[illegible]ADING MARKETS

BREADSTUFFS.

[illegible]nto, Oct. 31.—Wheat—Ontario [illegible] red and mixed are quoted at [illegible] 76c, at outside points, with [illegible] white at 76½c, and goose and [illegible] at 70c.

[illegible]—Manitoba—Prices at lake [illegible] are firmer, No. 1 hard 86c to No. 1 northern 83c to 83½c, [illegible] northern 81c to 81½c, and northern 79c.

[illegible]—Ontario — Exporters are [illegible] $3.05 for 90 per cent. pat[illegible] buyers' bags, at outside points. [illegible] for domestic consumption [illegible] to $3.50 outside in car [illegible]

[illegible]—$4.90 to $5 for first [illegible] $4.50 to $4.60 for second [illegible] and $4.40 to $4.50 for [illegible]

[illegible]—Ontario—Bran in car lots [illegible] at $12.50 to $13 at outside [illegible] shorts $16 to $17.50. Mani[illegible] $16 to $17 and shorts [illegible] $19 at Toronto and [illegible]

[illegible] Ontario prices are firmer and [illegible] quotation is 23c at out[illegible] with 2c more at favor[illegible]

[illegible] Some dealers report 50c [illegible] for No. 2, but the gener[illegible] quotation is slightly below this [illegible] 49c for No. 2, 47c for No. [illegible] and 44c for No. 3 at out[illegible]

[illegible] market is firm at 71c to [illegible]

[illegible] market is steady at 64c [illegible] outside points.

[illegible]—There is a fair business [illegible] to 56c at outside points. [illegible] new crop is yet in the [illegible] American old is nominal at [illegible]

Oats—Steady at $1.75 for [illegible] on track here, and $4.50 in [illegible] more for broken lots here [illegible] outside.

[illegible]NTRY PRODUCE.

The market is steady.

[illegible] 22c to 23c
[illegible] 21c to 21½c
[illegible] good to [illegible]
[illegible] 19c to 20½c
[illegible] 17c to 18c
[illegible] to choice 17c to 18c
[illegible] 15c to 16c

[illegible] local prices for job [illegible] at 12½c to 12¾c.

[illegible] stocks are quot[illegible] 70c per bag on track, [illegible] out of store. New [illegible] per bag on track [illegible]

[illegible] turkeys are 16c [illegible] weights are, turkeys [illegible] fat hens 6c to 7c, thin [illegible] 8c to 9c, thin 6c [illegible]

[illegible] to $2 per dozen for [illegible] 8c per pound for [illegible]

[illegible] at $1.75 to $1.[illegible] hand picked, $1.[illegible] prime, and $1.25 to [illegible]

[illegible] about 18c to 20c for [illegible]

[illegible] at $8.50 for No. [illegible] ton in car lots on [illegible] for No. 2.

[illegible] at $6 per ton [illegible]

[illegible] MARKETS.

[illegible] 31—Flour—Firm. [illegible] No. 1 [illegible] 90½c; Winter [illegible] No. 2 [illegible] 2 white, 33½c. Oats [illegible] 2 white, 32½ to 34c; [illegible] to 32½c. Barley [illegible] 45 to 57c. [illegible] 72c. Canal [illegible]

[illegible] MARKET.

[illegible] 31—The run of [illegible] Cattle Market [illegible] heavy. [illegible] was steady, [illegible] are quoted. [illegible] good to medium [illegible] at $3.80 to [illegible] $4.25, and [illegible]

[illegible] lots, $4 to [illegible] to $4; [illegible] common, [illegible] to $3.25, and [illegible]

[illegible] Feeders—Short-keep [illegible] to $3.[illegible] at $3.50 to $3.[illegible] to $3 [illegible] and [illegible] Good stock[illegible] $2.50, rough [illegible] to $3, and bulls [illegible]

[illegible] range of prices [illegible] $25 to $60 each. [illegible] at $2 to [illegible] per pound. [illegible] Prices held [illegible] $4.25 for expert [illegible] $3.50 for bucks and [illegible] dull and easy. [illegible] $6.10 [illegible] a decline of [illegible] selects and [illegible] fats.

[illegible] SOUPS.

[illegible] a strong lemonade, [illegible] cool, served chill[illegible] lemon peel [illegible] in each glass.

[illegible] two parts of red [illegible] currants [illegible] arrow root and [illegible] peel or March[illegible] age a [illegible]

[illegible] sweetened, [illegible] arrow root and [illegible]

[illegible] juice with [illegible] serve with ether [illegible] the cher[illegible]

[illegible] fresh straw[illegible] arrow root and put [illegible] layer of chip[illegible] a cup before [illegible] strawberry. [illegible] of each glass.

[illegible] together [illegible] two cupfuls of [illegible] beaten yolks of six [illegible] rind of one, and the [illegible] a dash of nut[illegible] glass of brandy, and [illegible] whites of the eggs. Line [illegible] with puff paste and fill [illegible] mixture. Bake in a quick [illegible] serve cold.

[illegible]—Make a rich puff [illegible] cut it into pieces six [illegible] in the center of each [illegible] great spoonful of rasp[illegible] or gooseberry jam. [illegible] four corners of the square [illegible] that the fruit may not ooze [illegible] the tart carefully into a [illegible] boiling fat, and fry [illegible] a delicate brown. Drain [illegible] lined with tissue paper,

REGINA FAIRFIELD;

—OR—

A TERRIBLE EXPIATION.

CHAPTER V.

[illegible] approached, [illegible] Wallraven [illegible] with me and spend [illegible] the invita[illegible] surprise and delight [illegible] him to his [illegible] I accepted [illegible] with much [illegible] Regina not [illegible] during the holi[illegible] to accompany Wolf[illegible] Hickory Hall.

[illegible] you with what inter[illegible] highly excited curio[illegible] upon this journey to Virginia, I do not [illegible] expected to find; I only [illegible] old and unknown [illegible] always possessed a [illegible] for me; and here was [illegible] with its own peculiar [illegible] took hold of both affection [illegible]

[illegible] by stage until we [illegible] Washington City. [illegible] at the Indian Queen Hotel, [illegible] Mr. Wallraven's handsome [illegible] carriage with the splendid [illegible] the well-dressed coach[illegible] and mounted outrider.

[illegible] upon the morning succeed[illegible] arrival at Washington City, [illegible] for the valley of Vir[illegible] You know how wild and [illegible] how savage and sublime [illegible] becomes as you approach [illegible] Ridge. We traveled by [illegible] were two days in reach[illegible] pass of the Bear's [illegible]

[illegible] evening of the second [illegible] we began slowly to ascend [illegible]

[illegible] pitch dark. Floating [illegible] black, heavy, and lower[illegible] obscured every ray, even [illegible] It was intensely bit[illegible] down from our right [illegible] seemed to the very [illegible] earth, a vast profound [illegible] darkness, cloud and sha[illegible] the depths of which [illegible] a lurid stream of [illegible] flitting hither and thither [illegible] like a jack-o'-lantern, [illegible] blackness of that ocean of [illegible]

[illegible] our destination, that is [illegible] Hickory Hall," said Wall[illegible] pointing to the elfish light.

[illegible] How, in the name of [illegible] are we to get down [illegible] I, in real anxiety. [illegible] is certainly very dang[illegible] such a night as this, and [illegible] to order the lamps [illegible] This command he accord[illegible] and the carriage was [illegible] the lamps lighted. [illegible] again, and soon turn[illegible] to the right, began to [illegible] into the vale, but before we [illegible] many yards the coach[illegible] the horses, and turn[illegible] said that the lamps only [illegible] matter worse; that the [illegible] and shadows on the down[illegible] precipitous road were de[illegible] and dangerous; and finally [illegible] his opinion that we had [illegible] alight and walk down, which [illegible] did, or, rather, we [illegible] down, while the coachman [illegible] horses slowly and carefully [illegible] An hour's hard toil [illegible] us to the foot of the moun[illegible] where we resumed our seats in [illegible] carriage, and were driven swift[illegible] and the lurid light that mark[illegible] site of Hickory Hall. The [illegible] passed through an arched [illegible] gateway, the light fall[illegible] the fragments of the old [illegible] red sandstone that [illegible] formed the pillars of the [illegible] We stopped immediately be[illegible] broad old-fashioned hall [illegible] to which a flight of broad [illegible] stairs and a portico led.

[illegible] old white-headed negro, with a [illegible] in his hand, came out and [illegible] us at the door, and saluting [illegible] Wallraven as "Master Wolfgang," [illegible] ushered us into one of those wain[illegible] halls so common to the old [illegible] houses throughout the old[illegible] neighborhoods of Virginia. The [illegible] dark and polished oak floor was un[illegible] carpeted, and the vast room was [illegible] lighted up as with a conflagration, [illegible] an immense fire of large and blaz[illegible] hickory logs that roared and [illegible] crackled in the huge chimney. Grim [illegible] portraits frowned from the dark, [illegible] oak paneled walls, and the battle of [illegible] Yorktown raged furiously above the [illegible] chimney-piece. Four or five richly [illegible] carved high-back chairs drew them[illegible] selves haughtily up, repelling all ad[illegible] vances. Nothing looked hearty and [illegible] cheerful but the great and glowing [illegible] fire, that warmed and blazed and [illegible] crackled so gayly as to make [illegible] amends for all.

"Will you go to your room now, or wait till after supper, Fairfield? John, how soon will supper be ready?" asked Wolfgang of me, and of the negro, in a breath.

"In half an hour, sir," replied the old man who had conducted us in.

"In half an hour; well, Fairfield, what say you? Will you go to your own room? or— John?"

"Sir!"

"What chamber have you got ready for Mr. Fairfield?"

"Mrs. Wallraven's room, sir."

"The deuce!"

"Yes, sir. You wrote us that the young gentleman was delicate, and that his room must be comfortable. Now, sir, Mrs. Wallraven's room is the only one as doesn't leak when it rains, and it is coming on to rain, sir."

"Very well. Is there a fire kindled there?"

"Yes, sir."

"Are Mr. Fairfield's trunks carried up?"

"Yes, sir."

"Very well. Fairfield, will you go now to your room to change your dress, or will you remain here until after supper?"

"I will remain here, Wallraven; but I am sadly afraid, my dear fellow, that I have turned some one, some lady, out of her room—that would be dreadful!"

"Some lady! Humph! romancing again. What lady do you fancy you have turned out of her room?"

"Mrs. Wallraven."

"Ah, Mrs. Wallraven, certainly. It was Mrs. Wallraven's chamber; but she was the last occupant, and she has not used it for some time! Be easy, my dear fellow, the room is yours—only I hope it really don't leak."

"John!"

"Sir!"

"Where is my father?"

"In his library, sir."

"Let him know that we have arrived. He expected us tonight."

"Yes, sir."

"Go, then."

The old servant left the room, and soon after the door opened.

A tall and venerable old gentleman, clothed in deep mourning, and with a head of hair as white as the driven snow, appeared. Wolfgang sprang, bounded to meet him. The old man opened his arms, and silently and sadly folded his son to his bosom. Then he came to me, and with a singular blending of sweetness and dignity, welcomed me to his house. He had scarcely done so, when the door once more opened.

I raised my eyes to see one of the most majestic and beautiful women I ever beheld advancing within it. She, like the old gentleman, was dressed in deep mourning, and her fine black hair, glittering in a thousand jetty ripples, was turned in large Madonna loops down her cheeks, carried back, and woven in a large knot behind. She was too tall and too dark for my ideal of feminine beauty, but then her form was so finely rounded, her face so graciously, richly beautiful—a Cleopatra she was, such as we picture the Egyptian Queen for whom a world was lost!

"My daughter, Miss Wallraven," said the old gentleman, as the lady came in, and then: "Constantina, my child, this is Mr. Fairfield, with whom Wolfgang, by his letters, has already made us well acquainted. Welcome him to Hickory Hall."

Miss Wallraven offered me the most beautiful dark hand I ever saw and looked at me with a pair of large, dark, humid eyes, whose languid lustre haunted me many a day and night thereafter, and, in a voice whose tones were at once very low, and very full, round, and melodious, cordially bade me welcome.

In a few moments after this supper was announced, and we went to the table. Such a supper! It was such as only Virginia housekeepers know how to set out.

Yes, the supper was perfect—not so the company. Wolfgang was sombre; the old gentleman's manner grave and courteous; Miss Wallraven's dignified and gracious; all very admirable, but not at all enlivening.

I felt an enthusiastic admiration of Miss Wallraven; but it was precisely the sort of admiration one would feel at suddenly beholding some marvelous masterpiece of nature or of art—some richly, gorgeously beautiful creation, whose very existence seemed a wonder. "Queen of Egypt," "Cleopatra," "Night," "Starlight," all things darkly splendid, grandly beautiful, seemed parallels for her.

After supper we returned to the old wainscoted hall; more logs were thrown on the blazing fire, and we gathered around it. The evening passed pleasantly, with conversation, music, etc. At eleven o'clock we separated for the night, and Wolfgang himself attended me to my room. It was in the second story. In keeping with all the house it was an old-fashioned apartment, the two principal features being a large tent bedstead hung with dark-green damask, and a wide fireplace, in which burned and glowed that inevitable country blessing, a good wood fire.

"I will repeat your question. 'How do you like my sister, Fairfield?'"

"Yes! that was friendly—was it not? You never mentioned your sister to me before; never prepared a poor fellow for the danger that lay before him—a regular ambuscade!"

I repented this flippant speech in a moment, when I saw how seriously Wolfgang took it.

"I am no egotist; I never was. I do not talk of myself and my family; I never did," he replied.

"Pooh! You mean to accuse me of egotism, because I have talked to you so much about my sister. Well, it is true I thought Regina the very chef d'œuvre of nature until I saw Miss Wallraven! She has astonished me! She has taken away my breath with admiration! with wonder! Can beauty like that exist anywhere else than in the ideal world of poets and artists? Can such beauty really live and move, and have its being in the actual world? be sensible to sight and touch?"

Wallraven looked really offended.

"Come!" said he, "Constantia never set up for good looks that ever I heard; most certainly she has no pretensions to beauty; and, as to rivaling Miss Fairfield in that respect—pshaw! Fairfield, Constantia is no subject for jest, let me tell you! When I asked you how you liked my sister, I meant how did you like her as a pretty good girl, altogether?"

"And I tell you that she takes my breath away with her unparalleled, her wonderful beauty!"

"I marvel if you are crazy, or sarcastic!"

"I am in earnest—deeply in earnest——"

"When you say Constantia is good looking?"

"When I say she is magnificently beautiful!"

"Heaven mend your taste! Why, she is too tall, too large, too dark!"

"So was that wonderous Queen of Egypt, for whom the demi-god, Marc Antony, lost the world!"

"Hum! Go to bed, Fairfield!"

"She is the only Cleopatra I ever saw, or dreamed of!"

"You have been reading poetry. Good-night, Fairfield! Daylight, breakfast, and a fox-hunt to-morrow, will set you right! Get to sleep as soon as you can."

He left me, evidently sincere in his natural brotherly blindness to his sister's superb style of beauty.

I was in fact dreadfully wearied out, and, as soon as he had left me, I threw off my clothes, blew out the candle, and jumped into bed.

I could not sleep.

The blazing hickory fire in the fireplace illuminated the whole room with a dazzling brilliancy that would have left sleep out of the question, even if a female face, beautiful as a houri, had not gazed mournfully at me from the wall opposite the blazing fire. It was Constantia's dark face, with less of dignity and more of love, more of sorrow, more of religion, in its expression. "The eyes were shadowy, full of thought and prayer." It was a Madonna countenance, and the longer I looked at it, the more I adored it. Yes! it was not a face to be passed over with mere admiration, however ardent that admiration might be—it was a face to be adored; and as I gazed upon its heavenly loveliness, something like religious devotion moved in my bosom and almost impelled me to kneel before that image of divine beauty, love, and sorrow. I fell asleep at last, with my imagination full of that celestial countenance and my soul full of prayer.

Suddenly I awoke with a start! It seemed to me that I had been aroused from slumber as by the shock of a galvanic battery. I trembled even after I was awake as with a vague terror, of which I should have felt ashamed had I not ascribed it to a hot supper and the nightmare. I looked around the room and upon the beautiful picture. The fire was burning down low, and the flame flashed up and down upon the opposite portrait, giving a convulsive emotion to the features, as of sobbing. I looked at the sorrowful, sobbing face with a feeling of deep pity, as though it had been the living sufferer that it seemed. There was such an indescribable look of life, love, anguish, on the beautiful features. I felt a dreamy, mysterious, but intense desire to wipe away the tears from that pictured face. It was a good while before I could get to sleep. That beautiful countenance, silently convulsed in the firelight, fascinated me. If I determinedly closed my eyes, they would fly open again, and fix upon the pictured sufferer. Nay, even when my eyes were closed, the lovely face was still present to my mind, and it seemed to me to be heartless to go to sleep with such an image of beauty, love, and sorrow before me. I was too imaginative. Well! the time, place, and circumstances made me so.

At last I fell asleep indeed; but through my dreams still slowly moved the image on the wall—beautiful, good, loving, suffering, as I felt her to have been; and with her moved another being—a perfect spectre, that might have been the contrast—an old, decrepit, livid hag, with a sort of Death on the Pale Horse—malign countenance and gibbering laugh, whose look chilled and whose touch froze my blood with horror. Suddenly a noise, a fall, a smothered cry, awoke me, and, starting up in my bed, I saw in the red firelight, between the chimney and the side of my bed, the very hag of my dream, livid! malignant! gibbering! struggling violently against Wolfgang Wallraven, who, himself an embodied typhon, with a wild, angry blaze in his light-gray eyes, held her.

(To be Continued.)

$225,000 FOR A TABLE.

The Vienna collectors have been much engaged over the price realized for a famous writing-table which once belonged to Napoleon, and was given by him to Prince Clement Lothar Metternich, the Austrian Imperial Chancellor. The latter wished it to be a family heirloom, but the Austrian law does not permit of fresh entails, so it had to be sold, and was knocked down to a well-known French amateur for $225,000. The table is a beautiful one of rosewood encrusted with gold, and was originally made for Louis XIV., who gave it as a present to the Duc de Choiseul.

REMARKABLE RAILWAY.

An uphill railway, perhaps the most remarkable in the world, is the Oroyo, in Peru. It runs from Callao to the goldfields of Cerro de Pasco. From Callao it ascends the narrow valley of the Rimac, rising nearly 5,000 feet in the first fifty-six miles. Thence it goes through the intricate gorges of the sierras till it tunnels the Andes at an altitude of 15,645 feet, the highest point in the world where a piston rod is moved by steam. The wonder is increased by remembering that this elevation is reached in seventy-eight miles.

UNIQUE LIGHTHOUSE.

The most extraordinary of all British lighthouses is to be found on Arnish Rock, Stornoway Bay—a rock which is separated from the Island of Lewis by a channel over 500 feet wide. On this rock a conical beacon is erected, and on its summit a lantern is fixed, from which, night after night, shines a light which is seen by the fishermen far and wide. The way in which this lighthouse is illuminated is this. On the Island of Lewis is a lighthouse, and from a window in the tower a stream of light is projected on to a mirror in the lantern on the summit of Arnish rock.

SO IT DOES.

A professor while lecturing to his class on the subject of "Tornadoes" told the scholars that in the West were dug in the earth tornado cellars, where the people run to shield themselves from an approaching tornado. One young lad in the class stood up to ask the question:

"And where do you go if you could find no cellar?"

The professor looked at him curiously, and replied:

"That all depends on how good a boy you are."

"NEVER NO MORE."

"Mercy! Don't you look under the bed before you retire?"

"No, I used to, but I got a shock one night that made me quit it."

"Co-oc-oo! Did you see a—"

"I saw a mouse!"

The Farm

FATTENING TURKEYS.

The supply of turkeys of good quality is never equal to the demand and the price is always high. Many birds offered for sale are of inferior quality and a large proportion found in the Christmas markets make a showing very discreditable to the grower. There is in such, too great a percentage of bone and offal to meat and this latter has usually been hardened by the excessive exercise the birds have usually taken to get their own living.

To determine the advisability of feeding in confinement to improve the quality and quantity of meat and to determine the cost and profit, a feeding test of a month's duration before Christmas was made with six young, but practically mature, rather small Bronze turkeys raised under ordinary farm conditions. When purchased they weighed 65½ pounds, and cost 13 cents a pound or $8.50. Next day they weighed 64.1 pounds and the day after 67.4. The average of these latter weighings, 65.7 pounds is taken as the starting basis.

During the test the birds were kept in a pen 10x10 feet in the general poultry house. They were never let out. The pen has an open front with a curtain door of factory cotton. The roosting pen, boarded up on three sides is provided with a curtain door to drop on cold nights, but was never closed. All but two birds had good health throughout. These two were part of the time ailing, but this was enough to reduce their gain in weight.

The feed and management was as follows: In the morning whole wheat was scattered in a little straw on the floor; at noon corn was given; at night a mash feed: Skimmed milk was always before them. No other animal food was given. Their green food consisted of all the sugar beets and lucerne leaves they would eat. Grit was also supplied in abundance. During the first eight days the mash consisted of two parts bran and shorts and one-fourth part ground wheat mixed with water. No mash was given for the next eight days. For the remainder of the test one-fourth part of oats was added to the above recipe. During the first three weeks (twice as much whole wheat was fed as corn and during the last week about equal amounts of each. During the first two weeks a little beef scrap was also fed. The total cost of food was $1.01 or about 17 cents per fowl. This figure was slightly modified, however, by the sale during the last week of one of the birds.

In three weeks the six birds had gained 13.3 pounds. This added to the gains made by the remaining five birds during the last week made a total gain of 16.4. Of this 13.2 pounds was made by four of the birds, the other two making up the balance. The cost of each pound of gain was 6.2 cents. When sold the birds weighed 82 pounds and after dressing 76.2 pounds, a loss of about 7 per cent. The dressing consisted of bleeding and plucking the feathers. When dressed the price realized was 17½ cents a pound, or $13.05 for the lot. This is $4.55 more than the price paid for them. Deducting the cost of food there is left a profit of $3.54 on the original investment of $8.50. Those who ate the birds declared they had never eaten turkeys of better quality. The experiment therefore shows that young turkeys may be taken from the farm and fed in small pens with the great probability of increased weight, heightened quality and good profit.

TOP-DRESSING FOR WHEAT.

Shall we top-dress or plow under manure for wheat, is a question of special interest at this season of the year, writes Mr. S. B. Hartman. There are arguments in favor of each method, but my experience leads me to believe that if the manure is well rotted, top-dressing and harrowing in well is preferable, especially if the field is to be seeded.

There is little danger of losing a good catch of clover on top-dressed land. The manure also seems to be available for the immediate use of the plant. It takes the lead of that sowed on soil with manure plowed under, and keeps it.

The advocates of the plow-under method claim that manure on the surface will lose its strength and that the roots will reach it anyway if plowed under. Careful experiments have shown that manure spread upon plowed soil as soon as hauled will lose little of its fertilizing value into the air, but that it is practically all absorbed by the soil. True, the roots of wheat extend to quite a depth below the surface and would no doubt get much of the fertility. I can indorse the plow-under method for corn, but careful observation of both methods leads me to believe that top-dressing is preferable for wheat and clover.

SELLING DAIRY PRODUCTS.

The comparative profits of selling dairy products as milk, cream or butter have been carefully figured out. It is found that cream is one of the most profitable forms of sale since twenty per cent. cream can be sold at fifty cents a gallon, and even at this low price return 22½ cents per pound for the butter in the milk besides leaving the skim-milk for the use on the farm. Of course cream can usually be sold for more than fifty cents per gallon. It also appears that milk shipping is ordinarily more profitable than butter making. Thus, twelve cents per gallon for 3½ per cent. milk is equal to 23½ cents per pound for the butter, while at fifteen cents per gallon for 3½ per cent. milk the butter is sold at 32½ cents per pound. In selling cream at seventy cents per gallon the price obtained is equal to thirty-three cents for the butter, but creameries never pay this amount for butter and no home-made butter brings any such price, except for a very few gilt-edge makes.

CRIMSON CLOVER FOR SHEEP.

Crimson clover, either green or cured into hay, makes an excellent forage for sheep. It is rich in the elements which go to form flesh, milk and wool. For the best quality of hay it should be cut when in early bloom. If cut late the leaves are more apt to fall off and the hairs on the heads become hardened into stiff spines, which are sometimes dangerous, though more so with horses than with ruminants.

WHERE THE CROWN LOST

AND THE NATION GOT A BIG BARGAIN.

British Sovereigns Got Short End in Sacrificing Hereditary Revenues.

When Queen Victoria agreed to place the hereditary revenues of the Crown at the disposal of the nation, her Majesty made a bad bargain for the Royal Family. King Edward did the same thing when he came to the Throne, accepting a clear yearly sum of £470,000. At the present moment the nation is making a profit on the bargain. It amounted to £22,500 last year, and is increasing very rapidly.

Among the property thus assigned to the nation were considerable portions of the west end, including much of Pall Mall and St. James's. Rents have risen greatly there in recent years, and as the leases fall in the Commissioners of Woods and Forests will naturally raise their demands. They are doing so with great success now. An instance is the Carlton Hotel, for which the ground rent was only £763 per annum, but which is now £4,200—an enormous increase.

WHAT ONE CLUB PAYS.

Among other recent changes in leases may be mentioned that of the Junior United Service Club in Charles street, which is set for sixty years from January 5, 1903, at a rental of £2,500. The estimated annual value is £4,360, but for the new lease a fine of £10,000 was paid. The rent reserved in the last leases was £100. The club effected an exchange with the Crown, buying a piece of land with buildings on it, which form part of the club. Two messuages, Nos. 3 and 5, Glasshouse street, were formerly rented at £80 per annum. They have now been let for sixteen years at £225. Two other places in Glasshouse street, forming the back of the Cafe Royal, which were rented at £10, are relet on a forty-one years' lease at £230.

HIGHER RENTS PREVALENT.

In Jermyn street Nos. 70, 71 and 72, and 21, 22, 23 and 24, Bury street have been leased anew for eighty years from 1902 at £500 for the first year and £1,000 per annum for the rest of the term. The former rents were £379. Where the Crown is developing its property in Kensington a piece of land held with No. 15a, Kensington Palace gardens, was rented at £3 13s., but is now £18 15s.

Sir Henry Seymour King, M. P., is the lease of 9 and 10, Pall-mall and 17, Waterloo-place for eighty years from 1902, and the premises form the well-known bank. The rent under the last lease was £578. Under the new it is £800 for the first two years and £1,525 during the residue of the term. Denman and Co., Limited, for 19 and 20, Piccadilly now pay £950 as compared with £344 under an earlier lease. The rent of 81, Portland-place has advanced from £5 to £125, and the fine paid for the lease was £900.

FEATHERS ON HIRE.

Ostrich plumes are as much of a necessity to the London coster girl on her outings as are the pearl buttons to her masculine companion, and the big trimmed hats with their drooping feathers are familiar in all gatherings of this class. Many of the girls cannot afford to keep their money tied up in useless plumes, and there thrives a brisk industry in the hiring of these feathers. The loan of a single plume for a day costs but 25 cents, or for $1 a gorgeous trio may be had for an outing, to be returned promptly the next morning. Weather conditions determine the terms somewhat, since a wet or foggy day will take the curl out of the feathers and make recurling necessary, for which "'Arriet" has to pay an extra 25 cents. On a Bank Holiday some shops rent out several hundred plumes, while on other occasions there is a steady trade with young women who wish to adorn themselves for an outing.

JAPAN'S POPULATION.

Japan has an area actually 27,000 square miles greater than the British Isles and 5,600,000 more inhabitants; in other words, the population of Japan is 47,800,000, while that of Great Britain and Ireland is but 42,000,000. Japan's population exceeds that of France by nearly 9,000,000, of Italy by 15,000,000, and of Austro-Hungary by 500,000. Outside of Asia there are but three countries in all the world with greater populations than Japan—Russia, the United States and Germany.

The Home

NUT RECIPES.

Nut Sandwiches.—Chop the nuts fine, making a mixture of one-half almonds, one-quarter English walnuts, and the remainder hickory nuts; butter the bread; slice, put on it a thin layer of the chopped nuts, a dust of salt, sprinkle of grated cheese and cover with another slice.

Nut Salad.—Crack, pick kernels, and chop enough mixed nuts to have a cupful of kernels; chop fine one stock of celery (using only the white part, saving the ends, with leaves, for garnishing); sprinkle some celery salt, and mix all with three or four tablespoonfuls of prepared nut dressing or mayonnaise, or a slaw dressing. This can be served on salad or lettuce leaves, a small quantity being put on each leaf, or it may be garnished with the ends of the celery stock upright in the salad bowl. The quantities given make sufficient for six persons.

Chestnuts and Oysters.—Make thick batter with the yolks of two eggs, two tablespoonsful of cream, a spoonful of spinach juice, a little grated nutmeg; peel off half a lemon minced fine, a little parsley minced, and a little flour; dip the oysters into this, one at a time, then cover with bread and fry quickly a light brown and set where they will keep hot. Have ready as many Paragon chestnuts as oysters, shelled and blanched; rub a piece of butter over bottom of saucepan and dredge with flour; put in the liquor drained from the oysters, a blade of mace, and a cup of white wine; add the chestnuts and let them boil tender; thicken with the yolks of two eggs beaten with four spoonsful of milk; when it boils up quick pour it over the oysters and serve.

Baked Chestnuts.—Shell and blanch one quart of Paragon chestnuts; boil fifteen minutes; add a teaspoonful of salt, and boil five to ten minutes longer, or until they can be pierced with a fork. Remove from pan, drain and cover with cream, sauce or drawn butter.

TWO WHOLESOME SALADS.

The French do not consider that they have dined without a salad, while the Spaniards and Italians go a step farther, their national breakfast being composed of a salad with bread and coffee. We Canadians are fast realizing the wisdom of the custom of serving salads. The so-called salad greens are very valuable for the potash salts they contain, and for their cooling properties, while the dressing served with them is usually of high food value.

There are two delicious ways of serving cabbage in salad form. The first is celery and cabbage salad. Remove the outside leaves from a small, solid white cabbage, and cut off the stalk close to the leaves. Cut out the center, and shred fine, using a sharp knife. Let stand one hour in very cold water. Drain, and wring in cheese cloth to make as dry as possible. Mix with an equal quantity of celery cut in small pieces, and moisten with French dressing. Refill the cabbage shell with the mixture, place on a plate covered with a folded napkin, and garnish with celery tips and parsley.

Celery and cream cheese salad is very easily prepared. Wash a 10-cent cream cheese, and work until smooth. Mix with one-half cupful of finely-chopped celery, season with salt, and make into balls. Put half of an English walnut shell on each side of the balls, and press slightly. Remove the balls from the shells, and arrange on lettuce leaves. Pour over a French dressing, sprinkle with paprika and garnish with radishes cut to represent either tulips or chrysanthemums.

SEASONABLE SUGGESTIONS.

Roasted Oysters—One pint of oysters, one pint of milk, one tablespoonful of butter, one tablespoonful of flour, and toasted bread. Salt and pepper, melt the butter, stir in the flour; when smooth add the milk, season to taste, and let it come to a boil. Bake the oysters in their own liquor until the edges curl, cut the toast in pieces about one inch wide and two long. Put one or two oysters on each piece and pour the milk gravy over all on the platter.

Potato Nests.—Select several medium large round potatoes, wash and scrub the potatoes clean. Lay on a pan, bake in the oven. When well done cut a piece from the top and remove the inside, being careful not to break through a potato masher, season it with salt, white pepper, and butter. Add some hot cream and enough egg yolks to bind the mass. Slide a small plain ornamenting tube the size of a straw into the sack, put in the mixture and proceed to line the shells to resemble a bird's nest. Bake for five minutes in a hot oven. Fill with small meat entrees. Garnish with sprigs of fried parsley and serve.

Green Peas in Cream.—Simmer boiled green peas for ten minutes in sweet cream, season with butter, salt, and a little white pepper. Serve in a deep vegetable dish. If they are off in flavor a little sugar will improve them.

USEFUL HINTS.

Save all your egg shells and when you want to clean preserve jars or vinegar bottles crush the egg shells into fine pieces, put them into the bottles or jars with clean, soapy water and shake well. They will not scratch the finest glass.

Chloride of lime and water will remove ink stains from silver if well rubbed on the stains and then washed off at once, the silver being then polished as ordinarily. The solution for the purpose is four ounces of chloride of lime to one and a half pints of water. This may be bottled and kept ready for use.

To keep silver bright without the continual application of powders, dissolve a small handful of borax in a pan of hot water with a little soap. Put the silver into this and let it stand for several hours. Pour off the suds, rinse the articles in clear water, dry with a soft cloth, and then polish with a leather. This is a quick method of plate cleaning and a very effective one.

Canning fruit without sugar has come to be quite the approved method and those who have tried it insist that fruit so canned tastes as it did when perfectly fresh. The process is simple. Prepare the fruit in the usual manner, place in porcelain-lined preserving kettles or enamel dishpans kept for the purpose and put over it enough cold water to cover. Heat the fruit scalding hot and then fill jars as full as possible, pouring in juice quite up to the brim. Seal tightly, using all precautions to insure a perfectly air-tight jar.

To clean hair brushes never use either hot water or soap, as both discolor the bristles and loosen them from the backs. Dissolve soda or borax in hot water and let it get almost cold, when it will be just right for use. Dip the bristles in and out of the water till clean, taking care not to wet the backs of the brushes, or their polish will be spoiled; then rinse in clear, cold water, shake as dry as possible, and stand in the air till perfectly dry, when the bristles will be as firm and stiff as when new. Never put a brush near the fire or in the sun to dry, for this will soon spoil the color of the bristles.

Brooms—That are c[illegible] with [illegible] hair, and threads cannot do e[illegible] service. They should be [illegible] if you wish them to [illegible] Keep a pailful of warm suds in the sink every sweeping day, and [illegible] the broom [illegible] it to the sink, dip it up and down in the pail, shake well, and continue sweeping. Then, when all is swept, wash it once more before [illegible] away. Not only will the broom last longer, [illegible] splinters, but the carpet will look brighter. Many use a [illegible] salt [illegible] the color, [illegible] dampness. Do not sweep [illegible] side of the room at [illegible] uneven and [illegible] sweepers should be [illegible] and threads before [illegible] and as the head [illegible] be lowered a little. [illegible]

Too few house[illegible] butter pans [illegible] way. A [illegible] and a much [illegible] the better [illegible] brush will [illegible] one of the [illegible] there is then not [illegible] the bristles [illegible] much longer. [illegible] ing the brush, [illegible] cold water. [illegible] the pans [illegible] in your [illegible] By [illegible] parts of [illegible] done when [illegible] fingers should [illegible] through wash the [illegible] in boiling water.

LIFESAVING CLOTHES.

A London tailor has made a new lifesaving coat, [illegible] with which it [illegible] son [illegible] upright position [illegible] the water, even [illegible] knowledge of swimming. [illegible] recently in [illegible] The coat, [illegible] air belt which [illegible] tube. The tailors are [illegible] two brass wings [illegible] to the back of the [illegible] wearer moves [illegible] these wings open and [illegible] only propel the wearer [illegible] oars, but enable him to [illegible] upright position from [illegible] ward. A practical demonstration of the utility of the invention [illegible] evidently undertaken by the [illegible] and its efficiency and [illegible] qualities clearly shown, even when moving against the tide.

CHINA'S RESOURCES.

According to [illegible] on the swarming population of China [illegible] failed to appreciate one of the great[illegible]est sources of wealth in that country, namely, its vast areas of [illegible] and mountain land [illegible] for graz[illegible]ing cattle, sheep and horses. [illegible] use the trees for lumber and [illegible] brushwood for fuel, apparently without thinking of the [illegible] ages which the luxuriant [illegible] grass would supply. It is [illegible] that this may be due in part to the prohibition of meat eating [illegible] ha, but at present almost all [illegible] of Chinese eat meat when they can get it. On the other [illegible] eries of all kinds have been [illegible] developed in China.

WORLD'S GREAT TUNNELS.

New York Rapid Transit, [illegible] miles; Metropolitan [illegible] London, 13 [illegible] St. Gothard, Switz[illegible]erland, 9¼ miles; Paris [illegible] 8½ miles; Mont Cenis [illegible] 7½ miles; Baltimore & Ohio Rail[illegible]road, 7 miles; Arlberg, [illegible] 6 miles; "Tuppenny Tube," [illegible] 5½ miles; Hoosac, Massachusetts, 4¾ miles; Berlin Underground, 3½ miles; Liverpool & Birkenhead, 3½ miles; Boston Subway, 2½ miles.

INCREASE IN POST-CARDS.

Five years ago the [illegible] of post-cards delivered in the United Kingdom was about 300 [illegible] last year it was 750,000,000, and if the recent rate of increase is maintained, the total for this year may reach 900,000,000.

"IF YOU HAVE ANYTHING TO SAY, SAY IT TO BOTH OF US, SEE!"