ERS AT ALTAR

EDIATELY AFTER THE CEREMONY.

ance of Real Life — Bride ried to Oblige a Brother.

of real life, unsurpassed mprobable of sensational veafed in the London law ay day.

ed by Mrs. Ada Olivia who claimed £684 from Mr. Harry Brine, of East

extraordinary story may as follows:—

a man in order to oblige with whom she was in

et the bridegroom before ny, and they parted im- the ceremony.

medium of an advertise- Mrs. Brine, who arranged married her.

ppisoned" by him in a treated, and made to but escaped.

llis, for the lady, stated harried, a Mr Crampton, gney. In addition to this £300 a year under the ack, Mr. Carus Wilson. husband was a Mr. Will, e divorce proceedings, had been a trustee of being the correspondent.

AL ADVERTISEMENT.

who is an elderly Irish- was divorced from B." They parted on the married, and she never

Brine after seeing an a Sunday newspaper. He found out that she with Mr. Will, and said er out of it" if Mr. Will

"worked up" by Mr. accepting a large sum r cash. She also paid Mr. Will's petition. her, kept me locked up, to sign cheques, but I me of his daughters,"

d by Mr. Bower, K.C. garded the matrimonial for him."

marry Mr. Will?" she

say that?" the lady

fr. Bower, "I suppose n because you loved

on before in my life," ng reply.

HIS BROTHER.

such a thing in my Mr. Bower, and Mrs. umid roars of laugh- family well, and I Francis Will. It was brother that I mar- nily."

then questioned Mrs. ed to her relations "Is this your diary?" up a book.

wered, adding drama ght thing to take a had lost it for years.

ead the following ex- erable. They two of w to seaward. Found rocks till sundown ck across the boat ing. We laughed, and h each of us drawers. ther.

Well sir," he might Battle Castle. Our ly fixed."

s sword," said when he was my since a devil."

wife's allega- spent the money r daughter's ne. even for Mr. Brine

NED HIM.

young Griph at ly. They de- the ladies and found a pineapple, some. The finally and her resolved on ven- but Mr. Griph had it that he had taken ariance in the sitting and kindly said to her

that mince-pie that ning we bought of , and which proved

do with it?" ave to the tramps." who overheard, un-

know those tarts that s filled the parish to do with them?"

mince-pie," that there was a tarts, and felt like t started in the mis- voyage. But he tried g off. The feeling ead of being shaken and shivered. The

d. old lady, "when you to the tramps, don't se that's with them it to kill the rats."

ncholy howl, Griph to his room, and was d he had a chill and at to bed and stayed And most of the and her daughter ly

FOR TURKEY.

n, of the British y took three ambas- ey and instructed the of the guard at Yil- has been created by nander of the order The Sultan, who wit- nce of the dogs in ls, expressed great ork. Major Richard- Sultan is a good horough knowledg em has been adopted ny.

as large as Wales? Scotland in size; area of Holland and No other country for lakes and rivers.

# "AUGUSTA SAYS"

CHAPTER III.

Next day, as I sauntered into the club [illegible] luncheon-time, the [illegible] was my nephew Tom [illegible] back turned to me, [illegible] a small table with [illegible]. I ordered my modest [illegible] and sat down alone, [illegible] complacently enough, the [illegible] fair and curly and [illegible] and well set on the lad's [illegible]. Then I caught sight [illegible] guest, who sat op- [illegible] and so faced me. It was [illegible] a comely face, with a pow- [illegible] there was a resolute look [illegible] square chin, clean-shaved [illegible] and about the keen, deep- [illegible] of a young man, perhaps [illegible] Tom's senior, which [illegible] but half my own [illegible]. I wondered who this friend of [illegible] for his face gave evi- [illegible] and most of Tom's [illegible] little character — by [illegible] uncharitable.

[illegible] turned, saw me, [illegible] with a word to his [illegible] strode over to me. [illegible] lad likes me. He [illegible] Tom.

[illegible]. He generally ad- [illegible] though I were a tele- [illegible] Tom. Who is your [illegible] with the square, [illegible] end of a chap."

[illegible] Uncle Ben! He is [illegible] Garrod, you know." [illegible] dear Tom! [illegible] it a case of Burke [illegible] Garrod is the big che- [illegible] man, Birming- [illegible] that gave thirty thou- [illegible]. He often does that." [illegible] kind of things [illegible] his face interests [illegible] de a chair by my [illegible] idly in a low- [illegible] bit of a genius, [illegible] with boyish en- [illegible] as a flutter. He [illegible] poor chap! Fa- [illegible] right to think it [illegible] wondering what [illegible] of your friend- [illegible] "I've advised him [illegible] served.

[illegible] quiescent," I ob- [illegible] look decidedly de- [illegible] did you say? He [illegible] that head! But I [illegible] is doing to think- [illegible] "I've about hit it, [illegible] he does!" Tom [illegible] to look a little [illegible] flutter, but the fa- [illegible] gravely. "Often the [illegible] in cases of that [illegible] father who, for- [illegible] ing youth, is his [illegible].

[illegible] Garrod's line, [illegible] inherited."

[illegible] inherited traits [illegible] with Percy — [illegible] Garrod. He gives [illegible] set of fits. You [illegible] is always go- [illegible] ploys. Went [illegible] me up with a liz- [illegible] lives there, got [illegible] in the bush, and [illegible] a perfect frenzy. [illegible] India and pal [illegible] and old Gar- [illegible] and refused [illegible] ceedful. Do you [illegible] sent in a thesis. [illegible] and won the [illegible] that his father [illegible] he went. Real [illegible]

[illegible] ung Garrod sat [illegible] it of him, with [illegible] "Aren't you leav- [illegible] Tom?" [illegible] over his shoul- [illegible] all right," re- [illegible] He has got only [illegible] to ask what [illegible] to go off and [illegible] Johnnies who [illegible] the North Pole, [illegible] been heard of [illegible] is trying diplo- [illegible] trip the whole [illegible] and endow him [illegible] if he will marry [illegible]

[illegible] is a confirmed [illegible] of his cranks. [illegible] he had a wife [illegible] at home. He has [illegible] wife?"

[illegible] father has some [illegible] he leaves Percy a [illegible] mad about it — [illegible] as governor can [illegible] to a girl that he [illegible] n, and that he [illegible] and that she will [illegible] before——"

[illegible] to my feet.

Twinges of gout?" [illegible] race! what M'Nab [illegible] Hist, Tom! can [illegible] secret? Because

[illegible] to be married, Uncle [illegible]. I have two of [illegible] niece and her friend." [illegible] uncle."

[illegible] ever study the agony [illegible] morning paper?"

[illegible] replied with emphasis. [illegible] of my time to read the

[illegible]. Then, I said him impressively, "you [illegible] overlooked an advertise- [illegible] somewhat thus: "Lady, [illegible] becoming a wealthy widow, [illegible] fain of some one with large [illegible] to start on Arctic, Ant- [illegible] otherwise dangerous expedi- [illegible] would undertake to write [illegible]

Tom's jaw fell. He said something distinctly profane. Then his eye met mine, and a flash of intelligence passed into it. We both looked at the unconscious Garrod, and then again at one another.

"Do you know who she is?" Tom asked eagerly.

"Perfectly. I left her at Ardstronach." Tom's expression changed.

"I say—it is not my cousin, is it?"

"Most certainly not. Winnie could not write any one's memoir to save her life."

"I'm glad of that!" said Tom. "I merely mean because she is a M'Nab on the mother's side. Then—who is the would-be widow?"

"Augusta says——"

"Augusta?"

"Augusta Arkwright. Winnie's friend."

"But she must be a perfect beast," the boy objected; "and Percy, is a bit of a hero! No, uncle, I'm not in it, please."

"She is a perfect beauty," I corrected him. "Whose only fault, in a husband's eyes, would be her keen desire for widowhood."

"Oh, he wouldn't mind that, nor her looks either, so long as she would marry him and fix the father, and let him off to the North Pole in peace. Why, Uncle Ben, they are made for one another." And, without another word, Tom hurried away, and returned with his friend Percy Garrod in tow.

I liked young Percy Garrod. When I asked him to come up next week with Tom to Ardstronach, and bring his gun with him, I had no ulterior motive—I swear it. "We shall be just by ourselves," I said.

"That's good!" he replied heartily. "A bachelor party?"

"Ah, well—I have my niece living with me and she has a friend staying with her at present," I confessed, avoiding Tom's boot under the table. I don't think Tom has any idea how hard he kicks.

"Oh, don't mention it! It's of no consequence," young Garrod hastened to assure me.

I returned to Ardstronach next day with some of that tone about me. Winnie, hearing my voice, came downstairs in a fine swirl of white flounces and excitement.

"Oh, you dear, darling old uncle!" she gasped, clinging to me. "I have missed you so! And Augusta says it was all my fault!"

"Well, I dare say it was," I replied, glad at the turn affairs had taken. "But if you had no faults I would not love you."

She reached up and gave my necktie a little pull into place. "Funny big cow!" she muttered. Then she stood on her tiptoes, which raised her flower-like face a few inches above the level of my head—I am not exceedingly tall for a man—and she rubbed her little pointed chin over the top of my cranium. "Nice stubbly hair!" she murmured. "Glad to be home again?" she asked.

"Very," I assured her.

"Silly to go away," she nodded in reply.

As I followed her into the drawing-room I traced myself and took a long, deep inhalation. I felt as if I were about to strike a trusting animal.

"I saw Tom M'Nab in town. He is coming to us next week," I informed her, quickly and in one breath.

Instantly the danger-signal went up. She flushed and turned away, and pretended to look out of the window.

"Augusta warned me!" she breathed. I followed her to the window. "Winnie," I said gravely, "you must not think of yourself. I rely on your help. He is bringing a friend with him."

Winnie's eyes filled with wonder; but I could see from their change of expression, that the bait had caught. Some women rise to the hint of self-sacrifice as a trout rises to a fly.

"What is the matter with the friend?" she asked softly and pitifully, ready, I could see, to supply lint and bandages or more tonic, just as the occasion required.

I felt that my moment had arrived. "He is a wealthy young man about to start on an Arctic voyage," and his father wishes him to marry before he goes out, if the lady has no objection to becoming a widow."

Winnie's blue eyes became rounder and rounder as I spoke. Then she suddenly grew radiant.

"Oh, you clever Uncle Ben!" she cried. "How did you manage it? Oh, I do wish I had asked you to match my Irish lace for me! What will Augusta say? — Augusta Augusta!" And she was gone.

My triumph, however, was short-lived. Mr. M'Nab is one of those strange elements that complicate the situation.

Winnie came down again in about an hour, and drew me mysteriously into the smoking-room.

"Uncle Ben, did you tell Cousin Tom's friend about Augusta?"

"Not a word."

"Uncle Ben, did you tell Cousin Tom?"

"I—oh—I—possibly I may have let fall, incidentally——"

"Ah! Well, then, Augusta says he will have told the friend. Augusta says men have no notion of honor, and always repeat things. Uncle Ben, did you—tell—Cousin Tom—your — plan — about—me?"

"On my honor, I—well—I really forget."

"Ah, well, Augusta says we are shamed through all our beings, and that if we have any sense of dignity left we must keep our own rooms as long as my cousin and his friend remain at Ardstronach."

"Please yourselves, my dear. For you it will mean meals on trays, no exercise, and a precious dull time of it. We shan't mind—we shall be on the moors all day, and shall play dummy whist all night. I dote on dummy whist."

Winnie looked crestfallen. "Augusta says there is an alternative," she volunteered presently, in a disconcerted voice.

I at once saw that the alternative was the thing Augusta meant to be accepted. "Well?" I asked carelessly, selecting a cigar.

"That she should be me and I be her," said my niece, with complete disregard for grammar.

"How?" asked with some interest, holding my match ready to light.

"Why, her be me and me she, of course!"

"Yes, that is very simple. You mean ——" I suggested encouragingly.

The match went out, and I took another.

"That they should not know—Tom think Augusta his cousin and me his cousin's friend."

I struck the second match. "And the motive?" I inquired, lighting my cigar.

She dropped her eyes. "It would save our dignities," she said in tones in which I recognized a reflection of Augusta. "And besides, uncle, we could inspect them from behind a screen of anonymity."

A woman's real reason always comes last, and is generally preceded by the two words "and besides."

And so then and there I fell. I, a respectable old bachelor, very near sixty (on one side or the other), in a moment yielded myself body and soul to their nefarious practices. There is a vein in the M'Nab nature, a Celtic vein, which has occasionally—— But enough of that! I lay the blame at the sepulchre-door of no ancestor. I do not even cast aspersions on the lovely Augusta Arkwright. I own that I looked into the beseeching eyes of my niece, and—"Gad," I cried, "it will be no end of a joke!"

(To be Continued.)

# The Home

SELECTED RECIPES.

Molasses Cookies.—Two cups molasses, two eggs, one cup lard, one cup brown sugar, two-thirds cup sour milk, one teaspoon soda stirred in the milk, two teaspoons soda stirred in the flour, one tablespoon ginger; sprinkle granulated sugar on before baking; roll thin.

Salmon Turbit.—One large can salmon, six large crackers rolled fine; mix well. Make a dressing of one tablespoon of butter mixed with one tablespoon of flour; one pint of hot milk; season with salt and pepper; boil for three minutes and pour over the salmon. Mix well and pour in a buttered pan and bake twenty minutes.

Light Cake.—Cake will be light if you add the sugar last. Put in a little at a time. Do not beat it in, but lift the batter up with a strong beating spoon again and again, until the sugar has disappeared, then add more until all has been used. This rule applies to all cakes without shortening.

Walnut Cookies.—Use one cup walnut meats, chopped fine, one of sugar, one egg, well beaten, two tablespoons milk, one heaped teaspoon baking powder, flour to make rather stiff dough to roll.

Sand Cake.—Use one pound butter, one cup sugar, pulverized, beaten to a cream. Add yolks of eight eggs well beaten, then one pound cornstarch and the whites of eggs, alternately, a little at a time. Flavor and make in loaf or gem tins. The whites of eggs are not beaten separately or whipped.

Leftover Fish.—Fish may be used for the second meal by removing the bones and breaking into small pieces. Then put a layer on the bottom of a baking dish, over it a layer of cream sauce and then, a layer of cracker crumbs. Repeat until the fish is all used, always having the cracker crumbs on top. Place in the oven and bake to a nice brown color.

Crab apples.—To, each pound of fruit allow a half-pound of sugar and a pint of water to three pounds of sugar. When the syrup is boiling hot drop in the crabapples. They will cook quickly. When done, fill a jar with the fruit and fill up the crevices with syrup.

String Bean Salad.—Cut beans lengthwise, boil, then drain. Slice a half-onion finely; add it and salt and pepper; render a little ham fat or bacon; stir over the whole. Then put in a tablespoon of vinegar or more if desired.

Nugget Candy.—Two cups of granulated sugar, one-half cup corn syrup (you must have this kind of syrup), one-half cup water. Cook until brittle. Whites of two eggs beaten to a froth; pour the syrup mixture into the eggs; add one-half cup chopped nuts, flavor, and beat until it pours out nicely.

Mix chopped parsley with grated cheese. Parsley is a great nerve tonic.

Meat from Small Steak.—Soak two slices of stale bread in a small quantity of milk; mash fine; add one egg or yolks of two, one cup of cold mashed potatoes or more, small onion chopped fine; add 10 cents worth of chopped meat; salt and pepper to taste. Put in flat cakes and fry until brown. Caution must be taken not to add too much milk.

Tomato Butter.—Seven pounds of tomatoes, three pounds of sugar, one pint of vinegar, one ounce of cinnamon, one-half ounce of cloves, ground; boil till thick. Can and seal.

Fudge Cookies.—Four eggs well beaten, two and one-half cups brown sugar, one-half cake chocolate, one cup nuts, one scant cup flour, one teaspoon vanilla, mix in order and bake in moderate oven twenty-five minutes; cut in any shape desired.

Peppermint Candy Ice Cream.—A delicious ice cream can be made of three-fourths of a pound of old-fashioned peppermint candy dissolved in one quart of cream. The candy sweetens, colors, and flavors the cream.

Strawberry Jelly.—Take berries; wash and cover with water enough to come to top of berries; boil for eight minutes. Then drain in jelly bag. Can juice until apples are cheap; then take apples, cook as if for apple jelly, etc. Then take your strawberry juice; use two cups of strawberry juice and the same of apple juice and four cups of sugar. Boil twenty minutes, and you have firm strawberry jelly.

Dainty Lunch Sandwich.—One cup of sugar and enough water to cover. Boil until it threads from spoon. Stir this into the white of one egg, beaten stiff. Add one cup of peanuts ground fine. Take salted wafers and spread with the paste. Let stand a while.

Suet Pudding.—When making suet pudding or mincemeat, if after the suet is chopped it is added to the molasses and the two boiled together for a few minutes, then strained, the objectionable particles of suet will not be found in the mixture.

Pickups.—Take small scraps of meat—beef, veal, mutton, ham; also carrots and boiled rice that have been left over from previous meals. Run all through meat chopper or chop fine. Add minced onion, parsley, pepper and salt to taste. Soak a slice of stale bread in water, squeeze out, and crumb this into the chopped meat. Add one egg. Mould into small flat cakes, roll lightly in flour, fry brown in butter or bacon drippings.

A DRESSMAKER'S HINT.

If you are one of the women, and do they not number legion, who find difficulty in maintaining union between your waists and skirts, try this, which is unfailing and is adaptable to the thinnest mull or the heaviest cloth:

On the outside of every waist, exactly at the waist line, attach a piece of dressmaker's belting, at least an inch wide to the centre of the back, leaving the ends loose. Have it fit very snugly about the waist, fastening with a hook and eye in front.

On the outside, 1½ inches each side of the centre of the back, sew large size hooks, points down and out, sewing through the goods to the belt. Then on the inside of the skirt band, at the bottom of the band, sew eyes in a standing position to hook over the hooks on the waist. Very fleshy persons, wide across the back, should use three hooks and eyes, putting one in the exact centre, the others about two inches either side. By keeping the distance the same on each garment skirts and waists will be interchangeable, and, as can be seen, since all the strain and weight of the skirt comes on the belting, which fastens around the body, there is no possibility of tearing the thinnest fabric.

On waists that are worn outside the skirt-band the hooks would of course be put on the inside of the waist, points in, with the eyes on the outside of the skirt-band. But the principle of support is the same, and is very satisfactory.

USEFUL HINTS.

Take a whisk broom, cut it stubby with shears, and use it to silk sweet corn. You can make quick work of it.

When canning fruits and making jellies try rubbing the screen door of the kitchen with kerosene. This will prevent the flies clustering there, ready to come in when the door is opened.

Tops of fruit cans can be cleaned if they are placed in sour milk or vinegar and left until the mould comes off easily, when they are washed in water. They should also be scrubbed with a brush to clean the grooves in the side of the lid.

If the stove is cracked a good cement is made from wood ashes and salt in equal proportions. Reduce to a paste with cold water and fill in the cracks when the stove is cool. It will soon harden.

To keep the yolks of eggs from drying out after separating the whites, as is the case in making angel cake and icings: Try to replace the shells as nearly as possible over the unbroken yolks and stand on end. They will keep fresh for days in a cool place.

Tough steak may be rendered more tender by laying for two hours on a dish containing three tablespoonfuls of vinegar and salad oil or butter, a little pepper, but no salt; turn every twenty minutes. Oil and vinegar soften the fibres without extracting the juices.

KITCHEN HINTS.

For ironing day a fire of cinders is better than fresh coal.

Turpentine mixed with stove polish prevents rust and gives a brighter gloss than the use of water.

A little green sage placed in pantry will keep out red ants.

Hot fruit requires hot jars.

Cold fruit requires cold jars.

The proportions of sugar and fruit used in canning vary greatly. The amount given below is an average for canning. Sugar to a quart jar: Cherries, six ounces; strawberries, eight ounces; raspberries, four ounces; blackberries, six ounces; quinces, ten ounces; plums, four ounces; pears, six ounces; peaches four ounces; pineapples, six ounces; crabapples, eight ounces; rhubarb, ten ounces.

NEW ITALIAN BATTLESHIPS.

**The Types to be an Improvement on the Dreadnought.**

The Italian Admiralty has drawn up a bill asking for credit to the extent of £10,400,000 for the construction of four new battleships, so-sely described as Dreadnoughts. There is good reason, however, to believe that the vessels about to be commenced will be a considerable advance on the British ship. Their design is due to the famous chief constructor of the Italian navy, Colonel Cuniberti.

The calibre of the guns is believed to be 13.5 inches, the weight of the shot fired from such guns being 1,100 lbs., as compared with 850 pounds of the Dreadnought's weapons. The Italian vessel is to carry eight of these guns, "so arranged as to obtain the fullest efficiency possible from them."

The main armament will be arranged in the same way as that of the new British cruisers of the Inflexible class. There will be four turrets, one at each corner of a rhombus, two being on the centre line of the ship and one on either broadside, one near the fore and one near the after centre line turret. In this way it is possible for all the guns to be brought to bear on either broadside, and six ahead or astern.

The gun efficiency, with eight weapons arranged in this way, is the same as that obtained with ten mounted as in the Dreadnought, apart altogether from the superior power of the 13.5 inch weapon over the 12 inch.

The speed of the new ships is to be in excess of that of the latest Italian battleships now building, which is twenty-two knots, and they are to have a complete belt of nearly uniform thickness. In each of these respects they will mark a considerable improvement on the Dreadnought, and they will cost $1,250,000 more than that ship.

CAUGHT A TARTAR.

The police had charged the defendant with having been drunk and disorderly. The defendant, on the other hand, maintained with great apparent indignation that he was not intoxicated on the occasion in question, but was laboring under great excitement of mind caused by his having just previously been assaulted in a dark by-road by a man who had also attempted to rob him. The police-sergeant affected to doubt this story.

"Are you sure you didn't imagine it all?" he asked, sarcastically.

"Quite sure," retorted the defendant. "As sure as I am that I'm facing a fat and ugly bobby."

The Court enjoyed the retort, with the possible exception of the Bench, who sternly reproved defendant, and the undoubted exception of the sergeant, who crimsoned with rage.

"Can you describe your assailant?" he demanded, with a savage glare.

"You bet I can. I saw his features distinctly."

"Then what was he like?" questioned the sergeant.

"He was very much like you in appearance," said the defendant, sweetly. "He had rusty ginger hair and straggly whiskers just like yours, a nose that looked as if it had been in the beer cask, same color as yours, sergeant, only not so big and swollen, and a big fat body like——"

"That will do!" snapped the sergeant. "I'm satisfied, your worship, that the supposed assailant has no real existence."

"But he has," persisted defendant, "although I can well understand that it is difficult to believe there can be such another face and figure as the sergeant's."

The hours at which fewest people die are twelve midnight to one a.m., and from noon till one o'clock p.m.

# The Farm

DAIRY FARM AND BARN.

It is seldom that one can find a case where a tenant farmer pays any attention whatever to increasing the soil fertility of the farm he occupies. It is the general rule that run down and worn out farms are silent witnesses to the system of "working on shares." A rented farm where both owner and tenant receive adequate compensation for their investment and services, and where ample returns are made to the soil to insure larger and better yields with each succeeding year, should attract more than passing notice.

The United States Department of Agriculture in a recent bulletin, however, describes such a place—a 120-acre farm in southern Michigan, 106 acres of which are tillable, 2½ acres in natural pasture, and the remainder taken up by lanes, roads and yards about the buildings.

This farm—conducted as a dairy farm—is owned by a Mr. J. N. Neal, an investment which cost him originally $12,500, and from which he now receives a net yearly income of $1,500; the tenant manager, Mr. Charles J. Angevine, who has been on the place for thirteen years, receives an equal share for his excellent work.

While touching on this subject it might be well to mention that the Department has also published a plan of a modern dairy barn which might be worth the while of any dairyman to consider when building next farm houses.

The plan is designed for twenty-four cows, and allows ample room for calf-pen and box stalls for bulls and cows, also space for feed room, wash-room and silo. The Department explains that it does not claim that the arrangement is the only satisfactory one, but the idea is that if cows could make an improvement in, and this is in the arrangement of their stalls. Give the cows room, and at the same time shut each cow off from her neighbors, so that there shall be no trampling on udders and teats. The usefulness of a great many of these sort of cows is put to an end through lack of it is found to some extent by carelessness, and the work cows safe and that it is generally ascribed to discovered that each cow is other cause. Make your cows service every day comfortable, and it will pay you have them, and their term of you have them, and the dairy service will be very much lengthened on the average.

DIP THE LAMBS.

When the ewes of the flock are shorn many flocks that may be upon them will transfer themselves to the backs longer fleeces of the lambs, where they will find more congenial quarters, and will fatten on fresh, young blood. The dipping of the lambs, therefore, in a solution of one of the advertised dips, or of tobacco, a few days after shearing the ewes, should be among the certainties on no account to be neglected. And the ewes will also will be the better for a dip, or, at least, of having some of the solution that is left over poured on their backs and rubbed in their sides to clean the skin and effect them, alias any itchiness that may purpose of A tank or vat made for the dipping, with a dripping board at the going-out end, in which to squeeze out the surplus of solution and should be carry it back into the tank, provided where the flock is of any considerable size, but in the case of small flocks the lambs may be dipped in an ordinary vinegar barrel and a washtub for the dripping and squeezing-out purpose. The dipping solution, for best effect, should be warm (this is not essential), and soft water should, if possible, be used. As a rule we believe the dipping of the lambs in the spring is the only treatment Canadian flocks receive for the destruction of vermin, but we know from experience that it pays well to treat again in the fall or early winter, by either dipping or pouring, to guard against the sheep suffering from ticks or lice towards spring and fall in condition at a time when treatment is impracticable and the suffering must be endured all through the warm spring months till the usual shearing time as early shearing (unwashed) is unsafe in the case of in-lamb ewes or sheep in ordinary condition; therefore, to keep a clean conscience and ensure the comfort and thrift of the flock, make it a fixed rule to treat for ticks both in spring and fall. The cost will be doubly repaid in increased growth of wool and gain in weight and in the general health of the flock.

LIVE STOCK NOTES.

The poultry business is not overdone, and it is not likely that it will be very soon. There are more eggs used nowadays than ever before, and the demand for them is a growing one.

The dairyman who would have his cows give milk for a long period; who would secure the maximum flow when milk and butter are highest in price, and who would have the bulk of his milking to do at that season of the year when he has the most time to do it, that dairyman should have his cows come fresh in the fall.

The up-to-date draft-horse stands close to the ground, with short legs and broad base. Feet well apart, back somewhat shorter than the speed horse, short, broad, well muscled, as the whole weight is drawn at the back. Shoulders long, hocks short, narrow angle, body massive, low set, muscular and cylindrical, solid and large limbs, healthy feet, frog strong, plenty of style and action, ardor and endurance. Pastern short and straight. Weight near a ton. All of the leading breeds have traits which commend them, and all sell alike when animal is right.

The sucking pig needs exercise, or plethora and an attack of thumps may be expected. The time when thumps are most complained of is when, after farrowing time, there is bad weather that keeps the litter and the dam confined to the pen, where the former suck and sleep and have no work to do to keep them healthy. In good weather, with room enough to run about out of doors the litter always gets exercise enough and rarely has thumps. Growing pigs need some exercise, too, but they can be relied on to take all they need if given room enough and the weather is not too unfavorable. Breeding pigs should always have plenty of exercise or they will become shy breeders and the pigs they have will not be vigorous, and they may even become entirely sterile.

There are three times as many muscles in the tail of a dog as there are in the human hand and wrist.

# THE WHITE STAR LINER "ADRIATIC"

## Description of the Finest Steamship in the World.

The finest steamer that has ever crossed the Atlantic recently arrived in New York. Needless to say we refer to the new White Star liner Adriatic that splendid mammoth which has just been completed by the great Belfast shipbuilding firm of Harland and Wolff. Biggest of all British twin-screw steamers, fitted with every possible contrivance for enhancing the comfort and safety of those on board, superbly decorated throughout her passenger accommodation, the Adriatic may be said to attain that reputedly unattainable degree—perfection.

She is not the first ship of her name which has sailed under the White Star flag. Thirty-five years ago, when the late Mr. T. H. Ismay was building up the world-wide reputation which the company has ever since enjoyed the Adriatic was launched at Belfast the premier vessel, no doubt, was regarded at the time as a wonderful creation, but if placed alongside her successor of to-day she would cut but a sorry figure. Indeed, the contrast between the two boats affords striking an illustration of the developments which have taken place in the steamship world that we will venture on a few figures. The tonnage of the first Adriatic was 3887 gross; that of the second is 25,000 gross. The dimensions of the older vessel were:—Length 420 feet 6 inches; breadth 40 feet 1 inch, and depth 30 feet. Those of the newcomer are:—Length 725 feet 9 inches; breadth 75 feet 6 inches; depth 49 feet. The total number of passengers which the first Adriatic could carry was 166, whereas accommodation for 1,500 is provided.

ABOARD THE PRESENT LINER.

In designing the latest addition to their fleet the White Star management have followed their well-known policy of thoroughness. The most minute attention has been paid to every detail which can make for additional comfort, while a number of new features of great importance have been introduced. For example, there are Turkish baths on board the Adriatic, luxuries which will make their appearance at sea for the first time.

They comprise the usual hot, tepid, and cooling rooms, shampooing rooms, plunge bath, and massage couches. They will certainly not be far from lack of patronage. They are a cult, indeed, to imagine anything that could more materially assist in relieving the monotony of a sea voyage.

For more strenuous natures, for those who prefer a life of action to that of the ottoman, a complete exercising gymnasium. Fitted in the dining saloon on the lower deck, an electric lift runs up to the boat deck, calling at the promenade, deck en route. A "dark room" for amateur photographers has not been overlooked, whilst the usual barber's shop, with the latest improvements, is duly in evidence.

One great feature of the Adriatic's passenger accommodation throughout is its roominess. The great breadth of the ship, coupled with the exceptional height between the various decks, rendered it possible to provide staterooms of a size far in advance of anything to which the ocean voyager has hitherto been accustomed. In the case of the Adriatic they are lofty, well-lighted, and perfectly ventilated, while there is, moreover, the additional attraction that no less than seventy-six of them are

SNGLE-BERTH ROOMS,

a condition which every steamship traveller will appreciate to the full. We know of no other vessel which has anything like so large a number. When we come to deal with the decorative scheme of the new White Star liner we are confronted by a serious difficulty because, in order to give any really adequate impression of the richness and elegance of the apartments on board this grand vessel, we should require the assistance of colored illustrations. Nothing in the way of pen-and-ink sketches or of mere black-and-white photographs can convey any true idea of the sumptuous manner in which the lounge and smoking-room passengers aboard the Adriatic has been carried out.

We will, however, do our best to sketch out the salient features. The first-class dining saloon, situated on the upper deck, and extending across the full width of the ship, is panelled in ivory-white. Overhead there is a handsome, the leaded glass therein being in alternate panes of white and pale blue. Immediately beneath the centre of the dome is a frieze of painted panels depicting scenes in Switzerland, Holland, the Rhinelands, and the Yellowstone Park. Instead of the old-fashioned movable tables, the up-to-date restaurant system of small tables has been adopted, an innovation which should tend greatly towards less "starchiness" and greater conviviality at meal-times.

For recreative purposes a handsome piano, encased in oak inlaid with rare woods, has been placed in this saloon, but the musical arrangements do not end here, for the Adriatic will carry her own orchestra.

From the dining saloon we come, in the natural sequence of events, to the smoke room, an ideal apartment for the votaries of the weed. Its walls are clothed with figured leather, and inlaid with pictures of events famous in the annals of

BRITISH NAVAL HISTORY.

The windows are of stained glass, and the seats and tables of mahogany, the whole effect created being one of mellow richness.

Not far away, and on the same deck as the smoke room, is an apartment known on board as "The Lounge." This is, we consider, is far too pretty a title. Picture a large and airy room, panelled in oak, furnished in exquisite taste, with the light filtering through "stories" windows, richly dight." People it with graceful figures, clad in the latest "creations" from Paris; scatter here and there a few specimens of the mere man of genius engaged in ardent flirtation with the owners of the graceful figures aforesaid, and you will have a scene which seems to call for something more romantic in the way of nomenclature than that chronicled above. If we might venture on a suggestion, we should suggest "The Turtle Dovecote" would be more in keeping.

A third luxurious apartment on the boat deck is the reading and writing room, wherein the studiously-inclined passenger may beguile the time with a book or bring his correspondence up to date. Daintily decorated, panelled with paintings after the styles of Bartolozzi, Boucher, and Cipriani, and furnished in a fashion which is at once elegant and comfortable, this delightful retreat, we should imagine, would be the very spot wherein a poetically-minded traveller might invoke his Muse to great advantage. Special attention, by the way, has been paid to the lighting arrangements, movable electric lamps being provided for the benefit of those who like to seek out quiet corners for themselves.

The second-class accommodation on board the Adriatic is situated immediately abaft the first-class quarter. It includes a handsome dining saloon, with seating accommodation for 300 persons, a smoke room and a ladies' room. The decorative scheme throughout these apartments is of an order which, not many years ago, would have been regarded as exceptionally fine in the first-class division of an ocean liner. The ladies' room, for example, is refinged with Lincrusta, floored with parquetry, panelled with inlaid satinwood, and

FURNISHED IN MAHOGANY;

the smoke room is framed in oak, with walnut dado and leather upholstery; while the saloon is decorated in white and gold. Moreover, those little extra conveniences which were once regarded as the special prerogative of the first-class passenger are here found making their appearance in the second-class quarters, such, for instance, as a barber's shop.

The third class accommodation aboard the Adriatic is situated part of it abaft the second-class, and part forward. It is spacious, airy and thoroughly comfortable in every way.

And now, having dealt with the leading details in the arrangement of this mighty vessel, let us regard her for a moment as a whole. Colossal in her proportions, yet graceful in appearance, strong enough to defy the storms in their most terrible moods, and filled with the most delicate and intricate machinery, she represents the highest perfection of human ingenuity, yet long experience. Her passengers, as they look over the side, hardly know that they are afloat. The vibration apparatus has been reduced to a minimum, the slightest touch with the foot in the engine-room, they can, with a little imagination, persuade themselves that they are living in a house on shore. Indeed, the future, where all is beautiful and refined.

CURIOUS BELGIAN VILLAGES.

**Religious Communities in Which There Are Few Rules.**

[illegible] curious [illegible] in the [illegible] rules, each [illegible] village of its own, and [illegible] damages. Entering [illegible] by [illegible] find ourselves [illegible] by lows. Which [illegible] on the [illegible] August [illegible] wardes [illegible] special [illegible] The [illegible] by an [illegible] description [illegible] at Bruges, [illegible] found the [illegible] count [illegible] tive, low, [illegible] ed are like [illegible] posite, on the [illegible] superior, larger [illegible] than the rest, [illegible] ming a chapel. [illegible] The little houses [illegible] I wonder what [illegible] when their walls [illegible] in refectory. [illegible] servant, entertain [illegible] one for an [illegible] side relative, [illegible] rest. They [illegible] the court, and [illegible] they wish, but [illegible] in retreat and [illegible] they are [illegible] less grown [illegible] side of the [illegible] sound.

The little [illegible] the scent of [illegible] legard. At the [illegible] sisters join [illegible] their religious [illegible] to the church. [illegible] Even this is [illegible] never flanks [illegible] ly mass and [illegible] sack back to [illegible] be cared for, [illegible] dead be, so way [illegible] in to be educated. [illegible] summarized or [illegible] be admitted to [illegible] the highest. [illegible] very [illegible] ing for their [illegible] of 500 francs [illegible] for the [illegible] and the [illegible] the lives of the [illegible] are very calm [illegible] varied interest, [illegible] loved they have [illegible] two years. [illegible] duty of [illegible] enforced, and [illegible] obey the [illegible] called in that [illegible] of Juffrouw. [illegible] itiate has [illegible] go to a convent.

PAPER PAILS FOR MILK.

**Latest London Contrivance, for Securing Pure Milk Supply.**

For years London's milk supply has been blamed by medical men and health officers for a great deal of the infant mortality.

Now the dairy companies are to do away with doors of horses in their milk in dirty pails or pitchers, which are said to be absolutely proof against germs and water.

The paper pails are being made at a new factory at the rate of 500,000 daily, but they will require to be turned out at the rate of some millions daily if the demand is to be met.

These milk pails, made from wood pulp, can, of course, be used only once, but they will be cheaper than metal pails, pitchers, or glass bottles, for one reason, because all labor of cleaning and sterilizing will be saved.

The pail is a simple contrivance, twelve times lighter than the ordinary milk can, is strongly made and is fireproof, by being rendered waterproof, by being sterilized in a furnace heated up to 500 degrees Fahrenheit. Every pail has a close fitting flanged cover which can be quickly adjusted, and when fixed, effectually seals the pails from any outside influence.