

## YOUNG FOLKS.

### THREE P.'S.

Ho, boys! I'd like to say to you,  
As if I were your father,  
With earnest mind and good intent,  
A word—or three words rather.

Pluck, Purpose, Perseverance they;  
I call them simply glorious,  
For they who have and use them well  
Shall surely be victorious.

Purpose sees something to be done  
For our own good or neighbor's,  
Pluck dares to do it, and in faith  
For the great object labors.

But pluck and purpose both are vain  
As teaches many a story;  
'Tis Perseverance wins the day,  
And leads the boys to glory.

### UMBRELLA CARRIERS.

"One of the most interesting sights I have witnessed," remarked a naturalist to an army of listeners, "was an army of ants marching through a South American jungle. I had been out all day hunting butterflies with a native guide, and almost overcome by the intense heat, had stretched myself out beneath a great mass of vines which hung from a large tree, when I noticed a column of ants moving along at my feet.

"There was nothing remarkable in this, as it was an ant country, where they literally overran everything; but these ants, as though recognizing the tropical heat, each bore a highly-colored umbrella in such a position that it was more or less a shield and protection. The umbrella was a bit of a leaf that had been carefully bitten out in a semi-oval shape, and was an umbrella in fancy only, hundreds being carried to line a subterranean nest, deep in the heart of the jungle.

"One of these nests," continued the naturalist, "I found by following up the train, and saw the sautas, as these ants are called, pouring into it, each holding the umbrella, which was about as large as a ten-cent piece, vertically resembling soldiers raising banners.

"There were three kinds of ants. Those who carried the leaves were laborers, but not workers, as they merely deposited the bit of leaf in the nest, where it was taken in hand by another kind of ant, the skilled carpenters of the tribe, who placed the leaves on the wall as a thatching, and covered them with globules of earth. Some of the nests built in this way are two feet high, and three or four feet in diameter—marvels of constructive ability.

Among the marine animals are many that construct over and above themselves coverings which might not inaptly be termed umbrellas. This is particularly noticeable in the sea anemones. At times they are free and unencumbered with foreign objects; at others they are completely covered with plates of sand, which they take from the ground about them, or bits of seaweed, which form more or less protection or covering.

When the anemones desire to assume these countless umbrellas, they bend over their tentacles and touch the ground, many bits of shell and sand adhering. These are lifted up and placed upon the sides of the creature until it finally appears to be covered with a mosaic, which, while a protection serves as a disguise, making the otherwise conspicuous animal resemble the rocks about it.

By far the most interesting animal possessing this habit is the sea urchin that looks like a pincushion, being covered with long or short bristles, according to the species. How the sea urchin with its stiff spines can lift scores of minute stones, and bits of shell, distributing them over its body in such number that collectively they form an umbrella-like covering would appear a mystery, which, however, is solved upon an examination of the urchin. The spines are not the only organs, but from among them rise two suckers, with little disks attached to them, and other organs that have long stalks upon the end of top of which is perched a little feeler with three biting teeth. These feelers stationed on the lower part of the urchin, pick up particles of shell and sand, and pass them to others higher up, and so, by continued passing, the pieces of shell travels up to the dome of the animal, and there finds a place among the spines. This is repeated an indefinite number of times, until the urchin is completely covered by a strong umbrella, poised, as it were, upon the spines, affording more or less protection. Sometimes the animal disdains one of shell or stone, and spreads over itself a canopy of weed, a ribbon of green zosteria, or one of brighter hue, a decoration more or less aesthetic.

### THAT BLUE CHINA.

It was a hundred and fifty years old. Thirty-three in a hundred and fifty goes four times and eighteen over. That means that nearly five generations had owned the blue china tea set. The wonder was that not a piece was gone.

"But then we value it more than diamonds," said young Mrs. Ormsby when it came into her hands.

"You are never to open the cabinet where it is kept," she charged little Alice, and the child said, "No, mamma, I promise."

But one day a temptation wriggled into Alice's heart, like the serpent in Paradise. It only whispered "Look." Alice had seen her mamma put something else into the cabinet for safe-keeping.

"I'll dess see what mamma tucked away on the top shelf—mebbe sumfin for me."

She drew a chair and climbed on it. It was farther to the back of the shelf than she thought, and she reached her arm over. Alas! and alas! the ruffle of her sleeve caught in the handle of the cream jug. Down went the fruit piece, breaking on the floor.

A wee-begone little face, and a tearful

profession, met Mrs. Ormsby when she came in.

"I dess meant to look, mamma."  
"Oh, my dearie! we always just mean to look! My precious china—if it had been one of the tea cups it wouldn't be so bad, but this pitcher has no mate. That isn't the worst though."  
Alice looked up in wonder.  
"You broke two things, more precious than china. You broke your promise, and my command. My little daughter must learn that there is danger in only looking at what is forbidden."

### THE LITTLE BRIDESMAID.

It was more than a hundred years ago. Sensible mothers put their babies to bed at nightfall then, even if there was to be a grand wedding in the evening.

"I'd like to have Susie stay up to see me married," said pretty aunt Kate who was to be the bride.

"Pshaw! said Susie's mother, "a two-year-old baby wouldn't remember She'd get sleepy and cross."

So Susie prattled her "Now I lay me" in her broken words, and went to bed never dreaming what splendors she would miss.

The hour came, and the minister. The pretty bride in her white satin gown, stood up by her lover, and the solemn service began.

Patter, patter, little feet but so softly nobody heard them until it was too late. There if you please, stood Susie in her white night gown, close beside dear aunt Kate, clutching the satin skirt with her soft fingers.

Even mamma knew it wouldn't do to stir them, for the wee lassie was sometimes imperious and could show temper. So there the baby stood, an unconscious bridesmaid.

When the service was over, such a laughing you never heard, and Susie protesting at being hugged so much.

"She quite eclipsed me," aunt Kate declared.

God permitted the little bridesmaid to grow up and be a bride herself. It is a true story, and it was told to me by little Susie's granddaughter—that granddaughter who has now passed her three score years and ten.

### LEARN TO SEW.

Happy for most country girls they learn to use the needle. Even a slight knowledge of the art of sewing will be of untold benefit throughout a girl's life, and if she can learn how to cut and make her own garments she is very fortunate indeed. It takes considerable study and experience to calculate and cut to advantage; the basting, too, is of much importance, and when the sewing is neatly done any girl may be proud of her work. It is laughable to see how awkwardly some girls handle the needle, and they seem to have no ambition to learn better. What would such a girl do were she obliged to depend upon her own knowledge to keep her garments in order? Her purse would necessarily have to be very full.

Mending may be no great pleasure, but is something which must be done. A girl who can put a patch in place neatly or darn a stocking without drawing it up to a pucker is worthy of admiration in these careless days. Mending takes time, and it does not pay to do it in a hurry. The sewing machine has done away with much needlework, but there are many parts of a garment which must be put together with hand work. There are comparatively few women today who can hem by hand or even shirr evenly. Ready-made garments are sold so cheaply that many think it does not pay to make them at home. But unless one has much money to spend the materials are coarse and poorly put together. The woman who knows how to sew knows that nothing is better than home-made underclothes.

Learn to sew, girls. The knowledge will be worth much to you all through life. If your mothers cannot show you how to do some one who can, and learn to do it correctly and well. The simplest garment well made is a credit to the maker. Any one can do poor work; so learn to excel.

### MAN'S INHUMANITY.

Founder of the International Red Cross Society in a Workhouse.

In the workhouse of Heiden, in the Canton of Appenzel, Henry Dunnant, the founder of the International Red Cross Society, is passing the closing hours of his useful life. His mind is impaired, and symptoms of insanity have appeared, so that it is doubtful whether he will ever know that it was to him that the International Medical Congress, held at Moscow a few weeks ago unanimously awarded its prize as to "the man who had done the greatest service to humanity and medicine in the present age." Some years ago an announcement of Dunnant's destitute condition aroused universal astonishment and painful surprises, which were only set at rest when a statement was published to the effect that the Dowager Empress of Russia had settled upon him an annuity sufficiently large to enable him to end his days in comfort and peace. Unfortunately, these good intentions of the Czarina do not appear to have materialized, or else the money which she intended for the founder of the Red Cross has been diverted and misappropriated by those entrusted with its transmission. This often happens in Russia, and it is the exception rather than the rule when a gift from any member of the imperial house reaches its destination.

### GAVE HIM HIS CHOICE.

Mother—Johnny, I see your little brother, has the smaller apple. Did you give him his choice as I suggested?  
Johnny—Yes'm. I told him he could have his choice, the little one or none, and he took the little one.

## About the House.

"When the Fern is as high as a spoon, You may sleep an hour at noon; When the Fern is as high as a ladle, You may sleep as long as you're able; When the Fern begins to look red, Then milk is good with brown bread."

### EASILY MADE SOUP.

Soups add much to a dinner, and involve neither the time nor the expense that young housekeepers imagine. A soup kettle will take many bits that cannot otherwise be made use of, and a common stock is a foundation for many sauces, soups, and gravies.

A soup stock should be cooked quickly, and left uncovered until perfectly cold.

Cream soups are made with and without stock, and have come into great favor, largely taking the place of clear soups.

To make cream tapioca soup: Wash one-third of a cup of pearl tapioca and soak it in two cups of cold water at least five hours. Put the soaked tapioca over the fire with one quart of white stock and let it simmer one hour. Place in a double boiler half a pint of cream and the same quantity of milk, one onion sliced, two stalks of celery cut into pieces, and a small piece of mace. Melt a tablespoonful of butter, stir into it an even spoonful of flour, and add it to the cream when it is boiling. Season with salt and cayenne pepper; and let it cook ten minutes; then strain over the tapioca and stock, and serve with half a dozen spoonfuls of whipped cream put over the top of the soup when it is in the tureen.

For black bean or mock turtle soup: Soak over night in two quarts of water one pint of black beans. In the morning drain off the water and add three quarts of boiling water, a small piece of lean ham, half a dozen whole cloves, a small piece each of cinnamon and mace, a stalk of celery, one bay leaf, and a sprig of parsley. Cut fine a medium-sized onion and a thick slice of carrot and turnip and fry them in three tablespoonfuls of butter. Add the vegetables to the soup and put a spoonful of flour in the pan with the remaining butter and stir until brown. Add this to the soup and cook altogether very slowly three hours. Put in the tureen one lemon sliced thin, two hard boiled eggs cut into slices, and one gill of sherry wine. Season the soup with pepper and salt if required, and strain through a coarse sieve into the tureen and serve.

A French beef soup is made thus: Cut into small pieces and remove all the fat from three and a half pounds of the cross rib or shoulder of beef. Take a large knuckle bone that has been well broken, and put it and the beef in a soup kettle, and cover with cold water, using five quarts at least. Heat slowly, watching it, and as soon as it is boiling skim carefully. When it has been thoroughly skimmed add one bay leaf, one red pepper, or one dozen whole black peppers, one can of tomatoes and two leeks. Peel one large onion, put it on live coals, and keep turning it until black. Then stick it in three cloves and put it into the soup. Keep the kettle where the soup will just simmer from three to four hours. Before taking it from the fire add two teaspoonfuls of salt and put in a large spoon, two lumps of sugar and hold over live coals until the sugar is melted and almost ready to brown. Draw the soup kettle forward and stir in the melted sugar. Let the soup boil rapidly one minute and then strain.

To make green pea soup without stock: Turn a can of peas into a large saucepan and cover them with hot water. Add a small onion sliced and let them boil until the peas are soft. Malt them and add a pint of water. Mash them and add a pint of butter and stir into it one spoonful of flour. Stir until smooth and add to the cooked peas with two cupfuls of rich milk. Season with salt and a little cayenne pepper. Let the soup boil up once after the milk is added; then rub through a coarse sieve and serve with tiny squares of fried bread.

Ox-tail soup is inexpensive and exceedingly good. Wash two ox tails, and cut them into pieces, separating them at the joints. Put two tablespoonfuls of butter into a frying pan, and when it becomes hot put in the pieces of ox tail and an onion cut in slices and fry them to a light brown. Put the browned meat in a soup kettle, with three quarts of cold water, one bay leaf, one carrot, sliced, a stick of celery, four cloves and six whole peppers. Let them cook slowly three hours. Pick out some of the pieces of ox tail for the tureen. Season the soup with salt and strain and remove the grease. Grease. Then reheat and add the pieces of ox tail and turn into the tureen. If desired a glass of sherry may be added to the soup.

To make a thick tomato soup: Put into a saucepan a quart of canned tomatoes and add a pint of water, one bay leaf, some pieces of celery, and a teaspoonful of sugar. Cook slowly until the tomatoes are soft. In another saucepan put a tablespoonful of butter, and when it is hot add a sliced onion and fry to a light brown. Stir into this a tablespoonful of flour and a little of the juice of the tomato. Add this to the cooked tomatoes. Season with salt and a dash of cayenne pepper. Rub the whole through a sieve and reheat before serving.

For cream of celery soup: Wash a bunch of celery and cut it into pieces and boil it in a pint and a half of water forty minutes. In another saucepan heat to boiling a slice of onion and a small piece of mace in one pint of milk; mix one tablespoonful of flour with one of butter and moisten with two tablespoonfuls of cold milk and add to the boiling milk. Cook ten minutes. Add the cooked celery and water to the

cooked milk and season with salt and pepper. Strain and serve. A cup of whipped cream added after straining makes the soup much richer.

To make cream of barley soup: Put in a granite kettle three pints of white stock, an onion sliced, a small piece each of cinnamon and mace, and one teacup of barley. Allow these to cook very slowly four hours, then rub through a sieve and add one pint of boiling milk and half a pint of cream. Season with salt and cayenne pepper. The yolks of two eggs beaten light with two spoonfuls of cream and added to the boiling milk just before the soup is taken from the fire make it very much richer.

To make bisque of tomato: Put in a saucepan one quart of tomatoes and an onion sliced. Place them over the fire and let them stew fifteen minutes. Meanwhile put over the fire in a double boiler one quart of milk. Cream together two tablespoonfuls of flour with the same quantity of butter and add to the milk when boiling and stir constantly until it thickens. Rub the tomatoes through a sieve and return them to the fire. Add a teaspoonful of sugar and salt and pepper to taste. When it is time to serve add half a teaspoonful of soda in the tomatoes and then the boiling milk. Stir quickly and serve at once. The soup must not stand after the ingredients are put together. Serve croutons in the soup.

A famous Southern dish that is more like a chowder and is used in place of soup is called chicken gumbo. To make it cut a fowl into moderate-sized pieces, roll the pieces in flour, and put them in a porcelain kettle with half a dozen slices of salt pork and one onion sliced. Fry them to a delicate brown, pour over them two quarts of boiling water, and let the mixture simmer one hour. Then add one quart of okra (canned, if fresh cannot be procured) cut fine, half a can of tomatoes and some chopped parsley. Season with salt and pepper and cook until everything is tender. Add a cup of boiled rice and the same quantity of cream. Let it boil up once and serve.

Any one who likes onions will enjoy the following simple soup, which is quickly made: Slice two or three good-sized onions and fry them in a little butter until they are soft, then add three tablespoonfuls of flour and stir until it is a little cooked but not brown. To this gradually add a pint of boiling water, or stock if you have it, stirring all the time so it shall be smooth. Boil and mash three good-sized potatoes and stir in them one quart of boiling milk. Stir the two mixtures together and season well. When very hot pour through a collander into a tureen. Sprinkle over the top a tablespoonful of parsley, chopped fine, and a little fried bread.

To make croutons, or fried bread, for soups: Cut bread into slices a quarter of an inch thick, remove the crust, and cut the bread into cubes and fry them in smoking hot melted butter until they are crisp and golden brown in color.

For egg balls to put into soups: Boil four eggs until hard. Drop them in yolks and mash them to a paste. Season cold water, and when cool remove the on with a little salt and pepper and mix the paste with the white of one raw egg. Form the paste into balls the size of a hazel nut, roll them in flour and fry to a light brown in hot butter.

### CAULIFLOWER, CARROTS AND EGG-PLANT.

Delicate Cauliflower.—Trim and wash carefully a close, white cauliflower, being careful to remove all insects; drop in salted, boiling water and cook for twenty-five minutes. Carefully lift out and drain on a clean cloth, then place in a hot dish and pour over it the following dressing: A pint of boiling water, half cup butter and pinch of salt. Slowly add two tablespoonfuls of flour smoothed in a half cup rich cream; boil up; add to the cauliflower and serve at once.

Creamed Carrots.—Scrape a dozen fair-sized carrots, and boil in salted water till tender. Drain off the water; season with a cup of rich creamy milk, lump of butter size of an egg, a teaspoonful of sugar, pinch of salt, dust of pepper and a tablespoonful of flour smoothed in a little of the milk and added after the rest is boiling. Stir carefully to prevent lumps, and serve in a hot dish with tiny squares of toasted bread.

Fried Carrots.—Wash and scrape clean, cut in slices one-fourth of an inch thick and parboil in salted water. Drain and fry a few slices at a time in plenty of hot fat, until a delicate brown.

Carrot Balls.—Stew and mash half a dozen large carrots. Add two well-beaten eggs, half a cupful of flour, salt, pepper and butter. Make into balls and bake in the oven until lightly browned.

Spiced Carrots.—Wash and scrape six medium-sized carrots; slice and stew in just water enough to cover. When tender, drain off the water; cover with vinegar; and add salt, pepper, a few small pieces of cinnamon bark, a dozen whole cloves and a cup of sugar. Return to the fire till scalding hot; remove and place in a glass jar. As soon as cold they are ready for use.

Fried Egg Plant.—Pare and slice and stand in salted water for two hours; drain on a clean cloth; and dip each slice in beaten egg, then in fine bread or cracker crumbs; sprinkle with pepper and fry in hot fat. Serve immediately. They must not be taken from the water until ready to cook, or they will turn black.

Egg-Plant Croquettes.—Peel the fruit, chop fine, salt and let stand well covered for two hours. Carefully drain off all the liquor that arises, and to each cupful of the plant add a well beaten egg and a cup of bread or cracker crumbs. Mould into flat cakes and fry.

Baked Egg-Plant.—To every cup of egg-plant, prepared as above, add a tablespoonful of cracker crumbs, a teaspoonful of butter, and salt and pepper to taste. Place in a pudding dish bake for twenty minutes. Serve in same dish.

### A WHALE'S TONGUE.

A ton of oil has been obtained from the tongue of a single whale.

## MARVELLOUS INVENTION.

### YOUR RAILROAD TICKET PRINTED WHILE YOU WAIT.

An Ingenious Machine for the Better Protection of Railway Treasuries—Manufactures, Prints and Cuts the Ticket, and Registers Number of Ticket, Destination and Price.

For a long time the railroad companies have been endeavoring to find an economical, accurate and practical register. A most ingenious machine has just been invented, which manufactures, prints and cuts the ticket automatically on one side, while on the other side it registers the number of the ticket, its destination and the price. A simple addition of the numbers lined on this band gives the total of the amounts which the receiver has registered during the day.

Every one knows that the tickets delivered to the station masters are of different colors, according to their class and their destination and whether they are full fare, half rate or excursion. All the tickets are most carefully manufactured as they represent important sums of money. From the manufacturer they are delivered to the main office, and from there distributed over the whole territory covered by the railroad company. It can easily be seen that the slightest mistake in their manufacture would cause endless confusion. As each station is the object of a special fabrication, as the name, the number and the point of departure are always printed upon it, it may be realized that an immense number of pieces of cardboard are prepared.

### THE MANUFACTURE

and the registering of such an enormous stock of small pieces of cardboard are so complicated that the companies really do not know just where they stand all the time. Mistakes and frauds are daily committed, notwithstanding all the precautions taken. The machine has been invented with the idea of preventing any mistakes or fraud, and of correctly registering every day the exact number of tickets sold and the amounts received for them. The apparatus is quadrangular in form. At the bottom of the box is a small electric motor which sets a nickel plated wheel in motion, this wheel being placed on a level with the handle on the left side of the apparatus. The long cardboard bands are rolled around three or as many wheels as are needed, situated above the motor and below the composing cylinder. It is this cylinder and its wheels and its teeth located in the upper part of the machine, which constitute the functional secret of the latter. In conjunction with the large exterior wheel, which revolves against the outside wall on the right of the apparatus, the mechanism works secretly in the interior. On this large wheel are inscribed the names of the different stations and the prices of the various trips.

When a ticket is desired for a given point the large wheel is set in motion until the name of the station asked for comes opposite.

### A SMALL IRON POINT.

One of the buttons corresponding to the three openings is then pressed, and this sets the interior machinery in motion and in less time than by the old fashioned way of stamping, &c., the ticket comes out ready to be used. If more than one ticket for the same place is desired, continue to press the button as many times as there are tickets needed.

While the machine is delivering the tickets asked for the same are being mysteriously registered in the interior of the apparatus. An endless band unrolls from the top of the apparatus and registers simultaneously with the delivery of the ticket its number, its series, its destination and price.

By means of this new machine an inspector need only present himself at the ticket office, unroll the registering band and say to the ticket seller, "You should have so and so in hand."

The railroad companies of the north and west in France have adopted the new apparatus, and gradually all the roads running out of Paris are using them.

### CIVILIZATION SPREADS.

In British Guiana the Postoffice Savings Bank is Catching on.

In the British Guiana Post Office Savings Bank report the Postmaster-General says it is satisfactory to find that in the face of hard times, abandonment of sugar estates and reduction in wages there is an increase in the number of depositors, an increase in the number of labourers, domestics, mechanics and needlewomen making use of the banks; and that the deposits in 1896 exceeded those of the preceding year by \$21,793. The postmaster's warm and persistent advocacy, which led to the opening of the post office savings banks throughout the colony, has been proved by experiment to have been based upon correct observations and deductions, for the people are clamoring for new branches, even in districts in which depositors are never likely to be many says the Georgetown Argosy. Already there are twenty-two offices widely scattered throughout the colony, one being at Morawhanna on the Barima; another at Skeldon, on the Corentyne. The post office, by its special machinery and its far reaching ramifications, has taken the bank, as it were, to the people's door in a way and with a degree of economy that would have been impossible with any other official department, and now that the system is in full swing we may depend that the Postmaster-General, who is an enthusiast in the art of teaching others to save, will go on adding office to office as fast as circumstances will justify and the Government will sanction.