, in a small bowl. Set the bowl in boiling water until the ingredients are melted, then add very gradually one ounce of witch hazel and three ounces of rose water, stir until thoroughly mixed, then take from the fire and beat with a spoon until nearly cold.

If you wish to keep the face white, it should be protected from the wind and sunshine during the spring months, while shopping or doing any outdoor work. Wearing a veil becomes a habit if persisted in during the first weeks of warm weather, until one feels uncomfortable without it. If the face should become red and sunburned, a

simple and effective lotion for healing and whitening it is made of equal parts of glycerine, rose water and lemon juice. This may be applied several times during the day and its beneficial effects will soon be apparent. Do not use cosmetics. They may improve your appearance for a time, but many a good complexion has been ruined by them. They clog the pores of the skin, causing unsightly spots that are extremely hard to get rid of. There are many women who do not think they have time to attend to these little matters. A few minutes every day will suffice, and usually the object to be gained is well worth the effort and time necessary to secure it.

FOR THE SHUT-IN.

The surroundings of an invalid should be made as cheery as possible; this means not only the pleasantest, sunniest room, but dainty toilet and bed appointments, delicate china and fine linen for the tray.

If one can do china painting, they are never at a loss for an acceptable gift for a shut-in friend; a dainty vase, comb and brush tray, pin tray, oatmeal set, dessert dish, cup and saucer, tiny creamer, etc.

For decoration, paint tiny landscapes, sea views, birds, butterflies, wild flowers, anything that suggests the out-of-door world. A set of tray cloths with wild flower designs is an appropriate gift, also a different one may be used for each day, and thus give a variety to the invalid's linen which should be of very fine texture; butters, bachelors' buttons, blue violets, wild roses, clover, arbutus and wild asters are appropriate.

Do not conventionalize them, but draw them out in natural sprays and clusters, working them solidly with Asiatic fillo floss. If one is not adept at solid embroidery a very natural effect may be had by outlining them with Asiatic etching silk.

TONS HAMMERED INTO TEETH.

Millions of Gold Carried in the Jaws of the American People.

"I cannot form a very accurate idea of the amount of gold used in gold leaf and gold foil in this country," said a Philadelphia manufacturer of gold leaf and gold foil. "Gold foil is used almost entirely by dentists in filling teeth; gold leaf is used in gilding, bookbinding and operations of that sort, besides the show that is made of acres and acres of gilded signs, spread before the public in one way and another.

"The quantity of gold used in gold leaf is at least twice as great as that used in foil, in spite of the fact that the leaf is so much thinner than the foil. A skilled man can hammer out twenty ounces of gold foil in a day, while it will take him a week to make two ounces of gold leaf, because it is so much thinner. This work has always been done by hand, probably always will be. A single thickness of gold foil such as dentists use—to the ordinary observer that seems thin enough in all conscience—will make an entire book of gold leaf."

HOW MANY HAVE IT.

Sixty per cent. of the people in large cities have all, or nearly all, their fillings of gold. Practically all patrons of dentistry have the fillings in at least their front teeth of this costly material. There are people so barbarous and of such magnificent nerve that they have entirely sound teeth bored out only that they may have gold fillings inserted for purely ornamental purposes. There are dentists in the big prisons, and have been for the last twenty or thirty years. At all the dental schools where young dentists are educated, poor patients are received whose teeth are filled free of charge to give the young doctors a chance to practice their art.

In one way and another, it is probable that something like 25,000,000 of the great American people are running around on their usual business with \$100,000,000 worth of gold stowed away in 200,000,000 jagged little caves milled painfully into their respective teeth with hammers and buzz saws and jiggers of one sort and another, worked by foot-lathe and by hand—pounded in with little trip hammers, rubbed off with sand-paper, and gleaming bright through the stubble of unshaven lips and chin or from parted lips of smiling beauty.

HOW MUCH IT IS WORTH.

This is a big quantity of gold. It would make between fifteen and twenty wagon loads, at a ton a load. It would melt up into four cubes each two feet in width, depth and height. Or, if moulded into one gigantic tooth, one of the three pronged fellows that grow so when removed from their accustomed places, that tooth would be ten feet high. A slenderer front tooth, twelve or thirteen feet high, could be built from the same gold.

There must be \$50,000,000 or so of the yellow metal buried in the teeth of those who are gone where forgers cease from troubling and the jumping tooth is at rest.

If any one wishes to make a fortune in a day, let him invent some material for filling teeth which shall be plastic, which will harden quickly when used, which can be tinted yellowish or blueish, as the case may be, to match perfectly the tooth upon which it is employed, and which will be as durable as gold. No such material has ever been invented.

NOTHING ELSE SUITS.

There are various forms of amalgam, gutta-percha and cement which are used extensively, but the amalgam turns black almost as soon as it is used, and white cement and gutta-percha, almost without exception, are of only temporary usefulness.

For that matter, if any one could invent some method of making gold plastic like amalgam and gutta-percha, he could be sure of living in Easy Street for the rest of his days. One of the great objections to the use of gold foil is the pain caused to the patient by the slow and unpleasant process of welding the gold into the cavity, leaf upon leaf,

THE HOME.

One wish, at least, all housewives share, United in a heartfelt prayer; "Propitious skies, make it dawn fair Upon my weekly washing day.

FOR THE BABY

The baby's outfit—Much is written every year on what is and what is not appropriate for the baby. The various climates and customs in even one country alone make it an impossibility to establish rules which will suit all, for where some could conform to them, others could not. But two things all know are essential for the baby's dressing and daintiness. As far as can be done the little one should be dressed in white. White material—flannel, muslin, linen,—is much prettier and not a bit more expensive than colored goods. All its underclothing should be soft and smooth, for the baby's skin is very tender and easily irritated. All seams should be pressed flat and cat-stitched down, and wherever buttons can be used it is best to have them. Very small, flat ones can be procured, and will not make the baby uncomfortable. Do not stint in the quantity of baby's clothes. Have four or six changes of flannels, eight dresses, and at least two or three dozen neatly-hemmed squares of thin, soft cotton flannel. The flannel bands which are worn the first few weeks should be cut on the bias, so as to be somewhat elastic. They are about eighteen inches long and seven wide. A hem is turned down once on each side and cat-stitched. The little shirts are better if bought, and then the best should be secured. These always have sleeves in them. The tiny stockings may be bought and should be soft and white like the shirts. Those which are long enough to come above the knee are best.

It will be found very satisfactory if all the skirts, whether flannel or cotton, are sewed to low-necked, sleeveless waists of muslin. The flannel skirts may have wide hems turned up at the bottom and finished with white silk floss, or they may be tucked by hand, or trimmed with pretty hand made wool lace. The other skirts may be made of dimity, linen or lawn. On these can be used lace, embroidery, or simple tucks. For everyday wear it is best to have little trimming on them, and if they and the dresses are not made very long they are less cumbersome, both for the baby and the laundress. For the pretty dresses the style preferred is that of yoke and skirt. The tucked yoking, some with lace or embroidery insertions, can be bought by the yard. Two and one-half yards of material are necessary for a long dress if the yoke is to be made from it.

A pretty as well as satisfactory sleeve is made in this manner: Make it quite full with but one seam, and finish around the wrist with narrow lace. A baby ribbon is threaded through the lace and the sleeve is drawn around the wrist and a bow tied. This manner of making the sleeve will be a relief to many mothers who find that the baby outgrows them so quickly. The best dress is the only one which should be elaborate. The others may be neat and pretty, but both mother and baby will feel more satisfied with them.

The cloak should be white, if possible. Pearl gray is pretty, and occasionally pink and blue is used. Eider-down flannel is warm and serviceable. Silk is often used, but always requires a quilted lining for winter. Many styles of cloaks are seen, but those with one long cape are the prettiest as well as the easiest to handle. For lining, white silk is warm and strong. The little jackets made for baby are safest if sewed of flannel, not crocheted. The baby is apt to get his tiny fingers caught in the meshes of a crocheted or knitted one and hurt them severely. Dainty ones are made of white, striped or figured flannel, the edges buttoned or stitched with silk thread, and both mother and baby will feel more satisfied with them.

The Baby's Shoes—The plan generally pursued is to place on the baby's foot a stiff-soled little shoe, probably incorrect in shape, though of pretty material and finish. In such shoes he begins his struggle for a footing in life, which he finally gains, though not as soon as he would had his clinging little toes been left to aid him, unhampered by the bondage of a sole.

A pretty and sensible fashion which has come up during the past few years is the use of moccasins as a first shoe. These are made of camoisis, felt or kid, bound with bright ribbon or braid and ornamented with fancy stitches in any way that taste may suggest. They are best if made to lace well above the ankle, so they keep in place better than if cut low. This foot-gear is warm and very pretty, and does not cramp the toes or interfere with baby's first efforts to crawl or walk. The only serious objection to moccasins is the difficulty of keeping them on the feet of an active child after he begins to crawl, and this in time leads the mother to discard them in favor of the shoe, faulty as it is.

The sole of a baby's bare foot is not unlike a wedge in shape, the broad part being at the toes, while the shoe meant for this use is too often either narrower at the toes than at the heel, or else about equal width.

The ideal shoe should conform as nearly as possible to the shape of the foot, and be neither too loose nor too tight. In particular, it should be amply wide across the great-toe joint, and allow the toes room to spread out, instead of being pressed tightly together. Mothers should see that the baby's shoe is correct in this respect, and that it is also long enough to extend slightly beyond the toes, in order to allow freedom of motion and room for growth.

CLEANING POTS AND PANS.

Good housewives are most particular in the matter of cleanliness in all pots and pans that are used in the kitchen. It is very important to have all pans cleaned and put away directly after use. If this should on occasion be im-

possible fill the pan immediately with hot water and soda, to prevent the grease getting hard and caked. Again saucepans should always be washed inside and out, and in these days when one rarely meets with an open fire it is easily done. A pan that is rusty, or even a little dirty, will prevent soup which is cooked in it, from being clear. Every cook should be provided with a saucepan, brush, and armed with this and a little soap and soda, she will scour the inside and outside of her pans till they shine like new. After stock has been cooked in the same pan for two or three consecutive days, fill it with cold water, add a good handful of tea leaves, some pieces of soap, and a little soda; let all boil slowly for two hours, then throw away the water, scour and rinse, and you will be surprised to see how bright the inside of pan is again. If pans are burned or stained, they should at once be put on the fire with strong soda water, and allow to boil fast for twenty minutes, and then scoured in the usual way. Copper saucepans require great care and special cleanliness. Copper rust, which is generally known as verdigris, is highly poisonous, and food cooked in a pan which has even a slight amount of verdigris on it would speedily produce symptoms of poisoning. All copper vessels are tin-lined, and if the tin wears off, it must be at once replaced. To clean copper vessels use a piece of lemon, and then scrub with hot water, soda, and soap. Polish the copper afterward with a rag dipped into fine sand, moistened with vinegar.

SUNDRY RECIPES.

Baked Omelet.—Heat three cupsful of milk, melting in it a bit of butter the size of a walnut. Beat well together five eggs, one tablespoonful of flour and a scant teaspoonful of salt, and add to the hot milk, stirring as rapidly as possible. Turn into a hot, well-buttered frying pan and bake in a quick oven one-quarter of an hour.

Creamed Fish.—Take cold boiled fish remove bones, flake it, mince a few sprigs of water cress or parsley, cover with sweet milk, scald and season with salt and white pepper just before sending to the table. This is a delicate breakfast or lunch dish. Meaty fish like cod, halibut and salmon require strong seasoning.

Scalloped Potatoes.—Two cupsful of raw, finely sliced potatoes, one chopped onion, a tablespoonful of chopped parsley, and a tablespoonful of butter. Butter a deep dish and put in a layer of potatoes sprinkled with salt, pepper, butter, onion and parsley, and so continue to the top. Bring a pint of milk to the boiling point, add a large tablespoonful of flour stirred until smooth in a little cold milk, pour over the potatoes and bake in a hot oven until tender.

Cheese Straws.—Take paste as for pies. Roll this about a quarter of an inch thick and sprinkle it with Parmesan cheese grated over it, and a few grains of paprika, which is Hungarian red pepper. Roll the paste, place the roll on one end, flatten it, roll out again and sprinkle with cheese. Do this three times, then roll thin; cut in narrow strips five inches long, add bake in a hot oven until brown. Serve on a doily-covered plate with the cheese straws arranged in log-cabin style.

Strawberry Whipped Cream.—Mash one quart of berries; strain through a sieve; sweeten with three-quarters of a pound of white sugar and beat well. Pour in a pint and a half of rich cream and beat well for a quarter of an hour. Do not freeze the cream, but serve it at once.

Banana Fritters.—For the batter use one cupful of flour, one-half teaspoonful of baking-powder, two eggs, a little salt, and one cupful of milk. Beat well. Peel and slice the bananas lengthwise; dip the slices in the batter and fry brown in deep, hot lard.

Children's Lunches.—The foregoing recipes are from the column of the Household. Among many good hints as to spring diet for children, a writer in What to Eat, says: "Where children carry luncheon, provide a little, dainty willow basket, with the gay Japanese paper napkins that cost only a few cents a hundred, and give thin sandwiches with some of the pie-plant between, or perhaps lemon marmalade; a cupful of berries, not sugared, some slices of cold fowl, and lettuce hearts or crisp radishes with a tiny salt sprinkler. Pastry and preserves may be banished entirely until next October and the juice of ripe fruits the only sweets allowed. Clear skin, bright eyes, healthy sleep, amiability and gentleness of demeanor follow such a diet as surely as the golden dawn follows night's sable hues."

Sally Lunn.—To Womanhood, Sarah H. Henton contributes two Kentucky recipes which many of our readers will appreciate. This is the recipe for the Sally Lunn: One pint flour, two tablespoonfuls of baking-powder, one-half teaspoonful of salt. Beat two eggs whites and yolks separately, add to yolks one-half cupful of sweet milk, or water, stir slowly into flour, and add one half cupful of melted butter; stir in whites last. Bake in muffin pans, two-thirds full. The next recipe is from the same source.

Rice Muffins.—One cupful of boiled rice, one cupful of sweet milk, two eggs two tablespoonfuls of melted butter, one teaspoonful of sugar, two of baking-powder, and enough flour to make a batter; beat hard and add the baking-powder last thing. Bake in muffin rings.

NOT MIND-READING.

First Boy.—The preacher said that when the contribution-box went round everybody thought to themselves not how much they could give, but how little they could give without feeling ashamed. Now I'd just like to know how he can tell what people is thinkin' about.

Second Boy.—Of course he knows how folks feel. Before he got to be a minister he used to sit in the congregation himself.