

HOUSEHOLD.

A Pair of Old Shoes.

When the curtains are drawn and the baby's asleep,
And the older boy dreams on his couch up
the stairs,
While the clouds and the moonbeams are play-
ing
do-peep.
Then a trace to the boy's weary struggle with
care,
And welcome, tried friend, sturdy foe to the
blues,
True comforter, welcome, dear easy old
shoes!

Though two, '73 are one, O most matchless of
twins!
And oft, thrust in satchel, have traveled
afar,
When, condemned to do penance for earlier
sins,
The poor feet have ached in the rich palace
car;
How blissful the moment, when reckless to
choose,
The pilgrim in torture drew forth the old
shoes!

Ye were never long ago, and in dignified state,
All glossy and spotless, close fitting and
trim,
No mortal had ventured to presage your fate,
Loosely joined, and jolly, and hopelessly big;
Yet never till now a blithe theme for the
muse,
O beautiful, lovable pair of old shoes!

Though business may vex with its ups and its
downs,
Though ships may delay and though bills be
postponed,
Still man, let his home be in fields or in towns,
Finds often a wearisome trouble condoned,
When, easy chair waiting, life's rose-tinted
lines
Return with the advent of homely old shoes.

Come, wife, drop the mending, and sit by my
side,
Let us build up a castle, my sweet one, in
Spain,
For our love grows the stronger, whatever be-
tides,
And we are together, for sunshine or rain—
And somehow the glamour 'twere ruin to lose
comes back, when I reach for these easy old
shoes.

—Margaret E. Sangster.

Courtesy to Children.

Unconsciously, perhaps, we take a bit of
honest pride into ourselves in practicing
with exact nicety all the little and big cour-
tesies that go to make up refined living. It
is natural and pleasant to us and not at all
a duty. It may be we even deny ourselves
the brusqueness and "camradie" admissible
between ourselves and our intimate friends,
because they are incompatible with our ideal
of true refinement. Such a thing as rudeness
to any living soul sends well-bred shudders
up and down our proper spinal columns—
and, though we are willing to confess our-
selves mortal, we are far from willing to
admit that we ever wittingly forget our
"manners"! If any bold individual, then,
were to intimate that we were not always
courteous to our little men and women in
the home nursery—what then? Not polite
to our own children—our babies! Well,
maybe it would take all our Christian
strength to be polite to that "bold individ-
ual" after that! Suppose we do not call
it lack of courtesy to three ones—we will
give it a name that is easier.

I believe we too often use
up our courtesy on older than we
and allow our civility and re-
spect and respect to be mingled more
with our respect for them, and, really, so
little respect in the rush and
business of the day. It takes so
much to please Johnnie
bring the "mamma" than it does
to say "Yes, mamma" to the scissors!"
Besides they are the babies, God
bless them. "Go, go, go" we have a
perfect right to say, "Go, go," and
she goes, and we are sending the
little trowsers hither and yon for us, all day
long, with scarcely ever a word of thanks
or a gentle "If you please, dear."

If we were to begin this way, and when
the scissors are needed, were to say, "Want
to do an errand for mamma, little lady?"
Will you please run for mamma's scissors?"
and when the scissors were brought, if we
were to say, "Thank you, dear" or "You
are kind to mamma"—well, I think we
should see our reward for the bit of un-
usual courtesy in the little lady's own blue
eyes. How pleased and "grown-up" she
would feel!

Let the wee errand-goers feel that they
are conferring a little favor on mamma, not
doing something because they've "got to do."
Let it be a delight to them to feel that they
are helping and you will see how willing
the little feet are to run, and how glad the
little faces look. I know about it, you see,
for there is a little face that laughs up into
my face a dozen times a day—"helping
mamma." When her bit of ladyship was very
small it was one of her great joys and priv-
ileges to "help" after baby's bath,
and the soap and the powder were carried
safely and proudly to their places—and then
would come the coveted "thank you" or,
maybe, the "mamma's little helper" that
would fill the little cup of joy brimming
full.

Why should we not say "please" and
"thank you" to the children? Their tiny
rights and prerogatives are just as impor-
tant as our big ones. Indeed, there is more
need of remembering them, for the little
folks cannot stand up for their rights as we
can, and there is the need of our doing it for
them. We are constantly hearing mothers
and fathers "ordering" their children about.
Shameful! We think, and then why do we
not fall to wondering if we may not be
doing the same thing in our own peculiar
fashion and in greater or less degree? We
never dream we are ordering about the
little men and women—but are we not after
all? Anyway it can do us no harm to take
heed into our way—put on our glasses
awhile and look closely into all the corners
and crevices.

Make Housekeepers of Your Daughters.

If you wish them to make good wives,
Silly mothers make bad instructresses of
their daughters, and there are few things
more deplorable than the bride, who on
settling down in her new home is utterly
helpless either to manage her house or ser-
vants. Then arise the first signs of discon-
tent on the part of the husband, who natu-
rally has a very good right to expect the
girl he marries is fit for the position she has
undertaken. I really cannot help feeling
sorry for a man thus disillusioned. What
a look out for the rest of his married life
to have so very incapable a helpmeet, for say
what you will, a man's affection is reached,
and kept, mainly through his creature com-

forts. So a good mother will early show
her daughter how to order and choose meat,
fish, poultry, vegetables—and, in fact, all
the necessities of daily life. The girl will
be taught how to keep the household ac-
counts, and to pay the tradesmen's bills; to
have the meals properly cooked and
sent in, and, if necessary, to teach the cook
how to manage this. It is a proud position
for a girl to be set at the head of affairs,
and she should realize her responsibilities.
Her eye must be also on the appearance of
her rooms as well as on the look of herself
and her costume. Each department in the
house must be thoroughly well done, and
if adequate wages are given to the servants
and a comfortable home provided, there is
no reason why this should not occur. I
have heard a girl say before now,
"I will never marry a man who cannot
keep me well." Certainly no man has the
right to bring the girl he loves into a poorer
or harder condition of life than that to which
she has been accustomed. But on the girl's
side this does not mean that she is to sit in
a smart frock doing nothing all day but a
useless fancy work, while she leaves her hus-
band's comfort in house and table to some low-
class servant. By many girls whose mothers
have put a wrong estimation of social posi-
tion before them things are considered
the sign of being a lady. Unfortunately,
it is so far from the true state of the case
that it is only underbred, not to say vulgar,
people who would think so, and quite a sign
of the very opposite extreme. Thorough-
bred women of the present day are notably
practical, and have too much common sense
shown in their education not to be able to
turn their hand, if need be, to any-
thing, without in the very least detracting
from their position. Therefore, in dealing
with servants, for instance, you having
taught your daughter the common rules of
health, as applied to herself, show her also
how to take charge of those under her care
and to give every consideration for their
comfort and well-being, a kindness and
thoughtfulness that none but the vulgar
and presuming would ridicule or impose
upon.

How Eggs May be Served.

In these early spring days the housekeep-
er puts much dependence upon eggs as food,
and by a fine economy of nature it is at this
season that they are freshest and most
abundant. Some chosen receipts to vary
their serving will, therefore, have special
interest:

Poached eggs are the most delicate of the
simpler methods of serving eggs. A deep
saucepan should be used and the water
should reach the boiling point before the
egg is carefully dropped in. Some cooks
squeeze not more than two or three drops of
lemon juice into the water and always use
a teaspoonful of salt. A full minute should
poach the egg sufficiently, when it is lifted out
with the skimmer and laid upon the square
of toast already prepared on a hot platter.
Some of the best chefs claim that the poach-
ing pan, to do half a dozen eggs at once,
does not insure the same perfection to each
as when they are done separately. Eggs
may be poached in an almost perfect sphere
by giving to the water a rapid rotary
motion with a spoon or fork and dropping
the egg in the heart of the whirlpool thus
formed.

Fried eggs done in olive oil will be found
more delicate than where lard or butter is
used. The oil should be of the best quality,
and very little suffices. Two tablespoonfuls
will fry four eggs; heat the oil thoroughly
and drop the eggs in very carefully. Con-
trary to the accepted idea, the best author-
ities advise turning a fried egg. Cook not
more than twenty seconds on one side, then
definitely turn with a pancake turner and cook
the same length of time on the other side.
Serve on a folded napkin on a hot platter
garnished with a bit of water cress.

Stuffed eggs with sautines is an appetizing
luncheon dish. Boil three eggs till hard,
shell them, cut in halves, and remove the
yolks carefully; put them in a mortar with
three or four sardines drained from the oil,
skinned, and the centre bones removed, a
little butter and a dust of red pepper;
pound till smooth; refill the whites with the
mixture, cut off the tips so that they will
stand firm, and serve each on a diamond of
fried or toasted bread.

The secret of scrambled eggs is not to
beat them before cooking, to have a hot
skillet, and to take them off while they are
yet very soft; they cook a half minute after
they are taken off, which many cooks do
not allow for. A dash of lemon juice just
as they are going to the table in a hot dish
is an addition.

Eggs in cups.—Butter some small china
cups, and sprinkle them with chopped
parsley. Put in each a teaspoonful of
browned butter and a little chopped mush-
room. Break in a fresh egg, sprinkle with
more mushroom, and a trifle more of the
browned butter, and cook in the oven or on
the range until done. Butter may be
browned by putting a piece the size of a
large walnut in a clean skillet and letting
it heat till it takes on a brown color. A
dash of lemon juice preserves it, and it may
be used as required.

Egg balls are a dainty luncheon dish and
not so much trouble as the receipt is long.
Pound the yolks of four hard-boiled eggs
with a piece of butter the size of a walnut,
a pinch of pepper, salt, and curry powder.
Divide into six portions and shape into
round cakes or patties about the size of a
twenty-five-cent piece, but thicker. In the
centre of each stand an olive, and serve
garnished with water cress. To add to the
flavor of the dish the olives may be prepar-
ed as follows: Remove the stones and fill
with a bit of pounded anchovy, putting a
caper on the top. Half an hour before they
will be required stand them in a small dish
and cover with salad oil mixed with a little
lemon juice. Let them drain a moment on
paper before they are put on the egg pats.
If the stoned olives are used this marinating
is an improvement. These egg balls make
an appetizing luncheon course, send round
with toast in golden-brown slices and but-
ter.

Tried Receipts.

Baked Spring Lamb.—Wipe a quarter
of lamb with a damp towel, put in a baking
pan and dredge with pepper and salt, add a

cupful of boiling water, set in a hot oven
and baste every ten minutes; let cook fif-
teen minutes to every pound; serve with
mint sauce.

Mint Sauce.—Chop a bunch of fresh mint
fine, mix with a tablespoonful of sugar, a
pinch of salt and pepper, rub well together,
and add half a cupful of vinegar, with a
squeeze of lemon juice.

Lettuce Salad.—Wash and shake dry
two large heads of lettuce, pull apart, put in
a salad-bowl and pour over a teaspoonful of
plain salad-dressing.

Asparagus.—Wash two bunches of as-
paragus, put in a saucepan, cover with
boiling water, add a teaspoonful of salt, and
let cook until tender; take up, drain, put
in a heated dish, and pour over melted
butter.

Macaroni.—Break half a pound of mac-
aroni into small pieces, put in a saucepan
and cover well with water; add a teaspoonful
of salt, let boil rapidly for half an hour,
drain, put back in the kettle, add a pint of
soup stock; rub a tablespoonful of butter
and two of flour together, put in the mac-
aroni and stir until thick.

Potato Pie.—Boil four large potatoes
until done, rub through a sieve; to a pint
of the mashed potatoes add two tablepoon-
fuls of butter, a teaspoonful of sugar, two
pints of sweet milk and a teaspoonful of ex-
tract of lemon; line pie-pans with puff paste,
fill with the mixture and bake.

Tea Cakes.—Beat the yolks of six eggs,
add one pound of sugar, half a pound of
butter, one pound of flour, two teaspoonfuls
baking-powder, with sweet milk to make
soft dough; roll thin, cut in small cakes
and bake in a very quick oven. Make icing
of the beaten whites of three eggs, a large
teaspoonful of sugar and two teaspoonfuls
of cream; spread over the tops
of the tea-cakes, and set in a cool, dry place
to harden.

Cornstarch Cake, No. 1.—Four eggs, one-
half cupful of milk, one-half cupful of but-
ter, one cupful of sugar, one and one-half
cupfuls of flour, one-half cupful of cornstarch,
two teaspoonfuls of baking powder.

Cornstarch Cake, No. 2.—Whites of six
eggs (well beaten) one and one-half cupfuls
of sugar, the same of flour, one-half cupful
of cornstarch, one-third cupful of butter,
one-third cupful of milk, one and one-half
teaspoonfuls of baking powder.

Berry Cake.—One pint of flour, one cup-
ful of sugar, one egg, one and one-half
teaspoonfuls of baking powder, butter the size
of an egg, salt, one-half pint of blueberries,
made soft with milk, about one cupful.

The New British Coinage.

A new set of gold and silver pieces is to
be coined at the Royal Mint, to be issued as
lawful money current in the United King-
dom of Great Britain and Ireland, and as
soon as the proclamation is fully published
in the colonies the use of the old patterns
at the mints will cease. The authorities in
charge of British coinage have evidently
decided that the art of engraving is not
what it was in the days of fine gems and
cameos; and, at all events, coins cannot be
as artistic as medals, since coins must admit
of piling, and are limited, therefore, to sal-
ient figures with a low relief.

For the first time since the act of 1876 the
Queen exercises her authority to place upon
the coinage indicating that she is Empress
of India. The inscription will read, "Victoria
Dei Gra. Britt. Regina Fid. Def. Ind. Imp."
The addition of the last two words,
the abbreviation of "Indorum Imperatrix,"
is entirely new. The value of each coin is
plainly designated in English. The reverse
of the new florin bears three shields instead
of four, one each for England, Scotland and
Ireland. On the present coin England has
two of the four shields. Two scepters, in-
stead of four, are retained, and the emblems
—rose, thistle and shamrock—which had
disappeared from the 1887 florin, are restor-
ed. The ornamentation of the 2-shilling
piece is still florid, the public having become
accustomed to the piece, and the shilling
resembles it more than formerly. The double
florin, or 2-shilling piece, which was one of
the jubilee coins, has proved a failure, and
will be dropped. As cases are on record
where new farthings have been accepted as
gold coins, the use of St. George will be
limited to the gold coins.

One feature common to all the coins, from
the £5 gold piece to the silver Maundy
penny, is the absolute identity, though on a
different scale, of the Queen's head on the
obverse side. The crown so much criticized
on the old coins has disappeared. In place
of it the Queen wears a state tiara of dia-
monds, which covers the front part of the
head only, and from it flows a gracefully
draped veil. The ornaments are the Garter
star, apear-drop pearl earring and a diamond
necklace. There is a strong resemblance
to the head on several medals and on cer-
tain colonial coins.

In these days the artist supplies only the
plaster cast of coin, and from this model a
working cast is finished. Next an electro
deposit is obtained, and the plate goes
through a delicately constructed reducing
lathe. By means of this apparatus an ac-
curately reduced copy of the model is made,
a pointer, or index finger, attached to a
very sensitive lever traveling over the plate,
while a cutting tool, acting in perfect ac-
cord, reproduces, on a smaller scale, the de-
sign upon the surface of a steel punch. The
punch serves in turn to impress a matrix,
and the matrix to mold, under great pres-
sure, the die with which the coins are
struck. At every stage of this operation
the artists are required to retouch the de-
sign.

A RAVING MANIAC.

Such is the Condition of Richard Sly, Shot
Through the Brain.

A Jackson, Mich., despatch says:—
Richard Sly, who was shot through the
brain by Charles Brown, now occupies a cell
at the county jail, a raving maniac. When
Sly first went to the hospital after the shoot-
ing it was supposed he would soon die from
the effects of the wound in his skull, but he
gradually improved until it was intended to
discharge him some time this week. The
last day or two the attending physician has
noticed signs of insanity, and Sly has been
closely watched. This afternoon he became
entirely unmanageable at the hospital. The
matron communicated with Sheriff Peck in
regard to the disposition to be made of the
maniac. The sheriff subsequently went to
the hospital and removed Sly to a cell at
the county jail, where he will be kept for a
day or so until he can be sent to an asylum.

PEOPLE OF TIERRA DEL FUEGO.

A Race That is Behind the Times, Except
in Language.

In maps of the seventeenth century there
were sometimes written across the islands
known as Tierra Del Fuego the words "Cau-
lali homines hinc," which means something
like "men here have tails," and the belief
that the Fuegians are monsters has not
passed away altogether. Travelers have
viewed with each other in crying down the
islanders, but D. R. O'Sullivan has been
more successful in healing abuse on that
people than his predecessors, because he has
had better opportunities for studying them,
and his scorn was so sincere that he ex-
claimed, after repeated efforts had been
made by the savages to replenish their
larders with the bodies of O'Sullivan and
his companions, "Since I have come to know
about the true conditions and circumstances
of these wretched Fuegians, I cannot
find it in my heart to condemn them
for trying to get a little 'long pig.'"
Mr. O'Sullivan's party was cast upon one
of the larger islands and forced to remain
for three months, during which time the
white men suffered much from hunger and
cold, although the attacks of the natives
were easily repulsed. O'Sullivan has stud-
ied the formation, flora, and fauna of the is-
lands, but what he says about the people is
perhaps of most general interest. The
men average a trifle over 5 feet in height.
Their bodies are far larger than the size of
the head and limbs warrant. As they have
almost no clothing, they pass much time
bending over fires, and thus, acquire a stoop,
which increases with years. For the same
reason diseases of the eye are disgustingly
common. The people know nothing of agri-
culture, and are, the writer says, still in
the stone age. Fish hooks are unknown;
the line is fastened around the bait, and
the art is carried on in this fashion:
"The fisherman leans over the side of
the canoe and watches until the fish has got
a firm hold of the bait. Then, before it has
time to loosen its teeth from the tough mor-
tel, she jerks it clear out of the water, seiz-
ing it with her disengaged hand, disembowels
it with her teeth, and strings it on a twig."
Mr. O'Sullivan once saw "a woman, quite
nude, paddling a canoe and endeavoring to
protect with her own person from the snow,
which was falling in heavy flakes, the naked
body of her baby, while her lord and master
wrapped in a skin cloak, sat warming him-
self over the fire amidst the snow." The "cloak,"
however, it is later explained, was only a
piece of untanned skin, reaching from the
thigh to the small of the back, and this in a
climate like that of northern Scotland. At
last there is a word of praise for the poor
islanders. The Fuegian language contains
30,000 words and makes use of twenty more
vowels than the English. From which the
writer concludes:

"And it would appear as if this extraor-
inary language is the one solitary heritage
of this race from an ancestry of much high-
er civilization. It is most likely
that they are the remnants of a people which
formerly dwelt in the broad plains of the
adjoining continent, but were gradually
forced farther south by the more powerful
tribe."

To Parallel the Canadian Pacific.

A Winnipeg telegram to the New York
Sun says:—The chief topic here is a pro-
posed new road between Winnipeg and
Lake Superior, paralleling the Canadian
Pacific. Men interested say they have
\$8,000,000 of New York capital ready to
build the line, and that all they want is a
guarantee of the local Government to goon
with the work. A strong deputation of
citizens waited on the Government to urge
that body to call a special meeting of the
Legislature and pass the aid asked. The
scheme was fully outlined by which the
promoters propose giving to this province
another competing line to Port Arthur and
Duluth. The intention as stated, is to run
the proposed line from Winnipeg south of
the Canadian Pacific, tapping the Rainy
River country, and through to Port Arthur,
a distance of between 400 and 500 miles. It
is proposed to utilize either the Manitoba
Southwestern or Winnipeg Southwestern
charters through the province to the Lake
of the Woods, and also to utilize the charter
of a company which has power to run
through the Rainy River country till the
Port Arthur, Duluth and Western is reached.
The new company has made arrange-
ments for running over the latter line to
Port Arthur. The connection with the
Port Arthur and Duluth Railway will
shortly be completed to the Zenith City,
and running power will be secured over
this line for the entire length of the system.
The company asks the Government for a
cash bonus of \$450,000 on 110 miles—a rate
of \$4,000 per mile. It does not ask for the
payment of this amount until after the com-
pletion of the line in 1892. The company
will enter into bond with the Government
Manitoba to reduce present grant rates 2 1/2
cents per bushel between Winnipeg and
Lake Superior. After hearing Mr. Ewart
and other members of the deputation, the
Premier assured the gentlemen that their
request would be taken into consideration
at the first Cabinet meeting.

Murder of an African King.

Information just received from West
Africa reports the death of King Crow,
or Kroo, of Rocktown, Bereby. The deceased
met with his death, it is believed, at the
hands of his enemies, a neighboring tribe
with whom his own people were at vari-
ance. King Crow was a notable figure on
the Bereby coast, and had the reputation of
having killed the crew of an American
vessel. The Bereby coast is fringed with
rocks and is consequently dangerous of ap-
proach. It is said that the American
vessel got wrecked at the place where the
crew landed. They numbered about 17
crew, and it is stated that through old
Crow's instrumentality all of the poor fel-
lows met their deaths. This, however, is
said to have occurred about 17 or 18 years
ago. King Crow lived right in the centre
of his town, and was found dead one morn-
ing, having been stabbed to death. How
the murderer managed to get into the King's
quarters was a mystery, on account of his
house being completely surrounded by the
dwellings of his people. King Crow in-
variably came off in a canoe from his
place, and was well known on board the
English mail steamers, his regal habita-
ments consisting of a tall hat and a piece of
cloth round the waist.

Tartars of 2,000 years ago preserved only
the thumb and toe nails of their dead.

A CONDENSED NOVEL OF THE SEA.

The Story of the Latest Chart From the U.S.
Hydrographic Office.

The marvels, mysteries, and tragedies of
the sea for the last five years are told in the
unemotional language of the statistician in
the latest chart of the U. S. Hydrographic
Office. The chart is not altogether an artistic
creation, but it has probably more startling
information on it than any other square
yard of paper ever printed. Its upper half
is filled with red curly cues and cross-
cross lines which represent the erratic drift of
famous derelicts. All parts of the coast,
from Maine to the stormy Cape Hatteras,
are plentifully speckled in red. Every
crimson dot shows where a sailing vessel
came to grief. There are a few blue dots,
which mark the place where steamers have
foundered or have been dashed to pieces.

The wreck chart is nearly surrounded by
printed statistics. They help the student of
the chart to appreciate the dangers of the
main. They say that "the most reliable
statistics show an average annual total loss
of 2,172 vessels with 42,000 lives in the com-
merce of the world. The estimated value of
the vessels and cargoes lost is about \$100,-
000,000. The dots and the curly cues show
where 956 vessels were wrecked on the
Atlantic coast of North America, together
with the positions of 332 abandoned ves-
sels, of which 130 were frequently reported
and have their drift tracks plotted as far as
the limits of the chart will permit. In ad-
dition to these the monthly pilot charts and
weekly bulletins show that there were in this
same region and period 625 derelicts which
could not be identified.

"These 625 unknown with the 332 known
derelicts make a total of 957 derelicts dur-
ing the five years, or an average of 16 for
each month. The table of the drift derelicts
indicates, as far as can be estimated from
the number of days these derelicts were
floating, that the average time a derelict re-
mains afloat is about thirty days, so that it
is evident that there are at least 16 derelicts
constantly afloat in this region. This aver-
age is doubtless underestimated, since it is
based only on definite reliable reports, and
no doubt there are many more which were
not reported or were not seen. The pilot
chart for February, 1893, shows 45 derelicts
afloat in the North Atlantic, 25 of which
were in the vicinity of the tracks of the
transatlantic steamers."

The wreck chart shows that there were
38 collisions with derelicts from Jan. 16,
1887, to Dec. 4, 1891, or an average of near-
ly 8 a year. Ten steamships collided with
derelicts. Only one, the Glenrath, was so
badly damaged that she sank. The number
of derelicts has increased steadily year by
year. There were in 1888 eighty-two of
the unidentified waifs; in 1889, 146; in
1891, 172. In regard to the unidentified
derelicts, the hydrographer writes:
"They include all the reports of vessels
floating bottom up, floating hulks without
masts, and abandoned vessels with masts
standing, indicating the rig, but not estab-
lishing the identity. There are many re-
ports of known derelicts not recognized by
the vessels making the report, but which
were evidently the known derelict be-
cause of the date and position seen. When
several reports of unrecognized vessels are
for the same time and place, it is assumed
to be the same one."

In the list of abandoned vessels there are
many, mostly lumber-laden American
schooners, that have drifted from 1,000 to
more than 5,000 miles. Among these are
the American schooner W. L. White, which
was abandoned on March 13, 1888, the day
after the blizzard. In her cruise of ten
months and ten days she cruised 5,910 miles
and finally drifted on the shore of one of
the Hebrides. The W. L. White, also
a lumber carrier, which was last sighted,
a mere shell, on Dec. 6, 1891, was one year
and nine months drifting. She was aban-
doned off Hatteras on March 31, 1891, with
\$20,000 worth of mahogany under her decks.
She cruised 5,500 miles, mostly in the Sar-
gasso Sea. Some of her cargo drifted
on the shores of the Azores, and was sold
by auction. The schooner Ethel M. Davis
drifted 4,400 miles, the David W. Hunt 4,-
800 miles, and the Fannie E. Woolston,
which is still in fair condition, bothing
the navigators, had, up to Dec. 13, 1892,
cruised 3,460 miles.

A Frenzied Girl's Wild Shot.

A Montreal despatch says:—The details
of what came very nearly being a murder in
broad daylight leaked out to-day, and con-
sequently all the interested parties are
worked up to the fullest pitch of excitement.
A young man living near the corner of St.
Hubert and Dorchester streets, had, it ap-
pears, been paying frequent visits to a pretty
girl living in a house of doubtful repute on
Cadioux street, and everything seemed to
indicate that his affection was reciprocated
a hundred-fold. Yesterday afternoon while
the woman in question was shopping in a
fashionable establishment on St. Lawrence
Main street, she happened to cast her eyes
towards the door, and saw her lover prom-
enading with another person of less ten-
der years. This was too much for the
young lady to bear and with a deep moan
she fell to the floor in a swoon. Restora-
tives were applied and the broken-hearted
girl was sent home in a carriage and al-
though better when her lover called in the
evening, her nerves were worked up to a
dangerous pitch. Regarding to her room,
followed by the young man, she drew a
pistol from a drawer and fired. The ball
missed the object for which it was intended
and smashed a mirror instead. The almost
insane girl was disarmed and has appar-
ently convinced the authorities and her lover
that she was unaware of the weapon being
loaded, as it has been decided to make no
arrests. The French press, however, is
making the most of the unfortunate inci-
dent and it may be that the case may yet
be brought into court.

Perfectly Safe.

Little Girl—"That's the second time
your mamma has called you."
Little Boy (busy playing)—"I know."
Little Girl—"Won't she whip you if you
don't go?"
Little Boy—"No, she's got company and
she'll say: 'He's been real deaf since he
had the measles, poor little fellow.'"

All Alike.

Visitor—"And so you went to the
church to see the wedding? What did you
think of it?"
Little Girl—"I didn't think. I just
looked and talked, an' talked without
thinking, same as everybody else."

Climate is treatment of air, dust, sun in short all persons to be ed as promot from such of air is dry, p dust is dry, p progress of patient is no But excep places where easy to find easy of acc the invalid with inveni way, and of climate may Before st delicate her friends sho question ho the patient quarters. after, to be trade unlia off to rema least s and cheeri But if he care be tak part of it nearly as p evenness of door clima cable to scr pal duties o how to do? It is eno that with s umptive h the condit as favorab them at ma Patients disease are There ha of which h who look h have had s shorn, how The latter number of good in the for some d fad I can r have never seen this t reading. I water-cure live the mo lives. The exercise; v very nutrit exist as to nature the those who demands o ruined by a eaf relief he health accompanied ing round, ways, and the excret most thro Cleanliness helped nat As for the douches, accompanied them as a the hydroly recognize to give a p himself up tonic to the cure-all to be. I ground; p whose cas fell into di cases it is [North Am