

# ROUND THE WHOLE WORLD.

## WHAT IS GOING ON IN THE FOUR CORNERS OF THE GLOBE.

Old and New World Events of Interest Chronicled Briefly—Interesting Happenings of Recent Date.

The Duke of Argyll has held his title for fifty years.

Liverpool has voted \$22,000,000 for the further extension of its dock system.

Havre's Chamber of Commerce has petitioned the French Parliament to make the town and harbour a free port.

Naples University is to have new buildings. The Prince and Princess of Naples have just laid the corner stones of them.

The French executioner, Deibler, who recently retired from his position at the age of 63, had been in service forty years and disposed of 503 culprits.

Irish donkeys are being sent out in large numbers to South Africa. Five thousand pounds has already been spent in three counties alone.

Owing to the failure of the grain crop there is a fodder famine in Russia, and peasants are selling their cattle and horses for anything they can get.

The London World reports that Rudyard Kipling, who has been cycling in Dorsetshire with Thomas Hardy, is negotiating for the purchase of a house and grounds at Rodwell, near Dorchester.

At a meeting of the British and Foreign Bible Society at Birmingham the Bishop of Coventry found that his coat and umbrella had been stolen. The thief turned out to be a local preacher.

Hendrik Ibsen is going to Berlin next spring, on invitation, for the celebration of his 71st birthday. It is expected that this occasion will be made the opportunity for an important Ibsenite demonstration.

Hansen the engineer of the excursion train that was wrecked near Copenhagen last summer, having been held responsible for the disaster, has been sentenced to four months' imprisonment and to a fine of 44,875 crowns, or \$120,026.50.

Lady Ernestine Brudenell-Bruce, daughter of the Marquis of Ailesbury, wants to sell her own yacht, and has applied to the Board of Trade to be examined for a master's certificate. The board refuses to examine her because she is a woman.

A perfect skeleton of the extinct Irish elk has been discovered at Bellanough, in the Isle of Man. It was found in a standing position ten feet beneath the surface. The Irish elk was the contemporary in Britain of the mammoth and of the woolly rhinoceros.

So great has been the demand for Scotch whiskey of late that, according to the Pall Mall Gazette, only the best houses have any matured spirits left. The Irish manufacturers, in consequence, are trying to revive the English taste for old Irish whiskey.

A new anaesthetic which relieves at once the pain of deep burns, of ulcers and of cancer has been discovered by Drs. Elchorn and Heinz, of Munich. It is a preparation of benzomethyl ether in the form of a powder, to which the name orthoform has been given.

According to the Westminster Gazette, the reason no biography has ever been written of Mr. Delane, the late editor of the London Times, is that the proprietors of the Times have always forbidden it. Recently a fresh appeal was made to them, but, it is said without success.

When Prof. Virchow, of Berlin, was in Russia a few weeks ago, a deputation of women physicians visited him and thanked him for having thrown open his lecture room and laboratory to a Russian woman when the German universities did not admit female students.

Bubonic plague threatens all northern India now, the efforts to restrict it to the Bombay district having proved unsuccessful. It has broken out at Hurdwar, a place of pilgrimage on the Ganges, frequented by great crowds, among them many religious mendicants.

A new trade route between India and eastern Persia has been established, which runs for half the distance through the lands under British protection and shortens the journey by a month. It runs from Quetta to Meshed, 1,092 miles. Wells have been dug and posts established along the road.

It has taken seven years to build the colossal mausoleum of Czar Alexander II. in the Kremlin at Moscow. The statue, by Opekouchine is sixteen feet high; it stands on a pedestal of Finland granite, twenty-three feet high, and is surmounted by a granite cupola the gilt bronze roof of which rises to a height of 100 feet. It has cost 1,500,000 roubles.

An extraordinary motor car has been patented in France. It is composed of two large wheels five feet in diameter, mounted on a common axle, the body being between the wheels. The motor revolves at high speed round a vertical axis, and, acting like a gyroscope, keeps the vehicle from tipping over. The steering apparatus is very intricate.

M. Caimit Perier, late President of the French Republic, arrived at a village in near Sens recently with his son, both on bicycles. They wanted

meat for their lunch, but the landlady had none. She suggested, however, that if they would go to the butcher's in town for it themselves she could look it, so the ex-President mounted his wheel and fetched his own steak.

An unpopular divinity professor at Mareschal College of Aberdeen University began his course of lectures recently by a prayer. He was interrupted by the students, who at the end applauded and cried "Encore!" On beginning his lecture he was hooted at until another professor, after finding that the students would not withdraw, took his manuscript from him and walked out of the room.

### A MATTER OF HABIT

What Goes to Make Our Lives Happy or Otherwise.

After all, it is the little things of the world that wear one out or go to make one happy, the great events of life are so soon lost among the countless little worries and cares and little happinesses, if one may call them such. It is with the little things that we have to do all the time and every day, in our business or in the home, and in all our intercourse with our fellow workers, and it is as we deal with these seemingly unimportant matters that we can help or be stumbling-blocks to those with whom we spend so much of our lives.

No matter how willing we may be to sacrifice ourselves for the sake of others, the opportunities to do the great, the heroic things, do not come to us often, but we can always try to be cheerful and encouraging and to keep ourselves from useless complaints of others' faults, and when we see an opportunity, perhaps can give a word of praise. Who can say just how much that little word of praise may mean to some one who has been striving hard over a difficult task that has worried him and that he is glad to have finished, how it will add to his satisfaction in the work he has completed, and what a long way it will go to repay him for having put the best that was in him into his labor? Nothing is more discouraging than to have done our best and then be met by criticisms that we feel to be thoughtless and unmerited, or to be dictated by a momentary pique or a desire for a little self-flattery; and how often harsh criticisms spring from nothing else!

There are employers who make the lives of their subordinates continually miserable by their fretfulness and small complaints, and it is to be doubted if they ever get the best work out of those whom they employ. Their clerks are always worried and worn out by the fear that some little matter may go wrong. Nothing ever seems to please these people; they never speak kindly of anything well done. Their attitude is always that of looking out for something, no matter how unimportant, that may be construed into a mistake or a fault, and when they find one they work themselves up into a state of irritability over it that is entirely disproportionate to the offence. All the real merits of the work are possibly overlooked for this insignificant matter, that a kind suggestion, rather than a harsh criticism could have set right. It is so easy to find faults, and so pleasant to feel one's cleverness in seeing them, and one's own superior ability. Not that careless and slovenly work should ever be tolerated, but there is a wide difference between that and inadvertent errors, such as we are all bound to make, and when they occur, how much better it would be if we should point them out pleasantly and ask that they be corrected.

Of just and helpful criticisms we are glad. Without them there would be little chance of improvement, and instinctively we feel their value. It is not these that wear one out and take away all the joy in one's work, but it is the feeling that, no matter how well we may do, there possibly may be something we have overlooked for which we shall be brought sharply to account.

In a large measure it is a matter of habit, this querulousness and fault-finding—a habit easily formed and hard to break—but we can prevent ourselves from falling into it, and ought we not, hard though it may be, to try our best to keep from it, if it is only for our own sakes? We wear ourselves out by the constant friction. And how hard it is upon all those with whom we associate! The burden upon many of their shoulders may be already as heavy as they can carry, and we who, by being pleasant and cheery and keeping our tempers, might lighten these, are, instead, making them all the harder to bear.

All of us have enough of the serious troubles of life, and where we can, even in the smallest degree, make those around us more hopeful and contented by our presence, it would seem worth any effort to do so.

### TOO DEEP FOR WORDS.

The canvasser with the patent adjustable iron heater had talked for 15 minutes without a break when the woman of the house interrupted him by producing a small card and lead pencil and remarking in a calm emotionless way:

I haven't heard a word you have said. Please write it on this.

He looked at the card, gasped once or twice and went away with his lips moving nervously, but no sound issuing from them.

### CURIOUS IMPERIAL UKASE.

An ordinance has lately been promulgated in Japan exhorting the people to eat more freely of meat, with a view to increasing the average height of the race.

## HOUSEHOLD.

### SOME SAVORY SANDWICHES.

If one's sandwiches are to be perfect the first things to be procured are a loaf of excellent home-made bread, and a roll of sweet-flavored, lightly salted butter. These at hand, there is a great variety of fillings, from which one may choose the most tempting, or those most convenient to the season, or occasion. All sandwiches should be made as shortly as possible before serving, but if it is necessary that they should stand, let them be well wrapped in a dampened cloth. Of course, when finished, they may be tied with ribbon, or arranged in any way which fancy dictates. The following are selected from the source mentioned:

**Cheese and Celery.**—Whip a gill of thick, sweet cream, and add enough sharp, freshly grated cheese to make a stiff paste. Spread bread with this, and sprinkle thickly with very finely minced white stalks of celery.

**Chicken and Tomato.**—Take firm, ripe tomatoes, peel and slice very thin with a sharp knife. Have ready a teacupful of finely minced breast of chicken, mixed with two large tablespoonfuls of mayonnaise dressing. Spread the bread with butter, cover with layer of the chicken, add a slice of tomato, nicely seasoned; lay on the corresponding slice of buttered bread, and cut into narrow strips.

**Sardine.**—Mince two hard-boiled eggs and a handful of cress, and mix with two spoonfuls of mayonnaise. Butter thin slices of brown bread, spread with this mixture, add a layer of tiny sardines, boned and halved, join the slices, and cut in squares.

**Shad Roe.**—Wash the roe, and put in a saucepan of salted boiling water, sufficient to cover. Boil very gently twenty minutes. Allow it to cool, then remove the outer skin, and mash fine with a fork. Season well with salt, cayenne and a dash of lemon juice. Place a layer of it between two slices of buttered bread, and cut in any shape desired.

**Game.**—These are delicious made with either brown or white bread. The game should be roasted or broiled, to have the finest flavor, then shaved in the thinnest possible slices, placed over the prepared bread, seasoned and dotted with bits of currant jelly.

**Sweet Bread.**—Blanch, parboil, and saute the sweet breads. Chop rather coarsely and season well. Prepare the bread, put in a layer of the mince, cut in rounds, on each one place a very thin slice of lemon, without the rind, and close. If lemon is not liked, one may substitute a thin circular slice of grape or other tart jelly. This makes a very delicate sandwich.

### THE MINCE PIE.

One of the most important Christmas dishes is the mince pie. The dinners on these occasions do not seem complete without this delicious adjunct, and as mince meat keeps long it can be made early and in quantity enough to last over New Year's. Following is an excellent recipe for making the meat. This makes a great quantity and the ingredients can probably be divided if too much:

Three pounds of prime beef from the tenderest part of the round, six pounds of apples, greenings, one and one-half pounds of suet, the juice and grated peel of two oranges, and two lemons, two pounds of brown sugar, one pint of molasses, three pints of boiled cider, one quart of good brandy, three grated nutmegs, one tablespoonful of mace, one and one-half tablespoonfuls of salt, two tablespoonfuls each of ginger and allspice, one tablespoonful of cloves, six tablespoonfuls of cinnamon, one-half pound of sliced citron, two pounds of seedless raisins, two pounds of currants, and one glassful of grape jelly. Steam the meat or let it simmer gently until tender, let it cool and chop it rather fine—the size of the average pea; chop the apples to the size of white beans. Prepare the fruit carefully, mixing all the dry ingredients thoroughly; then add the cider, molasses, lemon and orange juices, and lastly the brandy. Mix again thoroughly, pack in a large stoneware jar, cover and stand in a cool, dry place. Mince-meat should stand about three weeks before using, to ripen and blend the flavors. In making pies, see to it that your pastry is of the best. An hour's baking is none too long for perfect results.

### TO CLEAN A CARPET.

Boil 5 ounces of castile soap, cut fine in a quart of soft water and add 2 ounces of pulverized borax. When cold add 2 ounces of ammonia, one-half ounce of sulphuric ether, one-half ounce of spirits of wine. Shake well and put 2 tablespoonfuls into a quart of warm water. Into this put a soft cloth or sponge; squeeze about half-dry and rub a square yard briskly. A large amount of foam is developed, which, with the rubbing, cleanses without soaking, the carpet with water. After rubbing well with this foam, rub with a fresh cloth or sponge rinsed frequently in clear water and wrung as dry as possible. Do not use the liquid so freely as to wet the carpet through to the wrong side, and renew it as often as seems necessary.

A less expensive liquor is made by dissolving half a bar of soap in a gallon of water. Put a quart of this into a pailful of hot soft water and add two tablespoonfuls of ammonia. With a clean brush scrub about a square yard at a time. Rinse with clean, cold water, using a cloth or sponge.

wring as dry as possible. Proceed in this way until the carpet is finished. Change the water as it becomes dirty. As before, the soap liquor should not at any time be so freely applied as to wet the carpet through. This method may be used for a rag carpet, but for ingrain or Brussels, the other is preferable.

### PALMS IN THE HOUSE.

The florist will tell you that the life of the house palm, even the robust Lantania, is about seven years, but there are many women who proudly display splendid growths they have owned ten and a dozen years. "All a palm needs," says one of these women, "is intelligent care. To begin with, they should never be suddenly chilled. Many palm owners open the window directly on the plants every day all winter and wonder long before spring why they have drooped and rusted, if not died outright. They need an even, warm temperature, with plenty of sunlight and clear water given regularly. They should stand near a sunny window, but not where draughts will strike them. Twice a week fill the jar from the earth to the brim with water, and this inch of water is sufficient moisture for the roots. Once a week, with equal regularity, spray the leaves. Unless attacked by some insect, palms thus looked after are sure to do well. If worms come, a florist's aid must be sought."

### A FEW HOUSEHOLD HINTS.

When paint has been allowed to dry on window panes it is very difficult to remove with soap and water. Strong vinegar heated to boiling and applied with a cloth will soften and remove paint from glass.

When the covers of fruit jars will not unscrew easily, invert the jar and hold the cover in hot water for a few minutes, when it will come off without trouble.

For a good whitewash for your ceiling put a piece of lime weighing about five pounds in a granite pan or bucket; pour on it a gallon of water, allow it to boil and slake until the steaming is over; take from this two quarts of the liquid lime, put it in a wooden or granite bucket, and add sufficient water to make it rather thin. Add a small amount of pure indigo, sufficient to give it the proper color; add a teaspoonful of lampblack, stir well. This will give you a perfectly white ceiling; if you wish it colored, add one of the colorings which you may purchase at any druggist's, stating that it is to be used with lime.

Turpentine is an article that should always be kept in the house. It can be used in so many ways and take the place of more costly remedies for many things. It has a disagreeable odor, but its numerous virtues should always recommend it. For a severe cold in the chest and throat, turpentine mixed with a little heated sweet oil, goose oil or melted lard, and rubbed on the chest, then covered with a warm flannel, will prove very effective as a cure. Any of the creeping, crawling things may be driven away from the house by pouring turpentine on the shelves or in the crevices they inhabit. It is one of the best things to apply freely around the crevices in bedsteads if they contain intruders. For aching joints and muscles a little diluted turpentine rubbed in thoroughly is a recommended remedy. If you wish to break a glass bottle or jar evenly about the neck, the easiest way is to soak a piece of string in turpentine, and tie it around the neck or wherever it is to be broken, and then set fire to the string. The glass will snap off along the heated line.

### THE QUEEN'S TUTOR.

A Young Hindustani who Instructs Her Majesty in His Native Tongue.

The Munshi Hafiz Abdul Karim, C.I., E., who teaches the Queen Hindustani, came to Windsor in 1887. He was then only 23, says the London Graphic. He soon began giving lessons in Hindustani to the Queen, who now not only speaks that language fluently, but can write it with more average correctness in the Persian character. Frogmore cottage has been assigned to Hafiz Abdul Karim, as a residence, and he has been joined there by his wife, and his father, Abdul Karim, is the second son of Khan Bahadur Dr. Hajee Mohammed Waziraddin, first-class hospital assistant in the Indian medical department. He was for some time in the service of the Nawab Jadia, as assistant Wakil to the West Malawa Political Agency at Agra. In 1886 he became an India Government clerk. In the following year he was appointed Munshi and Indian Clerk to the Queen, and in 1892 became Indian secretary to her Majesty.

### THE DEADLY UPAS TREE.

Most people have at least heard the story of the deadly upas tree of Java, of which it was at one time said, that to merely approach it was certain death. This story was treated as an absolute fable, but now it seems as if there was actually some basis of real fact for it. The upas tree is a real tree, and a very big one. In the old trees the bark is over an inch thick, and full of a thick, milky juice, the merest touch of which upon the skin produces a most painful and irritating rash. What is more, a gas arises from this juice which has a most poisonous effect upon any one near it. It is sometimes used by the natives for satisfying private revenge, for a cup of it hidden in the room of a sleeper produces stupor and eventually death.

### DIVER AND SHARK FIGHT.

A Combat on the Floor of the Sea, a Dead Fish and a Bruised Man.

Andrew Cameron, a solid Scotch lad with red face and red hair, reached New York the other morning on the Ward line steamer Yucatan from Vera Cruz, Mexico, bringing with him a story of a fight with a shark. Cameron is a deep water diver, and says he has gone to greater depths than any other diver, in the business. His story is corroborated by J. W. Field, an engineer in the service of Pearson & Son, the contractors, who are rebuilding the basin where Cameron was employed.

Three months ago Cameron was sent to Vera Cruz to work in the basin, built out from the main entrance to the port. He had three men to assist him, one of them a Mexican named King. The men worked on a float, with a ladder running down from it into the water. Cameron was clad in the regulation suit of armor worn by deep-water divers. He had been working for two months and a half without any accident. During his frequent descents he had discerned at times the outlines of dog-fish or young sharks, but these never bothered him.

At about 6.30 o'clock on the morning of Oct. 16 he went eighty feet below the surface. Besides his tools he had a dirk 18 inches long and 2 1/2 inches wide in the belt of his rubber suit.

"I had located a loose pile and had started in to tighten up the bolts which had worked out," he said yesterday, "when I was conscious of something passing over me and obscuring the light. I leaned back and saw a shark fully ten feet long apparently about to attack me. He was moving around not more than a foot above my helmet. I dropped the wrench which I was working with, and snatched out the dirk. I moved my head to one side, and reaching up

### SLIT THE SHARK'S THROAT

twice. He sank down around my feet, and I tried to get behind a pile. I pushed myself as quickly as I could but the heavy lead clogs on my feet would not let me move as fast as I wanted to. Before I could draw in my left leg behind the pile the shark turned over on his back and made a rush at me. His jaws closed on my left leg and his teeth went clean through the quarter-inch rubber cloth. The force with which he rushed against me, confused me so much that I did not feel the bite. After this he let go and floated upward toward my head with his belly exposed. I drove the dirk into his belly and I ripped it up toward his mouth, cutting his stomach through. He then floated up to the surface.

"When I first stabbed him I had signaled to King to be hauled to the surface, but he misunderstood my signal, fortunately. If he had started to haul me up I feel sure that the shark would have bitten one or both my legs off, as he would then have had a clean chance at them. The holes which his teeth made in the rubber cloth let the water into my suit, and it rose to my chest, where it was held by the air pressure. I signaled to King immediately after plunging the dirk into the shark's belly, but his carcass had reached the top before King got the signal, and, guessing what had occurred, he had started to haul me up in a hurry. When I reached the ladder hanging from the float I was too much exhausted to seize it, and they had to lift me on the float by main force.

"My left knee was dislocated and the flesh below it lacerated. I remained under the surgeon's care for several days until the Yucatan arrived. My leg is partly paralyzed."

Cameron says he has made the deepest dive on record, having descended 200 feet into Loch Craig in Scotland on last April 16, to recover the bodies of an engineer and fireman in a locomotive that had fallen into the Loch.

### EFFICACIOUS PRESCRIPTION.

A lady who had suffered tortures from a corn upon one of her toes called on a professional chiropodist. He soon relieved her of the hardened little offender, and besides paying him his fee, she thanked him heartily.

"Please tell me, doctor," she said, "how I can prevent another one coming in its place."

"Well, madam," he replied, after a moment's reflection, "I am doctor enough, perhaps, to give you a prescription that will always prevent a corn from coming."

He tore a leaf out of a note-book, wrote a few words upon it, and handed it to her.

It read: "Loosho. Apply once a day."

"You can get it at almost any place," he explained. "There is no charge. You are welcome."

After inquiring in vain at several drug stores for "loosho," she showed the prescription to a friend, who studied it a moment and said:

"Why that is plain enough. It means 'loose shoe!'"

The prescription was tried, and proved effective.

### THE BICYCLE AGE.

The new village minister was making a round of calls on his bicycle among the farmers belonging to his church and living in the outlying country districts.

As he wheeled into one dooryard his parishioner came out to greet him with hand extended, and exclaimed, as the pastor dismounted, "Why don't you get one of them tantrums, so your wife can ride!"