FOREIGN ECHOES.

An indignant writer in a German paper calls attention to the fact that a town in which two thousand workmen were employed in the manufacture of harmonicas now sees them idle, as the American demand for these instruments having ceased, the factory is closed. The writer assigns as a cause the cessation of the pork trade, the cutting off of which has necessitated the closing of the reciprocal branches of the exchange.

One of the most significant facts in the expansion of Italy is the recent increase in the number of its newspapers. There are now published in that country 1,378 journals and other periodicals. Of the newspapers the oldeet is the Genoa *Gazette*, which dates from 1797. Another saw light in 1814, five came into being between 1320 and 1830, six from 1830 to 1850, nineteen from 1840 to 1850, fifty-two between 1850 and 1860, while 333 new ones appeared in 1882, and thirty-four were started Jan. 1, 1883.

Horses have seldom found kinder friends, says the Pall Mall *Gazette*, than the late organist of All Hallows' church, Barking, and his wife. The organist left a bequest amounting to more than £100 a year for strewing gravel in slippery weather along the steep inclines of Tower Hill, Nightingale land, and the Minories. On his death his widow supervised the operations in person every morning. The work is still carried on, but the horses miss the energy and superintendence of their old friends.

A party of Persian pilgrims once started for Mecca. They were, however, forbidden to leave the steamer on which they took passage, it being reported that cholera prevailed in Persia. They were carried unwillingly from port to port, and finally deposited almost friendless in London. There fortune favored them, and, after seeing the sights and making money, one married an actress and settled in Baywater, two others went to Paris, and the rest returned home with much worldly wisdom, though a lessened interest in the prophet.

The London correspondent of the *Freeman's Journal* says: I learn on good authority, that the will of Mrs. Stapleton Betherton, who recently bequeathed a sum of £400,000 to the pope, is likely to become the subject of litigation. Some of the relatives have already taken the initial step toward contesting the validity of the instrument, on the ground of want of testamentary capacity. The legality of the bequest will be further disputed as being made to an alien, but this does not appear to afford a very strong ground of objection, if, indeed, it is admissible at all.

The Roman correspondent of the London *Morning Post* telegraphs: A letter from Nice states that last week a rich foreign gentleman shot himself at the Hotel de Paris at Monte Carlo, after having lost a considerable sum the previous night. A merchant shot himself on Friday evening at 10 o'clock at the Place des Phoceens. On the same day the dead body of a man had been found hanging behind the Hotel de Londres. On Thursday night a gentleman who had won 7,000 francs at roulette was murdered when returning home. The authorities of Monte Carlo have, as usual, hushed up the affair and pretend to know nothing.

As a new part in the equipment of a Russian soldier, the St. Petersburg *Gazette* describes a military handkerchief, designed by a Russian officer, and manufactured in a large factory at St. Petersburg. The cotton handkerchief has a border representing the most lively battle scenes, with full descriptions of each picture, while from the middle the soldier may take a lesson in the mechanism of all kinds of rifles and guns, of which clear and accurate drawings and minute explanations are given. It is said that these handkerchiefs are becoming very popular among the soldiers, which is not astonishing, if the eager desire of the Russian for information of all kinds of machinery is considered. This information has, however, to be imparted to their childlike nature in the simplest possible form, and therefore the idea of imparting it by pocket-handkerchiefs, absurd as it may appear, is not ill adapted to the requirements of those for whom it was intended.

Statistics are being collected in France for the purpose of forming an estimate as to whether the total number of the inhabitants in the country will be greater or less than it is now at the close of the century. Thus far the figures tend to show that there is likely to be a decrease rather than an increase in the population. There are not upon an average more than two children now to each family in France, and, though there has always been an increase in population since 1807, the rate of the increase has been constantly declining from 38 per 10,000 yearly to 26 per 10,000. Returns also state that out of every 100 inhabitants in Paris only 36 are born in the department, 57 coming from the provinces and 7 from abroad. Moreover, while the number of births remains nearly stationary in France, the rate of infant mortality is enormous, being as much as 27 per cent. in Normandy, and 15 per cent. for the whole of France.

At a recent meeting of Paris rag-gatherers a resolution was passed protesting against the order of the prefect of the Seine as to depositing rubbish henceforth in boxes. The master rag-gatherer, who presided, said there were thirty thousand persons in Paris who lived by rag-gathering, and that the prefect of the Seine in choosing a time of commercial crisis for his measure had chosen a time when such a measure fell hardest on them, which, indeed, seems admitted to be true. Another speaker said that long ago a similar measure had been adopted and withdrawn. The paper and rags collected by his fellow-workers were employed in different industries, the rags thus collected forming 70 per cent of the composition of certain cheap textiles, and if not collected within twenty-fours both paper and rags through decomposition lost their utility.

The experiment of opening South Kensington and Bethnal Green museums to the public three evenings in the week has been so successful that a resolution will be moved in the house of commons during the present session in favor of keeping the British museums and the National gallery open till 10 o'clock at night. At the Bethnal Green museum, situated in a district which is densely populated by people of the laboring classes, out of a total of 447,722 visitors in 1881 217,914 went between the hours of six and 10 p.m., on Mondays, Tuesdays, and Saturdays (twelve hours) in each week, and 239,838 (between the hours of 10 a.m., and 4, 5, or 6 p.m. (thirty-six, or forty-eight hours) on six days per week.

On Fainting.

It is surprising how everybody rushes at a fainting person and strives to raise him up, and especially to keep his head erect. There must be an instinctive apprehension that if a person seized with a fainting or other fit fall into a recumbent position, death is more imminent. I must have driven a mile to-day while a lady fainting was held upright. I found her pulseless, white, and apparently dying, and I believe if I had delayed ten minutes longer she would have really died. I laid her head down on a lower level than her body, and immediately color returned to her lips and cheeks, and she became conscious. To the excited group of friends I said:—Always remember this fact, namely:—Fainting is caused by a want of blood in the brain; the heart ceases to act with sufficient force to send the usual amount of blood to the brain, and hence the person loses consciousness because the function of the brain ceases. Restore the blood to the brain, and instantly the person recovers. Now, though the blood is propelled to all parts of the body by the action of the heart, yet it is still under the influence of the laws of gravitation. In the erect position the blood ascends to the head against gravitation, and the supply to the brain is diminished, as compared with the recumbent position, the heart's pulsation being equal. If, then, you place a person sitting whose heart has nearly ceased to beat, his brain will fail to receive blood, while if you lay him down, with the head lower than the heart, blood will run into the brain by the mere force of gravity; and in fainting, in sufficient quantity to restore consciousness. Indeed, nature teaches us how to manage the fainting persons, for they always fall, and frequently are at once restored by the recumbent position into which they are thrown.

Dosing Infants With Drugs.

There is far too much of "physicking" practised, with good or evil intentions, at the cost of the young. Many mothers and nurses, especially the inexperienced, remarks the *Lancet*, seem never to feel satisfied as to the health and well-doing of their little ones unless they have them "under treatment." They are perpetually "purging" or "cooling," or "soothing" or "strengthening" the helpless victims of their solicitude. This is the more to be deprecated because the great majority of the so-called ailments with which very young children are troubled are the direct effects of bad feeding or ill-management of some sort, or are in themselves efforts of nature to get rid of the stomach-hardening or irritating masses with which children are fed or physicked. The practice of administering sedatives to infants is particularly reprehensible, and ought to be strongly denounced. There is no sedative which can be used with safety in the case of infants, except by medical men versed in the action of drugs and familiar with the indicative phenomena of health and disease. The use of cordials and drams is simply a reckless play with poisons.

If mother and nurses who mean well to those under their care could only know one half of the pain they inflict and the mischief they do under the guise of solicitous domestic doctoring, they would not readily forgive themselves. No inconsiderable proportion of the maladies of very young children are made, and therefore are needless. There are faults of a fussy endeavour to treat diseases which have no existence, and to preserve health which is only jeopardised by the measures taken to render it doubly assured.

A Snake's Philosophy.

In Senora, Mex., they have lots of snakes. Among the rest is a handsome specimen, mixed red and black, called the coral snake. It is singular that in that country everything, instead of having longitudinal stripes, as with us, has crosswise stripes or rings. The snakes are ringed, and it is said that all ringed snakes are poisonous. The doves are ringed around crosswise instead of lengthwise, and the trees are checkered around their trunks.

In one corner of the blacksnake's cage is a little hole belonging to some industrious rat. A good fat toad had crawled into this hole, and the snake darted in his head after him and speedily swallowed him. But with this incumbrance he found he could not withdraw himself. Then he at once disgorged the toad, which, finding himself free, began to move off. This was too much for snake philosophy, and the snake again swallowed him, and a second time was compelled to disgorge him, for he could not get his head out. But he reflected. He had learned something. He reached out a third time, and grabbing the toad by the leg backed out with ease.

"They Never Come Singly."

Landsmen seem to think the weird stories and what are termed the "superstitions of sailors" fit subjects for ridicule and laughter. The fact is while some of these stories and peculiar notions may be wholly fictitious yet the majority of them are undoubtedly based upon scientific facts. For instance the writer has heard the statement that "three heavy seas are invariably followed by three lighter ones" laughed at a score of time and yet surfmen know from actual experience that it is true and by taking advantage of this peculiarity of the seas have saved many lives. So the statement that one calamity is almost invariably followed by another of similiar character may be called a foolish superstition, yet it is a statement which has been corroborated in numerous instances both on the land and on the sea. The recent murders in the Town of Oyster Bay may be cited as an illustration. It may be said that one murder or suicide suggests to the vicious or weak minded a desire to duplicate it, or that atmospheric conditions which cause the wreck of one vessel are likely to wreck others.—J. H. G.

Because church bells sometimes have wedding songs, it does not follow that they are married.

FASHION NOTES.

Condor brown is a very fashionable color.

New towels have elaborate Roman borders.

Shot and shell are again among the new importations.

The new name for ashes of roses is Isard colar.

Champignon mushrooms is a new shade of soft pinkish drab.

Pink shades in gray or cafe au lait velvets are much in favor.

Belts and side-bags will appear with the new spring costumes.

The favorite paletot for pet dogs is of velvet trimmed with fox fur.

The waistcoat ending in panniers is revived on new demi-saison dresses.

Among pronounced novelties in bonnets are some with very high crowns.

Large plaids and small checks will be equally fashionable in the early spring.

Pet dogs wear buttonhole bouquets pinned on their gorgets with a jeweled clasp.

Colored straw bunnets form the bulk of the first importations of spring millinery.

Blue and gold colors are combined in lovely gradations of shades in the new spring batistes and zephyrs.

Pretty bedroom curtains are made of a single width of crimson Ottoman cloth over a second pair of antique lace.

Evening dresses of great taste and elegance are made of the new ecru batistes nearly covered by gold or silver figures that make sham look like cloths of gold or silver, but this stuff comes among millinery goods only.

The costliest dog-collars, generally worn by pugs, are of gold and silver set with diamonds, opals, rubies, emeralds, and other jewels, the initial letters of which spell out the name of the wearer of its fair owner.

Brilliant-hued arabesques, leaf designs, small flowers and vines, heraldic figures, and small fruits are now exhibited in new dress and cloak garnitures of plush and chenille. These are displayed on the fronts of the Louis XIV. waistcoats, the edges of the panels, cutaway jackets, deep collar and cuffs. Medium-sized buttons to correspond accompany these effective and elegant trimmings.

Serge, cashmere, and finest Australian wool dresses in pin check patterns, with stripes of colored satin alternating, will be very fashionably worn this spring on the promenade. Many of these costumes will be formed entirely of the striped material, while others will be made up in conjunction with one-colored fabrics, the polonaise or waistcoat and panels being made of the latter material.

Narrow bands of fur, despite their inappropriateness, are still used to trim both house and evening dresses. One magnificent trained robe of velvet, recently made was further enriched with sable trimmings; a tea gown of snowdrop cashmere was simply bordered down the front, around the bottom, and at the throat and waist with narrow bands of long-haired, dark brown fur, while a stylish matinee of pink Indian cashmere had its wide lace ruffles headed by wide bands of swansdown.

Among the newest imported jerseys are those which are nearly covered with an elaborately beaded embroidery, either in black or with those iridescent hues, in odd Indian designs, which give them a very Oriental appearance. One very handsome style shows a black silk stockinet jersey embroidered with small stars in brilliant cut-jet beads. A chenille drop and jet fringe finish the lower end of the bodice. Sometimes, and generally where there is no braiding or embroidery on the jersey collars, cuffs of velvet are now added to relieve the usual plain appearance. These are invariably of the same color as the jersey.

Though plain fabrics are just now less in request than plaids, pin checks, and brocaded and shot materials, the former are always popular and ladylike, and do not weary the eye as pateorns must do when constantly before it. Seal brown, laurel or bottle green, telegraph or royal blue, and other self-colors look very pretty trimmed with several rows of very narrow gold or silver braid. There is a great improvement in the manufacture of this kind of trimming. Good qualities do not readily tarnish, and are guaranteed to stand the action of a salty atmosphere, which will be a thing much in its favor as a commendable garniture for seaside costumes the coming season.

Snubbing.

This is a serious business in any view that can be taken of it. And it is certainly a most disagreeable one. Those who are snubbed are generally taken off their guard, and this constitutes their main annoyance. They are given a sudden blow when they are careless and at ease in the security of social intercourse, and thus they are placed at a great disadvantage.

A snub, says one, is a check, a blank; it is a curtain suddenly drawn down; it is pulling up against a dead wall; it is cold obstruction and recoil. Either the snubber has authority on his side, and we have laid ourselves open by some inadvertence, by a misplaced trust in his condscension, and we have seen parents painfully snub their children in this sort, first allow them liberties, then stop them with a harsh check in mid-career of spirits and in the presence of strangers, or perhaps we have given way to enthusiasm and are met by ridicule. Or we have made a confidence which we think tender, and it is received with indifference. Or we tell a story, and are asked for the point of it. Or we are given to understand that we are mistaken were we have assumed ourselves well informed. Or our taste is cooly set at naught; or we talk, and are reminded that we are prosy; or we are brought face to face with our ignorance in a way to make us feel it most keenly. The strength of a snub lies in the sudden apprehension that we have committed ourselves, and a consequent painful sense of insignificance. that there is somebody quite close to us, regardless of our feelings, looking down on us, and ostentatiously unsympathizing.

Beware of snubbing any one. It makes a most painful and permanent impression. It may be done in a moment, and yet is not likely to be forgotten for years, if not for an entire lifetime.

EXCELLENT HINTS FOR THRIFTY HOUSEKEEPERS.

Cream Gems (with fruit).—Mix one pint of whole meal with cream enough to make a stiff batter. Then stir in one cup of currants or seedless raisins, well dredged with a portion of the flour; the currants should be picked, washed, and dried, before dredging. Bake in a brisk but even oven, and be careful not to scorch in finishing.

Corn Griddle cakes.—Two cups coarse oatmeal, two cups sour milk, or buttermilk, one egg, one tablespoonful Graham flour, one teaspoonful soda, dissolved in boiling water. Make a batter of the meal, milk, eggs, and flour; if it is too thick, add a little milk. Then stir in the dissolved soda, beat well, and bake immediately on a hot griddle: do not scorch the cakes.

Potato and Corn Muffins.—One cup of cold mashed potato, one cup of sweet milk, one egg, well beaten, one cup cornmeal—or enough for gem-batter. Time—Twenty to thirty minutes. Soften the potato with the milk, working out all the lumps; then stir in cornmeal till the batter is just thick enough to drop easily from the spoon; add the whipped egg, and beat hard. Drop into hot gem-pans, oiled, and bake in an even oven twenty to thirty minutes.

Crumb Griddle-cakes.—Two cups sour milk, or buttermilk, two cups stale bread-crumbs, one-half cup sifted Graham flour, one egg, well beaten, one teaspoonful soda, dissolved in boiling water. Soak the crumbs in the milk till soft; then work till smooth, and add enough flour to bind the mixture together. Stir in the beaten egg and dissolved soda, beat very hard, and bake to a good brown; the griddle should be well oiled. If prefered, use part sour cream, and leave out the egg.

Graham and Corn Muffins.—Two full cups cornmeal, one cup Graham flour, one cup sweet milk, two cups boiling water, one egg. Time—twenty minutes. Pour the boiling water into the meal, and stir well; let the mixture stand till lukewarm. Then add the cup of milk, or enough to form a batter about as stiff as will drop from the spoon, and beat well. Set this in a warm place two hours; then break in the egg, and beat hard. Sift into hot gem-pans, well oiled, and bake twenty minutes in a brisk oven.

Corn Custard.—One pint (heaping cornmeal, two teaspoonsful white flour, one quart sour milk, or buttermilk, three eggs—yolks and whites separate, two teaspoonsful soda, dissolved in boiling water. Time—twenty minutes.

See that the oven is just right; then stir together the meal, flour, milk, and beaten yolks. When these are well mixed, add the dissolved soda, and the whites cut to a stiff froth, and beat hard. Pour into two pans, well oiled, and bake immediately. The custard should not be more than an inch in thickness when done; it should bake in about twenty minutes.

Rice Griddle cakes.—One cup cold boiled rice, one cup sour milk, or buttermilk, one cup sifted Graham flour, one egg, well beaten, one teaspoonful soda, dissolved in boiling water.

Moisten the rice with the milk, and mix them well together; if there are lumps remaining mash fine with a spoon—or a fork, which is better. Stir in the Graham flour and beaten egg, forming a thin fritter batter; then the dissolved soda and beat well. Bake in small, thin cakes to a good brown; the griddle must be cleaned and well oiled. Cold snap (fine hominy) mixed in the same way, is excellent.

Bachelor's Johnny Cake.—Three cups cornmeal, one cup Graham flour, three cups new milk, one tablespoonful sugar, one teaspoonful soda, dissolved in boiling water. Time—twenty to thirty minutes.

Mix the meal, flour, and milk over night, and set the batter where it will keep moderately warm, but will not sour. In the morning add the sugar and the dissolved soda, and beat hard. Pour into two pans, well oiled, and bake for breakfast; the cakes should not be more than an inch thick when done. They will require a hot oven and twenty to thirty minutes.

Kentucky Corn Cake.—Take, say two cups of cornmeal, and half scald by stirring into it a cup of boiling water; then add cold water or cold sweet milk, to form a batter as stiff as can be stirred with a spoon; beat very thoroughly. Spread it two-thirds of an inch thick on an oiled griddle, and bake ten to fifteen minutes, or till the bottom is well browned; then remove the griddle from the top of the stove, place it in a moderate oven, on the topmost grate, and let it bake from thirty to forty minutes; longer if mixed with water. If more convenient, you can dispense with the griddle, pour the batter into a bread-pan, and bake in the oven forty to fifty minutes.

Rice and Corn Bread.—One and one-half cups cold rice, two cups sour milk, one egg, well beaten, one teaspoonful soda dissolved in boiling water, three cups coarse cornmeal—or enough to make a tolerably soft gem-batter. Time—thirty minutes.

Soften the rice with the milk, and mash all the lumps; add the beaten egg, and enough of the cornmeal to form a thin batter. Stir well; then add more meal—enough to make the batter stiff enough to mould with the hands; add also the dissolved soda, and beat hard. Form into small oval cakes, say three inches long and an inch and half in thickness, and bake in a hot oven thirty minutes.

Irish Potato Pie.—One quart of sweet milk—or part cream, one and one-half cups mashed potato, dry and mealy, one-half cup (nearly) sugar, three eggs, yolks and whites separate, juice of one lemon.

Mix the potato well with the milk, and put through a colander, to remove lumps. Then beat the yolks, lemon, and sugar together, and stir them in; add the whites cut to a stiff froth, and stir well. Line three pie pans with a good cream paste mixed stiff. Fill with the batter, and bake in an even oven till the pies are done; see that the crust is well browned. Serve cold the same day.

"All the Garden" Soup.—Six quarts cold water, four potatoes, medium size, four tomatoes, medium size, two onions, medium size, two tablespoonsful chopped parsley, two stalks celery, if you have it; one cup green peas, shelled—if you have them; one cup chopped cabbage; one small parsnip; ten cent soup-bone. Time—three hours and a half.

Crack the soup-bone without completely crushing it, cover with the cold water, and when it comes to a boil, skim. Then prepare the vegetables, slicing and chopping all—save the peas—till they are fine; and as soon as the meat is skimmed add them (except the peas and parsley), and stew moderately two hours and a half. Then strain the soup through a coarse colander, and skim off any fat that rises; return it to the kettle, put in the cup of green peas, and parsley, finely chopped, ten minutes before finishing.

Later in the season, substitute for green peas either a pint of canned ones, or a cup of shelled beans fresh from the garden; put the beans into the pot with the potatoes, turnips, and other vegatables. If canned peas are used, add them half an hour before the soup is done.

Breakfast. (spring or summer).—*Sunday.*—Ripe fruits, as apples, peaches grapes. Hard Graham rolls; Graham loaf bread, or dry toast. Cornmeal, or farina mush. Baked potatoes, peeled or unpeeled. Stewed sweet currants or canned pears. Compromise.—Soft boiled eggs.

Monday.—Ripe fruit. Hard Graham rolls; cream biscuits. Oatmeal mush. Boiled or mashed potatoes. Stewed or canned apples, or stewed dried apples.

Tuesday.—Hard Graham rolls; mush biscuits, or mush rolls. Graham or oatmeal mush. Browned potatoes. Strawberries or raspberries; these ripe, stewed, or canned.

Compromise—Eggs and toast.

Wednesday.—Ripe fruit. Hard Graham rolls; leavened Graham bread. Oatmeal or farina mush. Mashed or baked potatoes. Stewed dried peaches (peeled), baked apples, or canned plums.

Thursday.—Ripe fruit. Hard Graham rolls; currant gems, or dry toast. Oatmeal mush, or steamed rice. Boiled or baked potatoes. Stewed apples, canned peaches or stewed cherries.

Compromise.—Corn cake; or leavened Graham bread (half white flour) with fresh butter.

Friday.—Ripe fruit. Hard Graham rollss; leavened Graham break; Graham or oatmeal mush. Browned or mashed potatoes. Raspberries and currants (mixed); these stewed or canned—or blackberries or cherries, stewed or canned.

Saturday.—Hard Graham rolls; corn gems, or hot-water rolls. Oatmeal mush. Boiled or baked potatoes. Stewed or canned plums, strawberries, or baked apples.

Compromise.—Green corn, griddle-cakes, or milk toast.

The Greatest of All.

Mercy, how the fellows ate, how peremptory they were in order, how eager in contemplation, how earnest in cutting up, how vigorous in putting down. They hurried through the operation as though they were having a tooth pulled, and the quicker it was over the better. I was particularly struck by one man who finished a pork pie, a cup of custard, some cold coffee, and fifteen or twenty pieces of cheese in less time, I was going to say, than it takes me to tell it, who asked, while the tumbler was still resting in his mouth and the milk was gurgling down his throat "Check, please," and, snatching out the other hand for the ticket as he moved away, pressing his fingers into his side-pocket for change with which to pay. No wonder liver-pills are sold by the billions, no wonder stomachic regulators of various sorts and kinds find quick and ready sale, no wonder doctors retire rich, no wonder, indeed, that our graveyards grow and our cemeteries extend their boundaries year by year. It apparently makes no difference what time of year it is, the icy breath of winter, the sweltering of dog-day August, the lassitude-breeding fogs of spring, and the pleasant atmosphere of autumn, each in its way inspires appetite and drives the human race pell-mell into the modern restaurant. New York is a great place for restaurants. We have them from the humble doughnut-stand on the sidewalk, or, for that matter, a lower grade still, a hot-corn man who sells his fragrant cobs from the curb of the pavement, through many, many styles and ranks until we reach those gilded palaces where luxury is the normal condition and extravagance the customary rule. The great physical sin today is against the human stomach. Sins against the ten commandments, we are told, can be forgiven, sins against human laws can be expiated, sins against individuals may be condoned, but sins against the stomach remain uncanceled and unforgiven. A disordered stomach breeds disease of every sort and kind; it unmans the nerves, it unbalances the brain; it dims the eye, it paralyzes the ear, and makes life so wretched that the conundrum of ten arises: "Is it worth while to go through so much to gain so little in the end?"

Everybody has his nostrum. All the way from hot-water baths inside to red flannel bandages outside there can be found doctors, nurses, patent-medicine men, old women, to prescribe this, that and the other. I pity the man whose stomach is out of order. John Gilbert, whose stomach is a long one, looks as though he had never been troubled. I envy such as he. I envy Gen. Grant, who smokes from morning until night, and drinks from night to morning. I envy Ben Butler, whose stomach capacity is simply eminent. People talk about Beecher and Beecher's brain, but what gave him one or the other? Without doubt Beecher's stomach. Next time you see him on the platform, in the pulpit, or bowling down the street like a tremendous lightning express under full headway, take him in. Look at his magnificent head thickly thatched with whitening hair, see his furrowless forehead, mark the keen glitter of his full blue eye, see the ruddy hot glow rushing through his rosy cheeks, mark the leonine aspect of his entirety. What is it? Brain, muscle, nerve, disposition? Nonsense, it's stomach!

Scientists now assert that the earth was peopled fifty million years before Adam located the garden of Eden as a tree claim. However, they can advance no clinching argument in support of the claim. Fashion-plates cannot be traced beyond the period when Adam and Eve were the leaders of their set in society.