For storing celery for family use, where only a few hundred roots are wanted, a trench should be dug out wide enough to admit three rows of roots, and deep enough so that the earth will cover the stalks al most to the tops when drawn up to them, leaving a slight bank at either side. Cover the leaves with two boards, placed like the saddle-boards of a roof, supporting them in the middle by stakes four feet apart, driven down among the roots along the middle of the trench, and sawed off in line at the height of the boards. The earth should be drawn up close to the boards, and when cold weather comes, cover the whole arrangement with litter or coarse manure enough to keep out frost.

October is a good time for harvesting roots of all kinds, in the following order; beets, mangels, carrots, turnips, parsnips, horse-radish. Beets, mangels and turnips are pulled by hand, but the longer roots are

most easily harvested by the aid of the plow. All these roots keep better in pits than in cellars; but they are often kept in barrels headed up or covered with bagging, washing them before barreling if for table use or marketing for this purpose. The washing is done easier in the fall than in winter, and washed roots in barrels keep almost as well in pits if the cellar is cool. Flat turnips and horse-radish are the hardest of all roots to keep and for late keeping should be put in pits not over eighteen inches deep and covered with earth enough to keep out frost with no ventilation. In this way they keep well till May and June, at which time the market is often short and prices high.

The harvesting and storage of horse-radish, turnips, and celery is better deferred as late as Nov. 1; in fact, all roots keep better if kept cool, and when harvested during the fine weather of October, they are usually placed temporarily in small piles of twenty bushels or so in the field and covered with an inch or two of loam, which will keep them in good order until they go to the pit or cellar in November.

NOTES AND SUGGESTIONS.

Potatoes are the best crop that can be grown to clean foul land when it is not desirable to fallow it.

clear away the earth at the base, wrap a piece of two-ply tarred paper around the quire that a child should be broken down to tree and replace the earth.

four pounds of meal is a full feed for a thousand-pound horse, given twice a day, with an equivalent feeding between of oats many thoughts which ought never to find a or corn and long hay.

By a judicious system of winter feeding you can materially increase the comfort of your fowls, and get a suitable reward in an increased quantity of eggs and the good health of your stock.

A pig does not perspire like a horse, and on this account it should never be driven fast or chased by dogs. It only takes a the young, with glazing, lustrous, hideous, little hurrying to get a pig very much heat- infernal scenes represented, which once to

Prominent poultrymen grow a large crop of cabbage for winter use. In the cold season the cabbage is either chopped fine and of liberty and a friend of pleasure. I rebuke fed to the hens or tied to small stakes ao that they can pick the heads at will.

A narrow stall tends to make a horse restive and uneasy, and frequently induces him to kick violently against the contracted sides of his narrow prison, and develops in him the objectionable practice of crib biting.

If the horse has been out to grass and "slobbers" badly, just before you are ready to start give him a head of cabbage-one which is not hard enough for use or sale will do-and it will remedy the uppleasant habit.

Do not forget those leaves now. It will soon be time for them to gather in the fence corners in immense quantities, where they will surely go to waste unless you show some enterprise in collecting them. There is no or, if in the country, allowing children to

of the plant food contained in the rations tion of a child sure, I would give him unconsumed by the sheep. It is, therefore, a watched liberty after dark. You can not do very rich fertilizer, as experience has shown. | a thing that will be so nearly a guarantee of It is especially rich in nitrogen, and in avail- a child's damnation as to let him have the able form, and for that reason is excellent liberty of the streets at nights. for use as a starter in the hills for corn and potatoes.

There is nothing that will lessen the flow of milk quicker than the chilling of the cow. If she becomes chilled, as a dairyman recently expressed it, "you have locked the milk glands and you never can pick the lock." The cow, in other words, will give developing his manhood by bringing him up less milk at the next milking, and she will to see life—to see its abomniable lusts, to never recover, until she has another calf.

distemper, etc. A good purgative, good gets over the sight of these things. They healthy food, good grooming, and plenty of who see them always carry scars. They are ment to give them.

How Much a Man Eats.

It has been calculated that, on the average, each man who attains the age of three score and ten consumes during the course of his life twenty wagon-loads of food, solid and liquid. At four tons to the wagon this would correspond to an average of about a hundred ounces of food per day, or say some one hundred and twenty ounces per day during adult life, and about eighty ounces during infancy and youth. Most modern doctors agree in regarding one hundred and twenty ounces of food per day, corresponding to five or six half pints of liquid food, and seven or eight pounds of solid food, as in excess of the real daily requirements of a healthy man or woman.

much more than this. When some one men- na fush in that bit streammis the noo? no further, whose wagons must be six-hors- gillie: "Whist-that's enuch! Guid-day. ed ones, and well loaded at that.

THOUGHTS ABOUT THE YOUNG

Henry Ward Beccher's Last Contribution to the Press.

I do not like to sow the seedsof suspicion in the minds of parents about their children, but there are thousands and thousands of parents in our great cities who think, who know that their children " never lie," and yet their tongue is like a bended bow. They think their children never drink ; but there is not a fashionable saloon within a mile of their homes that the boys are not familiar with. They think their children never do unvirtuous things, and yet they reek with unvirtue. There are many young men who when they return to their father's houses are supposed to have been making visits to this or that person; it is a mere guise.

The practice of allowing children to go out at night to find, their own companions and their own places of amusement, may leave one in twenty unscathed and without danger, but I think that nineteen out of twenty fall down wounded or destroyed. And if there is one thing that should be more imperative than another, it is that your children shall be at home at night : or that, if they are abroad, you shall be abroad with them. There may be things that it is best that you should do for your children, though pieces; put encumbers and beans in a strong worked and slaved and denied herself for you can go with them, until they grow to man's estate and their habits are formed. And nothing is more certain than that to grant the child liberty to go outside of the parental roof, and its restraints in the dark ness of night is bad, and that continually.

cup of mine, that cup is speiled for me. When I look at it afterwards I never see the beauty, but always see the broken handle. If I have a beautiful mirror, and it is cracked, it may still answer all the purposes that I want a mirror for, to reveal my beauty, but nevertheless it is spoiled for my eye. There is that crack, and when I look into the glass I never see myself half so much as I see the crack. Its perfection is gone. In the matter of beauty a speck or a blemish is To protect trees from the girdling of mice more than all besides, and takes away the pleasure of all besides. And it does not rebe made useless by his exposure to tempta-One twelve-quart pailful of cut hay and tion. I aver that there are many things which no man can learn without being damaged by them all his life long. There are passage through a man's brain. As an eel. if he were to wriggle across your carpet, would leave a slime which no brush could take off, so there are many things which no

There are the minions of Satan that go around with hidden pictures and books under the lapels of their coats, showing them to have seen is to remember.

I can say these things, when some others could not, because I am known, as a friend buke young who would turn monks. I do not believe in melancholy. I believe in gayety and joyousness. And I believe that the closer a man keeps to the laws of nature the happier he will be, and ought to be. Therefore, being on the side of liberty, though not on the side of license - being on the side of wholesale, manly pleasures, and freedom in the indulgence of them-I have authority to say, when you perfect nature in this way it is utterly wicked and utterly abominable.

There is another application which, although partial, is of great range and of supreme importance, addressing itself to doctors, to guardians, and to parents chiefly. I refer to the practice of allowing children to go out at night into the streets, if in cities; pleasures at night, away from parental in-Sheep manure contains 90 to 95 per cent. spection. If I wanted to make the destruc-

I do not believe in bringing up the young to know life, as it is said. I should just as soon think of bringing up a child by cutting some of the cords of his body and lacerating and making an Indian of him outright as an element of beauty, as I should think of see its hideous incarnations of wit, to its Horses are subject to colds the same as infernal wickedness, to see its entravagant water, let come to a boil and skim it, put in men, and treatment which is effective in one and degrading scenes, to see its miserable the quince and cook until clear, then seal in case will generally be in the other, in pro- carnalities, to see its imaginations set on glass cans. portional doses. Colds in horses are often fire of hell, to see all those temptations and taken for more aggravating diseases, such as | delusions which lead to perdition. Nobody exercise, not too violent, is the best treat- burned. And though they live, they live as men that have been burned. The scar remains. And to let the young man go out where the glazing courtesan appears,, to let them go where lustful frequenters of dens of iniquity can come within their reach, to let them go where the young gather together to cheer them with bad wit, to let them go where they will be exposed to such temptations-why, a parent is insane that will quinces when canning and preserving, and do it. To say . "A child must be hardened, he has got to go through somehow, and ples as for jelly. When soft enough rub you may as well put him in the vat and let through a sieve, and three fourths of a pint him tan "-is that family education? Is of sugar to every pint of the quince, and that Christian nature? Is that bringing a child up in the nurture and admonition of the Lord?

The following anecdote of "Twa Gillies" is rather amusing, particularly to one who Yet probably most of us take more than is partial to the "auld Hieland" tongue :this, in one way or another, during the day. First gillie, Donald, discovered sitting by Dr. Lankester, from an extensive analysis the edge of an attenuated stream, hanging of the dietary of soldiers, sailors, prisoners on to the end of a short clay pipe, under a and the better paid classes of artisans and blazing sun, about the middle of last July; prfessional men in London, found the ave- innocent visitor, sojourning at the neighborrage daily quantity of solid and liquid food | ing hotel, madly casting his line across the to be 143 ounces. Doubtless many take struggling water. Second gillie coming up much less, but unquestionably many take unexpectedly; "Fat, Tonal, ye ken there's tioned before Sydney Smith the twenty First gillie: "Aw ken that, mon; gentlewagon-loads of food calculated for each man's got nae whusky. Nae whusky, nae man's allowance, he turned to Lord Dur- fush, Tonal !" Second gillie: "What ! ham, who like himself was corpulent (and Nivver! D'ye say sae!" First gillie: "Fac' not without sufficient reason) with the lad; an' what's mair, he disna ken a skelley quaint remark, "I think our wagons, Dur- frae a whitin', he disna blaw bacco, he's no ham must be four horsed ones." There are marriet, he disna gang to the kirk, he sugar. members of the London Corporation, to seek | whustles on the Sabbath, he-" Second Tonal !"

HOUSEHOLD.

THE PICKLING SEASON.

Tomato Preserves .- Scald and peel perfeely ripe tomatoes, prick with a needle, add clumsy !" have much to answer for. equal weight of sugar and let stand over Mothers who are cold and undemonstrative night; then pour off juice and boil thick; add the tomatoes and cook until transparent.

CHILI SAUCE. - Nine large rips tomatoes, one onion chopped fine, four peppers, two teacups of vinegar, one tablespoonful salt, two of sugar, one teaspoonful each of ginger, cloves, allspice, cinnamon and nutmeg. Slice the tomatoes and chop the peppers and onions together; boil the mixture one hour. Twice this quantity will make three quarts.

RIPE TOMATOES. - Take a crock or jar, as large as you want, and fill with tomatoes, washed nice; and clean; cover them with strong water one week; then pour off and over with vinegar, put a weight on and set them in the cellar; when you want to eat them slice them and sprinkle sugar and pepper over them. They will keep till spring.

MUSTARD PICKLE.—Half a peck of small cucumbers, half a peck of green string beans, one quart of green peppers, two you would not do them for yourselves; but | brine for 24 hours; remove from brine and they ought not to go anywhere at night; pour on two pounds of ground mustard to see the sights, or to take pleasure, unless | mixed with one pint of sweet oil and three quarts of vinegar.

of small white onions; let them lie in salt of convenience, they tolerate their parents. and water for a week, changing it daily; The father grew bent and gray toiling for then put them in a jar, and pour over boil- their education. The mother sewed herself ing salt and water; cover them closely; nearly to death, and quite to wrinkles and Do not suppose that a child is hurt only drain off the pickle when cold. Put the nervous prostration, that her daughters when he is broken down. I have quite a onions in wide mouthed bottles, and fill might have the pretty, over-decorated dress taste in china cups and such things. I like them up with strong vinegar, putting in which she fancied their only suitable cosa beautiful cup, and I have noticed that a little sliced ginger; cork the bottles tume. Here a puff and there a flounce

SPICED GRAPES. -To every pound of fruit allow one-half pound of sugar, one-pint of vinegar, two tablespoonfuls of cinnamon and cloves and one tablespoonful of allspice. Cook pulp and skin separately, skins until tender and pulp until soft; and seed by running through the colander. Put pulp and skins together, add vinegar, augar and spices (the latter in a bag), and cook until of right consistency.

SLICED CUCUMBER PICKLE.—Two dozen large cucumbers, sliced, and boiled in vinegar enough to cover them one hour; set aside in hot vinegar. To each gallon of cold vinegar : One pound of sugar, one tablespoonful of cinnamon, one tablespoonful each of ginger, black pepper, celery seed, mace, turmeric, horse-radish, scraped garlic, sliced; one teaspoonful of allspice, mace and cloves; one-half teaspoonful of cayenne pepper. Put in the cucumbers and stew two hours.

person can know and ever recover from the Wipe, pare, quarter and remove all the core and the hard part under the core. Take through her own parlors, as though caught an equal weight of sugar. Cover the quinces | in the wrong place, a wan, shabby, graywith cold water. Let them come slowly to haired woman, whose lot appeared to be a boil. Skim, and when nearly soft put that of a foil to her unnatural offspring. one quarter of the sugar on top, but do not | This is an almost unprecedented case, no stir. When this boils add another part of doubt. But I haven't a doubt that we all the sugar, and continue until all the sugar know women so crowded out of their own dose will often give relief. Stew a half-pint of the color you like, either light or dark.

> TOMATO CATSUP. - Take half a bushel of tomatoes, wash them and cut them in pieces : put them in a preserving kettle with one quart of water and boil until soft ; then pass through a sieve and add half a pint of vinegar, one tumblerful of salt, four red peppers; one onnce of whole cloves, one ounce of whole black pepper and two ounces of whole allspice. The spice should be put in muslin bags securely tied. Put the whole on the fire and reduce one-half. When cold, bottle the catsup and cover the corks with melted beeswax. The bags of spice must, of course, be removed before bottling.

PUTTING UP QUINCES.

CANNING QUINCES .- Wipe the quinces, sweet as you like, let come to a boil, and seal in glass cans.

QUINCE PRESERVE.—Prepare the quinces the same as for canning, weigh them, and cook as for canning. When cooked sufficienthis nerves and scarring and tattooing him ly, skim the quince out and measure the water. If there be not enough of the water to allow a cupful to every pound of fruit, or two they become as hard as wood. In add enough boiling water to make the desired quentity. Add three-fourths of a pound of granulated sugar for each cup of

> QUINCE JELLY .- Put the quince cores and parings, and one-third the quantity of sour apples, into the kettle with water enough to cover; when quite soft put into the jelly bag and let the juice drip out, but do not squeeze the bag. Measure the juice, put it back in the kettle, add a pound of sugar to a pint of juice, boil fifteen or twenty minutes, as may be necessary. Put into jelly glasses or small tumblers, and put the covers on when the jelly is cold.

QUINCE MARMALADE. - Save out a few cook them with the parings, cores, and apboil about fifteen minutes, or until it "sets" like jelly when cold. This may be put up while hot in cans and sealed, or in tumblers and sealed with paper when cold. Of course when one has plenty of quinces, all quinces may be used for the marmalade instead of part apples, but the jelly is really better for the apples. And when quinces are scarce, one-third sweet apples may be used for the preserves, and also for canning; and if you are particular not to cook the apples until they break to pieces, one can hardly tell the apples from the quince when done. The best way to prepare the apples is to steam them instead of cooking in water, and then mix them with the quinces in the syrup. The apples should be ripe, but not mellow.

Finally, a fair quality of sauce can be made from the pulp that is left after draining off the juice for jelly. Add a little water, rub through the sieve, and proceed as with marmalade, only using a little less

The tournure is narrower, but hardly perceptibly smaller in the early fall styles.

Mothers.

Mothers who reprove their children in company, who blast a well-neant effort by an impatient cry "How stupid! how to the big boy, to the awkward girl; who lbs.; tincture of squills; mix well. are shy of petting, inviting no confidence, giving none, have much to answer for. So, too, have those who, in this generation and in these cities, too early slip the reins of authority into the hands of irresponsible children, suffering their unprotected girls, in the first blush of their beauty, to become the by-word of silly boys as they walk up and down our avenues on summer evenings, inviting attention and ridicule. A girlchild is a precious trust. Her mother should guide her from the pitfalls her inexperience cannot fear. A boy is what God only knows in these days of power for the ablest. His mother holds the key of his destiny in her hands. Do not leck up your love in your heart, but show it in look and word and manner to the other children. There is never any danger that we women will forget to pet our babies. Their appeal to us is irresistible. There is another mistake quite common

among mothers. Shall I illustrate? Here quarts of small on ions. Cut all in small comes one now. Poor mother; She has so her children, that in her care of them, she has grown prematurely old. The home exists for them alone. Neither she nor their father has any right which the young people PICKLED ONIONS. -Take off the outer skin | are bound to respect. Possibly, as a matter Stitch, stitch, stitch. It was the old Song of the Shirt, with variations, and a mother's life spent in the service of adored but not adoring girls. Gradually it has come to pass that in the household planning for pleasure, objects which have become lodged in the mamma's role is that of chief servant or throat. Make a large pill of wax (as large chief caterer.

In some circles the necessity for chaperonage renders mamma's presence obligattry at the fete or on the excursion; but there are communities without number where a chaperon was never heard of.

"Isn't your mother to be of the party?" I asked of a bright girl, as she chatted gay. ly of to morrow's picnic. "Ma!" You should have seen the amazed stare. "Why, ma never goes anywhere !"

It was to me, in my own person, that a frilled and furbelowed young woman once remarked unblushingly:

"Oh! mamma didn't have our advantages. She's very old-fashioned. She keeps house and stays in the background. No-FRESERVED QUINCES. - Use orange quinces | body ever asks for mamma !" I had done so! And I had seen, flitting shame facedly friends and themselves. The library is preempted by the young lady and her fiance. Mamma, who tancies she prefers it, oscillates like a pendulum between her own bare chamber, quite innocent of drapery and and bric-a-brac, and the dining-room in the basement, where she can conveniently direct the operations of the kitchen cabinet.

Ancient Salt Fish in Nevada.

places, as is shown by the ancient water gravated by it. lines on the bordering hills. The fish found embedded in the layers of rock salt are doubtless thousands of years old. After being exposed to the sun and air for a day

a pit eight feet square and about sixteen but they were not very palatable and it was necessary to soak them in fresh water for two or three days before attempting to cook

Ages of Birds.

The following table is from an English source, and claims to be measurably correct as to the ages of the birds mentioned :

as to the ages of the birds mentioned :	
Blackbird lives	TAR
Blackcap lives	
Canary nves	**
Orane lives.	
Crow lives	44
Eagle lives	**
Eagle lives	***
Goldfinch lives	**
Goose lives	**
	"
Lark lives	ul.
Linnet lives	63
Linnet lives	11831
Parrot lives	10
Dantal 1	mot.
Partridge lives	"
Peacock fives	"
Pelican lives	"
I neasant nves	**
rigeon lives.	will.
Raven lives	**
Robin lives 12	"
Skylark lives. 20	**
Sparrow hawk lives	***
Swan lives	447
Robin lives	
Wren lives	
wren lives 3	

The statement made at the recent conference between Prince Bismarck and Signor Crispi, that an alliance of the central European powers was requisite to prevent Russia seizing Constantinople and establishing a naval station on the Mediterranean, has greatly enraged the Czar, and has so alarmed Turkey that the Sultan has broken off his negotiations with Russia for mutual one, "won't you please read to yourself out action in Bulgaria.

HONEY RECIPES. FOR CROUP.-Honey is an excellent remedy giving sure and prompt relief.

REALTH.

Honey of Squills .- Clarefield honey three ASTHMA. - Grated horse-radish mixed

with honey; one tablespoonful taken before going to bed, TO CURE A BURN OR SCALD. - Cover the

same instantly with honey, keeping it so until the pain ceases. WHOOPING COUGH.—A decoction of wheat bran mixed with milk and honey, drank fre-

quently, gives relief. CROUP AND HOARSENESS. -A gargle made of sage tea sweetened with honey, or pills made of mustard, flour and honey.

Rose-Honey (rhodomeli), made of the pressed juice of roses and honey extracted from the comb, is held in high favor for the

Worms -Before breakfast take a tablespoonful of honey, or a tea made of peppermint sweetened with one-third to half its bulk in honey.

SUPPRESSED PERSPIRATION. - (Taking cold). - Barley soup sweetened with honey, drank before retiring; or oatmeal soup with honey drank warm.

FOR ASTHMA.—Honey is an excellent remedy. Mix one oz. of Castor Oil with four ozs. of honey. Take tablespoonful night and morning. A simple and beneficial remedy.

EYE WASH, -For sore and inflamed eyes. -One part of honey to five parts of water. Mix and bathe the lids, putting a few drops into the eye, two or three times a day until

HONEY SALVE. - Take two tablespoons of honey, the yolk of one egg, and flour to make it to a paste. This salve is excellent for running sores of long standing, boils or sores of long standing. To REMOVE FISH BONES and similar hard

as can possibly be swallowed), dip in honey and let the patient swallow it. HONEY AND WALNUT COUGH CANDY .-

This is made entirely with honey, but thickened with walnut kernels. The dose is a piece about the size of a pea. It should not be boiled enough to make it brittle: FOR BRONCHITIS.—Take comb honey and squeese the honey out, and dilute it with

water. Wet the lips and mouth with it occasionally. This has proved an excellent remedy, even where children's throats were so badly swollen as to prevent them from swallowing food. GARGLE FOR SORE THROAT. - Very strong

sage tea, one half-pint; extracted honey, common salt and strong vinegar, each two tablespoonfuls; cayenne pepper, one tablespoonful. Steep the pepper with the sage, strain, mix and bottle for use. Gargle from four to eight times daily, according to the severity of the case.

HONEY COUGH SYRUP.-This is an excellent remedy for a common cough. One is in the kettle. Let them boil slowly until homes that they can hardly find a quiet of sliced onions and one gill of sweet oil in a place in which to say their prayers. The covered dish. Then strain and add one gill prettiest chambers are yielded to the girls. of good honey; stir it well and cork it in a The drawing room is occupied by their bottle. Take a teaspoonful at night before going to be bed, or any time when the cough is troublesome.

LEMONS IN THE SICK ROOM.

The lemon is a fruit much used in the sick room, and, many times, unwisely. Lemonade being a very refreshing and agreeable drink, is easily taken in excess by persons suffering from fevers, a fact that should not be forgotten. In typhoid fever, for instance, At the White Plains salt works, on the its immoderate use would be attended with line of the Central Pacific Railroad, beyond danger, inducing, as it might, additional Wadsworth, in sinking large pits or wells, derangement in an already inflamed intestmany fish, perfectly preserved, have been | inal mucous membrane. In all inflamfound in the strata of rock salt cut through. | matory diseases of the stomach and bowels The salt field occupies what was once the | lemonade should only be given after the atcut out the blossom end and all bad places, bottom of a large lake. The fish found are tending physician has sanctioned its use. better bedding for the cows and horses, and find their companions at night, and their pare, core, quarter, and slice the quarters of the pike or pickerel species, and from During the past few years lemon juice has twelve to sixteen inches in largeth. lengthwise into three or four pieces, accord. twelve to sixteen inches in length. No become quite popular in the management of ing to the size of the quinces. Put the such fish are now seen in any of our Nevada diphtheria from the supposed action on the fruit in just cold water enough to cover, lakes. The specimens are not petrified, but membraneous deposits in the throat. There and cook slowly until the pieces can be are preserved in perfect form, flesh and all, have also been attributed to the juice pierced with a stiff broom straw; then add as though they had been frezen up in cakes marked virtues in the functional derangewhite sugar (granulated) enough to make as of ice. The salt works are near the center ment of the liver, commonly called "bilious of the basin, in which was once a lake disorders." Some persons so affected have thirty miles long by from twelve to fifteen found benefit from its persistent use; the miles in width and over 300 feet deep in symptoms of others, however, have been ag-

A Creole Girl's Life.

When the creole girl leaves school, she enters society, and is never seen there unchaperoned until after marriage. To this feet deep dezens of them were found, there event she looks forward as the fulfillment of being sometimes five or six in a bunch. It her destiny, a spinster among the creoles was found that they could even be eaten, being almost as rare as among the Jews. In her choice of a husband she is influenced by family wishes, although marriage among the creoles is by no means simply an affair of convenience, as it is too often with the French. Mamma settles all preliminaries, and then the lovers are left to themse' From this time until the marriage, the oetrothed pair are never seen in public with any but each other. She can not receive attention from any man, slight as it may be, nor can her lover pay to any other the petits soins of social intercourse without exciting remark. In the scheme of creole etiquette broken engagements and broken hearts find no place. Very soon after her betrothal the creole girl with her mother calls upon all relatives and friends of the two families. Her shyly uttered "Je viens de vous faire part de mon mariage" is her announcement of the impending event. For eight days before and eight days after marriage she must not be seen in public.

> Girls Becoming Superior to Boys. The Superintendent of Schools in Cleve-

land, Ohio, (perhaps the model school city of the second class in America), two years ago reported, on the part of the boys in the High School, a loss of 10.6 per cent. from the ratio as it stood ten years before. The Superintendent at St. Joseph, Mo., whose own proportion of boy graduates stood sixth highest in a list of thirty schools that he tabulated, says: "The young men of the country will be compelled in self-defense to prolong their time of study at school or college, or else submit to a continual reminder of their inferiority in scholarship to the young ladies with whom they mingle in the social circle."

"No, darling," said a mother to a sick child, " the docter says I musn't read to you." "Then, mamma," begged the little