

HOUSEHOLD.

The Land of Used-to-be.

Beyond the purple, hazy trees
Of summer's utmost boundaries;
Beyond the sands, beyond the seas,
Beyond the range of eyes like these,
And only in the reach of the
Entraptured gaze of memory,
There lies a land long lost to me—
The land of Used-to-be.

A land enchanted, such as swung
In golden seas, when sirens clung
Along their dripping brinks, and sung
To Jason in that mystic tongue
That dazed men with its melody;
Oh, such a land, with such a sea
Kissing its shores eternally,
Is the fair Used-to-be.

A land where music ever girds
The air with belts of singing birds,
And flows all sounds with such sweet words
That even in the loag
A meaning lives so sweet to me,
Like thought that ripples limpidly
From lips beamed o'er with all the gleo
Of rare old Used-to-be.

Oh, land of love and dreamy thoughts
And shining fields and shady spots,
Of coolest, greenest, grassy plots
Embossed with wild forget-me-nots,
And all the blooms that cunningly
Lift their faces up to me
Out of the past; I kiss in thee
The lips of Used-to-be!

I love ye all, and with wet eyes
Turned glimmering on the skies,
My blessing like your perfumes rise,
Till o'er my soul a silence lies
Sweeter than any song to me,
Sweeter than any melody
Or its sweet echo, ye, all three—
My dreams of Used-to-be!

—James Whitcomb Riley.

Old-Time Courtesy.

In this rushing, bustling, hurrying nineteenth century some of the good old-fashioned virtues of our ancestors are becoming sadly too rare, courtesy among others. Courtesy is as natural to some women as the air they breathe, while others spend a whole lifetime without even recognizing it when they see it in others. It is sometimes defined as "politeness," but in truth it is far more than this.

Politeness is, in many cases, the outcome of courtesy; but a woman may be polite without being courteous, although a courteous woman is invariably polite. A charwoman may well set an example of courtesy to some of the highest ladies in the land, for it consists in that innate goodness of heart which none can assume and cast aside at will as a garment, but which must be present in one's nature before it can be shown in word or action.

The polite girl is polite when it suits her to be so; the courteous girl shows courtesy to rich and poor, high and low alike, at all times and under all circumstances. An old-fashioned engraving represents a hive, on which are "bees worth hiving," and among this "Be courteous" is one of the most important, and yet few people—and especially few women—understand all that it implies. The very derivation of the word gives its meaning, if one could grasp it—"cour," the heart. Courtesy springs from the heart, and if this fact were more fully realized, this queen of virtue would less often be confounded with superficial polish—merely a spurious imitation—that is found among women when they are in company, but so rarely follows them into their homes. The young lady whose light "Excuse me," or "Pardon," with a vile French accent, is ever ready on the tip of her tongue before she has committed any breach of etiquette that requires forgiveness, is not necessarily more courteous than the clumsy kitchenmaid who springs forward involuntarily to carry a heavy burden for the tired-looking housemaid, or the tramp who helps a crippled sister so tenderly over a busy crossing. There are two classes of workers to whom ladies are apt to show discourtesy—shop assistants and domestic servants. Is it courteous to order a girl about as if she were a dog; never to say "please" in asking for a thing to be done; or "thank you" when it has been done; or to let her spread for your benefit heaps of goods, all of which you regard slightly, and then to walk off with a disdainful look, remarking that "they won't do," without a word of thanks for the trouble she had taken? And is it courteous to assume a specially hard and dictatorial tone in speaking on any subject to your servants, simply because circumstances have placed her at a disadvantage? Surely not; and if courtesy were commoner between superiors and inferiors, as well as between ladies of equal rank, there would be many crooked places made smooth and rough places made plain; many paths now strewn with thorns would have their share of roses; in short, the sum of happiness in the world would be immeasurably increased.

About the House.

The very best test of any scheme of decoration is its lasting quality. We may be quite certain that anything which we tire of soon has some weakness inherent in it.

The collection of autograph recipes is quite a fad of the moment among housekeepers with a taste for cooking. Dainty little booklets with ornamental covers are passed around among one's friends, and famous recipes exchanged. Many of these are homemade, the covers being of cardboard, ornamented with suitable designs.

Door hangings have been overdone, and one sometimes looks around at a profusion of "professionally" draped thresholds and longs to rest his eyes with the sight of one honest door that boldly swings back and forth and offers no apology for being. Door hangings should always have a rather heavy effect.

Table centers, to use with or without a table cloth, are round or square; the latter are often hemstitched, but the favorite design for both is a vine of leaves or flowers on the edge, the petals forming an irregular scallop. One of the most exquisite designs, harmonizing with any color scheme is the graceful fronds of the maiden hair fern.

Stoves, generally, are too low; it is no wonder we hear so much about the back-breaking business of cooking; the stove should be set up on bricks, or smooth flat stones, till it is of such height that the cook won't have to be constantly "on the bend." One reason why a woman's back aches so much more than a man's is because she keeps it bent so much, often unnecessarily.

Sash curtains may be full or half length, shirred or plain, divided at the centre or whole, and looped back at the sides or drawn on the rod as individual taste prefers. There is also a wide range of fabrics adapted to this use, independent of any tempor-

ary prevailing fashion. There should be as well some regard paid to the exterior of the house, sash curtains being more in evidence to the passers-by and as a part of the outside effect than that of the inside.

When the clothes are hung on the lines they should be well shaken out and fastened firmly. A galvanized wire will not need to be taken down and so is more convenient than a rope line. A bag with a strap to go around the neck is handy for clothes-pins. Have a low line so that the children can hang up small articles or else allow them to spread them on the grass.

A piece of furniture which would be suitable in the drawing-room of a wealthy mansion would be out of place in a simple country parlor, where it would be foreign to all its humbler surroundings. What we need is furniture in harmony with our homes that shall meet the needs of our daily lives, so that our homes shall be an outward expression of our lives and our tastes.

The "coming woman" will plan a big closet in each sleeping-room, with a window for ventilation, if a possible thing. It will not be a receptacle for old boots or shoes, nor antiquated bonnets, hats or soiled clothing. There will be plenty of hooks at the proper height for her to reach—not the carpenter—not forgetting to put those in the children's closet at a suitable height for them.

More convenient than bags are rag-boxes, labeled "dark," "light," etc. In bags, the bundle wanted is usually the last one found and the others are tumbled out and then tumbled back. But the boxes can be set on the floor or shelf, the bundles laid in rows which enables one to take out the needed packages without a general overhauling. I use large boxes which hold as many bundles as a good sized bag, and I would not like to go back to the old bag system.

Never tolerate any fancy ironing, quilting or folding of table linen. Leave that to the cafes and restaurants. Table cloths should have a wide shelf or drawer appropriated to them, so that but one fold, that lengthwise in the centre, need be ironed in. A cover of double faced canton flannel or table felt is considered indispensable now between the table and linen cloth, and this is one reason why table mats are no longer in vogue. They are not needed, for the heavy cover protects the table completely.

For the Cook.

POTATO SOUP.—Scald one quart of milk with two slices of a medium sized onion. Cook three potatoes put through a ricer and add. Season with one teaspoonful salt, one saltspoonful celery salt, one-half saltspoonful pepper and a few grains of cayenne. Bind together with one tablespoonful each of butter and flour cooked together. Strain. Add one tablespoonful butter and sprinkle with finely chopped parsley.

Measure the flour by heaping the tablespoon. This is similar to the rule given a few weeks ago in the "Interests" in a report of Miss Barrows' lecture and is an extremely useful receipt.

SMELTS.—Clean; dry; season with salt and pepper. Dip in flour, egg and crumbs, and fry in hot fat five minutes. Drain and serve. Buy selected or large sized smelts. When cleaning the fish pinch to be sure to remove the inside portion then skewer into a ring by using a small iron skewer and tying with a cord. Flour all the fish and lay aside separately not allowing one to touch another; then beat an egg in a shallow dish with a fork but do not beat it until frothy for in that case you would be sure to have trouble in frying. Add a tablespoonful of water to the egg not for economy but because the egg mixture will work better when diluted. Use bread crumbs rolled and sifted; drain the egg into the centre then roll or dip each fish until well coated. Fish may be prepared in this way some time before being fried.

SAUCE TARTARE.—Mix together one-half teaspoonful mustard, one-half teaspoonful sugar, one saltspoonful salt and a few grains of cayenne. Add the unbeaten yolks of two eggs, one-half cup of olive oil, one and one-half tablespoonsful tarragon vinegar, a teaspoonful each of chopped pickles, capers, olives and parsley, one-half shallot chopped fine and one saltspoonful powdered tarragon. Be careful not to use too much cayenne. Mix the dry ingredients well before adding the oil, which must be poured in very slowly or drop by drop.

SHADOW POTATOES.—Slice four raw potatoes with a vegetable slicer into a bowl of ice water. Let stand for two hours, changing the water two or three times. Drain and plunge into a kettle of boiling water. Boil one minute drain again; cover with ice water. Take from the water and dry between towels. Fry in deep fat till a light brown. By soaking potatoes in ice water the starch is removed; if this were not done the potatoes would be mealy and limp. A few potatoes will make a large quantity when prepared in this way. When they have been boiled and drained little remains but the cellular tissue. Be sure to dry thoroughly to prevent ebullition of the fat.

SWEETBREADS.—Soak the sweetbreads in cold water for at least one hour; then cook for ten minutes in boiling water, with one teaspoonful each of salt and lemon juice. Drain, dry on a towel, split in two, sprinkle with salt, pepper and flour and saute them in hot butter until a nice brown on both sides. Serve with French peas and tomato sauce. Sweetbreads when sent from the market are generally fastened together but may be separated; in any case be sure and remove the large pipe and membranes.

TOMATO SAUCE.—Cook half a can of tomatoes with two cloves, half a teaspoonful of sugar, half a slice of onion and a sprig of parsley ten minutes. Strain and add one cup brown stock. Brown two tablespoonsful of butter, add two tablespoonsful of flour and brown and pour on slowly the hot liquid. Beat thoroughly and strain over the sweetbreads.

CHEESE STRAWS.—Chop together one cupful of flour, one-third cupful butter and one saltspoonful of salt; mix to a stiff dough with ice water, pat and roll very thin; sprinkle with one tablespoonful grated cheese mixed with half a saltspoonful of salt and a few grains of cayenne. Repeat twice, pat and roll out thin, cut into strips five inches long and a quarter of an inch wide, and bake in a moderate oven. Use either Old English or Young American cheese in preference to Farnesian. Lay the straws as straight as possible and allow a space between.

CAPE FRAPPE.—Mix together the white of one egg, half a cupful cold water and half a cupful of ground coffee, put this into a scalded coffee pot. Add one quart of boiling water and bring to a boil; set back for ten minutes. Strain and cool. Add one cupful of sugar and when dissolved, freeze to a mush and serve in glasses with whipped cream. Freeze. Snow may be used in the same proportion as ice with salt but after it has been packed pour a small dipper of water over the snow.

BREAKFAST COFFEE.—Mrs. Dearborn's rule for making coffee to be served at breakfast is to wash an egg, break up the shell and beat slightly with a fork then add a cup of ground coffee and use one half the mixture setting the remainder aside for the next morning. The yolk of the egg does not clarify like the white but it adds color to the beverage. Stir the coffee down when it boils up and never boil coffee over three minutes as by that means the tannin is extracted: one minute is sufficient. Good coffee cannot be made with the finely powdered berry; it will be muddy in spite of any precaution taken. Before decanting clear the spout of the coffee pot then turn out slowly.

The Electric Light Sports.

How does it come about that an electric spark lights the gas, and why does the coil give a spark? First, let us ask why a match takes fire when we strike it. The "head" is made up of a mixture of phosphorus and sulphur with some other chemicals. These two elements have a very strong tendency to unite with the oxygen in the air; or, as the chemists say, they have a strong affinity for oxygen. But observe, the union does not take place at ordinary temperatures. The affinity only comes into play when a certain degree of heat is reached. This is known as the kindling temperature, and the union itself is what we commonly call burning. When we strike a match against a rough surface, the friction makes heat, the kindling temperature is reached and the match head inflames. Now, our illuminating gas is made up for the most part of two elements, carbon and hydrogen, both of which also have a strong affinity for oxygen. But, like the phosphorus and sulphur, they will only unite with it when their kindling temperature is reached. In lighting the gas with a match, all we do is to heat the gas up to this point. But we may light it just as well by any other means that will give the required heat. A piece of red-hot wire will do it. The electric spark will do it. There is very little heat in the spark itself, but then we need very little. It is degree of heat that we want, not quantity. If we can make one tiny particle of hydrogen hot enough to unite with oxygen, it will heat up its neighboring particles, and so the flame spreads in an instant. To understand why the spark coil makes a spark, we must remember its construction. We have several pounds of wire, that is several hundred feet, wound around a soft iron core. When a current passes through the wire, the core becomes a strong magnet. When the current is broken, the core ceases to be a magnet. At the same instant a strong current is momentarily induced in the coil. It is known as the "extra current," and is strong enough to jump through the air between the two little wires over the gas burner, thus making a spark, and lighting the gas. A current of electricity is always induced in a wire when it is near a changing magnet, or near another wire in which a current is made or broken. The extra current in the spark coil is due to both of these causes, the magnetism of the core changes, and also, if we may so express it, the retreat of the original current along the turns of the coil induces secondary currents in the neighboring turns. Without the spark coil there would be no extra current, and consequently no spark.

Trade with Demerara.

Mr. A. D. McKay, of Georgetown, British Guiana, who has recently been on a visiting tour in this country, is of opinion that the Dominion can profitably extend her trade with Demerara. Having been born in Ontario he has devoted considerable attention to this subject. As a member of the Royal Agricultural and Commercial Society he was instrumental in getting a commission appointed to test the merits of Canadian flour, against which there was a strong prejudice. The commission made full investigation, and proved that Ontario flour had been grossly misrepresented. On the last steamer from St. John, says the Journal of Commerce, there went down ten barrels and a number of bags of Manitoba flour, sent by Premier Greenway. It is stated that this country must send the flour in barrels such as the people require. These are also a chance to develop a trade in butter, cheese, lard and hams. But cheese must be sent in smaller and butter in better packages. Lumber and potatoes are also items to be considered, and P. E. Island oats always hold their own. Then Americans are fighting for the trade, and are now putting on a direct steamer, but the people recognized the merit of Canadian goods, and he believed that if the subsidy to the steamer was continued and a good service kept up, Canada would get the trade.

At the beginning of this century an Imperial statute forbade the West India Provinces from trading with the United States, and no doubt history will eventually repeat itself and the change this time will come in the natural course of trade. Naturally the planters of Demerara want to get their sugar into Canada in exchange for our products, and already much of the raw sugar is received at the Maritime Province refineries. At the World's Fair Demerara will have a large exhibit of sugar, gold nuggets, fibres, hemp, cocoa, medicinal barks, etc. The enormous development of the gold industry of the province will be illustrated by pyramids of gold foil, representing the output each year since 1855. Speaking generally of the colony Mr. McKay says its population is about 300,000. Georgetown has 60,000, of whom 12,000 or 13,000 are Portuguese, who are the wealthiest people in the colony. The work is done by East coolies, for whose care the colony is responsible to the East India government. They are apprenticed for ten years and many go home quite wealthy. One coolie merchant in Georgetown is worth fully £25,000. The negroes are worthless since emancipation, and Portuguese laborers could not stand the work—hence the importation of coolies. The Portuguese are the distributors of merchandise or retail traders. Last year Demerara mined \$2,500,000 worth of gold, of which the government got \$125,000 royalty. Mr. McKay says the Canadian steamship service is an excellent one.

LANGUAGE OF THE HAND.

A hand without a heart line shows bad faith, aptness to evil.

A broken and red liver line is a sign of a choleric temperament.

Smooth, taper fingers are generally in the highest degree artistic.

A short thumb is associated with weak and unresisting will power.

A long, strong thumb always indicates great will power and force of character.

A hollow, solid, well knit hand shows a strong constitution and probable long life.

Small fingers betoken an acute, discerning mind, often leaning toward dissimulation.

Narrow nails belong to the mischief-maker, to the person who delights in tale-bearing.

A good mount of Mercury belongs to the preacher, the orator, the musical composer.

Persons with long palms are always amiable, good natured, having little taste for contradiction or criticism.

If the heart line bifurcates and a branch is set up on the mount of Jupiter, the indication is good fortune.

A short, thin, narrow palm indicates a person of subtle, enquiring mind, interested in all things intellectual.

The line of fate, or Saturn, begins at the wrist and runs straight up the palm to the base of the second finger.

When the lines of the hand and of life are widely separated and are red the indication is of vanity and cruelty.

The small hand, with slender tapering fingers, belongs to him who lays great plans. Gould had such a hand.

Branches of the lines, especially at the beginning or end, are favorable and intensify the character indicated.

If the wrist lines be greatly chained or broken the indication is of ill health through weakness of constitution.

Square fingers show great reasoning power, order and regularity. They are often found on the hands of lawyers.

The line of life is often accompanied by a sister line nearer the thumb, which intensifies the qualities of the life line and repairs its deficiencies.

La Grippe.

La Grippe is a smooth and rather musical name, and when introduced as "a foreign disease"—and "new"—multitudes of people who aspire to foreign airs felt rather complimented than otherwise when told by the doctor they had "a touch of la grippe." But it is a historic fact that no victim of the malady ever boasted of his assets in the new disease after the second day. La grippe approaches its victim playfully. The first morning it starts in with a sneeze, and the patient continues sneezing as a part of the performance. Cool draughts of air run up and down the spine, and the hands and feet and shins refuse to keep warm. The second day the symptoms are intensified and the patient feels like sitting upon the steam heater with his feet in a bath a few degrees below boiling. But la grippe doesn't usually get in his best looks before about the third night. Then he takes hold of the stomach, liver and kidneys, and begins to make every muscle and nerve and bone in the body sweat. Perspire is not the word to cover it. It is sweat. It pours off in drops and streams, and the victim who is not the owner of at least four nightgowns is miserable indeed. But the peculiarity of La Grippe is that with all the sweating he keeps the patient in a scorching fever, while any exposure of the body to the air causes a chill that penetrates the very marrow of the bones. The disease fills the mind with all sorts of vagaries: Among these is that the victim is persuaded that he is two separate people, bound together as it were. An old soldier says: "Before la grippe got hold of me I had been drinking fresh water, and cultivating some home talent in the bacilli line not to be sneezed, at, and I felt at once there would be a battle, and my internal viscera would be the battle-field. I was impressed with the idea that I was two persons joined in one—at least, there were two sets of bronchial tubes lengthened out and joined together at the lower angle, and upon these lines the battle was to be fought between the home troops and the la grippe bacilli. As I had nothing else to do, I concluded to watch the fight and I watched old La Grippe, who was seated on the appendix vermiformis smoking a short stem pipe and directing the movements of his troops. And I must say it was one of the prettiest hand-to-hand fights I had seen. I should have enjoyed it more, however, if I had taken place in some other fellow, and I had not been compelled to cough up the dead, which lay thick along two sets of bronchial tubes." All in all, there may be more painful and loathsome and less desirable diseases than la grippe, but for a real low down, mean disease it is an easy winner.

The Financial Panic in Australia.

During last month five banks failed in Australia. On April 4 the Commercial Bank of Australia, the largest bank in Victoria, went to the wall. The English, Scottish and Australian Chartered Bank failed on April 12; the Australian Joint Stock Bank, April 20; the Standard Bank of Australia, April 28, and the National Bank of Australia on Saturday last. The immediate cause of failure in each case was the heavy withdrawal of deposits, but the Melbourne Argus, in an issue printed before the collapse here mentioned, pointed out that the depression was not the offspring of one agency alone, but the outcome of movements and tendencies demanding the closest attention of the political economist. Over-borrowing, a boom in land and shares, a series of disastrous strikes, a great collapse and other things were the outward manifestations. But the controlling causes were the easy acquisition of the use of capital to employ in undertakings which could yield little or no profit, and which, once sunk in this way, is always to a very large extent unrealizable in the hour of need, and the unbalancing of the organization of industrial forces by attracting labor from its productive application to works which are almost sterile absorbents of capital. This style of doing business, as we in Canada well know from the experience in the Northwest land booms, fostered by the Dominion authorities, always brings disaster that takes years to get over.

ON THE LINE.

Holland has 2,950 miles of railroad.

Maryland has an electric freight line.

Canada railroads stretch 15,588 miles.

Baldwin's locomotive hands get \$60,000 weekly in wages.

There is a railroad in Peru that is 15,638 feet above the level of the sea.

The highest railroad in the United States is the Denver and Rio Grande, at Marshall Pass—10,855 feet above the sea.

Wisconsin railroad hands want laws fixing weekly payments and 6 1/2 hours for yardmen, with double pay for over-time.

The American Railway Union was permanently organized last week at a meeting held in Chicago. This is the combination of railway employes of which a temporary organization was had two months ago.

A strike was ordered among the boiler-makers, blacksmiths, moulders and pattern-makers in the shops along the entire line of the Union Pacific system. The trouble has arisen over a disagreement between the employes and the company concerning the reduction of the standard time of a working day. Fully 3,000 men are involved in the movement, and the towns where shops are located are Omaha, Denver, Salt Lake, Cheyenne, Ogden, Portland, Kansas City, Rawlins, Lamarie and most points where round-houses are located. The men are said to be well organized and thoroughly united.

The strike among the machinists, boiler-makers and blacksmiths on the Santa Fe railroad system, it is thought, will prove the beginning of the greatest railroad strike ever inaugurated in this country. The federation formed at Cedar Rapids among the various railroad orders is at present in good working order, and will undoubtedly prove beneficial to the men now on strike.

W. S. Missemmer, Grand Chief of the Brotherhood of Railway Carmen, was in Chicago a few days ago engaged with other prominent railroad leaders in forming a national railway order that will federate all in one grand union. He said the Santa Fe officials had called on the members of his organization at the inception of this trouble to take the place of the strikers, but they were told by the carmen that they would not take any of the positions vacated by other employes. Mr. Missemmer was of the opinion that the officials had discharged some of the brotherhood men for so refusing. "If so," said Mr. Missemmer, "there will be a fight all along the line."

Might Work Both Ways.

It would seem from some published remarks of a Pacific coast customs official that the United States is going to escape the positive peril into which she plunged herself by the Chinese registration law. The law, passed by last Congress, required all Chinese residing in the United States to register themselves before the fifth of this month, and provided for the arrest and imprisonment of all such as should be found after that date without certificates of registration. With one consent the Chinese in the United States have treated the registration law with contempt. All the Chinese in the country are, therefore, liable to arrest to-morrow. Should the law be carried out it is probable that it would be reciprocated in China. The United States, whose foreign commerce is small, has little to lose in that way, but her mission interests in China are very important and on the treatment which her missionaries shall receive there depends very largely her prestige in the farther east. The Chinese are not so much afraid of the western nations as they once were. They have beaten Russia on land and they have now a considerable and modern fleet on sea. They vaguely threaten, should this law be enforced, to banish every American missionary. The United States would have no moral claim to resent such treatment. The influences which secured the passage of the law care nothing at all about the missionary interests and very little about the prestige of their nation in the East. It would be a very serious matter, indeed, however, for so great a nation to pocket such an affront. In view of all this it is fortunate that the customs authorities, probably in accordance with wise hints from Washington, where better councils now reign than when that law was passed have discovered that the law only says that the unregistered Chinese may not land, that they must be arrested, and have determined that as the duty of arresting them is left to the customs officers, who are not policemen, they will not carry out any such permissive legislation.

Caught in Polar Ice.

Doctor Keely, in his narrative of the voyage of the Kite with the Peary expedition, relates an experience which is calculated to give the reader a lively idea of the perils of Arctic voyaging. The ship was working its way through a pack of ice, and in eleven days of constant struggle had progressed only fifty miles. One morning a lake was seen to be opening just ahead, and Captain Pike determined to force a passage through the narrow strip of water leading into it.

The work was almost done, when all at once the ship stopped, and would move neither forward nor backward. It was nipped in the ice.

Captain Pike and his crew realized, of course, the peril in which they were. The sailors, followed by many of the party, at once jumped on the ice and attempted to open a passage with crowbars and wooden beams. The ice was too thick, however, and we were initiated into another Arctic device.

Holes were drilled in the ice, and a bottle filled with gunpowder, attached to which was a fuse that would burn under water, was tied to the end of an oar. The fuse being ignited, the oar, with the bottle attached, was shoved through the opening and down under the edge of the ice, where it exploded. Thus, after several attempts, a great cake was blown from the edge.

The ship at once put astern, and in a few minutes was in comparative safety in a corner of what had been the large lake we had left.

So little did we realize our danger that those of us who were not assisting the crew spent the time in gambling on the ice with the dogs, or in photographing the ship and the men endeavoring to release her.

The next day the captain pointed out the spot in which the ship had been. It was piled up with irregular blocks of ice from thirteen to twenty feet above the surface of the flocs, showing the terrific force with which they had come together.