that she was insulted, and
s in the first instance merely
remark resulted in there be-
ncancy in the German Em-
the Neva
y profession a doctor and a
in skin diseases, M. Clem-
as a statesman, has been ac-
demolishing rather than
He has certainly helped to
German intrigue in Paris.
could perhaps scarcely count
ber of opponents he has on-
to demolish on the field of
On one such occasion, M.
eau, then on the wise side of
eel swords with another pub-
who was both young and ac-
ord in hand, it is related
pursued his opponent to the
he held, a distance of about
mile, but then, tired of run-
r his nimble foe any more,
an shouldered his sword like
g stick, and stepped back to
t of departure to await the
's return—"an unprecedent-
rmance," remarks the chron-

S AND RHINOCEROUS.

n Exciting Adventure in
he Wilds of Africa.

said by some renowned
n to be both cowardly and,
at times, insignificant-
a sort of inferior cat. Mrs.
n in particular in Blackwood's
s that of the many
has met, expectedly and
ed the epithet cowardly
she should consider ap-
in describing them. During
ge in Africa Mrs. Hinde
ified at a station sev-
from the nearest link
the world, and on one
through this abso-
unexplored region she had a
and curious adventure.
had been going for about half
n I were well away from
when I noticed that my
exceedingly restless. Looks
for my cause, I saw that
s was following

n we were being fol-
ed them not to run,
ld inevitably bring the
to a halt, and turning
ckle, hoped that we
ained course put

room, was walking
the sundancers behind,
ng briskly for about five
when on looking back I
sundancers running
as they could go. No
ve brought them
e I, panic-stricken,
bear. My sais
alone on the middle
with a good hour
at least half a doz-
and our only
was my white im-

uickly a fast run-
to catch hold of
ily hoping the
the sun-dancers to
good fast gallop.
one eye on our-
of the lions,
Rein my sais
and staggering much back
under which a
rilderness had

ine for us all,
the circum-
was quite super-
however, he
ed of the lions,
ce of the party,
to them. Whe-
ll of a surprise
ss to us I cannot
But
ping till w
omp.
much disturbed
unexpected arrival,
I had started
sent out to
portly reached

LIFE.

t of air in
f sleep in
water in a
ood at vary-
on other cir-

LEAGE.

in "Merrie
Leicestershire,
of laboring
of 1,000 yards,
h they have
merely eight
ears.

TICE.

that divorce

decided that
the severest
ed he put
to continue

waits for some
his eyes fixed

HANGE.

frost, that war turn. I'll give
with the dove and olive

# REGINA FAIRFIELD;

—OR—

## A TERRIBLE EXPIATION.

CHAPTER VII.—(Continued).

Yes, I do; but I see also that
makes Regina sternly un-
promising, terribly intolerant of
little social and conventional
ugliness and falsehoods of others."
The effect of my words upon him
as fearful as unexpected. He
ched suddenly, dropped into a
and glared luridly from under
shade of his long, black lashes
me, as if I had willfully and
only outraged him.

I was about done with surprise at
centric motion of Wallraven;
fate, or something, impelled me
to go on.

"What is neither always
nable nor Christian, her high-
ed sense of honor is morbid, even
mania. Deception, no matter
well, how logically defended,
no tolerance with her. It
would disgust her in a mere ac-
quaintance; it would alienate her
from a friend; and in one who
soon presumptively, it would kill
maiden her. I know and feel it.
is this that has terrified me for
sister. It is this that makes me
sadder when I recall the fearful
words, 'Pride goeth before a fall,
haughty temper before de-
ction!'" I suddenly felt a
grasp upon my shoulder, and
hoarse, inaudible words:

"For God's sake, hush!" and Wall-
rushed out of the room.

"I have something to say to you,
Ferdinand," said my sister Re-
laying her fair hand affection-
on my shoulder, and sinking
into a chair by my side.

She looked so fair, so proud, so
, yet—so charmingly embar-

"Why, how beautiful you are, Re-
Queen Bianchet Fair one
golden locks!" exclaimed I, in
involuntary admiration and fond-
And she was!—dazzling beauti-
She had arisen, restored by
long morning sleep, refreshed by
cold bath, and dressed for din-
She wore a very light blue
with delicate lace falls to the short
ves, and low corsage. Her silken
golden hair was rolled back
her snowy forehead and tem-
in shining bandeaus, and wove
large knot behind. She had
in and sank down by me
lightly, gracefully, as a sun-
ame cloud, a vision of ce-
beauty!

"I have something to say to you,
Ferdinand," she repeated, with-
deigning to notice by admira-

"Listen, dear Regina," said I,
coldly.

"Brother, I am engaged to be mar-
to Wolfgang Wallraven."

I started, to my feet, throwing off
hand by my violence, and ex-
claiming, vehemently:

"No!"

"Are you surprised?" she serenely
inquired.

"No, Regina! No!" I exclaimed,
mechanically, without replying to
her last observation.

"Yes, then, if I must repeat my
last declaration."

"No, it is not! It must not! It
shall not be so."

"Why," she asked, calmly, with
scarcely a perceptible inflection of
surprise and contempt in her tone.

"You must not—shall not—cannot
marry Wallraven!"

"Will you endeavor to make your-
self intelligible, Ferdinand?" she de-
manded coldly.

"Wallraven cannot in honor marry
you, and he knows it!"

Her snowy brow grew purple; she
drew her proud chest haughtily up,
and was preparing silently to leave
the room, when I laid my hand up-
on her with an imploring gesture,
she rising, went and turned the key
in the door, sat down by her side,
and beseeching her by our fraternal
love to listen to me with some lit-
tle toleration, I began, and gave her
a minute, detailed account of my
whole confidential connection with
Wallraven, commencing from our
early school days, passing through
our life at the preparatory school,
through our college friendship, in-
cluding our joint visit to Willow
Hill, with the extraordinary scene in
his chamber, and, lastly, my recent
visit to Hickory Hall, with the
fearful occurrence in my chamber
in the dead of the first night of my
arrival. I ended with imploring my
sister, as she valued her happiness,
not to risk it by a marriage with
him. For any other good purpose
than that of doing my own duty and
exonerating my own conscience, I
might just as well have been silent.
She heard me through, though,
as my story progressed, I saw her
head and curl, with a slowly-
increasing contempt; and when I fin-
ished she arose with flashing eyes,
and answered me, with a blasting,
withering scorn, anger, and defi-
ance, accusing me of degrading sus-
picion. On the right hand of the chim-
ney, you will find Sir Walter
Scott's complete works. Select from
them his volume on 'Demonology,'
and read it with attention. I think
it will do you good," said he, with
a cutting, deliberate manner.

What I was about to say to you,
Regina, was this: I felt it to be
my duty to my sister to inform her
fully all I know of your history as
well as to hint to her all I sus-
pect."

And I looked, expecting him to explode. He was quiet as a
lamb—still untouched.

"Proceed—degrading to myself and
no one else—of treachery to my
friend—of—of I know not what be-
sides, and expressing, with an air
of an empress, her highest trust in
Wolfgang Wallraven's unimpeachable
purity and honor. In short, she re-
plied to me as any other haughty,
high-spirited woman would reply to
aspersions so cast upon the man she
deigned to accept.

I attempted a rejoinder, but re-
suming her sovereign self-possession,
with a gesture full of high com-
mand, she silently indicated her will
to leave the room, and I went to
the door, unlocked and held it open
while she swept majestically
through.

CHAPTER VIII.

I felt myself relieved of a most dis-
agreeable duty, which had been
pressing upon me for some time,
though certainly placed in a very
unpleasant position. Loving Wolf-
gang and Regina almost with equal
affection, and loving none others in
the world but them, I wished their
happiness above all things. Could
their union have seemed likely to
secure their felicity, I should have
desired it more than any other
event. But, from all I had seen and
heard, I feared that it would end
in misery to both; therefore I
sought to serve them best by at-
tempting to break it off, and I had
attained no better end than to deep-
ly offend both my friend and sister.
One lesson I learned, that it is use-
less and absurd to interfere between
lovers who really love each other. I
determined, however, to tell Wolf-
gang all I had said to Regina. I
could not conceal this from him, for
I could not have anything approxi-
mating toward a treachery upon my
conscience.

The dinner-bell rang in the midst
of my painful cogitations, and me-
chanically, as a matter of habit, I
sauntered down into the dining-
room and took my seat at the table.

Soon the door opened, and Wall-
raven entered with Regina on his
arm, and they took their places,
which were first and second above
mine, Regina sitting between me and
Wolfgang.

By nothing on Regina's fair, frosty
brow, or in her usually calm,
cold manner, could I perceive whe-
ther she were still angry with me.

Wolgang looked black as the muz-
zle of a loaded cannon; but whe-
ther with anger, gloom, or both, I
could not tell.

After dinner, a pair of horses were
brought around, and Wallraven in-
vited Regina to ride, to which she
assented, and I was left to my un-
pleasant company and thoughts for
the rest of the afternoon.

Very late in the afternoon they
returned. Regina went to her cham-
ber to change her riding habit, and
Wallraven came into our parlor,
where I was still sitting. He rang
the bell, and, throwing his whip,
cap, gloves, etc., to the waiter, who
entered, directed him to bring wine.
I approached him.

"Wallraven!"

"Well?"

"I have something offensive to say
to you!"

"Out with it, man!"

"You will be angry!"

"If I am, I shall knock you down
first, and forgive you afterward."

"That will be Christian, but dan-
gerous. You are engaged to my sis-
ter?"

"How do you know that?"

"She told me."

"Well, what then? You told me
to win her if I could."

"Yes; but——"

"Well?"

"Circumstances have transpired
since then——"

"You made no allowance for cir-
cumstances."

"I was wrong—hasty—very indis-
creet!"

"Ah! well! circumstances have
transpired! To what 'circum-
stances' do you allude!"

"Among other things, the events
of a night at Hickory Hall!"

Wallraven grew very pale, but
commanded himself.

"Will you relate to me those
events?" he asked, in a constrained
voice.

"Certainly," replied I, and detail-
ed to him the occurrences of my
first night at Hickory Hall. To my
surprise he looked infinitely relieved,
though the laugh was unnatural
with which he said:

"You cannot believe it possible
that the turtle soup and deviled
partridges gave you a horrible
nightmare, can you?"

"No, truly, I cannot. What I saw
was real."

"Fairfield, when next you visit
Hickory Hall, look into the library,
and on the third shelf in the second
——"

"Ah! you told her?"

"Yes."

"Well?"

"Well, Wallraven, I implored her,
as she valued her happiness, not to
risk it by marrying you. I used
every argument and entreaty in my
power to enforce or persuade her to
break with you——"

"And the result——"

"Was utterly unsuccessful."

"No more than that?"

"Yes; much more. I was totally
defeated, routed, blasted by the
lightning of her angry scorn, and I
wonder that a bit of me is left to
tell the tale!"

"Ha! ha! ha! ha! ha! I knew it!"

(To be Continued.)

BIRD SURGEONS.

Certain birds seem to possess a
remarkable instinct for surgery. The
woodcock, tha partridge and some
others are said to be able to dress
their wounds with considerable skill.
A naturalist observes that he has
shot several woodcock that were re-
covering from wounds previously re-
ceived. In every instance he found
the injury neatly dressed with down
plucked from the stems of feathers
and skilfully arranged over the
wound, evidently by the long beak
of the bird. In other cases ligatures
had been applied to wounded or
broken limbs.

A ONESIDED VIEW.

When Maggie, a recent arrival from
over the sea, had finished cleaning
the windows her mistress was amaz-
ed to discover that they had been
washed upon the inside only. She
inquired the reason for this half-
completed task, thinking that, per-
haps, the girl was afraid to sit out-
side the windows. Maggie's reply
was delivered with fine concern:

"I claned 'em inside so's we could
look out, mum, but I lift the dirt on
the outside so the people couldn't
look in."

## SOME FAMOUS DIAMONDS

ARE VALUED AT $2,500,000 PER OUNCE.

One Recently Discovered in South Africa Is Worth $5,000,000.

The story of precious stones is full
of romance, but perhaps it has never
provided such dramatic surprises as
during the last few weeks, especial-
ly when, at the recent auction-sale
of jewels in Pall Mall, an enormous
amethyst weighing over half a hun-
dredweight was knocked down for
$4, and a couple of pearls, one a
black pearl an inch in diameter and
the other of rose-pink and as large
as a pigeon's egg, realized only
$15.75 between them. Indeed, the
figures would appear incredible if
they were not given on absolutely
unimpeachable authority, says Lon-
don Tit-Bits.

Then look at the dramatic con-
trast this story of gems has just
presented. While the auctioneer in
London was disposing of an amet-
hyst 17 inches long, 12 inches wide,
and 9 inches deep at 3½ per lb.—
less than the price of kitchen
candles—thousands of open-eyed and
open-mouthed spectators were gazing
in wonder at Johannesburg at the
great Cullinan diamond lately dis-
covered at the Premier Mine, which
weighs a shade over

TWENTY TROY OUNCES,

and is valued, by the most modest
appraiser, at $5,000,000.

It can scarcely fail to be interest-
ing to compare with these vastly
divergent prices of seven cents and
nearly $3,750,000 per pound avoir-
dupois the values of some of the
great historic gems of the world,
$5,000,000 worth of which could
easily be put in a waistcoat pocket.
The famous Regent diamond, for in-
stance, which was found by a slave
at the Parteal Mines two centuries
ago, and which has since had such
a romantic history, weighs 136¾
carats. It was sold by Pitt to the
Duke of Orleans for $675,000 and
its value is now assessed at $2,100,-
000, or at the rate of over $3,655,-
000 for an ounce troy. This single
stone, which is preserved among the
national jewels in Paris, thus repre-
sents a perpetual income, at 4 per
cent., of $106,200.

The Orloff diamond, which was
once the eye of an Indian idol and
now blazes in the Czar's imperial
sceptre, is a larger stone than the
Regent, though it weighs but a
shade over 14 ounces. This gem
sold in 1772 to Count Orloff for the
equivalent of $450,000, an annuity
of 4,000 roubles, and a title of

RUSSIAN NOBILITY.

What its exact value is to-day it is
almost impossible to say; but it is
placed by some experts at $3,750,-
000, a value which works out, at
nearly $2,950,000 an ounce.

The Koh-i-Noor, which according
to Indian legend was found in one
of the Golconda mines 5,000 years
and more ago, once weighed 793½
carats, or nearly 5½ ounces, but was
reduced by unskilful cutting to 280
carats, while later cutting has
brought its weight down to 106 1-16
carats. The value of this, the most
familiar to us of all great jewels, is
said to be $600,000, or more than
$655,000 an ounce.

The Excelsior diamond recently
discovered by Captain Jorgansen
weighed 971 carats in its natural
state, and was valued at a round
$5,000,000, or roughly $780,000 an
ounce; but its value was greatly re-
duced by the necessity of cutting it
up into nine separate stones. The
Grand Duke, an oblong yellow stone
which was once picked up by a Swiss
soldier on the battlefield of Granson
and sold for a few copiers as a piece
of rock-crystal, weighs 133 1-3 car-
ats—nearly 9-10 of an ounce.

OF SMALLER DIAMONDS

with a history, the Shah, the Nas-
sac, and the Piggot are all under
three-fifths of an ounce; the Sancy
is little more than one-third of an
ounce, and was bought by the Em-
peror of Russia in 1830 for $100,-
000; while the Pasha of Egypt, a
smaller stone of 40 carats, cost
$140,000. The Hope diamond, a
beautiful blue stone of high brilli-
ancy, weighs 44½ carats, and is
valued at the rate of $425,000 an
ounce; while among the Crown jew-
els of Russia is a red diamond of 10
carats which cost $7,500 a carat, or
at the rate of more than $1,125,000
an ounce.

It is interesting to note how the
value of a diamond increases with
its weight. Assuming that a gem of
1 carat is worth $50, a brilliant of
equal quality weighing 2 carats
would be valued at four times as
much, or $200; one of 3 carats
would cost nine times as much, or
$450; and so on, the value increas-
ing with the square of the weight in
carats; so that a cut brilliant of
first quality and weighing one ounce
ought, according to this rule, to re-
present a value of little less than
$1,250,000.

ICEBERG WARNINGS.

One of the latest utilizations of
wireless telegraphy at sea is in send-
ing from ship to ship warnings of
the presence of icebergs. A steamer
discovering a fleet of bergs lying in
the Transatlantic traffic lanes can
immediately transmit electric sig-
nals to a distance of fifty to 100
miles ahead and behind, thereby in-
forming other vessels that may be
approaching the dangerous region.
On a recent trip to New York the
Kaiser Wilhelm II. was thus warned
of icebergs lying in her track from
the Teutonic, which was sixty miles
away. The Teutonic also repeated a
warning received from the Caronia
of the existence of another fleet of
bergs farther along the course.

FASHIONS FOR DOGS.

The dog of high degree is as much
petted as a child. The bracelets for
dogs are very elaborate, and are
made by fashionable jewelers to or-
der, sometimes set with gems, and
at others in plain gold. The up-to-
date dog wears automobile goggles
when he goes out with his mistress
on the motor. It would be cruel
to expose the poor animal's eyes to
injury by the dust and wind, and
the neatly-made goggles are set in a
metal frame which is securely fasten-
ed behind the ears. Boots are also
needed for the smart dog on a wet
day, and it is advantageous as well
for the carpets that he should wear
them in muddy weather. They are
made of the finest leather and are
fairly costly.

# The Home

SOME DAINTY DISHES.

Make Garlic Vinegar.—Put into a
jar some finely chopped garlic, pour
upon it some strong vinegar, cover
it over and allow to infuse for eight
or ten days, shaking frequently mean-
while.

A New Pickle to eat with cold
meat may be made by mixing some
grated apple with its bulk of finely
chopped onion, to which add a little
red chilli cut finely, salt and vinegar
sufficient to moisten the whole.

Apple Marmalade.—Eight pounds of
apples, one quart of water. Peel and
slice the apples very thinly and, add
to the water. Let these boil until
quite soft, then add eight pounds of
loaf sugar with the peel and juice of
one lemon. Let this boil until quite
clear, then turn into moulds. It will
keep for months.

Sago milk is very nourishing.
Steep half an ounce of sago in half a
pint of milk for an hour, then put
it into a pan with a little sugar.
Bring gently to the boil, stirring con-
stantly; simmer for about half an
hour, or till it is quite clear and
soft. If thicker than desired, add
boiling water. Serve hot, flavored to
taste.

French Minced Veal.—Chop some
cold veal and add to it any scraps
of ham or tongue you have by you.
Mix the meat with a little thickened
white sauce, flavored with chopped
lemon peel, cayenne pepper, and a
little salt. Arrange the mixture in a
pie-dish, and, if you wish to improve
it, add a beaten egg. Cover with
breadcrumbs half an inch deep, scat-
ter a little grated cheese over, with
a few bits of butter on the top. Bake
till a nice brown in a sharp oven.

Chicken Roll.—Take half a pound
of remains of cold chicken, quarter
of a pound of lean ham or bacon,
season with pepper, salt, a little
minced parsley, and a grate of lemon
rind. Mix with four ounces of boiled
rice, nicely seasoned. Bind with
beaten egg, and form into a roll,
tie round with greased paper, and
bake for twenty to thirty minutes.
Serve with a rich brown gravy poured
over and round, and garnish with
slices of lemon. Veal can be used
instead of chicken if more convenient.

Goose Pudding—Soak a quarter lb.
of scraps of bread in cold water. Pour
off the water, beat the bread with a
fork till it is smooth. Chop one
large boiled onion and add it to
the bread with a quarter of a tea-
spoonful of powdered sage, a quarter
of a teaspoonful of salt, one pinch
of pepper, half an ounce of flour and
two tablespoonfuls of milk. Grease
a baking-tin, place the mixture in it
and put the rest of the dripping in
small pieces on the top. Bake in
the oven for half an hour. Turn out
of the tin and cut into four or six
pieces. Serve hot or cold.

Bacon Fritters.—Ten thin slices of
bacon should be fried brown, but
not crisp, and allowed to get cold.
Beat 2 eggs until very light, and an
equal amount of sweet milk, scant a
teaspoon salt, one teaspoon melted
lard a dust of pepper, half teaspoon
baking powder and enough flour to
make a batter as thin as for pan-
cakes. Heat the bacon grease, dip
each slice in the batter until evenly
coated and fry brown on both sides.
Serve on a hot platter with catsup.

Good Sausage Recipe.—Take 20
lbs. meat, 5 fat and 15 lean and to
this add four heaping tablespoons
sage, 4 heaping tablespoons salt,
half heaping tablespoon cayenne and
the same of black pepper. Mix all
well before grinding. Sausage that
has been ground but once is seldom
as palatable as that put through
twice and is never attractive look-
ing. With a good meat chopper the
work is not tedious, even if one has
a great deal to work up, and then
it is so much more palatable that
one does not regret the work.

Roman Baked Potatoes—Pare 15
potatoes size of a duck's egg and
place in cold water. In a baking
dish place two heaping tablespoons
butter, lard or fryings. When melt-
ed, place the potatoes in baking-pan,
dust with salt and pepper, add a
cup of hot water and bake until
brown, then turn the potatoes, add
more water if needed and brown the
other side.

HINTS FOR THE HOME.

A good hair-wash is made as fol-
lows: Mix together thoroughly half
an ounce of glycerine, half an ounce
of spirits of rosemary, and five ounces
of water. When well mixed shake
before using, and apply night and
morning.

Brilliantine for the Hair.—Boil one
ounce of quince seeds with one and a
half pints of water till reduced to
half that quantity, then strain off
the liquor, scent it with any essence
desired and bottle for use.

To Clean Discolored Hands.—A lit-
tle borax or rock ammonia dissolved
in the washing water will greatly
aid you in getting off the stains
from your hands. Obstinate stains
can be removed by rubbing with a
piece of cut lemon.

When baking apples core those you
wish to use and set them on a bak-
ing dish. Cover the bottom with
cold water, fill the cavity in each
apple with sugar, put a small bit of
butter on the top. Place in a very
slow oven and bake two hours.

The fishy taste in wild game, if ob-
jected to, can be removed by putting
a small onion cut finely into the car-
case, directly it is cleaned. Remove
this before cooking, and burn it at
once, for it will smell very offensive.

To whiten ivory handles of knives
which have become yellow through
being made wet, rub them with fine
sand-paper till white. If the blades
have become rusty from careless us-
age, rub them also with fine sand-
paper, and they will look as good as
new.

When storing kid gloves, dry a
piece of flannel, new if possible and
white for choice, wrap the gloves in
this so that they do not touch each
other, and they will not spot. Store
in a thoroughly dried biscuit tin if
liked. Even in your damp climate
this method should be successful.

Remove rust from steel as follows:
Rub plenty of oil on the steel, and
do not wipe it off for three days;
then scour with fine powdered un-
slacked lime till all rust disappears.
I presume you have already rubbed
the rusty surface with paraffin; if
not, do so before applying the oil.

To Clean Paint.—Take a small
quantity of whiting on a damp flan-
nel, rub slightly over the surface
and rinse with clear water. The ef-
fect will be astonishing!

To Take out Iron-mould from Lin-
en.—Procure from your chemist a
cents worth of salts of lemon and
use it carefully as directed. Rinse in
cold water at once, and then wash in
the usual way. This is an effective
and easy process for removing marks
on linen.

To Clean Knives Easily and
quickly.—Dip a wide cork into the
emery powder and rub it up and
and down the blade. If the stains
are still obstinate, use a very little
turpentine with the emery powder.
The cork is also useful to clean the
handle end of the knife blade, which
often is not touched by the brushes
of the machine.

DYEING GARMENTS AT HOME.

The garment to be dyed must first
of all be absolutely clean. Whether
it is silk, wool, or cotton, it must
first of all be washed with soap and
rinsed in clear water afterwards. The
dye must be boiling, and the goods
to be dyed must remain in the boil-
ing liquid from twenty minutes to half
an hour. Cotton takes dye beautifu-
fully, so do woollen goods. Silk is
harder to do, and sometimes only
"takes" in spots. But, by seeing
that you get the proper dye for each
kind of goods, and by following the
instructions implicitly, you will often
get results far beyond your expecta-
tions. One of the points is to keep
the article to be dyed moving the
whole time it is in the liquid, and
then the color is sure of reaching
every part. Of course, a small wood-
en stick must be used for this pur-
pose to avoid soiling the hands.
Most important of all, try a small
piece of your material first before
dyeing the whole garment, so as to
be sure you have got the right shade,
neither too dark nor too pale.

A HUMBLE FRIEND.

Only those who have lived in the
country appreciate the virtues of a
smooth, half-worn brick, especially
in winter, when bedrooms are un-
warmed. After heating in the oven,
it can be wrapped in newspaper, and
dropped in its little bag of some dur-
able material, made with a draw
string. It serves every purpose of a
hot water bag the year round, and
never has been known to spring a
leak at the critical moment. It
breaks a chill, and relieves almost
everything but heartache. Earache
almost invariably yields to continu-
ed, heat, and old-fashioned folks con-
tend that a hot flannel saturated with sharp cider
vinegar, is the best thing in the
world for the tortures of lumbago.

CONGO HORRORS.

A London Missionary Tells a Terrible Story.

If a doubt existed in anyone's
mind as to the truth of the Congo
horrors, it would have been removed
by listening to the terrible story
which Mr. Harris, the missionary,
recently returned from the Congo,
told the other night to a huge au-
dience in Christ Church, Westmin-
ster, says the London Leader. With
him in the pulpit as he spoke Mr.
Harris had a curious little collec-
tion—pieces of raw rubber, rubber
vine, and other products of the Con-
go, and later he produced, with dra-
matic effect, long rolls of red cloth,
upon which were fastened the twigs
presented by native chiefs to the re-
cent commission.

Each twig recorded a murder, and
from the pulpit floated these red
banners covered with hundreds of
twigs.

One-half of Mr. Harris' speech was
a recital of sickening horrors, and
each instance was given with full
names, "so that if anyone questions
them, let him go out and see for
himself."

Most of the natives have to bring
in rubber to the agent every twenty
days. Owing to the huge amount
demanded of them they have to be
away fifteen days in the forest, and
have no time to recover from the
fatigue of such journeys. But it is
when the supply is short or not good
in quality that the tortures begin,
said the speaker. The law of the
Congo Free State allows hostages
to be taken from the natives if the
supply is not kept up, and these
hostages are taken by the black can-
nibal soldiery employed by the white
agents. Sometimes these latter are
sent out armed to do exactly as
they please, at other times they are
despatched to the villages every
fortnight.

In one village a chief was shot by
the black sentries, his body cut up,
and a piece fixed in every house in
the village. In another where a
man failed to supply enough rubber,
his wife and child were cooked and
eaten. As Mr. Harris told his hear-
ers, these black sentries are careful
to carry with them plenty of salt
for their cannibal cooking.

It was a common sight, continued
the speaker, to see strings of women
and men tied neck by neck, and
hurled, irrespective of age and sex,
into dirty prisons, where they died
like flies. Other instances of incredi-
ble cruelties were given by Mr.
Harris, such as the tying of a wo-
man to a tree and chopping her
down in half, and the killing of
children by taking them by the legs
and dashing their brains out against
a tree.

Mr. Herbert Samuel, M.P., and
Mr. E. D. Morel spoke on the po-
litical aspect of the situation, and a
resolution was passed urging the
government to convoke a conference
of Powers to deal with the matter.

TWO TONS OF BIRDS' NESTS.

While demolishing the steeple of a
church at Wilkesbarre, Pennsylvania,
workmen found their entrance barred
by birds' nests weighing two tons.
The mass of nesting material was
so great that the trap-door into the
steeple could not be opened. Carpen-
ters had to cut a way in from the
outside.

THE REAL ENGLISHMAN.

According to the "Revue," Paris,
the natural Englishman is entirely
hidden under the icy mantle of the
social individual. But this stiff at-
titude, this unbending and undeviat-
ing morality, is only a mask which
conceals passionate sensibility,
goodness, and boundless self-sacri-
fice.

CAMELS AS PETS.

Baby camels are great pets in
South Africa, and are nursed and
tended and even carried about by
their attendants. The very young
camel is an awkward creature, with
a long neck and uncertain legs. Dur-
ing the first few months they weigh
no more than an ordinary dog.


# THE SUNLIGHT WAY

Sunlight Soap is better than other soaps, but is best when used in the Sunlight way (follow directions).

Hard rubbing and boiling are things of the past in homes where Sunlight Soap is used as directed.

Sunlight Soap will not injure even the daintiest fabric or the hands, and the clothes will be perfectly white, woolens soft and fluffy.

The reason for this is because Sunlight Soap is absolutely pure, contains no injurious chemicals—indeed, nothing but the active, cleansing, dirt-removing properties of soap that is nothing but soap.

Equally good with hard or soft water.

YOUR MONEY REFUNDED by the dealer from whom you buy Sunlight Soap if you find any cause for complaint. 155

LEVER BROTHERS LIMITED, TORONTO


# The Farm

WINTER CARE OF HORSES.

The feed and care of farm horses
during the winter months should be
governed somewhat by the condition
of the animal and the amount of
work and exercise they are getting,
writes Mr. E. S. Atkin. Under no
conditions is it advisable to cut
the grain ration entirely or turn
animals out to a straw stack to get
a scant living as best they can, or in
other words, to barely exist until
spring time and hard work comes
again. Individual horses require dif-
ferent feeds and in varying quantities
during the winter months. Some an-
imals when not at work will winter
nicely on silage as a principal feed
with some hay, but, I prefer to add
some bran and ground oats to the
ration. I would not advise the feed-
ing of silage to any horse that is
being worked or driven, or one that
is at all subject to the colic. A
horse that goes in the winter in fair
flesh should be fed a moderate
amount of hay twice a day. Many
farmers feed too much hay. What a
horse will eat in an hour is a great
plenty, also enough bran and mid-
dlings or ground oats to keep them
in good condition.

A little salt once a week, or better,
if you can get it, a good sized lump
of rock salt in the manger all the
time. Occasionally a hot bran mash
with a little oil meal added is a good
thing. Heavy or excessive feeding is
not necessary if the horse is in fair
condition. Let a horse get poor,
hair rough and dull and it is more
expensive to get them in condition
again than to keep them in shape all
the time. Horses should be watered
often enough so they will not get
chilled by drinking too much cold
water at one time. I have noticed
that the better horses a farmer owns
the more pride both he and his help
take in keeping them in good shape
and caring for them well.

I would advise every farmer to
breed the best horses he can. If buy-
ing a team, get as good a pair as
you can afford. A really good team
will usually do better service, be-
sides it is a pleasure and satisfac-
tion to own such animals. They sell
quicker and for more money when
you wish to dispose of them. A
word about young horses and colts
which every farmer should depend on
for his working and driving animals.
Remember that feeding as well as
breeding governs the value of your
colt when old enough for business.

Keep him thrifty and growing nice-
ly from a weanling to maturity. The
lack of a little feed while young has
reduced the value one-half on many
farm and market horses. Watch the
colt's feet, keep them straight, and
not too long. Examine the teeth. If
any sharp corners are found near the
cheek, take them off with a file or
float. Bad digestion and unthrifty
ant drivers have been cured in this
way. Should you have a sick horse
or colt use some standard remedies,
or employ a good veterinarian. Too
many kinds of harmful dose, advised
by friends and too much activity in
giving them by anxious owners, shall
helped to shorten the life of many a
farm horse.

STORING SEED POTATOES.

We store our potatoes for seed in a
cool cellar, built with hollow walls,
so that it will stand two weeks fall-
ten degrees below zero without mak-
ing us feel uneasy about their freez-
ing. If the weather continues that
cold too long, we cover with blankets
says Mr. I. N. Cowdrey.

A potato does not have to freeze to
spoil it for seed. It kept too near
the freezing point too long the vital-
ity will be so weakened that it will
fail to grow and if it grows at all,
the stalk will be weak and puny and
never amount to anything.

We store in crates for the conven-
ience of looking after them. In the
spring, when in danger of sprouting,
we jostle them around in a box with
a slat bottom that holds a bushel
and empty them back into the crate.
This is done as often as necessary to
keep the sprouts back. We can run
100 bushels through this sprouting
process in a half day. The
last sprouting should take place
about a week before you wish to cut
for seed, so the eyes will be started
so they can easily be seen.

Before having cellar we burned in
them. We selected a place that no
water would stand on, leveled the
ground, put potatoes in a long pile
about 5 feet wide at the base and as
high as they would pile up without
rolling down and put on about 1
foot of straw, covered with a light
coat of dirt. We wait as long as
dare for fear of freezing, put on
about 8 inches of dirt, and when this
dirt is well frozen, we cover with 6
or 8 of horse manure as it is thrown
from the stable.

If, toward spring, a good snow
should happen to cover the pit, we
would throw a light coating of straw
over it to keep the snow from melt-
ing. This will keep the pit frozen
well up into May and your potatoes
will reach June without very much
trouble about sprouts.

You should examine the pit fre-
quently when warm weather begins,
and if found frozen there is no dan-
ger, but if thawed out, look well to
see that they are not sprouting. If
sprouting, take them out and put
them through the sprouting box and
spread them out in a light place.
When spread out where the light can
strike them, they will start short,
strong sprouts that cannot be
broken off without considerable ef-
fort.

Sprouting box is about 20 inches
wide, 3 feet long and 1 foot high.
It is made of inch boards and slat-
ted crosswise on the bottom close
enough so a small potato will not
go through, but will let the dirt and
sprouts through. When operating
the sprouting box, it is placed across
a strong bushel crate, a bushel of
potatoes are put into it and it is
rocked back and forth until potatoes
are sprouted.

LIVE STOCK NOTES.

Do not allow any culler to sort
out the best lambs, leaving you the
culls. It would be better to sell all
of them at once, at $4 or $5 per cwt. that will
be fair for you and the buyer, too.

Have your horse put in on the
habit of intersection, promptly and,
be careful about this. We have seen
a good many horses ruined by im-
proper shoeing. Indeed, accidents are
an eyesore, and reduce the value of a
horse. See to it that your black-
smith knows his business.

Poultry to be profitable should have free range. Where
runs so as to supply the fowls with
all the green food they can eat in
the summer season, and with a regu-
lar amount of cooked vegetables and
unleached wood ashes, oyster shell
and barley for winter. Eggs can
be gathered at a profit, even if
you take proper care of them and
ship your own eggs instead of selling
to the local dealer.

While the most scientific feeders
pay very careful attention to the pe-
culiarities of each individual cow, a
broad first principle in good feeding,
where such scientific particularity
does not appear to be called for, is
in the sufficiency of the ration. The
elements of nutrition in the ration
may be most scientifically compound-
ed so that the digestible protein, car-
bohydrates, and fat are adjusted ex-
actly to the needs of the queen of
the dairy, and that queen will fail
in her royal performance in the sup-
ply is lacking in quality. Therefore,
the first step in good feeding is full
feeding, and if the cow is the kind
of persistent lactation she can only
be encouraged in it by her having
no periods of hunger or mal-nutrition
throughout the year.

REAL ASSISTANCE.

The small son of a Chelsea man who
was noted for his strong sermons
overheard two friends of his father
saying how dry the hay was and how
hard it was to keep awake during
service. The following Sunday while
the minister was preaching he was
astounded to see his son leaning
pellucid at the congregation from the
gallery. The clergyman paused an-
grily at him, who replied in a
clear treble voice:

"It's all right, I'm not asleep. You go on
preaching, I'm keeping them awake."

CONSOLING.

There is an evangelist who is so
devout that, so his friends say, he
scarcely ever permits himself a sin-
lar thought or his tongue a worldly
word.

It appears that this evangelist has
a very bright daughter, aged five.
Not long since she accompanied her
father to church, and heard the ser-
mon with a
deep
attention.

"Father is not long," she said,
when if you will come to you for-
getting soul, perhaps manage will
pray for you."

RUSSIAN DISCOVERY.

A Russian medical man has dis-
covered that electric light is not in-
jurious to the eyes. He says that
the extreme the lids are closed the
greater the fatigue and consequent
injury. By experiments he finds that
the lids would close in candle light,
633 times per minute; gas, 1,000 times;
sun, 272 times; electric light, 1,8
times.

PASSENGER RAILWAY.

The first passenger railway in ei-
ther Europe or America was
that between Stockton and Darling-
ton, England, a distance of twenty
miles. The fare was 2s. The line
was opened in 1825, and at first the
waggons were drawn by horses, but
in the following year two of Stephe-
son's locomotives were employed.

MANIFESTLY.

"What is the charge against this
man?" asked the police justice.

"Picking a woman's pocket, your
honor," said the officer.

"Absurd on the face of it. Dis-
charged. Next!"

Unlike the pugilist, a clock never
shakes hands for the wind up.