HOUSEHOLD.

Christmas Morning.

In the ru Vof early morning. When and red burns through the gray, And the wintry world lies waiting For the glory of the day; Then we hear a fitful rustling Just without upon the stair, See two small, white phantoms coming, Catch the gleam of sunny hair.

Are they Christmas fairies stealing Rows of little socks to till Are they angels floating hither With their messages of good will? What great spells are these two elves weav-

ing As little larks they chirp and sing? Are these palms of peace from heaven That the lovely spirits bring?

Rosy feet upon the threshold, Eager faces peeping through. With the first red rays of sunshine, Chanting cherubs come in view; Mistletoe and gleaming holly, Symbols of a blessed day, In their chubby hands they carry, Steaming all along the way.

We will know them never weary Of this innocent surprise; Waiting, watching, listening always With full hearts and tender eyes, While our little household angels, White and golden in the sun, Greet us with the sweet old welcome-"Merry Christmas, every one!"

Christmas Cheer-

ROAST TURKEY .- A good method for roasting turkey is, after having prepared and stuffed it as for boiling, to tie a couple of

-Lay the bird on its breast and cut down grease a shallow cake pan with melted but- the German coin, mark, meaning a weight the middle of the back in a straight line; ter and drop the batter in it by teaspoon- of eight ounces, was formerly in general then, cutting from the neck downward, and fuls, taking care that the little heaps are use in Europe. The name of the Italian coin keeping the knife-blade close to the carcass, not too near each other. Flatten each heap that corresponds with the franc (lira) find the joints which unite the wings to the a little by a touch of the spoon, and bake also means pound. The coins in present use body and unjoint them, leaving the bones of them in a moderately hot oven until of a in Spain have their names from other the wings and the legs in the flesh. In this light yellow color. When done, cover the sources. The five-peseta piece, which correway free the bony carcass of the turkey en. cookies with icing and put them back in sponds with the American dollar, is called tirely from the flesh, taking care not to cut the oven for a few minutes to allow the eseudo (shield). "Peseta,"the name of the through the outer skin, especially along the | icing to get dry. breastbone, where there is the greatest These cookies belong to the province of dard, means simply "little piece," danger. Lay the flesh thus separated from Holstein. The next is a recipe coming from "Rouble is from the word meaning "to the bones upon the table, skin side down- Frankfort-on-the-Main. It is for quince cut," and was so called because originally ward, seasoning with salt and pepper to paste. Take some ripe quinces, peel and the coin was made with an ornamental suit the tastes of those who are to partake. cut in quarters, remove core and seeds, edge. Few persons have ever troubled Place the liver, after the gall has been cut cover them with water and boil until quite themselves to think of the derivation of away, on the skin of the neck from which soft. Drain them and mush them through a the word dollar. It is from the German the crop has been removed, lay on the hair sieve into a vessel which has been thal (valley), and came into use in this way oyster forcemeat in sufficient quantity to fill weighed beforehand. Then weigh it again some 300 years ago. There is a little silver out the body plumply, then bring the skin with the quince, and get the weight of the mining city or district in Northern Bohemia together and fasten it by large stitches, latter by subtracting that of the vessel. called Joachimsthal, or Joachim's Valley. taking care that the original shape is pre- Now take sugar weighing as much as the The reigning duke of the region authorised served as cloosely as may be practicable. quince and put it on the fire to boil, with this city in the sixteenth century to coin a

salt and pepper. Then into a hot frying is called in French cookery "cuisson au whence it came into English, and was . pan put two or three large spoonfuls of boule." The sugar having boiled to this adopted by the Americans with still other and begin stirring the mass as one would the whole, stirring vigorously until it grows is generally called "piastre" in France, allowed to cool a little before being used.

one and three-quarters pounds of currants, please, and mould it by means of a variety one and three-quarters pounds of Sultana of cake cutters into different shapes. raisins, one and three-quarters pounds of suet, one pound of candied peel, three-quarters of a pound of bread crumbs, one and onebut tighten the second day of boiling.

finely-minced boiled beef use eight pounds | And they are jumping off, too, at an alarm- fine the air next to the body. It is, indeed, | tricity. They promise it shall be cheaper of sour, juicy apples, weighed after being ing rate. They must have numbered several often advisable to lighten the covering of than the keep of the horse, safer to manage, pared and cored, then minced fine; one pound millions at one time, but now cannot count the feet, and to preserve a certain amount swifter, stronger and every way more deof butter, three fourths of a pound of finely- 20,000. chopped suet, one pint of New Orleans "They are a small, hairy, half-civilized shoulders protected from the external sur- tions point that way, molasses, four pounds of granulated sugar, people of a low order of intelligence and the roundings in general. The last measure is Alas! for the horse, then. A brute that two ounces each of ground cinnamon and filthiest on the face of the earth. The Japs not to be underrated. A sensitive lung was man's companion, friend and life, al cloves, a tablespoonful of salt, a bowl of believe that cleanliness is cousin-german to carries with it susceptibility to take to itself most, when Job was bemoaning his sores currant jelly, three pounds of seeded raisins, godliness, and are always paddling in the everything that could possibly affect it to and the absence of a turkey, what will be one pound of well-washed English currants. water, but the Ainu never bathe. At bear its detriment. Lung diseases belong to sen- its fate? Mix well and set over the fire. When but feasts and funerals they make a pretence of sitive persons, and may or may not be the True, there are the races, which man is ter and jelly have melted add enough sweet washing hands and face, but not a drop of sequence of a "cold." The majority of them, not likely ever to renounce, and the decider to moisten well, and cook slowly for water touches their bodies except by acci- however, can be traced to imprudence in lights of pleasure drives and rides are likea couple of hours. If the meat is canned dent. They have a drink called sake. It dress and exposure. Pneumonia, pleurisy ly to continue; but what of the millions of boiling hot, it may be kept for an indefinite is enough to cure an American of dipso- and consumption are partners of carelessness patient drudges on farm and in city time without using wine or liquor. Many mania, but it will make one drunk, and is in the dressing of the chest and back, and What revolution their withdrawl would eftimes a housewife will have in the house swallowed by the Ainu in enormous quan- "colds," which might stop at the throat by fect in agricultural economy, when hay and fruit syrups that may be substituted for a tities. Men, women, and children appear a little prudence, are their apprentices. If corn and oats are no longer required for portion of the cider, and with good result. to be always drunk. I paid them several you have unconsciously contracted a cold their keep. Added cattle, sheep and hogs for this purpose. A few words as to the and I never saw a member of the race who the first place, avoid too much medication. crease of grain be put upon the market. preparation of the meat itself: It will be could be accused of being even reasonably A properly clad skin and a clear digestion In any event, the farmer would have much found juicy and tender if put over the fire sober." in boiling water and cooked very slowly until tender. Shortly before it is done season with salt, and allow it to remain in the liquor in which it is cooked until cold. peared in the shape of an electric incubator. of apartments comes in for a slight amount The mistake is sometimes made of placing The special feature of this machine is that of attention, and it should be simply suffithe meat in cold water. This draws the the heat of the egg drawer is automatically cient to furnish fresh air and not to projuices from the meat, making an excellent regulated to the fiftieth part of a degree. It duce currents which can be appreciated. soup, but leaving the meat dry and taste- consists of a tank incubator, heated by a ra- Nothing is more fallacious than the belief

half level teaspoonful salt, three-fourths of mostat connects a dry battery with an Our grandparents used them with effect, a cupful of shortening, half butter, half electromagnet which actuates a damper, al- and we might follow their example withlard. Sift the salt and baking powder with lowing the heat to escape through the open out injury. One of these is sassafras tea, the flour. Have the butter and lard very air, instead of passing through the flues of another is boneset tea and another is senna cold, and chop through the flour until very | the water tank. fine. Mix to a stiff paste with ice cold water. This makes a crust that is light and tender, though not so flaky as the celebrated French paste, which takes so much time and patience to prepare.

Chocolate Almonds.

Cut up one pound of chocolate and dissolve it with two or three teaspoonfuls of milk or cream in an enameled saucepan, or a jar standing in a saucepan of boiling water. When quite dissolved mix with it about four pounds of confectioner's sugar and sufficient milk or cream to make it into a littl to drag a knight from the saddle.

paste. Then add about a teaspoonful of essence of vanilla and about one-fourth teaspoonful of ratafia, according to taste. Have ready one-half pound of Valencia al- value, taking it at a time when it was very hundred and fifty chocolate almonds.

How to Make Cider Jelly.

A good substitute for wine jelly will find favor with those who object to the use of wine in cooking. One cupful of cold water, one-half box of Nelson's gelatine, one cupful of boiling water, a small stick of cinnamon, one cupful of granulated sugar, the one and one half cupfuls of sweet cider. Let the gelatine soak half an hour in the cold water. Pour the boiling water upon the cinnamon and let it stand at the back of the range till slightly flavored. When the gelatine is soft add the sugar and boiling water. Stir until dissolved, then add eider and lemon and strain. If it is desired to mould the jelly, allow the mixture to cool, then dip the mould into cold water and pour the jelly in before it begins to stiffen.

Christmas Cookies.

The roasting is then done in the usual man- the water drained off, in proportion of one silver piece which was called "joachimspint to one pound of sugar. Let it boil un- thaler." The word "joachim" was soon DRESSING. - Into a large bowl rub very til, by dropping a wooden skewer into cold dropped, and the name "thaler" only reone the soft part of a small stale loaf, using water, then into the boiling syrup and back tained. The piece went into general use in none of the crust. Season the crumbs very into the water, you can whirl the syrup Germany, and also in Denmark, where highly with summer savory rubbed fine, sticking to the skewer into a globule. This the orthography was changed to "daler," good dripping, add the seasoned crumbs degree, you add to it the quince and boil changes in the spelling. The Mexican dollar scramble eggs, mixing the dripping well stiff and hard to the touch. Have little and the name is sometimes applied to the with the bread and adding more of either | moulds of various shapes and sizes, fill them | United States dollar. The appellation is inas necessary. In two minutes or less all with your quince paste, put them in a correct in either case, for the word plastre will be steaming hot and moist, when it warm place for a few days to harden, then or piastra has for the last 50 years been should be turned back into the big bowl and turn out the paste and keep it in a dry only applied with correctness to a small place; or put your paste on a baking board | silver coin used in Turkey and Egypt. REAL OLD ENGLISH PLUM PUDDING .- which you have dusted over with powdered One and three-quarters rounds of raisins, sugar, roll it out to any thickness you

Hatching Eggs By Electricity.

A Comforting Thought.

Mrs. Hockheimer-Dis vas awful, Abeall four of der children down mit der measles at vun time!

Mr. Hockheimer-Vell, cheer up, Repecca. Any vay, ve save by having der doctor treat all four at vunce, ain't it? Suppose dey vas sick vun after anudder, hey?

In the twelfth contury a hook was at- | yet. tached to a footman's spear to enable him

Curiosities of Cageoin,

Two countries, Austria and Holland, have

retained the florin as a unit of monetary

monds, which have been blanched and dried universal in Europe, its usage having been in the oven to make them crisp, and while | rendered general by the financial supremacy the paste is quite hot cover each almond of the little States of Northern Italy and with some of it, moulding them into a nice | the imperfect coinage systems of the other shape with the fingers. Roll them immedi- countries of the Continent. A writer in ately in a soup plate or pie dish of fine crys- Siftings says :- The decimal system is in al- one time we feared a collision, and when I can't think why they put me on the comtallized sugar till quite covered, and place most universal use on the continent of she drifted past you could have tossed a mittee, for I always feel stupid, and sleepy them on flat dishes for a few hours to Europe. Five nations-France, Italy, Bel- sou'-wester on her deck. She was a lumber- all the winter, like that sensible little aniharden. This quantity should make one gium, Greece, and Switzerland-have form. laden bark, but waterlogged until her decks mal the dormouse. Now, if they would ed a monetary union, and the silver and were almost awash. All her masts were only wait till the glorious spring time-" gold pieces of one country are legal coins in | gone, most of her bulwarks carried away, | began lively Ettie Stevens. each of the other four. The copper coins and hanging to her and drifting with her and small nickel pieces of Belgium and was half an acre of wreckage. Switzerland are not included. The standard coins on the Continent are-In France, the franc; in Spain, the peseta; in Italy, the passed upon the derelict as it floated away. cosyhouse wherein theselect committee were lira; in Holland and Austria, the florin; in Germany, the mark; in Russia, the rouble, Belgium and Switzerland use the French greater than man's has been wrecked. She to fix securely in its appointed place; thirdjuice and grated rind of one large lemon, name for the piece of 20 sous. Fach of cannot sink, and she is not worth saving, ly the tree to decorate—with the same old these pieces is, like the American dollar, and she must go drifting and drifting, a tissue paper and silver stars, I suppose. divided into a 100 parts, called kopeck in prey to the currents, a buffet for the waves Oh, dear! why doesn't some one think of Russia, pfenning in Germany, kreutzer in and an object of vengeance to every gale. something new. Austria, cent in Holland, and in Italy, She may drift for months and months be-France, and Spain by the word meaning fore her bones find a lee shore and the tread turning to a tall, bright-faced, but thoughthundredth. These small copper coins are of the wreckers echoes along her decks. at the post-office in France and collectively | The bark drifted off to the west of us for "you always have so many new ideas, in certain industries, but are not in general a couple of miles, and then a counter cur- won't you lend us some to-day?" circulation. In Italy and Spain they have rent caught her and carried her to the east. a purchasing value with the small shop. She held her course for about three miles, and lanswer, "why should we have a tree at keepers and are seen everywhere. The then was caught again and carried to the all." origin of the names of coins in present use north. It was as if a wounded whale seekis curious. In many cases they imply a ing rest but unable to find it was towing can't lay them on the floor, and you know standard of weight that lost its significance her. Some us were still locking at her when there must be something after the singing Take seven and a half ounces of butter long ago. This is the case with the English | she was blotted out of sight in an instant. | besides the distribution of candy." slices of fat pork on its breast, and put it in let it melt on the fire, pour it slowly into a standard, the pound. The word shilling is It was the fog which had enveloped herthe baking pan with a very little water, deep dish, taking care that the sediment of German derivation, like penny, which that ghostly, ghastly veil of death which newer and more original," and so the talk some pepper and salt. Dredge with flour, does not mix again with the clear melted comes from the German pfenning. The rises on the banks with appalling sudden- went on, till Mrs. Bradon looked at her the neck being laid in the bottom of the butter, It is the latter only which is used. word "crown" came from the image ness and turns noonday into midnight. In watch and declared that it was six o'clock, pan, put in a hot oven and baste often. Allow it to stiffen, but not to get hard. When it is nearly done, remove the pieces Then stir it in one and the same direction was given by King John, who first coined to the meeting adjourned. Truly, the of pork, so as to allow the breast to brown. until of the consistency of thick cream, and these pieces in 1360. They bore the motto, It should be taken to the table while hot, add gradually, while you continue to stir, Le Roi Franc (King of the Franks), and and served with cranberry sauce or jelly. ten ounces of fine sugar, four eggs (which were of two kinds, one representing the The gravy or sauce should not be poured have been beaten before-hand), one-tenth of king on horseback, and the other on foot. over the bird, as it is a nuisance to the car- an ounce of cinnamon and fourteen ounces The franc was formerly also called livre of the best flour. Keep stirring until you (pound), though the connection with any ROAST TURKEY WITH OYSTER FORCEMEAT. have a very smooth and light batter, then special weight is not evident. The name of small coin representing the monetary stan-

Curing a Cold.

pound of sugar, seven eggs, one nutmeg, race of people who are never sober?" asked The covering of the body should be linen one-half bottle of brandy. Sprinkle a little a traveller recently. "Well, it's a fact, and wool, the former in the way of the flour before mixing everything up, so as to There is in the world to day an entire race sheet and the latter in the blanket. No at make it less sticky, then mix well together of people who regard sobriety as a calamity tempt to get up an active sweating should with the hands first. Boil in small puddings, and drunkenness as the acme of bliss. These be made. The foot-bath and the warm drink about eight hours, or six hours at first, and people are called the Ainu, and inhabit the will give a sense of warmth and facilitate then two the day of serving. Put the pud- northern islands of Japan. They were the the natural excretion of materials which a thing of pleasure for the rich only to ending in a bowl, cover top with paper and tie aborigines of Japan, but were crowded should pass away by the skin, and any joy? Many electricians boldly predict that the whole in a cloth. If the pudding is to northward by the present inhabitants until effort to aggravate this will be not only within twenty years that animal will be be boiled twice, do not remove the cloth, they have reached the jumping-off place, superfluous, but harmful. The blanket utterly displaced from the waggon, plough, much as our Indians have been driven into should never be worn next to the night- dray, street car, carriage and all other util-RICH MINCE PIE. -To five pounds of the setting sun by the aggressive white man. robe, and should not be so thick as to con- itarian places by that later power, elecof weight over the loins, and to have the sirable. Already some very clever inven-The liquor from pickled peaches is excellent visits while coasting in the Eastern seas, and want to get relief from it, you must, in must supply their place, or so much inought to shorten the life of the "cold." If more to sell. a little comfort can be secured by wearing a No danger of the equine's extinction light covering on the head during indoor may be thought of, but if the electricians A novelty in the hatching of eggs has ap- hours it should be respected. Ventilation diation from the bottom of a water tank, that health is promoted and life prolonged The following rule for the crust is simple which is constructed on the multitubular by air in excess, and this is proved by tomband reliable: A generous pint of flour, one system. When the egg drawer reaches the stones. There are a few good remedies fourth teaspoonful of baking powder, one- temperature of 104 degrees an electric ther- which appeal to us as matters of tradition. value in its peculiar line, and at the same tagems and spoils.' Don't you love music?" time is harmless.

No Time to Lose.

Featherstone-My ears were frost-bitten last winter, and I wouldn't be surprised if I had to wear ear-muffs this year.

Ringway-You'd better see about it right Featherstone-Why? It isn't cold enough

Ringway-Maybe not, old chap, but you ters or ice-cream? will have to get them made to order.

IN THE FOG'S EMBRACE.

A Collision at Sea with None Able Either to

Warn or to Save - A Fantasy of the Mist. Banks with trawls out and the weather as that looked so tempting on that dull, cold fine as you ever saw it in that treacherous day. locality, a derelict drifted into view. The "Well, you know that's what we're here current brought her down upon us until at for to-day-to decide on something. Though

"Dismasted in a gale-sprung aleak-all time," interrupted her friend, young Mrs. hands took to the boats !" was the criticism | Teale, the newly installed mistress of the the looks of a wreck like this. A wrath will be the tree to get; secondly, the tree

simply stands aghast at his own helplessness | be required. -at the hidden menace above, below, and No one saw the arch-conspirators, aided

use to sound her fog horn? It is a great effect that all gifts were to be left in the antesteamer driving over this placid sea and room of the church, between 3 and 6 o'clock. the bow of the leviathan looms up over the | them that none could enter without it.

and too far away to make us nervous. If it stood a handsome sleigh, belonging to Mr. were daylight she would loom up grandly, and Mrs. Vallere, loaded with presents; and from her cutwater would spurt away a | an army of dolls occupied the seats, the long, thin curl of dark-blue water, which floor of it was filled up with gifts wrapped would turn to foam as it fell. We should in paper, with the more outwardly beautiful catch sight of hundreds of people on her presents on the top : silk handkerchiefs and decks, of the officer on the bridge, of the slippers hung from the shafts and on one black smoke trailing for miles behind. We runner was the Christmas gift for the should dip our flag to this monarch of the sea minister, a handsome buffalo rug, while and wave our hats to the happy people, and vases and toys were placed in studied conhats and handkerchiefs would be waved at fusion between the runners and under the us in return. The fog enshrouds them, but sleigh itself. there is no fear. They make merry over "The prettiest idea I've seen for a long

it as they gather in the grand salon. heads to listen.

Relieving the Horse from Drudgery.

Is the horse soon to become a mere toy,

speak truth, the glory of its usefulness will depart, and it will become as a parlor ornament or a trinket.

He Encouraged His Wife's Singing. Gray-"Your wife, I hear, is quite a vo-

Brown-"Yes; and I encourage her in it, as far as is in my power."

"Quite right, too, for music is a divine art. I think it is the most elevating and purifying of all arts, and Shakespeare was right when he said that 'the man who has tea. Each has its office, and each is of not music in his soul is fit for treason, stra-

"Very much indeed." "And your wife's singing, I should think,

would please you greatly? "It does, it does, I assure you; for when cious about the death of your grand-fa-

she sings she can't talk and-The lady came in at that moment and the conversation was not continued.

Wise Girl.

Hunker-Miss Flypp, will you have oys-Miss Flypp-Both, please,

Just For a Change.

Only nine days before Christmas and we haven't decided one single thing about the tree yet!" said Mrs. Bradon, drawing her Just at noon, as we lay anchored on the chair a little closer to the bright open fire.

"Unfortunately Christmas does not make a point of arriving in the glorious spring There is something horribly lonesome in assembled. "But to business! First, there

> "Mrs. Vallere," said Ettie, suddenly, ful looking lady who had not yet spoken,

"I was just thinking," was the quiet

"Why? O, to put the presents on, we

"But we might have something a little What adds to the weirdness of a fog is | committee was not a gossiping one that year, the uncertainty of sound. The eyes ache to for no one could find out from them when pierce it, but the eye of neither man nor and where the tree had been purchased, or beast nor bird can penetrate that strange when it would arrive; and the young darkness. The ears seek to locate the sound | gentlemen of the church, who had proffered of whistle or fog horn, but it may be to the their aid in setting it up, were courteously right, the left, in front, or in rear. One thanked, but told their services would not

by Mr. Bradon and Mr. Teale, working An hour had gone by when we heard the away at the church the night before Christdeep bass of a great steamer's fog horn, and mas Eve, at an hour when other good a few minutes later the thrash of her pro- citizens were sound asleep, dreaming, it pellers. She is miles away, but the sounds | might be, of Santa Claus. But everyone in travel along this fog as if it were crossed | the little town of Wellsford saw the notice by a thousand telegraph wires. Of what in the postoffice the next morning to the through this midnight darkness without Some wondered why, and decided that checking her speed in the slightest. There when they took their presents they would are fishing boats in plenty, but all at anch- | go "right into the church," and see for or and all helpless to move out of her path. | themselves what was going on ! But when The notes of their fog horns may reach the they tried the door they found it was lockofficer on the bridge, but how is he to lo- ed, and when they knocked a voice from cate them? How can he see or know until within demanded the password, informing

rail of the little fisher and gives him no "Doors open at 7," and at 7, promptly, time to call upon his God to receive his the Wellsfordites were on hand to fathom the mystery; and then a chorus of admira-This steamer is headed across our bows | tion rose, for instead of the usual tree there

time," said one lady, when, the music be-Crash! Half a dozen men on our decks ing ended, they sat awaiting the coming shriek like women as the sound comes to of Santa Claus. With a jingle of sleigh our ears, and every man's heart stands still bells, he entered, clad in a long, padded, for the next fifteen seconds. Then comes chintz dressing gown, a heavy (?) sack, The following is the advice given by a down to us one awful cry-a terrible chorus seemingly overflowing with toys, on his prominent doctor for getting rid of a cold : of shouts, shrieks, and wails of despair. It back : a fur cap, long, white hair, and When the first symptoms manifest them- is a cry which is drawn out for half a min- mask with long grey beard, concealing his selves is the time for action, and this should ute and in choking sobs. Then all is so identity. "That's Mr. Jeans," said Tom half pounds of flour, three-quarters of a pound of sugar, seven eggs, one nutmeg, race of people who are never solver. into each other's faces as we incline our the sleigh, said in a deep, slightly muffled voice: "Oh dear! oh dear! here's a pretty go. Go it is, and no mistake, I just left my sleigh a few minutes, while I was filling stockings for the pretty little dears at that house, and now my pretty little rein-deer have run off and left me in the lurch : all these presents must be delivered pretty quickly, for I have to visit Europe, Asia, Africa and Australia before daylight, not to mention the rest of America. Perhaps I can get this along myself (trying to pull the sleigh). No! It's quite beyond me. I'm getting too old. Why there's Mr. Bradon; can you help me? you see, when I started, I asked the livery man for his swiftest reindeer team, and when he brought them out, he said they were warranted to go, and they've gone! I didn't think he'd play such a joke on the old man." Mr. Bradon replied: "If you'll leave these things with us, we will soon distribute them, while you get a fresh team, and start for the next town as soon as you like." "Well," said Santa, "I'll accept your kind offer, for I can't bear to neglect any one, you'll find all the names on the packages;"and wishing the audience a "Merry Christmas," he walked down the aisle, and disappeared in the darkness. It was a 9 days' wonder in Wellsford, as to "who was Santa Claus!" There was not much to talk about in that small town, and so every one guessed a different impersonation, always to find that that man or boy had been "sitting by" someone else "the whole time;" till one day, one of the girls remarked to Mrs. Vallere: "I can't think how he disguised his voice so well," and that lady off her guard, replied: "Prunes, my dear, Prunes!" The secret was out, the Wellsford Santa

Claus for that year was a lady!

He Took in all That Sort of Thing.

"So Charley has got back from England

"Yes; arrived last week." "I suppose he saw the Prince and all that sort of thing?"

"Well, I guess he saw all that sort of thing, but I don't think he saw the Prince."

A Suspicious Circumstance. Skidds-Wasn't there something suspi-

years old, yet he had never been known to do anything of the kind before.

Bloobumper-Yes. He was over eighty

About a third of the entire population of the world speak the Chinese language or its al ied dialects