

# PROPERTY BURGLAR.

## TALK WITH THE HO TIED HER.

to Lock the Door When Downstairs, and She Much Money Her Father It Was—Amenities in

John B. Nichols, of Bridgeport, Conn., Frieked robbers of over most peculiar cases authorities of that had to deal. The r. Nichols and his remarkable. Never shown to vicis by men desperate house at midnight the inmates. The is almost too good

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# SHOOTING A MAN.

There was a strike on at the mine and three or four of the younger men in authority were for taking the most aggressive course and meeting the strikers in the same spirit they were measuring to the owners. But the superintendent of this mine argued for a policy of peace.

"Let me tell you a story," he said as they sat around the dim and dingy lamp in the office of the works at midnight, waiting for anything to turn up that might turn up, and at such times there is no telling what the next event on the card will be. "It may not be the pleasantest surroundings for a story," he said, "but it will prove the point I wish to make just as well and give you young fellows something else to think about. I am now 62 years old, and when I was 21 I had just graduated in a course of civil engineering and had been sent to Mexico to take charge of a silver mine owned by my father and uncle. I had two or three Americans and an Englishman and a German as assistants, and we felt that we could handle whatever might be presented, though we understood that we were going into a bad country, far from civilization. I remember that part of it pleased me, for I was very fresh, as they say nowadays, and was eager to tackle the Mexican in his hair and show how we would engraft his ideas upon an ignorant populace, or words to that effect.

"We got to the place all right, and we soon had a force of men at work, but we did not make any money. The trouble was that we were so remote from transportation that we could not get our stuff to mill after we got it out of the mine. Then we had an almost constant fight on with a gang of brigands that infested the country. These gave us so much annoyance and destroyed so much of our property that I at last organized the best of my twenty-five miners into a home guard with muskets, and every day the German drilled them until they were a very creditable lot of soldiers, and I was proud of them. This made the brigands a bit more careful, for my army was solemnly sworn to shoot a brigand on sight, and they had banged away at them on several occasions or at least had so reported to me.

The leader of the robbers was named Jose Calixto, or Greaser Ho, as we called him, and he was a bad man from Bitter Creek and had his tyrant heel on the neck of everybody in that community except the few of us who were foreigners. Us he tried to scare out; but I was fresh and sassy, as I said, and I sent word to the Greaser at last that if I ever caught him at any of his tricks I would try him by court-martial and shoot him. It was rather taking the law in my own hands, but it was no worse than lynch law in the States, so I didn't worry.

"About two weeks after this order went forth and we were mighty blue around the mines, for they were really petering out, he sailed in and burned down our stable and office, both cheap structures, but no less to be protected, and we gave him a chase over the mountains and captured him. The German did the work, and he came very near shooting one of our men before he got the Greaser, but he got him. We carried him back in triumph, and the next day we had a court-martial called together, consisting of the foreigners, exclusively, and in two hours sentence of death by myself as Judge Advocate and chief mogul. There were grumblings among the natives against his decision, but the preparations for his shooting at daybreak next day went ahead, and early the next morning we marched our shooting party of ten out to the sport selected, with Jose in the middle blindfolded. The priest had been with him all night, and two of my soldiers had been on guard. There were no civil authorities in our camp, so we were not bothered.

"I confess that when the prisoner stood before me with his hands tied behind him and his eyes blindfolded, and not twenty paces in front of him my shooting squad of ten men with their guns ready waiting for the command to fire, I would gladly have retired from my position and let justice be meted out by somebody else. Then, when the prisoner asked to have the blindfold removed and the priest took it from his eyes and he looked at me and smiled mockingly, I wondered whether I wouldn't worry a great deal more over the affair than the poor devil of a Greaser I was making an example of. However, this was scarcely the time for such thoughts, and I nerved myself and thought of desperate diseases requiring desperate remedies and other palatable maxims as a tonic.

"Well the time came, and, with a word to my men to fire at the bandit's heart, I gave the command, and as the ten guns exploded were really well trained, the body of Jose Calixto sprang into the air and fell flat upon the ground, writhing there in such a disagreeable fashion that I could not stand to look at it, and, turning the command over to the sergeant of the squad and leaving the funeral to the care of the priest, I went back to the shack we had improvised for an office feeling very decidedly as if I would like to be home.

"They had a big funeral over the dead brigand and that night to the beating of tomtoms and other lugubrious music that made death seem more terrible than anything else on earth in any form they had a procession with dismal looking torches which marched up the mountain side and over the pass to meet a deputation from

Jose's late command who were to join the visiting procession as near to my domain as they dared come. It was 10 o'clock as the straggling lights of that gruesome procession disappeared far up the mountain like sick stars dying out of a misty sky, and when I went back into the shack I was feeling ten times worse than ever.

"Ten days later I was sitting in my room one night at 10 o'clock, with the windows opening out on the garden spread to get all the air that was going when I was startled by the sudden entrance of a man in the native dress with a cloak thrown over his face. It was known that I occupied my apartments alone, each of my companions having his separate bungalow, but this night and for two or three, the German had been stopping with me, as the snakes had got bad in his place, and at the moment of the stranger's appearance he was lying on a couch just outside the window in the shadow trying to keep cool. As I turned to ask the intruder what he wanted and why he had come in that guise, he threw his cloak aside, and there before me stood Jose Calixto, smiling at me as he had smiled that morning when I gave the command to fire.

"You were not expecting me, my friend," he said in Spanish, and with that I shrieked and fell out of my chair.

"When I recovered consciousness the German with a cut on his arm was dashing water on me and Jose was bundled up in the corner gagged and tied and bloody. The fight had been fool us so as to take us unawares and looked for an attack in the rear and particularly from the powerful German who had jumped at my yell in time to interfere with any projects Jose might have had with reference to me as an offset to what I had tried to do for him a few days before.

"In explanation I may say that what got me down was the sudden sense that a ghost had appeared before me, and being very nervous over my part in the whole affair, Jose's unexpected call on me was more than my overstrained nerves could bear, for it must not be forgotten that I was very little more than a boy. What might have happened if the German had not been present can be guessed at.

"The rest of it was soon told. Jose and our miners had combined against us and when the shooting time came my soldiers had only made believe they were shooting to kill, for there were no ball cartridges in their guns, and Jose's death and the funeral, and all the rest of it was merely a trick to fool us so as to take us unawares and rob us of several thousand dollars in gold that we had discovered in the mountains at an old mine long ago shut up. It was not the intention to work it that way, but the chances made it possible, and they, or Jose, rather, had wit enough to fix up the scheme. The priest was the only honest one in the lot, and they fooled him as well as us, and he left when we did for his own safety. As for ourselves, we gave the thing up as a bad job, and concluded to leave, taking Jose along as a hostage for our safe conduct by his gang of thieves to the nearest large city, where we were to let him go. We packed our belongings on a lot of mules, with gold dust that we had found put in our medicine bottles, and came away with flags flying and guns trained on Jose's back, in case any of his friends felt like changing their minds. Now, if any of you young bloods want to do violence you can do it on your own responsibility, but I want it understood that I don't fight that way any more."

## BOATS THAT CATCH HERRING.

Their Peculiar Rig—One of Them Sails from Cornwall to Australia.

The fleets of herring-fishing boats sailing out of the ports of Great Britain are grand seagoing craft, strong and swift, and able to stand the stormiest weather. They are usually rigged with two stumpy masts and carry enormous square lugsails, which have to be lowered and raised every time the boats "come about." In Scotland and the English and Irish ports they are called luggers, but in the Isle of Man have the local name of "nickies."

In many cases the crews own the boats, each man having a share; but in any case the fishermen have an interest in the amount of fish sold, and are paid according to results. It is a glorious sight to see these boats racing home after a good haul, the first boat in having the best market for the fish.

It is not uncommon at Tarbot the headquarters of the Loch Frone boats, Pen in the Isle of Man; Penzance, in Cornwall, and at some Irish ports, to see the fish taken away by the cartloads to be used by the farmers for manure at times when an unusually big catch has oversupplied the market.

In many places during the summer there are races organized by the townspeople and visitors for these luggers, and the interest in the events is far more keen than in the finest yacht races. Only recently a Penzance lugger was sailed by her crew to Australia, and made the passage in wonderfully quick time. The large boats are manned by from twenty to thirty men, the weight of the lugsails making a big crew a necessity. In most cases the sails are stained a reddish brown, and distinguishing letters and numbers on the sail tell to what port the craft belongs.

# THE HOME.

## HERE AND THERE.

For trifling indigestion, one of the best things to keep in the house is lime water. Put slaked lime into a wide-mouthed bottle, to the depth of 4 or 5 inches, and fill up with pure water—filtered or boiled and cooled. Water will only take up a certain amount of the lime, so there is no danger. Let it stand 24 hours. Then "shake" well 3 or 4 times. Pour off the water and strain it through fine muslin. Bottle and cork tightly and keep in a cool place. Fill up the first bottle again and again till all the lime is taken up.

Children under ten should take a tablespoonful in each quart of milk used in their regular diet. Older ones and adults can be guided by this in increasing the amount.

Bermuda, or southern onions are the best for table use. They should be washed and well picked over. Then throw them into an abundance of well-salted boiling water. Boil without allowing to stop, three-quarters of an hour, except to change water. Be sure that the second water is boiling. When you feel sure the onions are done, change the water for cream sauce with plenty of salt and pepper. They should not stand even one minute before they are served if they are to be thoroughly enjoyed in the eating. "All cooks agree in this opinion: there is no savory dish without an onion."

It is said that Japanese mothers like to name their children by that of the first object on which their eye rests after the birth of an infant. If this be the custom in the flowery kingdom, some Japanese boys and girls must grow up not too good natured at hearing themselves called by such names as "bedpost," "bootjack," "wash-bowl," "pitcher," "wallpaper," and the like.

Frangipani patties are very popular for luncheons, dessert, etc. The little patties to hold the cream should be made of delicate "puff" paste, which all good cooks know how to make. The patties can be made and baked ready the day before needed. The cream is made thus: Put 1-2 a cup of thin cream or rich milk into a saucepan with an even tablespoonful of flour mixed in. Cook it till it thickens a little; it will take 3 or 4 minutes. Then remove it from the fire and add a few drops of orange flavor, one tablespoonful of wine if desired, and lastly the beaten yolks of four eggs. Set the saucepan in boiling water and stir till the mixture grows thick, then add any or all of the following that you may have: A tablespoonful of any canned fruit chopped very fine; or the same of candied ginger, almonds, or citron, cut in shreds; cherries, canned, are a good substitute for any of the above. In cooking it, if the cream thickens too much, add a little fresh cream. When done, it should be about the same consistency as an ordinary custard. Serve cold.

## TABLE DECORATION.

Quite the newest mode of arranging flowers on the dinner table is to do them in the shape of a fan. A large fan, decorated both sides alike, occupies the center of the table, with four smaller ones at each corner. They are very lovely when arranged with lilies of the valley and pink carnations, with a little maidenhair fern. The framework of the fan is made of wire, and is covered with moss, in which the flowers are easily placed. They can be purchased at most of the florists'. Scrolls of pink ribbon should be carried in undulating waves from the center to the corners of the table, having sprays of lilies scattered upon them at intervals. These fans will look beautiful by and when arranged with pink and white sweet peas.

A combination of pink and yellow will probably be the favorite colors of the coming season in table decorations; at any rate, it is very fashionable just now. The pretty birds' nest baskets of last season are much in favor still, and when tastefully filled they are difficult to surpass. These baskets are now made of "loofah" instead of twigs; they have a fair-sized nest at the bottom, and a tree branch for the handle, at the top of which is perched another tiny nest. They require very few flowers to fill them, and with a little trailing green wound up the stem they look very dainty, and are always sure to please. The number used for the table would vary according to its size and the space which can be allotted to the flowers. Scrolls of ribbon or ribbon gauze may again be used to unite them together if desired.

For more homely occasions, primrose roots in bloom, just placed in the white china fern pots, covered with a little fresh moss, watered and placed in the sun to expand their buds, look very pretty on the table at night. Crocuses, too, can be treated in the same way; the light of the lamp will cause their cups to open as in the sunshine, and if the colors are well varied, blue, mauve, white and yellow, the effect is very spring-like indeed. Plenty of green, preferably trails of ivy, should be laid on the cloth to form a background for them. Cut tulips, or tulips on bulbs, can be used in little baskets or in china vases; the double kinds are the best, as when they open out with the heat of the room they do not look so straggling. The double pink or double orange tulips, when open, closely resemble Prince, is a great favorite on account of its delicate scent, like a tea-scented rose. Dutch hyacinths of various colors are very plentiful, but unless used as growing pot plants they are too heavy to be arranged well in a cut state, and their overpowering scent also debars them from use as table flowers.

## NOVELTY PIES.

Some time ago, says a writer, I was making some custard pies, and found at the last moment that I had no flouring in the house—neither lemons or

anges, cocoanut or anything else available. I had boiled the custard, and what should I add to give it taste? There was a half cupful of white cherries, canned ones, in the cupboard, so I hurriedly stirred them up, put on my meringue, browned it nicely and was charmed with the result. So I thought if cherries would do, why not other fruit?

For the custard for two pies take one pint of sweet milk, boil it, have beaten together the yolks of three eggs, one-half cupful of sugar, two tablespoonfuls of cornstarch or flour; stir into the boiling milk. It should be quite stiff if it is to be thinned by any fruit. For the pie crust use four cupfuls of flour, one cupful of lard, salt, as little water as possible, handle lightly and roll out, fill the pie pans, prick well and bake carefully made, this is almost equal to puff paste. Add one-half cupful of sugar to three beaten whites of eggs for a meringue for two pies.

Peach Custard—Make the plain custard, add one-half cupful of mashed and sweetened peaches to each pie. Cover with a meringue and brown in the oven.

Strawberry Custard—To the plain custard add a half cupful of fresh or canned strawberries for each pie. Cover with a meringue.

A Plain Strawberry Tart. — Mash thoroughly a cupful of strawberries, sweeten and put into a pastry shell, beat the white of one egg, add the strawberries and brown. This is delicious and so simple.

Lemon Custard—Grate off the yellow rind, then cut the lemon in two and extract the juice. Add the grated rind and juice of one lemon, sweetened, to the custard for two pies. Never add fruit juices until the custard is taken off the stove. Add the meringue and brown. Orange tarts are made in the same way.

Banana Custard—Slice one banana through the custard for one pie; add a drop of lemon-juice if convenient.

## A CONVENIENT BATH-TUB.

Every one enjoys the luxury of a bath, but in a great many households it has to be accomplished under difficulties, as there is no space in the house that can be spared for a bathroom. A lady and her daughter who were fitting up an old house with modern conveniences without building an additional room, concluded that the only place for a bath-tub was in the kitchen, which was of good size. The tub was set so that the top of casing was 30 inches from floor; two doors, same as small closet doors, opened in front to get access to the tub; a cover was made to be turned back when the tub was in use, which also served as a protection to the wall, and when shut down served as a kitchen table. Faucets for letting the water in and out were provided. Cypress or white wood shellacked makes a good casing for tub.

## THE LARGEST IN THE WORLD.

Launching of the Kaiser William the Great at the Stettin Dock Yards.

Of signal interest, not only to all who are engaged in shipbuilding, but also to all Germans, was the launching of the new double screw steamer Kaiser William the Great, which took place recently near Stettin. This splendid steamer is at present the largest vessel of the kind in the world, and Germans are naturally elated at the thought that their country holds the palm in this respect. The dimensions of the monster craft are as follows:—She is about 190 metres in length on the water line and 198 metres over deck. Her breadth is about 20 metres and her depth is 13 metres. Her gross tonnage is registered at 13,800 and her displacement is 20,000 tons. She has been built under the supervision of the North German Lloyds and the German Lloyds, and she ranks as a first class steamer.

For the safety of the passengers, the freight and the vessel herself, all possible precautionary measures have been taken. There are fifteen watertight bulkheads, and by means of these and of other appliances the vessel is divided into eighteen separate watertight compartments.

Furthermore, there is a double floor over the entire length of the vessel. There are two triple expansion engines, each of which has four cranks and four steam cylinders. Besides these there are not less than 68 auxiliary engines, for the electric lights, the pumps, etc., which are provided with 124 steam cylinders. The two main engines are of 30,000 horse power, and the daily consumption of coal is from 450 to 500 tons. The average rate of speed is set down as 22 miles an hour.

The steamer contains accommodations for 400 first class passengers, 340 second class passengers, and 800 third class passengers. The cabins of the first class passengers are amidships or over the promenade deck, those of the second class are toward the stern and those of the third class are in the front part of the vessel. The various saloons and reception rooms are elegantly furnished and decorated, the first saloon being ornamented in early Renaissance Italian style.

Some fine paintings are to be seen, among them being those of the Emperor of Germany's residences from the earliest times down to the present day. Decorations in rocco and in Queen Anne style are also to be seen. Especially tasteful in this respect are the reading room, music room and smoking room. The cabins are designed to accommodate from two to three passengers each, but there are also several state cabins for special occasions.

# ON BUTTER MAKING.

## Some Useful Hints to Makers and Purchasers of This Staple Article.

A firm of provision dealers, of Toronto, have issued their seventh annual butter circular in which they say: The bad and the good grades of butter are often bought without discrimination, and then all are mixed together and allowed to stand on tables or dumped into boxes, and there to remain possibly for weeks before finally packed in tubs. The cellars and other rooms in which butter is stored are often contaminated by foul odors, and where these conditions exist it is impossible to have good results. We suggest the following methods, which, if adhered to, we think will help to materially improve the quality of butter handled by merchants:

First—Prepare a special room in the cellar in which only butter is stored; the room if possible should be chilled with ice. This room should be thoroughly whitewashed once or twice during the season; it is best to add to the whitewash a small quantity of common salt. The salt will assist in making the whitewash adhere to the walls or partitions better than if the lime is used alone in the water.

Second—When received care should be taken to class the butter according to grades in color and quality. This will save time in the packing process. The butter should be packed every day. In order to get a uniform color in each tub, the butter may be worked on any of the ordinary table mixtures; but in no case should the hands be used for this purpose. None but experienced persons having good judgment should be allowed to do the mixing. Care should be taken that the butter is not overworked, as in this way the grain is often destroyed.

Third—The person who is working the butter should have, by his hand, ordinary pickle, which may be made by using three pounds of salt, two ounces of saltpetre and one gallon of water. A small portion of this should be sprinkled over the butter from time to time as it is mixed. This will serve the purpose of washing the butter and freeing it from any buttermilk that may remain in the product.

Fourth—The 56-pound dovetailed square box, the inside of which should be paraffined and lined with the best quality of parchment paper, is the proper package for butter intended for the British market. We do not, however, favor this package for the local trade, and as the majority of this class of butter is used locally, the ordinary 50 or 60-pound tub is usually preferable. Any of the ordinary woods, such as white ash or white wood, will serve the purpose.

Fifth—Tubs should be soaked at least twelve hours before packing and then rinsed out with a strong salt pickle, after which a small quantity of fine salt may be rubbed over the sides of the tub. If the tubs are paraffined they are preferable and do not require to be soaked.

Sixth—Butter should be well packed into the tub by means of a hardwood masher. In filling leave about half an inch space at the top of each tub so that a paste of fine salt may be applied, after covering the butter with a bleached rocton cloth.

Seventh—Market without delay, as butter will not keep fresh in ordinary cellars for any length of time during the summer months.

## WORK AMONG THE PARSEES.

There is a thriving settlement for university women in India. One of the most active workers is Miss Mary Rachel Dobson, daughter of Austin Dobson, the poet. She, with a band of fellow workers, has followed the parsees to the hills during the plague, though the headquarters of the settlement is Bombay.

In an issue of a paper published in the interest of the Settlement one of the workers wrote: "This city, which in size ranks second only to London among the towns of the British empire, would, we believe, afford the greatest scope for work of this kind. Besides a large Mohammedan and Hindu population, it contains a colony of 60,000 Parsees. This influential and enlightened race has as yet been almost untouched by missionary effort; Western missionaries may lead the way, but the true reformers of India must eventually be natives fully consecrated and highly qualified. It is as a training school for such that this Settlement is to find its highest mission. For women's work among them there is a distinct opening; the Parsee ladies are free from Mohammedan and Hindu restrictions; education with them, though partial, is universal, and they are eager for Western culture and intercourse with English women. The missionaries of western India are unanimous in declaring, on the one hand, that there is urgent need among them for missionary extension on educational lines; on the other, that women with university education, and these alone can engage in this work with hope of success.

"It is hoped that this scheme may develop in more than one direction. In the districts of Nasik and Malegaon, about 100 miles from Bombay, there is pressing need for lady doctors among 2,000,000 native women, who are almost entirely without medical aid. There it is hoped to establish a medical branch of the Settlement as soon as two fully qualified lady doctors offer for the work. In future years we may therefore see in every university centre in India a band of women representing the missionary effort of the universities at home; for who can tell what the reflex influence on our colleges will be of such organized representation of women students in the foreign fields?"

# PROOF POSITIVE.

Harry—I am sure she is a terrible flirt.

Tom—Why?

Harry—One never feels pins in the waist of her dress.

DAFT.

Our cook is crazy about bicycling.

Does she ride much?

Yes! She gets on her wheel to hang out the washing.