REGINA FAIRFIELD;

—OR—

A TERRIBLE EXPIATION.

CHAPTER IX.—(Continued).

"You have succeeded in that! I never suspected it!"

"Thus, you see, my bosom is made the battle-field of warring emotions, and over all broods this dark presentiment, like the lowering, black clouds of some approaching and destructive storm!"

"Do not marry him!" said I earnestly.

"I must! The hand of fate is on me! I have no power to stop myself!"

"Then I can stop you! I can be stronger than fate! You shall not be married!"

"But I will love him! If I had the power I would tear out from my bosom that which occasionally recoils from him, though it were one ventricle of my heart! It is half-past one o'clock, my marriage day has come, dearest brother, dearest, only brother! I only came in to kiss you."

"To give me an opportunity for the last time, of pressing my maiden sister to my bosom," said I as I held her there.

"Yes! and with no intention of adding on with my equinoctial storms—"

"Your what?"

"My equinoctial storms—the clouds, the thunder, lightnings, and showers, that have marked my approach to the state matrimonial!" And dashing aside and tears from her now sparkling face, she kissed me and vanished from the room.

In the silence of the night, after she had left the chamber, I heard the patter of raindrops against the window. I went to them and looked out, and found the sky black and lowering with clouds, and the streets drenched with rain. I turned away, and proceeded to throwing off my clothes, my head to try to sleep. My spirits were terribly depressed. There is nothing more disheartening than to feel some great misfortune impending over those we love, and to know ourselves powerless to prevent it. However, wearied out, and lulled by the incessant pattering of the raindrops, I fell into a dreamless sleep and slept till morning.

It was a dark, drizzling, dull morning. At seven o'clock we met in the parlor to go together to church. We had ordered breakfast at eight. The stage in which we had engaged places was to start at nine. Wallraven looked happy and frightened, and seemed to have recovered self-command.

Regina's countenance, like a spring day, seemed all the brighter for her approaching storm. She wore a bridal dress of full white blonde over white satin, with fine lace trimmings, and pearl bracelets and necklace on her arms and neck, and a pearl band turning back her blonde hair, and forming a large, floating, mistlike veil. Miss Wallraven was attired in somewhat similar style. Again I was struck by the contrast presented by these two young women—the blonde, and the brunette—both so dazzling beautiful, yet so unlike. One, clear, bright, morning sunshine—the other, independent starlight.

We stepped into the carriage, and were driven to the church. We found Bishop L—— punctual, waiting for us. We ranged ourselves before the altar, Constant and Constantia acting as groomsman and bridesmaid, and I giving away the bride.

After the ceremony was over, we returned, accompanied by Bishop L——, to breakfast, and in an hour afterward, bidding adieu to our venerable friend, we took our seats in the stage and set out for our journey to Virginia. The rain ceased and the sun shone at noon.

It had been arranged among us, as the season was very beautiful, and certain parts of the country through which our roads lay was very picturesque, that we should travel leisurely, taking a week for the journey.

At Washington we found the large family carriage of the Wallravens, that had been sent to meet us there, and that had been waiting for us for several days. We remained in the city two days, to visit the Capitol, Navy Yard, Government departments, etc., and the third day entered the capacious and comfortable travelling carriage, and set off for the Blue Ridge and Hickory Hall. This journey, from Washington to the Blue Ridge, was one of the most delightful journeys I ever took. Our carriage was not only convenient, it was luxurious. We were attended by our own servants, took our own route, and kept our own hours. We managed to be six days on a route that we might have travelled in two. Sometimes, at sunrise, after an early breakfast, we would leave the inn at which we had passed the night, and travel leisurely but twenty miles through some picturesque country, reach another quaint country inn by noon, eat dinner, and after an hour's repose, order saddle horses, spend the afternoon in excursions about the neighborhood, return to tea, and occupy the evening in conversation, books and music, with which we were provided. We would sleep then, and the next morning resume our journey, which would be continued with some pleasant new variation. Miss Wallraven and myself were thrown very much together. I found her mind and heart as rich and well cultivated as her person was beautiful and her manners charming. I admired her with enthusiasm, yet, not for one moment was I in the slightest danger of falling in love with her, even if there had not been something in her manner that politely kept me at a certain distance. As for Regina and Wolfgang, they behaved very much like any other bride and groom upon their wedding journey—they seemed fond and shy, and tremulously happy.

In approaching the mountains, and the old neighborhood of the Northern Neck, first settled by her ancestors, Regina became deeply interested in features of the landscape and the local history of the country. Upon reaching any high point of the road, she would order the carriage to be stopped, and while she surveyed the extensive and varied landscape, with its far-apart country seats and farmhouses, surrounded with their little townlike groups of outhouses and negro quarters, and while she picked out with her quick and scrutinizing glances the oldest homesteads of the old settlements, she would ask Constant Wallraven, a score of questions about their first proprietors. The public and private history of many families she knew by fireside traditions, so as to recognize them as soon as they were named, and look with another and deeper interest at the places of their habitation.

On approaching, however, that grand pass of the Blue Ridge, known as the Bear's Walk, the historical and traditional interest of the country gave place in her mind to a rapt enthusiasm as she gazed, silenced and transfixed with admiration and awe, upon the sublime and even savage aspect of nature.

It was the fifth day of our journey that we began to ascend the great pass of the Bear's Walk, from the highest point from which Regina gained her first view of Hickory Hall, and saw it under the most favorable circumstances, and in the most favorable light.

We had ridden slowly that day, only fifteen miles, and through the most sublime and beautiful scenery in the world; and now, quite fresh, we found ourselves in the middle of a lovely summer afternoon, upon the summit of the mountain-pass, and gazing down with delighted surprise upon the scene of almost ideal beauty, not to be equaled on earth.

I wondered at the enchanting transformation made by a different and more genial season, and another and a brighter hour. The scene which, on a dark, tempestuous night, had secured a Gehenna, a Hades, to me, now, in the light of a summer day, appeared a Happy Valley, a Garden of Eden—Elysium itself.

A cupshaped, small, and deep-green vale, shut in by a circle of high mountains. Deep in the bottom of this green vale, gemlike, was set the old hall, where in the beams of the evening sun it glittered and flashed with the ruby lustre of a long-exposed red sandstone, around it spread green pastures, embossed with white flocks of sheep; beyond these waved yellow fields of grain, ripe for the sickle; around them passed a circle of forest trees—behind which arose the circle of intense blue mountains, with their summits against the transparent, golden horizon. Through all ran the clear mountain stream, which, springing from a rock at our feet, and leaping down the side of a precipice, gilded, flashing in the sun, through the mist of the beautiful vale. Over all smiled the most radiant sky—shone the most splendid sun I had ever seen.

"How beautiful! how beautiful! It is a terrestrial paradise!" exclaimed Regina, with enthusiasm. "But," inquired she, of Constant Wallraven, while scrutinizing the old hall, "why does not your father repair, or rather, rebuild the house?"

"My father thinks of selling the property."

"Of selling that Eden?"

"Yes! and we all think it the best plan, under existing circumstances."

The difficult descent of the precipice interrupted further conversation. The road, however, was in its best condition, and in twenty minutes, we had reached the bottom, and soon after drew up before the door of Hickory Hall.

Mr. Wallraven, with the same suit of black, contrasting so strongly with the white hair, with the same venerable appearance, the same social and stately bearing, advanced from the hall to receive us.

(To be Continued.)

VERY DANGEROUS FOOD

GREAT DANGERS WHICH LONDONERS INCUR.

Large Quantities Have Been Seized and Destroyed as Unfit for Food.

During the last three months 769 tons 16 cwt. of meat were seized at warehouses and slaughter-houses in the city of London, England, and condemned as unfit for human food. No fewer than 10,719 seizures were made by the city inspectors.

These figures appear even more startling when compared with last year's record. During the corresponding months of 1904 only 1,017 per cent. of the meat delivered at Smithfield was condemned—the average has risen during the present year to 1,581 per cent.

Most of the bad meat came from the Argentine, as Dr. Collingridge, the medical officer of health for the city of London points out in his quarterly report.

As meat of this kind rapidly goes bad when it reaches England, Dr. Collingridge expresses the hope that importers will learn to time their deliveries so that they may find an immediate sale.

DANGERS OF TUBERCULOSIS.

The medical officer also points out other grave dangers. He says that there is a necessity for precautionary measures on the part of the Belgian authorities, who should inspect the pork shipped from their ports to prevent the shipment of tubercular meat.

"The season for Belgian pigs is just commencing," he says, "and already we have made two seizures of pigs sent from Belgium, and markedly affected with tuberculosis."

Nor is this the only danger which Londoners incur when they buy food from a butcher.

Meat is continually being delivered in open vans through dust-laden streets, in which disease microbes abound. Butchers' boys carry uncovered the orders on huge platters with little attention to care or cleanliness.

GERMS IN THE MILK CAN.

While Dr. Collingridge expressed the opinion that in the process of cooking meat was freed from taint of this kind, he said that the present system of delivering milk offered many dangers.

"In time," he said, "we shall probably insist that all milk be delivered in sealed jars. There will then be no fear of contagion, for the milk will have to be bottled under thoroughly hygienic conditions."

London's milk-cans are hourly in the midst of much of the dust and filth which floats in plenty through the streets.

PAST THE DANGER POINT.

"An' how's yer wife, Pat?"

"Sure, she do be awful sick."

"Is it dangerous she is?"

"No, she's too weak to be dangerous any more!"

The Farm

WINTER CARE OF MANURE.

The difference in quality between manure made under cover and that exposed to the winter's rainfall amounts to about 60 p.c. There is another cause of loss by fermentation in loosely put together heaps and this may be prevented by excluding the air by pressure on exactly the same principle as silage is preserved. There should always be a layer of dry litter on the surface, as it acts as an absorbent and prevents the escape of ammonia. The making of a general manure heap is not desirable as a rule; it is better to cast it straight to the land, when it has accumulated under the cattle, to its final destination.

Cattle are no worse for standing on a layer of manure of considerable depth, provided they are well littered up. There is no smell and no escape of fertilizing matter, as the formation of carbonate of ammonia is arrested by pressure and exclusion of air. It is only when manure is thrown into heaps that fermentation takes place, with the evolution of ammonia and heat. Stable manure when wheeled out and allowed to lie loose, always heats, and generally becomes mouldy, hence the importance of having a cattle shed in proximity to the stable and spreading the horse manure equally over its surface each day.

A CHEAP PAINT.

A recipt give by the Scientific American for a cheap and durable paint for the various purposes of the farm buildings is as follows: Stir into one gallon of milk about three pounds of Portland cement, and add sufficient Venetian red, powder, or any other colored paint powder to impart a good color. The milk will hold the paint in solution but the cement being very heavy, will sink to the bottom, so keep the mixture well stirred with a paddle while applying it. This feature of the need of stirring is the only drawback to the paint; as its efficiency depends upon admitting a good coating of cement, it is not safe to leave its application to untrustworthy help. Six hours after applying, this paint will be as immoveable and unaffected by water as a month-old paint. The party who gives this recipe claims that he has heard of buildings twenty years old painted in this manner, in which the wood is well preserved. The effect of such a coating seems to be to petrify the surface of the wood. Whole milk is better than buttermilk or skimmed, as it contains more oil, and this is the constituent which sets the cement. If mixed with water instead of milk the wash rubs off and soaks off readily. This cement-milk paint flows on smoothly and easily, almost equal to genuine oil-paint is cheap, easily procurable everywhere and recommended.

A RIVAL OF FRESH MILK.

Large quantities of dried milk are made in New Zealand, where milk is very cheap, and the product is beginning to appear in the markets of Europe in the form of powder, which when mixed with eight to nine times its bulk of water gives a mixture about like fresh milk. The New Zealand government has taken considerable interest in the product, and is looking after the details, with the result that the milk powder seems to be of uniform and reliable quality and likely to meet with favor.

An English chemist has been experimenting with the new preparation, and finds that it possesses certain advantages, being uniform in composition and free from germs, while the fat which it contains is more digestible than that of ordinary cream because the process of making the powder reduces the fatty particles to a fine granular condition, very much the same as in butter, and it is found that some people who cannot digest rich milk can successfully use the milk powder. The mixture has been used successfully in feeding infants, and is claimed to have some advantages over the fresh milk as commonly sold in cities. It is quite possible that in milk powder may be developed an important rival to the fresh milk product.

FARM NOTES.

A common mistake which is constantly being made by many farmers is trying to farm too much land. In other words they are land poor, a condition which is not desirable from any point of view. We should remember that it is not the number of acres that denotes the profit to be made from a farm, but the amount of marketable products produced per acre. As a rule derived from extensive farming is small compared with that from more intensive operations.

It is wisdom to go over the farm and cut down the bushes which spring up about stumps. A great many farmers neglect to do this year after year, and in a little while a good deal of the field is occupied by this growth which sops the soil of nutriment that ought to go into crops, and makes a hiding place for animals which prey on poultry. A good deal of this growth will be found available for fire wood. Some of the bushier bushes can be saved to furnish support for peas next season. These should be stored under cover.

The reason why land values are ever increasing is simple when one comes to think of it. The fact that the supply of land is limited and that the demand for it is constantly on the increase is sufficient to raise the market prices. This together with the fact that farming pays very naturally tends towards better and higher values. This being the case, the farmer's chief problem is how to increase his profits on higher priced land. Many are already solving this difficult question by intensifying their methods and practicing greater economy in all branches of their work.

It has been truly said that an ear of good seed corn in the attic is worth three in the field and yet how many farmers there are who not fully realize the importance of this proposition. If all did we would see more seed properly selected in the early fall and stored away in a dry well ventilated room and hear the less calls for good seeds in the spring. But, then, if every farmer saves his own seed there would be no market for that of the seed corn breeders and business in that direction would suffer. Some farmers delight in spending money year after year for seed corn, so it will be.

PORTRAITS DONE IN WAX.

Exquisite Miniature Work Being Done by London Artists.

Several artists in London are now executing portraits in wax of well known and fashionable people, says the London Express.

The portraits are exquisite miniatures modelled in high relief in colored wax—a revival of an old world art which flourished during the sixteenth, seventeenth and eighteenth centuries, and specimens of which can be seen at the Wallace collection and at the British Museum.

The modern wax-portrait painter prefers, as a rule, to portray the subject in fancy dress. The miniature showing a three-quarter length figure, are usually about six to eight inches long, "heads and shoulders" may measure only four. A small miniature may cost anything from £10 to £20.

The work, which partakes more the nature of sculpture than of painting, requires considerable artistic skill and patience. The relief, often gives the necessary shading, so that the whole surface of a dress, for instance, can be composed of one even tone of color, and yet reveal beautiful effects of drapery.

Two artists—the Misses Casella—who have exhibited wax-portraits at the Academy and New Gallery, are mainly responsible for the fashionable revival.

An Express representative was recently shown a portrait of their brother, which was life-like in tone and color. He is shown in Elizabeth garb, with a black velvet and gold tunic, and a stiff white ruff. The background is of turquoise blue, and is also composed of wax on cardboard foundation.

In another portrait the hands are exquisitely modelled, the blue veins standing out in a lifelike manner. The Misses Casella mix clear white wax with oil colors, and use tiny boxwood modeling tools in lieu of sable brushes. Very little surface painting is resorted to by these artists, even the blue in an eye being formed of blue wax.

The only surface coloring used, in fact, may be a touch of water-colors to the cheek or lips of the subject.

STARVING ESKIMOS.

Three Years' Stay in Their North Settlement.

Mr. George Cleveland, a native of Massachusetts, has just arrived in Dundee, Scotland, on the whaler Active, after being out of touch with civilization for seven years, three of which he spent with the Eskimos.

He had an unenviable experience. He was in charge of a whaling station on the northern limits of Hudson Bay. A vessel bringing him provisions was burned, and he was compelled to live with the Eskimos. He spent three years in their settlement, and during that time he never saw a white man, never spoke a word of English, and existed entirely on flesh food, which in winter was eaten raw.

Accompanying him on his return was Capt. Jackson, an Englishman, who lived two years with the Eskimos.

"Something ought to be done," said Capt. Jackson, "to relieve the terrible privations of the Eskimos. In the long winter they are on the verge of starvation, yet, at little cost, companies trading in Arctic regions could provide sufficient fish to last the people throughout the winter.

"On some of the islands, where trading stations are established, all the game is killed for the skins, and the natives are dying of hunger."

FAST LETTER-CARRIERS.

The cave-dwellers of Mexico can travel a distance of 170 miles at a stretch, going at a slow but steady trot. Frequently a letter has been carried a distance of over 600 miles in five days, the carrier living all the time on a simple diet of pinole, a finely ground corn mixed with water into a thin paste.

IF HE GETS IT, WHAT THEN?

The Home

SOME DAINTY DISHES.

Coffee Egg will be a change for your invalid and is not so sickly as custard, of which she is evidently tired. Half fill a cup with hot milk, and fill it with strong coffee, sweeten to taste and put all in a saucepan to heat. Beat an egg thoroughly, and when the coffee comes to the boil pour it upon the egg, stirring well so that it does not curdle. Strain through muslin, and serve.

Economical Clear Soup.—When boiling veal or mutton have only just sufficient water to cover the meat, and add the usual soup vegetables. Cook the meat very slowly and when done strain off the broth. When cold remove all the fat and strain the soup through muslin. Put the liquor into a stewpan, add a small piece of butter, salt, pepper, and sugar to taste. Color a light brown, boil up and serve. N.B.—If the meat boils fast the soup will be cloudy, and taste strong, the meat also will be hard and spoilt.

Linseed Tea.—This is a valuable recipe when children have troublesome coughs. Pour two quarts of boiling water on one ounce of whole linseed and twelve drachms of liquorice root sliced. Add a few slices of lemon rind. Let this stand in a covered jug for six hours, and then strain for use and sweeten to taste.

Lemon Snaps.—Cream half a pound of butter with a teacupful of caster sugar and two eggs. Add a breakfastcupful of flour with which a quarter of a teaspoonful of carbonate of soda has been mixed, also a teaspoonful of essence of lemon in the same quantity of milk. Roll this paste out thinly, cut into rounds with a tumbler, and bake in a moderate oven.

Golden Bread is a pudding that children like, and is easy to prepare. Beat an egg thoroughly and add to it half a pint of milk. Soak thin slices of stale bread in this, and fry them in fat. The bread is made wet through with this, but not sodden, then when it is fried it is golden yellow. The dripping left from roasting beef fries golden bread, and the egg and milk should be sweetened. Serve with sugar sifted over.

Thick Gingerbread.—Ingredients: One pound and a quarter of flour, one pound of treacle, four ounces of moist sugar, four ounces of butter, three-quarters of an ounce of ground ginger, a small teaspoonful of carbonate of soda, half a pint of warm milk. Beat the butter and sugar together, slightly warm the treacle with the milk. Mix the ginger and carbonate of soda thoroughly into the flour, and gradually sift it into the butter and sugar, by degrees adding a little of the milk and treacle mixture. Beat all thoroughly and bake in a moderately slow oven for one hour. This should be baken in a shallow tin about two inches and a half deep, which has been well buttered.

Compote of Apples.—For each pint of water, allow four ounces of sugar, also the juice and rind of one lemon. Boil until a thick syrup, then put in the apples, which should have been peeled, cored, and sliced, and cook until tender. Beat with a silver fork, and add at the last the strained juice of one lemon. Serve hot with any plain boiled pudding.

This Crust is Good for Raised Pies and costs less than sixpence per pound. Put half a pint of water into a basin and form a hole in the middle. When the butter is dissolved, pour it into the centre of the flour, beating it thoroughly with a wooden spoon and be careful that the paste is not too soft. When thoroughly kneaded, place the basin before the fire covered with a cloth for a few minutes so that the pastry may be worked into shape more easily. Then roll out and form into any shape required. Bake in a very steady oven.

HINTS FOR THE HOME.

When Baking Cakes scatter a little sand or salt on the oven shelf before putting in the tins, and then the bottoms will not burn.

Before Cooking a Duck or a Goose pour water which is boiling over and through it. This tends to remove the oily flavor.

To Clean White Fur.—Try rubbing it thoroughly with warm, dry bran, using a piece of book muslin as a rubber. Failing this, try magnesia in the same manner.

Camphorated Oil is a most useful household remedy at this time of year for cold, sore throats, etc. Make it as follows: Take half a pint of sweet oil and make it sufficiently hot to melt an ounce of camphor. Cork, and it will be ready for use.

To Sweeten Rancid Butter.—Melt the butter and skim it, then put into it a piece of toast (brown) but not burnt. In a few moments the butter will lose its offensive taste and smell, which the toast will have absorbed.

A Chilblain Remedy highly recommended by a correspondent is this: Take equal quantities of glycerine, rose-water, and spirits of camphor. Mix well together and always shake the bottle before using. Apply a little of the mixture after washing the hands and at bedtime.

A Simple Weather Glass is made thus: Obtain a glass jar, such as is used for pickles, and put some water into it. Then get a bottle with a long neck, if possible, and put it in the jar with the neck downwards till the mouth just touches the water. When the water rises in the bottle fine weather may be expected, and when it goes down prepare for rain.

Children's Teeth Require care from the very first—not only when the second teeth are coming. A soft brush should be used, for should food be allowed to lodge in the teeth, decay will soon begin. As soon as the child is old enough to use the brush itself, it should be taught to use it regularly night and morning, and should look upon this part of the toilet as essential as the daily bath.

to use it regularly night and morning, and should look upon this part of the toilet as essential as the daily bath.

A Satchet Powder which is very delicately perfumed is made thus: Take one ounce of each of the ingredients, Coriander seed, Florentine arris powder, powdered rose leaves, powdered sweet scented flag root, two ounces of powdered lavender flowers, half a scruple of musk, and half a teaspoonful of sandalwood. Mix all well together and pass two or three times through a sieve.

FRYING.

Two modes of frying. One is to have just enough fat to prevent the article from burning or sticking, and the other is to have enough not only to cover the food, but to float it. The latter is by far the better way, as all the surface of the article is instantly hardened, and therefore will not absorb fat. It is also the cheaper way, because the fat can be used so many times. If the drippings saved from meats, soups and gravies should not be enough for frying purposes, buy pure lard to use with it. Many recommend buying beef suet for this purpose; but food fried in suet is more liable to absorb fat than that fried in lard. The reason of this is that lard can be heated to a higher temperature without burning than can beef or any other fat. Butter is also often recommended for frying. If used, it should be free from salt. But aside from being so expensive, it is not so nice for frying purposes as fats, for it burns at a much lower temperature than beef fat or lard. The Scotch kettle is the best utensil for frying. It rests on a rim, which lifts the bottom from the stove, and the inside surface is polished smooth; therefore, the fat is less liable to burn than if the surface were rough and the bottom rested on the hot stove. The fat should heat gradually, and when the food is plunged into it a slight smoke should rise from the centre. It will smoke at the sides some time before it has become hot enough for frying. After the food has been put in, let the kettle stand on the hottest part of the stove until it regains its former temperature, and then set it back where it is not so hot. In frying fishballs, doughnuts, etc., put only a few at a time in the boiling fat; then wait till the fat regains its former temperature and put in a few more. Fishballs are often spoiled by putting too many in the kettle at once. The temperature of the fat is instantly reduced, and the balls absorb the fat. When an article of food is fried, drain the fat from it and lay it on a sheet of brown paper in a warm place. The paper will absorb any fat that remains on the food. If these directions are followed, there will be no difficulty in having food fried without being saturated with grease.

SNARING JUNGLE FOWL.

Peculiar Method Adopted by the Behur Tribe.

The Behurs, a tribe of the Indian jungle, says the author of "Sport and Adventure in the Indian Jungle," find life a very simple problem. "Why should we live in houses when we have the forest trees?" said one of them, in reply to a question. "They shelter us from sun and rain and give us food; what more do we want? In the rains we have roots of all kinds; in the dry weather we have wild fruit. No, we never want."

Their method of catching jungle fowl is very ingenious. Several tame cocks form part of their stock in trade. The early morning is the time chosen for the snaring. A tame cock is fastened by a string attached to its leg to a peg driven in the ground, in the part of the forest selected. Round this is described a complete circle, ten or twelve yards in diameter, the circumference being represented by a thin cord about a foot from the ground, and securely fastened to pegs driven in at intervals. From this cord are hung a number of nooses of monkey gut, so as to enclose the decoy cock in the center with a circle of snares.

The Behur now conceals himself in some brushwood near at hand. The tame cock begins to crow, and very soon an answering challenge is heard from some of the jungle-cocks. The decoy continues his note of defiance, and presently a jungle-cock is seen in the branches overhead, ready to do battle with this intruder on his own peculiar domains. Down he flies towards his opponent, who with ruffled feathers is ready to meet him, and just as they are about to begin battle the man appears on the scene. This at once frightens off the jungle-cock, which, instead of taking to flight, bends its head, low and runs off, and meeting with the nooses, is almost certain to be caught by the neck or legs.

The man quickly bags it, readjusts his snares, and goes back to his place of concealment, and the challenge and crowing go on again, till all the cocks in the neighborhood are secured. Four or five birds, sometimes, are secured in this way in the course of a morning.

HAD A STOCK EXCUSE.

By an Accident it Was Speedily Abolished.

Because its employes were frequently late a large London house recently ordered that the tardy ones should write their excuses in a book provided for that purpose. But the clerks proved lazy, and unoriginal. At the top of a page a late one would write "Train delayed," or "omnibus horse died," as the case might be, and the rest fell into the habit of making ditto marks and letting it go at that. But not long ago one man had a new excuse. He wrote with pride, "Wife had twins." The second slow person that morning was in a great hurry and did not notice the innovation, but made his customary ditto marks and the rest of the men on that page followed suit. The excuse book was abolished.

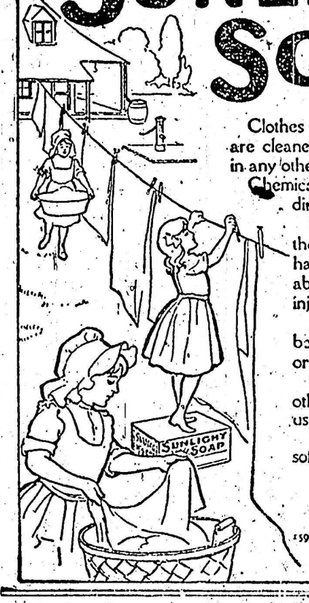
FIXING HIM.

Merchant—I hear you've been kicking because you've got so much to do.

Clerk—Well, yes, sir. I do think that——

Merchant—We'll have to give you so much more to do hereafter that you won't have time to kick.

SUNLIGHT SOAP



Clothes washed by Sunlight Soap are cleaner and whiter than if washed in any other way.

Chemicals in soap may remove the dirt but always injure the fabric.

Sunlight Soap will not injure the most dainty lace or the hands that use it, because it is absolutely pure and contains no injurious chemicals.

Sunlight Soap should always be used as directed. No boiling or hard rubbing is necessary.

Sunlight Soap is better than other soap, but is best when used in the Sunlight way.

Equally good with hard or soft water

$5,000 REWARD will be paid to any person who proves that Sunlight Soap contains any injurious chemicals or any form of adulteration.

159 Lever Brothers Limited, Toronto

FALLS WILL DISAPPEAR

INEVITABLE RESULT OF A FURTHER DRAIN OF NIAGARA.

Impossible to Tell, Says Abbe Laflamme What the Rate of Progression Will Be.

Abbe Laflamme, of Quebec, asked by the Canadian International Waterways Commission to report upon the recession of the Falls, says that he does not know whether it has taken place in the 500 years he has lived on the heights of Quebec overlooking the site. The comparatively rapid rate of the retrogression of the falls is very uncertain. As a general rule the limestone beds must recede before the wearing away becomes slower. It is a matter of the construction of the strata and the layers of the rock in question.

"It is therefore evident," says Laflamme, "that the recession of the falls must be varying, but we may perhaps question whether the figures given are strictly accurate. It must be remembered that the position of the crest immediately on which depends the rate of recession, is determined by a very complicated action based upon a certain number of fixed points on the crest, the points equally affecting the crest itself. Nothing more than a sheet of taking water.

"I may borrow the figures from Mr. Graham. In 2,000 years and Niagara Rivers will be the waters of the Great Lakes years the Niagara will be intermittent flow. In 3,000 years it will exist no more, and the hydrographic basin of Niagara save that of Lake Ontario into the Mississippi. Perhaps then, the discharge of Niagara gradually decrease, and the recession of the falls will vary accordingly."

WILL NOT AFFECT CANADA.

Mgr. Laflamme says that the recession will not affect the water on the Canadian side. The Canadian side is ten feet lower than the American side, the water bears toward our side ready," he proceeds, according to Mr. Clarke, when the five electric plants now in operation at Niagara practically their charter limits, and abstract a total of 48,000 cubic feet of water per second, the water level will almost reach the bottom of the river at the American shore. And if these abstractions be multiplied, always above the falls, the American fall will disappear in time, even the Horseshoe will lose a part of its majestic splendor."

Mgr. Laflamme's conclusion is "Niagara Falls are receding [illegible]. The process of this recession is such that it is impossible to make any precise forecast as to its rate and direction. Outside of [illegible] all is, moreover, less problematic," he says. "This phenomenon is subject to many variations, leading to changes in the physical conditions of the geological beds over which the water descends. What will be the rate of the channel which is to be formed, according to Mr. Clarke, can only be a matter of conjecture. In all events, I do not think that the Canadian waters are, for long years, likely to suffer greatly from the recession of the falls, whatever be its rate. I believe there are few scientific problems in which the personal element plays so great a part."

HIS VALOR FAILED HIM.

"There is nothing," he said to the beautiful girl in his strong way, "that I would not dare for you. There is no danger that I would not face for your dear sake. Nothing would be too hazardous for me to undertake with you to urge me on. Look into your eyes, Genevieve, my heart leaps, and becomes the heart of a lion. My whole being is thrilled. It seems to me imbued with the spirit of a knight of old. Ah! darling, I can well understand how the nobles who met in lists long long ago were willing to risk their lives when the colors of those they loved were fastened to their shields. I, too, could be a Launcelot, with you, Genevieve, to urge me on. Oh, if I might but have an opportunity to prove——"

"Hark!" she interrupted. "I hear papa coming in. Why not ask him for me now? You will never have a better chance. I'll go and meet him in the hall, and send him in, and——"

"No, no!" he hoarsely whispered. "For Heaven's sake, don't do anything of the kind! Why, I wouldn't be thirty feet from this window to save my life! When I mention the matter to your father, I want to do it where I can see you on the ground-floor."

KITCHENER AS HE SEEMS.

Lord Kitchener, whose recent appointment as military autocrat of India caused Lord Curzon to resign his position as Viceroy, has been thus described by G. W. Steevens, the correspondent: "He stands six inches over six feet, straight as a lance, and looks out imperially above most men's heads; his motions are deliberate and strong, slender, but firmly knit, he seems built for tireless, steel-wire endurance rather than for power or agility."

Mrs. Burke's Pudding.

It has always been the custom of Mrs. Capulet's day to bake one of her best plum puddings during the Christmas week for the charwoman. Mrs. Burke, who was never likely to taste such a dainty at other seasons. "Why should we keep all the good things to ourselves," she used to ask, "eat plum pudding when we fancy it, and this poor hard working woman never a taste of such a [illegible]? It is also the custom of the [illegible] "to build," as Harry Capulet [illegible] to say, several of the puddings at the same time, to keep for weeks or more without spoiling, and there they were the moment's notice, if [illegible] arrived unexpectedly on washing or ironing days, when it would be [illegible] ent to concoct nice dinners. Mrs Harry Capulet [illegible] agement of affairs after her mother's death, her husband's father had been regent during his minority, said to her at [illegible] "I hope, dear, Mrs. Burke's pudding [illegible] given it for so many years I feel injured, I'm [illegible] do."

"Oh, certainly," said Harry, who was [illegible] turn of mind, "let Mrs. Burke's pudding [illegible] these. What are we [illegible]—waste all the [illegible] char-woman?"

"Gingerbread and raisins added as well," put in [illegible].

"What they are [illegible] ding?" asked Mr. [illegible].

"Yes—the [illegible]."

"But, my [illegible] Capulet, [illegible] has been [illegible] I have [illegible] her as a scrimp [illegible].

"Oh, [illegible] Sue ignoran[illegible] you [illegible] think [illegible] much [illegible] pudding [illegible] cream [illegible]."

"Nobody [illegible]. But Mrs. [illegible] baked [illegible] plum pudding [illegible].

"I can cook [illegible] brown pudding [illegible] the entire [illegible]. But Sue [illegible] English [illegible] receive her pudding [illegible].

"I'm not [illegible] she can [illegible] shouldn't [illegible] cried Mrs. [illegible] her temper [illegible] other things [illegible].

"That was [illegible] Burke, [illegible] having come [illegible] Harry [illegible] continued Mr. [illegible] never ever [illegible] one part [illegible] was too [illegible].

"There! [illegible] soon as Mrs. Burke [illegible], what did [illegible] educated [illegible] English plum pudding [illegible] good [illegible] classes, [illegible].

"I hope [illegible] Burke," [illegible].

"A man [illegible] Is of the [illegible] quoted Mr. [illegible] Harry.

After this, [illegible] Harry decided [illegible] say. "Perhaps [illegible] was pudding [illegible] matter [illegible] time, and [illegible] save [illegible] Blake [illegible] upon [illegible] somebody [illegible] Lily's [illegible] and [illegible] sicked with [illegible] once he had [illegible] ars, she had [illegible] pressed in [illegible] He was one of [illegible] who [illegible] making love [illegible] than food [illegible] to make [illegible] pity that [illegible] only day [illegible] a picked-up dinner.

"There [illegible] puddings [illegible] Mrs. Burke [illegible] dinner."

Mr. Harry Blake [illegible] usual. He and [illegible] gether [illegible] to show him over [illegible] view of the [illegible] they hunted for [illegible] together, and [illegible] with a dizzy [illegible] tary and rather [illegible] crisis was at hand [illegible] with her hand [illegible] coming from school [illegible].

"A neighbor," he [illegible] most indifferent [illegible] nodded and hurried [illegible].

"Oh, no. That [illegible] Harry's cousin. She [illegible] his house before [illegible].

"Indeed!"

"Yes. She's [illegible] way, opinionated [illegible] people."

"Ah! she [illegible] little."

"Perhaps [illegible] with her to find [illegible].

"And you live with [illegible].

"Yes. She will [illegible] Gil Sons—body marry [illegible].

"Then she has a lover [illegible].

"I never heard of one."

"And yet she is not [illegible] ugly," with a wicked twinkle [illegible] eyes.

"No; not at all; only [illegible] place," [illegible] concealed Lily.

The dinner progressed as far as the dessert. It was a picked-up [illegible] be sure; but what could [illegible] pect who came without [illegible] himself. Mrs. Harry assured [illegible] self, Mr. Blake was a famous [illegible] out; he knew, moreover, how [illegible] make himself agreeable over a [illegible] ner of herbs; and then there was [illegible] English plum pudding to top [illegible] with. How plump and delicious [illegible] looked as it came upon the t[illegible]