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HOUSEHOLD.

Dod Bless Mamma.

I've heard the prayers of many lands,
In forest dim, on desert sands,
And 'neath the wild tumultuous ocean,
When waves were rolling mountains high,
To hear the storm king's sullen cry,
And flashing in a restless motion,
The lightning leaped across the sky.

I've heard quick prayers in battles dread,
When many precious souls were sped,
In flit' gleans of sudden flashing,
Through red'ning rifts of angry blade
Or rent by doleful bullets in aid,
Or shells demoralizing and
Through trombling wood and war-swept
glade.

But sweetest of all prayers I've heard—
Sweeter than song of spring-glad bird,
And purer than the soul of roses,
Eager to deck the brow of May,
When life is young and hearts are gay,
And such fond mem'ry now discloses
Unto the shining smile of day—

A little angel robed in white,
Upon the threshold of the night,
And by a mother fondly kneeling,
With folded hands and drooping head,
And low voice, murmuring lips of red,
The stainless soul in thought revealing,
And, lo, the loving message sped—
"Dod, bless mamma!"

What purer prayer can rise above
To realms of the immortal love
That over all its watch is keeping,
No matter where we wander, or
Drift far from harbor and from shore
Where those who love us wait in weeping,
Or dream they hear our steps once more?

God grant that who we will and die,
E'er the swift moments cease to fly
May children be again, in pleading
To Him, who said: "Forbid them not,"
And gathers them with gentle healing,
To where all sorrow is forgot.

The Care of Clothing.

Much of the wear and tear which uses up good clothing may be averted by constant care. Gowns should be brushed before hanging up in closets. It is best to have this done as soon as possible after taking them off, thoroughly removing the traces of street dust and mud from facings, seams, and gathers. The neat woman does not brush her gown in her own chamber, but takes it into the bathroom and brushes it beside an open window, or, better still, has it carried out of doors for the operation. Disease germs may be carried home in clothing, and, were this not the case, it is a very untidy proceeding to put into one's wardrobe an article of dress which has not been thoroughly cleaned.

When the French woman takes off her bonnet she does not bundle it at once into a handbox, or throw it hastily on a shelf, or hang it up on a peg. Not she. Every little hoop and how is pulled out into shape, strings are gently creased into smoothness, jets and agrettes are straightened and fastened in position, and the bonnet receives the touch of the brush to remove dust, and then it is laid between folds of tissue-paper, and is ready for its next appearance, as fresh and new, to all intents, as when it left the milliner's hands.

Gloves are expensive articles, no matter how seclusive the care bestowed upon them. But gloves will last a third longer than they usually do if pulled off the hand from the wrist down, and turned inside out, as is done when they are tried on in the shops; if laid by themselves, properly straightened, and not crumpled into a tight ball, and if mended at the instant a rip shows itself, a pair of gloves will retain their pristine freshness. It is good policy to have best and second-best gloves, and gloves for shopping and running about. In our chilly winters the last-mentioned should be a dog-skin, and sufficiently loose not to cramp the hand. Light gloves may be cleaned more than once to advantage.

Shoes with yawning gaps where buttons should be, at once convict the wearer of heedlessness. A large needle and stout thread will replace a button, and it requires only a moment's work, and the wearer will part with no portion of her self-respect if she does this as a matter of habit.—[Harper's Bazar.]

Wash Flannels.

Wash flannel dresses are invaluable in the nursery. They are warm and comfortable for the little ones and can be easily laundered if they are not too elaborately made. The gingham colors, check and stripes are still favorites in the fine Ceylon wash flannel. "Mintstick" stripes of red and white and fine plaids barred with pink and blue are established favorites. Blue is sometimes thought a fugitive color, but it is possible to obtain a clear, bright blue which will retain its color through a whole season if it is properly washed and dried in the shade. As soon as the baby begins to creep he is on the floor continuously, just in line with the draughts of cold air from under the doors. A flannel dress will protect the little traveller from many a cold. The good old pattern of creeping apron does duty now, a double skirt of stout check, one hand buttoned beneath the baby's skirt, the other outside, so as to completely protect the layers of dainty flannels and embroideries and lace-edged emblems in his skirts. "Bibs" are made of pique bordered with "baby torchon," or of soft quilted muslin with the edges corded.

Things Worth Remembering.

Never leave your clothes line out over night, and see that your clothes-pins are gathered into a basket.

Have plenty of crash towels in the kitchen. Never let your white towels or napkins be used there.

A bit of isinglass dissolved in gin, or boiled in spirits of wine, makes a strong cement for broken china or glassware.

Vials which have been used for medicine should be put into cold ashes and water, boiled and allowed to cool before they are rinsed.

Have all the good bits of vegetables and meats collected after dinner and minced before they are set away that they may be in readiness to make a little savory mince-meat for supper or breakfast. Remove the skins from potatoes before they are cold.

A little salt sprinkled in starch while it is boiling will prevent it from sticking. Before using, add a small piece of tallow; stir thoroughly.

A good housekeeper never allows her carpet broom to be used for sweeping the outside stairs or yard. Keep a coarse broom for this purpose.

Keep an old basket and sheet on pur-

pose for ironing. Have plenty of holders already made that your towels may not be burned out in such service.

Soap your dirtiest clothes, and soak them in warm water over night. Use hard soap to wash your clothes and soft soap to wash unpainted floors.

Keep a heavy stone on your pork to keep it down. In the summer this stone is an excellent place to keep fresh meat on when you are afraid of its spoiling.

When molasses is used in cooking it is an improvement to boil and skim it before you use it. It takes away the unpleasant raw taste and makes it almost as good as sugar.

In winter set the handle of your pump as high as possible before you go to bed. Except in very cold weather this keeps the handle from freezing. When it is extremely cold, throw a piece of old carpet or a blanket over the pump.

Breakfast Dishes.

The following receipts have been demonstrated by Miss Farmer in a recent lecture at the Boston Cooking school. Miss Farmer thinks that the making of a corn cake is something of a test of a cook's ability in plain family cookery as perfectly made breakfast corn cakes are not so common as one would suppose.

The rule given is: Sift three fourths cupful of corn meal, one and one fourth cupfuls of pastry flour, two rounding teaspoonfuls of baking powder, one fourth cupful of sugar and one-half teaspoonful of salt; add a scant cupful of milk, one egg well beaten and one tablespoonful of melted butter. Beat thoroughly and bake in a shallow pan 20 minutes. Mix the ingredients in the order given. Remember that a corn meal mixture requires a more generous measure of baking powder than is needed for flour alone.

The success of an omelet depends greatly upon the freshness of the eggs and always select the largest eggs for an omelet. An omelet pan is not essential, especially if a large omelet is to be made, a smooth frying pan will answer the purpose as well. A second essential to success is in beating the eggs; the yolks may be beaten until lemon colored and the whites stiff and dry although there is such a thing as beating them too much. The air which is beaten into the eggs and is expanded by the heat makes the omelet light. There is a great variety of omelets made by adding different materials to the eggs or folding it over something in the centre. To butter the pan rub the butter around the edges and let it run down to the centre using only sufficient to cook the omelet. For the bread omelet soak three-fourths cupful of fine stale bread crumbs in three-quarters of a cup of milk fifteen minutes. If at the end of that time all the milk has not been absorbed drain it out. Add a teaspoonful of salt and half a teaspoonful of pepper, the yolks of five eggs until thick and lemon colored and last the whites of five eggs until they are stiff and dry or will fly from the egg-beater. Fold the beaten whites in carefully, but beat them in. Turn into a hot buttered omelet or frying pan and set on the stove to cook slowly on the under side then set the pan in the oven on the upper grate to dry on the top. Have a platter heated, fold the omelet and turn on to it. To fold an omelet incline the pan and putting the knife under one side lift the omelet gently, slowly turn it over, one half on the other, letting it take time to bend and not break. At this lecture a white sauce was poured around the omelet and made by using one and one-half cupfuls of milk, one and one-half tablespoonfuls each of flour and butter and a scant half teaspoonful of salt. The omelet was also garnished with crisp broiled bacon.

Bacon is convenient for breakfast and should be sliced thin and the rind removed. To broil it put it in a wire broiler, the slices placed closely together. Put the broiler on a dripping pan and cook in the oven until crisp. This way of cooking bacon saves room on top of the stove and time in watching; the fat drops into the dripping pan leaving the bacon crisp which may be further drained on brown paper. Bacon is used as a garnish with liver and with beef steak.

An extremely delicate dish is a lemon soufflé but it should be served at once lest it fall. Beat the yolks of five eggs until thick then add gradually a cupful of powdered sugar which has been sifted and the grated rind and juice of a lemon. Beat the whites of five eggs until dry and stiff and fold it into the other mixture. Turn into a buttered pudding dish, set it in a pan of hot water which comes at least half way up the side of the dish. Bake the soufflé thirty minutes. Wash the lemon before grating. Never allow a soufflé to wait before serving.

Pork tenderloins are not always easily obtained because the marketman does not always like to cut them out separately. They will weigh about a pound each, wipe them and put into a dripping pan seasoning the upper side with salt, pepper and powder de sage. After a time turn the tenderloins and season on the other side. Bake about forty-five minutes but be sure that the pork is thoroughly cooked.

Sweet potatoes are sometimes cooked with the pork by first paring them and parboiling them for 10 minutes. Drain, put in the pan with the meat and cook until tender, basting often. Put the potatoes on to par-boil when the meat goes into the oven and they will be done at the same time. White potatoes when baked in the pan with meat are better for parboiling at first.

Salmon is a convenient way of using cold boiled salmon or canned salmon. Boil a cup of rice by first washing it well in plenty of boiling water seasoned with two level teaspoonfuls of salt. If it is new rice it will cook in less time than if old. Have a square or brick mold and line it with the warm rice; fill the centre with the salmon picked into flakes, seasoning it in layers with salt, pepper and a slight grating of nutmeg. Cover the top with a layer of rice, fasten on the top of the mold and steam for an hour. Turn the box on to a hot platter and pour an egg sauce round it. This sauce is also good for boiled salmon and other fish. Melt two tablespoonfuls of butter, add two tablespoonfuls of flour and pour on slowly one pint of hot water. Add one half teaspoonful of salt, one-half teaspoonful of pepper, two scant tablespoonfuls of butter, the yolks of two eggs and one teaspoonful of lemon juice.

A New York court had decided that street car passengers can be compelled to make their own change in paying fare.

HEALTH.

New Cures for Seasickness.

"Naupathia," which is medical Greek for seasickness, is as old as history, and ships' surgeons have gone through the materia medica and found only palliatives. The pigment of the Irishman has remained true that the passenger is "first afraid that the boat will go down; and then afraid that it won't." Now, however, medical science is testing two new methods of dealing with the disorder. The first remedy is a hypodermic injection of atropine and strychnine dissolved in mint water. The other is the employment of the newly-compounded drug called chlorobrom. The application of these to seasickness dates back scarcely a year. They are being tried after a particularly searching study of the causes, nature, and symptoms of the disease.

The external symptoms of seasickness are well known. Paleness, increase of saliva, dizziness, headache, vertigo, nausea, prostration—such are the progressive steps. The internal progression is ably given as follows by Dr. Skinner, the leading specialist on naupathia:

"Movements, slight or considerable, and repeated displacements, collisions and stretching of various organs of the body, especially the abdominal organs, and unequal and alternate increase and lessening of the pressure exerted by the columns of blood upon the walls of the arteries and veins; reflex nervous acts, starting from the displaced and strained organs and from the walls of the blood vessels, and acting by inhibition upon the cardio-accelerator and vaso-constrictor centres; paralysis of these centres; relaxation of the walls of vessels of medium calibre and diminution of the number of cardiac pulsations, whence results a lowering of the arterial blood pressure."

This lowering of pressure of blood in the arteries is followed by vertigo, nausea, and the main external signs. Impressed by the significance of such lowering, Dr. Skinner chose such drugs as would stimulate that pressure, and studied the question how they should most beneficially be administered. The drugs he took were atropine and strychnine, to be given simultaneously. The problem of their administration was difficult. Any drug given by the mouth would either be vomited up or would fail of absorption in a seasick stomach. He ultimately tried subcutaneous injection. For adults he used from a half to one milligramme of atropine and one milligramme of strychnine dissolved in mint water. The following is the formula now used in many, or most, cases:

Atropin. sulphat., .002 gramme.
Strychin. sulphat., .004 gramme.
Aqua menth. pip., 4 gramme.

Using such poisons requires great attention on the part of the ship's surgeon, who, before employing an injection, should proportion the dose to the age, condition, and constitution of the patient.

These injections have in almost all cases been highly satisfactory. In many cases their results have been almost miraculous. Some patients who, on receiving injections, were in the most acute stages, suffering both from nausea and prostration, became able to promenade the deck and enjoy the voyage within two or three hours. Patients who have received injections at 9 o'clock at night have usually been totally free of the malady the following forenoon.

Simultaneously with the use of this injection began the trial of the new drug chlorobrom, which was the first used in insomnia. On trial in seasickness, chlorobrom was found the strongest of known palliatives in advanced cases and an almost certain cure in other cases. It acts by increasing arterial pressure and toning and soothing the nerves. Surgeons on the long voyages from England to New Zealand and Australia have found it to succeed in long standing cases, in which the old remedies had scarcely acted even as palliatives.

As the record of trials with these two remedies increases, their position will become better known. It is not exaggeration to say that they are the most engrossing subjects of study among marine medical students, and are among the most important topics of the whole medical fraternity.

In avoiding or delaying seasickness, a firm will not to succumb is often of assistance. A strong and lively interest in the voyage is of more value. A reclining position on a berth or a steamer chair is better than standing or sitting. A broad, tight cloth wound around the abdomen is particularly useful. A cup of strong coffee, swallowed at the very incipency of the ailment, at the first suspicion of an increase of saliva or of dizziness, will frequently stave off an attack. If taken five minutes later, the stomach may be too agitated to absorb it.

Sodium and potassium bromides, if taken some days before sailing, will occasionally act as preventives of all but the light features. Four grams a day, in form two to four doses, make the proper amount. Morphine, antipyrine, quinine and chloral hydrate are also of some but uncertain value as preventives. Lemons and peppermint, are more or less useful as palliatives.

Facts About Disease Germs.

Among the well-known diseases whose bacterial origin is already placed beyond reasonable doubt are erysipelas, tuberculosis, diphtheria, tetanus, typhoid fever, croupous pneumonia, and influenza. The facts discovered regarding some of these during the past fifteen years are among the strangest of the "true fairy tales" of modern science. For example, the micrococci of croupous pneumonia, as discovered by Dr. Sternberg, lurks in the mouth, and is harmless there, awaiting as it were an opportunity when a condition of lowered vitality of the system, as from exposure to cold, shall enable it to take up its active abode in the lungs, and begin a development whose results will be manifest in an inflammation of those organs. Again, it appears that the bacillus of tetanus, or lockjaw, is abundant everywhere in the soil, and may rest on the surface of the human body or be taken into the stomach without producing injury. Even on the surface of an open wound it cannot develop, it being one of the bacteria that cannot grow in the presence of free oxygen. But if introduced into a deeper wound away from the air it may develop rapidly, and produce the painful and often fatal disease tetanus. Thus is explained the fact, always before a mystery, that even slight and seemingly insignificant puncture wounds are more likely to produce this disease than

are open lesions that otherwise are far more serious.

It is an interesting and highly suggestive fact, as showing the power of resistance of the human body under normal conditions, that a bacterium capable of producing such a disease as this may be so abundant all about us, and yet so infrequently find opportunity for malignant activity. But the same thing appears to be true in greater or less degree of all the other bacteria that may develop in the human body. Even when introduced into the body they are harmless unless they find the conditions there favorable to their development. Thus there are probably very few persons who have not at one time or another inhaled the bacillus of tuberculosis or its spores, but the lungs of only the relatively few furnish a favorable soil for its development. These susceptible persons develop the disease; the others are said to be immune as regards this particular bacillus. But susceptibility and immunity are relative terms, and a person whose tissues at one time resist the microbe may at another time succumb to it. The exact nature of the "inherent vitality" which we are accustomed to speak of as giving the tissues power to resist the micro-organisms we understand as little as our ancestors understood the real cause of the contagious diseases. Perhaps the microscope will help to enlighten us in this regard in the next half century.—[Harper's Weekly.]

SCIENCE NOTES.

Pathologists now incline to believe that certain cases of ulcer of the stomach are due to microbes.

Japan has one of the best engineering schools in the world, and is beginning to manufacture creditable electrical machinery.

The Pasteur Institute in Paris treated last November one hundred and twenty-nine persons, the great majority of whom were French.

A comparison of the cost of gas and electric lighting in seven German cities shows that the latter is from 25 to 75 per cent. higher.

It has heretofore been almost impossible to make large castings of aluminum, but the difficulty has now been so far overcome that pure aluminum bathtubs are now made in a single piece.

A man in Birmingham, Ala., has been arrested for manipulating an ingenious gambling device in which a current of electricity under the operator's control could be used to determine the way in which the dice should fall.

Underground photography has recently made such progress that mining engineers are now able to illustrate their reports with pictures showing the exact appearance of ledges, ore bodies, and other features of importance.

The simplest way to tell iron from steel is to pour on the metal a drop of nitric acid, and allow it to act for one minute. On rinsing with water a greyish-white stain will be seen if the metal is iron; a black one, if it is steel.

Excavations in Oiseau-le-Petit, France, have revealed the remains of a Gallo-Roman city, including a great temple, a theatre, and monuments. The city, which must have numbered about 30,000 inhabitants, seems to have been destroyed by an earthquake.

False Teeth to a Prisoner.

A well known firm of bankers in London has just made a profitable investment. Some time ago a man who had defrauded them of a large sum of money was taken into custody, convicted and sentenced to a long term of penal servitude. As may be imagined, the prison fare did not agree with one who had lived on the fat of the land. The change affected him in many ways, but he complained more particularly of the injury the food cost to his teeth. They were neither numerous nor in good condition when he was sentenced and, as they rapidly became worse, he applied to the governor of the prison for a new set. Being told that the Government did not supply prisoners with artificial teeth, at the first opportunity he wrote to the banking firm in question, offering, if they would send him a new set, to tell them something to their advantage. Thereupon the bankers, thinking the offer might be a genuine one, sent the governor of the prison a cheque for £5 and asked him to provide the convict with a set of artificial teeth.

In due course the convict kept his promise and sent the bankers certain information, by means of which they were enabled to recover no less than £1,500 of which they had been defrauded. They naturally regarded this as the best investment they had ever made, but it proved even better than anticipated, for they have just received from the prison authorities a remittance for £1, the teeth having cost only £4.—[London Telegraph.]

An Official Guide for the Married.

In Belgium it is the custom to give certificates of marriage in the form of little books with paper covers. These books, which are often produced in the course of law proceedings, and are taken in evidence, are apt to become dirty and dog-eared. The Burgomaster of Brussels has therefore hit upon a new plan. Henceforward a charge will be made for the books, which will be neatly bound in morocco and gilt-edged. They will be something more than a mere certificate. A summary of Belgian law on the marriage state is given in them for the use of young couples, and among a mass of other miscellaneous information are directions for the feeding and care of infants. There are also places for entering the names and birthdays of the children of the marriage, the authorities considerably affording space for twelve such entries. To poor persons the books will be issued free of charge. One of the Town Councillors was in favor of adding directions for obtaining a divorce, but his suggestion was not adopted.

Heartless Relatives.

Mistress—"Did you learn how Mrs. Up-ton was?"
Servant—"Please, mum, I pulled at the door-bell half an hour, and couldn't make anybody hear. I think the bell had been muffled."

Mistress—"The idea! How is the poor invalid to know that all her friends are anxious about her, if her heartless relatives have muffled the door-bell?"

PIRATES OF THE DESERT.

They Number 400,000 Souls and Their Encampments Spread Clear Across the Sahara.

A Caravan Route Destroyed, and a City Almost Depopulated.

Within the past few weeks white men, for the first time, have walked, undisturbed, among the mosques and market places of Timbuctoo. The French now hold the town by force of arms. They have already had a fight with the fierce Tuaregs, who have long been a potent element among the populace, and, indeed, had met them in that neighborhood before. Within the past four years French gunboats have twice anchored at Koriume on the Niger, the port of Timbuctoo, and nine miles from that city. Hundreds of Tuareg tents were scattered over the plain, and the French did not attempt to reach the town. They did not retreat up the river before having severe fights with the nomads, who blazed away from the banks, their flintlocks charged with gunpowder made in the town.

In stronger force the French have now been able to occupy Timbuctoo. They knew the enemy they would meet again when they should finally seize the most famous town in the western Sudan. Since the gunboat Mage returned from the neighborhood of Timbuctoo in 1890, the French have been planning to plant their flag in

THE FORBIDDEN CITY.

It is not likely that they have now taken the final steps without providing adequate means, not only to occupy the town, but also to establish themselves firmly in possession. The recent fight with the Tuaregs occurred on the river, south of Timbuctoo, and Lieut. Jaime's survey of the river in 1890 shows that the Tuaregs then held the banks for about fifty miles above the town. By agreement with England, France's sphere of influence extends over nearly all of the Sahara desert. Her soldiers at their Algerian outposts have long looked southward over the sandy plains. At last from the southern edge, they are looking north over the great waste that nominally belongs to France. The French now occupy both the northern and southern frontiers of their Saharan domain.

Timbuctoo to-day is only the shadow of its former self. The time was when the town did a large trade with the Mediterranean States. Sultan El Kal of Morocco, planted wooden posts clear across the desert to mark the best route for caravans between his dominions and Timbuctoo. The Tuaregs have ruined this caravan route and almost depopulated the town. These people are

THE MOST FORMIDABLE BERIGANDS in the world. They are supposed to number about 400,000 souls, and they have spread their encampments across the central Sahara until they now extend from Ghadames in the north to Timbuctoo in the south. Outlawed by all men they make a phase of the African question with which civilization is beginning to deal. Dr. Leuz who saw them in Timbuctoo in 1880 says that their wild aspect, their faces half concealed by coverings, their big swords and lances never laid aside for an instant, their rough, loud voices, and their self-conscious bearing made a most disagreeable impression upon him. The conquering Fulani on the south and the invading Tuaregs on the north have more than once, in recent years, made Timbuctoo the prize of war. In 1880 Dr. Leuz reported that its population had dropped to 20,000 people. The French, returning from their first expedition in 1890, said the town did not contain over 3,500 souls.

It is still, however, the natural centre of commerce and the principal town of the upper Niger. With Timbuctoo in their hands, the French will control a thousand miles of navigation on the great West African river and may make the place a centre of large influence for the extension of their authority and trade.

Timbuctoo will no longer be one of the mysteries of Africa. Three white men have told us nearly all we know of it. They lived a while in the fanatical town, for the disguises they skillfully assumed were not penetrated.

THE TROPICAL SUN

and hot winds helped them for these agencies had turned their skins nearly black. The town was so utterly unknown, and the difficulties of reaching it were so great, that the first man to bring reliable and detailed information was discredited for years. Caille's book contains scores of pages about Timbuctoo, but many geographers in Europe were incredulous and said they did not believe he had ever seen the town. Caille died fourteen years before Barth proved that he had told the truth and had written a valuable book.

Forty-one years ago, when Barth lived there for seven months, a number of men learned for their attainments in Arabic learning and the history of the Semites, their homes in the town. Timbuctoo was rich in manuscripts of historical value. A number of them were translated by Barth, and it is not improbable that the French occupation will result in literary discoveries that will throw much light upon the history of a most important part of Africa.

One by one the towns that have been famous chiefly for their efforts to keep the Christian world without their walls, have been compelled to yield to the pressure of Western peoples who had long knocked vainly at their gates. Mecca is not yet a healthy place for the Caucasian, but if events of wide interest occurred there yesterday, the telegraph spreads the news all over the world to-day. Harar now has European merchants and a regular mail service. Scores of white men are to-day in Timbuctoo, and recently a white woman has been almost within sight of Lhasa. Barriers of exclusiveness are weakening everywhere, and are bound to give way before the onslaught of the Western nations

Resignation.

Jack—"I heard that that girl you have been going to see so long is to be married next month."
Tom (sadly)—"It's true, she is."
Jack—"That's pretty tough on you, isn't it?"
Tom (resignedly)—"I guess I can stand it."
Jack—"Who is the happy man?"
Tom—"I am."