Dead Love.

I buried my love at twilight,
One cold, sad winter day;
How I shuddered with wild affright,
In that dim hour so gray!
The wind was howling loudly, the waves were rising proudly,
In the death-hour of that day!

Not one friend was there to aid me,
Or see my last farewell;
How mad my grief had made me,
How wild the tears that fell!
The grave was all so ragged, the sides were rough and jagged—
My tears had I to quell.

"'Tis from cold my love has perished!"
Thought I, and gazed around;
"No home for thee whom I cherished!"
The white snow on the ground;
Icicles marked the fountain, the clouds hung o'er the mountain,
And that was all I found.

Not a leaf was in the forest,
No stone was by the sea,
No earth, that covers the poorest,
To hide my dead from me.
My love uncovered lay, all stiff on the frozen clay;
I groaned that this should be.

The leaves were torn from their dwellings
By the mad rushing wind;
The sea in its hurried swellings
Left not a stone behind.
The snow held all the face of Earth in cold embrace;
For my dead what could I find?

My love! I will watch beside thee,
Till spring comes back again;
Then I'll get green leaves to hide thee,
To cover up my grain!
No dark brown earth for me, nor even stones from the sea,
But buds from the soft spring rain!

Buds! hopes! ye shall never clear
Mine eyes from the tears which start;
Dead love thou art still too dear,
From thee I cannot part.
With sobs and sighs I laid thee in that ne'er closed grave I made thee!
That grave—my own sad heart!

Life's best resolves have vanished,
Like stones beneath the sea!
And my hopes, like leaves, are banished,
Torn with my love from me!
Earth is that peace of mind I nevermore can find,
Since coldness killed thee.

Farm and Garden.

Rye will grow at a low temperature and continue to grow later and start earlier than most other grains.

One acre of ground in lawn and garden is sufficient to maintain the family cow in any village or rural locality.

It is said that Harriet Beecher Stowe gathers on an average 60,000 oranges per year from her little grove in Florida.

Put a few ears of corn into the oven and let them remain until reduced to charcoal. Feed this to the fowls and notice the increased egg production.

As a rule, the nearer the surface the seeds are planted where the soil is reasonably moist, the better chance there is for a quick, steady and vigorous growth.

Hickory and cherry require a growth of thirty years before they are valuable for timber, maple twenty years and beeches fifteen years.

In the Public Garden, Boston, there will be planted this year 500,000 pansies. The first floral display will continue through April, May and June.

The land that is well drained can be worked soon after rains and endures the drought better, while the ground warms earlier in the spring, and permits of more abundant crops and better tillage.

Some fruit raisers keep a book in which they register the age and variety of every tree in their orchard, together with any items in regard to its grafting, productiveness, treatment, etc., which are thought to be desirable.

New oats are not good to feed horse. They relax the bowels, and often if the change from old to new is sudden, the value of the oat ration is almost entirely lost. As they shrink a good deal in drying, the old oats, though nominally dearer, are usually cheaper, as well as better feed, than the new crop.

The cow stable should be kept neat and clean, or the milk cannot be perfectly pure. The air of a filthy stable will taint milk that is drawn in it; and when the air is foul the cows under such lack of care will be more or less dirty, and some of this filth will find its way into the pail.

When horses eat their oats too rapidly the evil may be checked by placing some clean cobble stones in the box. The horse will thus be compelled to pick his oats slowly, masticate them more thoroughly, and they will do him much more good than if hurriedly eaten in the ordinary way.

Lime with a solution of salt and water, and then properly thinned with skim-milk from which all the cream has been taken, makes a permanent whitewash for out-door work, and, it is said, renders the wood incombustible. It is an excellent wash for preserving wood, and for all farm purposes.

The plan of cutting seed potatoes to single eyes and planting each by itself is a good one where the operation is carefully performed, so that imperfect eyes are thrown out. But it is not so novel as is commonly supposed. A correspondent writes that his grandfather cut potatoes in this way a hundred years ago. This indicates that for ordinary careless planting whole potatoes or those cut in larger sizes are best.

Origin of Paraffine Candles.

I cannot help interpolating an anecdote as to how paraffine candles were thought of. The solid wax from tar had been discovered by Reichenbach, but was so rare when I first became professor of chemistry that I was proud in having a quarter of an ounce in a bottle to show my students. One cold day Mr. Young called upon me with some Derbyshire petroleum, and asked me what I thought the solid crystals floating in it could be. I answered that they must be paraffine, and asked whether he could not prepare sufficient for me to make two candles. With these I lighted the desk on the lecture table of the Royal Institution, and pointed out that though the cost of these candles was more than twenty shillings each, yet before long they would become the common candle of the country. This safe prophecy has long since been realized, for paraffine is now manufactured in thousands of tons annually.—*Sir Lyon Playfair.*

The man who hanged himself in Philadelphia with an anvil tied to his feet meant business and no mistake.

The site of Tothill Field prison has been handed over to Cardinal Manning and steps are being taken for the immediate erection thereon of the Roman Catholic Cathedral for London.

THE LADIES' COLUMN.

Seasonable Topics in Regard to the Drawing-Room and Kitchen

NEWEST FASHION NOTES.

Children's Easter Parties.

Apropos of Easter, I read the other day of a charming idea for a children's party given in England by a lady, and called "An Easter Party." The drawing-room and conservatory adjoining were ornamented with bushes and little trees containing a number of birds' nests. Other birds' nests hung from brackets and gas fixtures, or were tucked in the angles or screens and hidden about in any convenient spot not too difficult to secure. Every nest had a card tied to it with the name of the little child for whom its contents were intended, and it was contrived that most of the children should find their own nests. They were told at a certain time in the late afternoon—for this was a sensible children's party and commenced at 5 o'clock—they were to go bird-nesting; and it was delightful to watch them and to hear their exclamations of pleasure at the discovery of the nest which bore the looked-for name. It occurred to me this would be an exceedingly attractive idea for a party for our own little children, not difficult at all to manage, and which would have the great charm of novelty.

Healthy Window Plants.

A lady whose beautiful plants are the delight of her life and the envy of all her acquaintances reveals the following secret of success: The soil is about two-thirds good garden soil and the rest is sand. It is kept light and loose about the roots; they are watered as they appear to need it and not according to any particular rule; but the chief reason for this wonderful growth and bloom is this: "When any of the leaves wither and fall, instead of picking them up and throwing them away, I make little rolls of them and tuck them down in the earth and let them decay, and this is the only fertilizer I have ever used." "This," she added modestly, "seems to be nature's way. And the plants that have the afternoon sun only, grow and rival those that have the morning sun."

Spring Hats That Are Not Taking.

The spring hats that have made their appearance are straws, the crowns of which are generally very high and the brims narrow, and the shades are so striking as to be obtrusive and to many undesirable. Naturally, women will fall back upon bonnets.

To Correct Acidity.

Acidity of the stomach is an expression used to denote the feeling of something tasting sour to the patient, and, in some cases, rising from the stomach into the mouth. The same fault is often likewise indicated by a feeling of heartburn. The remedies most commonly used for its correction are bicarbonate of soda or bicarbonate of potash. Ten grains of either may be taken occasionally in water. Their action will be assisted by a light diet, and the patient should carefully avoid partaking of beer, wine, or too much sugar, pastry, etc.

How to Cook Oatmeal.

No. 1. Take one pint of oatmeal, look it over and pick out any black specks you find, put it in a two-quart dish, add one large teaspoonful of salt and one quart of hot water, place in a steamer, and steam three hours; do not stir it but add more hot water if needed. To be eaten with milk or cream, sweetened and flavored to suit the taste.

No. 2. Take one large tablespoonful of coarse oatmeal, add one and one-half pint of hot water, boil two hours; adding water as it boils away, salt to suit the taste, and add one-half pint of milk.

No. 3. One cup of rather fine oatmeal, three cups of warm water or one-half sweet milk is better, salt to taste, stir together and let the meal swell; butter a shallow tin, pour the batter in, bake until a rich brown color.

No. 4. Mix fine oatmeal in warm water salted to suit the taste; make it still enough to roll out one inch thick; cook on a griddle; cook as soon as you can after it is rolled out, as it will grow brittle if it lies.

Chocolate Pudding.

One quart of milk, four tablespoonfuls of cornstarch dissolved in one cup of milk, to which add two tablespoonfuls of grated chocolate. Boil the remainder of the milk with two-thirds of a cup of sugar, add the cornstarch and chocolate, boil three minutes, add one teaspoonful of salt. To be eaten cold with sugar and cream flavored with vanilla.

Velvet Frame.

Fancy cards and plaques can be made more attractive by making velvet or satin frames for them. Cut the frame of cardboard, cover it with muslin first, so there will be something to sew against. Gather or plait the velvet, leaving a ruffle at the edge an inch wide, then draw it nicely over the cardboard and finish on the back of frame. Another pretty way to preserve cards is to cut the handle off a Japanese umbrella up close to the hinge that holds the umbrella open; hang it as you would a picture, with the outside against the wall, then detach the ribs of the umbrella from the cover and slip the cards underneath, arranging them to please the fancy. When finished it makes a very bright, pretty novelty.

A Few New Fashion Notes.

Pendants are fashionable.

Moliere vests will be the rage.

Hosiery is more pronounced.

Light wraps are of delicate shades.

Scarfs are very much worn by young ladies.

Gloves and handkerchief must match the costume.

Young ladies wear the glove only to the elbow.

Bands of black velvet, for neck and wrist, are becoming.

Gold, steel and silk embroideries will take the lead.

Visite sleeves are not of the same material as the garment.

In shoes and slippers the "Louis Quinze" heel still finds favor.

Gold ruffling is among the latest novelties; it is called the "Unique."

Caronbier, Havana brown, ecru, gray and beige are favorites.

"Velours epingle" and sicilienne combine beautifully.

Pearls are most fashionable worn with black velvet bands.

Very handsome walking suits are made of wool and velvet checks.

Plain uni-colored costumes are also worn.

Newport sashes are laid in folds around the neck and down the front, confined at the waist with a bouquet of flowers.

Butterflies of velvet tinsel, gauze and multi-colored little feathers, lady-apples, acorns, mushrooms and grasses trim the new spring hats

Among the new shapes in hats—th "Baden," "Mignon," "West Point," "Militaire" and "Etelka." The newest in capotes is the "May."

Long ostrich plumes will be worn.

Nuns' veiling comes in very lovely figured patterns; leaves, buds and butterflies scattered far apart.

The cross stitch Irish point lace is the most durable and fashionable for children's wear.

Point Duchess, Point d'Alencon and Languedoc make the most beautiful evening lingerie.

Home! Sweet Home.

Where? When the dear old mother runs from her arm chair with a smile to greet you.

Where the true hearted father clasps you in a warm hearty grasp. Where the bright faces that cluster around you are full of happy remembrances, and every heart throbs in unison with your life and labor.

Where, when the bustles and hurry and strife of living are over, the weary hands and aching heart can lie down a while; lie down and wait a little and look into the far off Celestial City, just beyond the billows that touch our feet. Where some one will miss us when we've crossed to the other shore, and loving eyes will look wistfully through the surges and the mist that lie between them and us, and their love will bear us on almost to the portal where Heavenly messengers wait.

God pity the poor wanderer who can never know the joy of this earthly resting place.

This little glimpse of heaven to the heart so long a stranger to the tender accents which fall from loving lips, or the gentle touch of father's, mother's or sister's hand with the warmest solicitude, smooths our way into the valley of the shadow of death.

Poor stranger! who in a far off land, amid sickness, poverty and want, can only dream of the home he may never reach, uncared for, unloved, alone. Alone save the sweet administering of God's angels, who come to the beggar, the hungry, the sick, the homeless, the outcast of the earth, who take them in all their poverty of body and soul, far within the pearly gates that enclose the "Father's mansions."—*Pretzel's Weekly.*

Creditors' Relief Act of 1880.

It may not be generally known that the Creditors' Relief Act, passed by the Provincial Legislature in 1880, is now in force. At the time of passing the Act it was not known whether or not they were dealing with matters within the province of the Dominion and a clause was inserted to the effect that it would not come into force until so proclaimed by the Lieutenant-Governor. That proclamation has now been issued. It provides that in the issue of writs no priority shall be given. A sheriff may seize on one writ, but all others filed within a month from such seizure shall have an equal claim. At the end of the month the assets are distributed, and anything left over is held for creditors filing writs during the second calendar month. Hitherto, the first creditor who had a seizure made got everything, or enough to satisfy his claims, and the remainder had to go without, or take what was left.

"Style" at a Court Reception.

The bouquets carried in the hand were not of the gigantic size so much noticed last year and a good many were arranged as fans. The best dressed women had carefully matched the flowers on their dresses with those of their bouquets, which gives the finishing touch to a perfect toilet; thus a bouquet of wallflowers accorded with a train of the shade known as "wallflower," and a train trimmed with variegated roses was matched to a nicety by those carried in the hand. It is curious that ladies do not satisfy themselves of the rule of court presentations before the moment arrives, as many were doubtful whether to go with glove off or on, and some were inquiring if the Princess' hand was to be kissed or not, and so on. The authorities seemed to have been very sharp to pounce upon any deviation from the strict regulation as to court attire for gentlemen.—*London World.*

Drawing His Own Life Insurance.

Charles Barrett, of Ashburnham, Mass., now 96 years old, had his life insured for $1,000 in 1846. Having reached the extreme limit of life, according to the table of mortality on which the insurance company does business, the President sent the other day a cheque for the amount of his policy. It is believed to be the only case on record where a man has beaten an insurance company by outliving a life policy.

There is a whole family in jail in Chicago. It is a flourishing city, large in commerce and large in crime.

In view of his veto of the reduction of the marriage license fee, the Baltimore *American* suggests to Gov. McLane, of Maryland, that he might augment the State's revenues by putting a tax on divorces.

A gentleman who has just returned from Washington Territory was asked how he liked the country. "Well, sir," he replied, "every bunch of willows is a mighty forest, every frog pond a sylvan lake, every waterfall a second Minneapolis, every ridge o rocks a gold-mine, every town a count seat, any every man a —— liar.

The veteran warrior Von Moltke is the leader of the prohibitionists in Germany.

THE MARCH OF EDUCATION.—"Yes, indeed," said the High School girl to her brother Jim. "In this affair I obtained the gibbosity on Amy." "You did what?" inquired the boy. "Obtained the gibbosity—the protuberancy, you know." "Is it anything to eat?" was the next question. "Oh, dear, no, you stupid boy—merely a figure of speech—what you call 'got the bulge,' only that is horrid slang."—*Oil City Derrick.*

DOWN TO DEATH.

German Atlantic Liner Wrecked Off Nova Scotia.

LOSS OF OVER ONE HUNDRED SOULS.

The Captain, Five of the Crew and Three Passengers Saved.

A last (Friday) night's Halifax (N.S.) despatch says: The steamer Daniel Steinmann, from Antwerp for this port, is reported sunk off Sambro, about twenty miles from this port. She struck during last night. Nine men only are so far reported to have reached land out of 140 on board.

Intelligence so far from the wreck is very meagre. It is said the captain and five of the crew were the only persons saved. She had ninety passengers and thirty-four of a crew. Twenty of her passengers were to land here, all Germans, and seventy for New York. She is supposed to have struck on the Sisters, off Sambro, last night, and shortly after sank. The mast is now visible from the shore. Intelligence did not reach here until 2 p.m. to-day. Considerable cargo was for here, the balance was for New York. The owners have gone to the scene of the wreck.

The tugs which left here for the scene of the wreck of the steamer near Sambro have returned, being unable to reach the neighborhood owing to the rough sea. Another attempt will be made to reach the wreck in the morning if the weather moderates.

THE HALIFAX PASSENGER LIST.

The Daniel Steinmann was an iron vessel of 1,785 tons, built at Antwerp in 1875, and owned by Steinmann & Ludwig, of that place. She is schooner rigged, has engines of 183 horse power, and five bulkheads. The following were the passengers to be landed here; the New York list was not received by the Halifax agents: Hendre, aged 32; Cornelia, 30; Peter Nella, 11; Adriana, 9; Joanna, 8; Jan, 4; and Ariabravenboer. Also Paulus, 35; Maria, 33; Cornelia, 10; Hildegrunda, 8; Aria, 4½, and Aartkranadonck. Also Martinus Stock, 60, all laborers of Riddeckirk, Holland. Also Sebastian Riedl, 28, of Wolferdorf, Prussia, and George Stickl, 23, of Guntherhof, Prussia. The last two were for Montreal and all the former for Sherbrooke, Que.

CARGO FOR CANADA.

The following is the list of cargo to have been landed at this port: 120 bbls. Portland cement, Chipman Bros; 5 hhds. Geneva, 15 green cases do., 15 do. blue do., order to St. John; 3 cases, library, Gernay & Hamelin, to Montreal; cases of arms, Ambell; 10 casks rolled zinc, 177 ingots speltzer, W. Stairs, Son & Morrow; 3 cases skins, L. Gnaediner & Sons, Montreal; 287 cases window glass, to order, Amherst; 44 packages merchandise, John G. Walker & Co., Montreal; 2 do. Cologne water, G. Lomer, Montreal; 532 cases samples, G. Lewis, Montreal; cases frames, Cobban Manufacturing Company, Toronto; 285 cases window glass, order to St. John; 30 casks rolled zinc, 50 bbls. zinc oxide, James Robertson; 7 casks, J. B. Rolland, Montreal; 30 casks zinc, 14j casks shot, Wood & Leggat, Hamilton; 170 cases window glass, 2 casks zinc, 80 bags silvers and order; 23 casks white lead, Henderson & Pott; 2 cases curils fil, Dairer; 14 casks sheet zinc, order; 3 cases plate glass, Nass, Rhanine & Bros., Montreal; 3,320 cases window glass, order to St. John; 2 casks steel wire, Clark, Kerr & Thomas, St. John; 91 packages merchandise, 1,312 do. steel wire, order, Montreal; 54 cases nails, E. Houiser, Montreal; 10 cases white wine, J. C. Wight; 3 cases hats and felt, S. Scheyer, Montreal; 175 packages window glass, Hobbs, Osborn & Hobbs, London; 1 case polished iron wire, H. Douglass, Montreal.

THE LATEST PARTICULARS.

The very latest information regarding the wrecked steamer Daniel Steinmann is that out of a crew of 39 and the captain and 90 passengers only nine reached shore, the captain, five of the crew and three passengers, who are now on Sambro island, a short distance from the mainland. Owing to the heavy sea that prevailed in the neighborhood of the island it is unlikely that the survivors will be able to reach the mainland till noon to-morrow, or until the sea becomes calmer. No particulars can therefore be learned in regard to the disaster at present.

EFFORTS TO REACH THE WRECK.

The Government steamer Newfield left the city at 3 o'clock this afternoon for the scene of the wreck, but the fog was so thick it was impossible to reach the fatal spot, the captain considering it not safe to launch a surf boat on account of the roughness of the sea, and imprudent to go nearer than five miles to the wreck because of the density of the fog. Another effort will be made by the Newfield to-morrow to reach the spot where the unfortunate vessel was lost. Three steam tugs also endeavored to make their way to the sunken steamer, but were compelled to turn back, being unable to get further than Herring cove, some ten miles from the wrecked ship. A wrecking schooner, with a well-equipped crew of divers, will leave here in the morning for the wreck to raise the remains of the drowned, and whatever portion of the cargo can be saved.

LOCALITY OF THE DISASTER.

A number of reports are in circulation in regard to where the vessel struck, the most plausible being that she sunk on White Horse shoal, within a short distance of Sambro Island. The exceeding roughness of the sea will probably cause the rapid breaking up of the wrecked vessel. The captain of the Steinmann having only been in this port three times, it is not at all probable he was aware of the dangerous coast around Sambro, or of the awful peril he was in until too late to avoid the disaster.

An Unfortunate Steamship Company.

A Boston telegram says: The Daniel Steinmann, which sunk on Thursday night off Halifax, is the fourth steamer of the White Cross Line lost since 1881. The "Ludwig" sailed in 1881 on a voyage to Halifax and was never heard from. She was built by an English company, and named the "Hansa," but was sold to the White Cross Line, the name being changed to "Ludwig." She had made but four trips, three of them to Boston. The Henry Edye was lost in December, 1881. The Plantyn, chartered by this line, sailed from New York on November 11th, 1883, for Antwerp, with fifty-two passengers, and was abandoned at sea on December 6th in a sinking condition, her passengers being taken off by the British brig G. D. T. and landed at Oporto December 26th. The Daniel Steinmann sailed from Antwerp on March 21st for Halifax and New York under command of Capt. Schoonhaver. She passed St. Catherine, in the English Channel, the next day. Her passage from that point to the place where she sank is considered a very remarkably quick one for her. She was built in 1875 by an English company and named the Khedive, but was sold to her present owners, Steinmann & Ludwig, in Antwerp, later in 1875, when her name was changed to Daniel Steinmann.

PLAIN COOKING.

By Juliet Corson, Superintendent of the N. Y. School of Cookery.

Economical Soups.—In cool weather the bones and scraps of any kind of meat, the drippings from roast meat or poultry, and cold gravy, should all be carefully saved to use in soup; the rice and vegetable used with the above named ingredients are almost always in the house and their preparation is very easy.

Cold Gravy Soup.—Peel and cut in small pieces a carrot of medium size, a large white turnip, an onion and a cupful of fresh or canned tomatoes; pick over and wash half a cupful of rice; put all these ingredients into a soup-kettle, with four quarts of cold water, a level tablespoonful of salt, quarter of a saltspoonful of pepper and a pint of any kind of cold gravy, or a cupful of drippings from roast or baked meat; boil the soup slowly for about three hours, keeping it well covered to prevent evaporation; if when it is done it seems too thick add enough boiling water to make it the proper consistency. See that the seasoning is palatable and serve it hot.

Venison-Bone Soup.—Use the bones of a shoulder or haunch of cold roast or baked venison; break them rather small, put them into a soup kettle with four quarts of cold water, one medium-sized carrot, one turnip and one onion peeled, a dozen whole cloves, a level tablespoonful of salt, quarter of a saltspoonful of pepper and a blade of mace, and boil them for four hours; just at the expiration of this time put four level tablespoonsfuls of flour and two of butter into a saucepan over the fire and stir them until they begin to brown; then gradually stir them with the soup, straining it through a fine sieve; when all the soup has been used if it is too thick add enough boiling water to make it of the right consistency, see that it is palatably seasoned and serve it hot.

Beefsteak Soup.—Chop fine a cupful of pieces of cold beefsteak, leaving the bone entire, so that it can easily be removed from the soup; put both meat and bone over the fire in four quarts of cold water, with a level tablespoonful of salt, quarter of a saltspoonful of pepper, half a cupful of rice, picked over and washed in cold water and two cupfuls of tomatoes, either fresh or canned, chopped finely; boil the soup slowly and steadily for two hours; then remove the bone, see that the soup is palatably seasoned, and serve it hot.

A Beautiful Word.

Let those who are fond of the German language meditate on the following word, composed of 37 letters: Staatsschuldenzahlungscassebuchhalter. It means: Accountant of the bureau where the State debts are paid. Now in Germany etiquette demands that every one should be saluted by his title, and State functionaries are very particular in exacting their dues in these matters. I pity the subordinates who are obliged daily to welcome their superior with this frightful conglomeration of inharmonious syllables!—*London Truth*

A special correspondent in Berlin cables that in an interview with Mr. Sargent the latter stated that he declined the Russian mission because of his intense desire to retire into private life, the action of the President and Senate of the United States affording him the long-coveted opportunity of leaving his post with honor.

The destruction of black walnut trees in some parts of the United States has been enormous. Whole forests of valuable trees have been destroyed by farmers ignorant of their value. Of late an English syndicate through American agents have been buying all the black walnut they could get their hands on. In some cases they secured it at a merely nominal price.

The whistling craze is the latest in fashionable circles. In New York there is a colored man who was once owned by Henry A. Wise, but more recently a waiter at Long Branch, who has as many pupils as he can attend to. They are mostly misses ranging from 10 to 16 years. He guarantees whistling, according to his system, to reduce the size of the mouth and give the lips a pouty, kissy appearance. In addition to this the exercise is good for the lungs, developes the chest, and induces cheerfulness.

In one of the Philippine Islands it is customary, when a young man asks the old folks for their daughter, to send her into the woods at sunrise and if the lover finds her before sunset she is his. If not, he forfeits all claim. This gives her a fair chance, and she can use her own judgment about hiding after she gets in the woods.

A Providence, R.I., despatch tells a pathetic story. Wm. Menz, a sailor, was drowned off Seaconsett Point on Monday. His bride of five months has become partially insane over his loss. Late on Friday night, after several hours' steady search, she was found on the wharf of the Provincial Towboat Company, in the service of which her husband met his death, cold and shivering, paying no attention to the heavy rainstorm and the sea running high and breaking about her feet with every rush of water against the wharf. She would cry out, "Will, are you there?" or, "Won't you ever come back to me?" When her friends laid hands on her she begged to be left alone, saying that she saw her husband in the surf and that he had motioned to her to join him.

Farmers of Hastings have been badly victimized by a gang of hay fork operators.

Mr. Horning, a retired farmer, has been elected Librarian of the Brantford Free Library.

Austria has asked England to join her in repressive action against the anarchists.