

... would have seemed small and humble, and constant thoughts of career; and besides, following Maitaine's example, he preferred being the first in his own city, to being second in the metropolis. Now, on the eve of his marriage, he instinctively dreaded Paris. His conversion to serious life was so recent, and he knew that all the temptation of St. Anthony was venturing to set his foot on the boulevards. Still, on the other hand, he scarcely cared for the part of a peripatetic lover; he had wandered through Switzerland enough already. After spending a long time in delirious, he was quite at a loss what to do with himself, when appropriately enough he remembered that one of his friends of his youthful days now resided somewhere on the banks of the Loire, between Tours and Blois. This friend had often come to see him at Bourdeaux, and had repeatedly begged him to return his visits, which Hector had always promised to do; but unfortunately something or other had invariably occurred to prevent him from keeping his word. Now, however, he joyfully remembered his friend, and was delighted with the idea of beginning time in his society. So, as soon as he was dressed he hastened down stairs to ask his landlord if he were acquainted with his friend's address. It so happens that every one at Tours who lives on M. Ferdinand Aubanel's estate, at a distance of five short leagues from the city. La Fresnais was indeed described to Hector in such glowing terms that he decided it must be a chateau; and then having nothing more to learn, he hired a carriage, and set off, remarking to himself: "There is nothing like having a friend in every part of the world."

HOUSEHOLD.

GRANGE DELICACIES.
Orange Fritters.—Make a batter of well beaten yolks of eggs, 1 teaspoon sugar, 1 1/2 cups flour, 1 teaspoon baking powder, 1 cup milk and 1/2 cup water. Pare and seed seven sweet oranges. Dip the sections into the batter, fry in hot fat. Allow the batter to drain before serving.
Orange Patties.—Pare, seed and slice several oranges, sprinkle them with white sugar, a little coconut, if you wish, stand in a cool place for several hours. Make little patty shells of pastry, and just before serving fill the shells with the sliced oranges.
Orange Toast.—Pare, seed and pick out three or four oranges, sprinkle with powdered sugar, heat for a few minutes, carefully. Then pour over slices of buttered toast and serve immediately.
Pudding No. 1.—The oranges are pared, seeded, picked apart and placed in a baking dish. Add sugar and a top of milk. Bake in a quick oven.
Pudding No. 2.—Mix the juice of one orange, 1 cup sugar, the yolks and whites of 2 eggs, well beaten, separately, add 1 cup chopped suet, 3/4 pint milk, 14 tablespoons milk. Pour into pudding cups, boil 1-2 hour.
Pudding No. 3.—One cup milk, 1 cup sugar, the yolks of 3 eggs, the juice of 2 oranges, nutmeg. Bake in a meringue of the whites of 2 eggs.
Orange Float.—Boil together one pint water, 1/2 cup sugar, the juice of one orange, than usual thickened with 2 tablespoons cornstarch. When cold it is poured over sliced oranges, and a meringue is added.
Orange Custard.—Two eggs well beaten, then add the juice of one large orange, a tablespoon grated rind, 1-2 cups cream, place in a double boiler and stir constantly "until as thick as rich cream." Serve in custard cups.
Orange Jelly.—First pour 1 cup of orange water over 1-2 box gelatine. Halve 6 oranges and remove fruit, leaving the skins intact, these drop into boiling water, 6 tablespoons sugar and 1/2 cup water, boil 10 minutes, strain through a cloth, add 1/2 cup water, 1/2 cup sugar, 1/2 cup lemon juice, and 1/2 cup lemon rind, mix well, and strain through a cloth. Fill carefully with the jelly. Place on ice. Dainty and delicious.
Frutti Frutti Jelly.—Dissolve 1-2 box gelatine in 1 cup water. Stir together 1/2 cup water, 1/2 cup sugar, 1/2 cup orange juice, 1/2 cup orange rind, 1/2 cup water, 1/2 cup sugar, 1/2 cup orange juice, and 1/2 cup orange rind, mix well, and strain through a cloth. Fill carefully with the jelly. Place on ice. Dainty and delicious.
Small stale fancy cakes are delightful if dipped in orange juice and a custard spread over them.
**A pretty dish is made of alternate layers of sliced oranges and coconut, finishing simply with coconut on top, meringue, whipped cream or halved English walnuts. Iceing for cake is made by stirring the grated rind and juice of two oranges into the whites of two eggs and powdered sugar. A teaspoon orange jelly dissolved into a glass of cold water is delightful.
Orange Ice Cream.—Scald a pint of cream. Remove, stir into this 1 cup granulated sugar, juice of six medium oranges, 2 tablespoons grated rind, one pint of granulated sugar, next add a pint of whipped cream. Freeze.**

A Neighbor's Advice.

THE MEANS OF RESTORING A LITTLE GIRL TO HEALTH.
She Was Gradually Fading Away and Her Parents Doubted Her Recovery.
From the Examiner, Charlotte, N.C.
Perhaps the most remarkable case that has ever been recorded is that of little Minnie Woodside, daughter of Mr. and Mrs. Jas. Woodside, of Ball Bluff, N.C. Mr. and Mrs. Woodside are members of the Princeton Presbyterian church, and are well and favorably known in the settlement where they reside. Mr. Woodside does an extensive business in oysters. A newspaper correspondent hearing of the remarkable recovery of this little girl called on Mr. Woodside and ascertained the exact facts of the case. The following is substantially the result of the interview:—"About a year ago last June I first noticed that my little daughter was not as bright as usual, and that she complained at times of pains in her head and chest. Up to that time she had regularly attended school and was remarkably clever for a child of her age. She did nothing except attend school and although never supposed it would do her much injury, I allowed her to study sedulously. Thinking that she was only a little run down I kept her at school for a few weeks and expected that she would be all right again at the end of that time I was badly disappointed in my expectations, however, as she rapidly grew weaker and lost flesh every day. I was alarmed about her condition when she complained of a soreness in her lungs and began to cough. I was just preparing to take her to a doctor when a neighbor called to see her and advised us to try Dr. Williams' Pink Pills. She assured me that Pink Pills had restored her own daughter to health after several doctors had failed to do her any good. I therefore resolved to give her a trial and purchased a couple of boxes that very day. It being giving my little daughter those pills being very careful to follow the directions. At the end of a month I noticed a decided improvement in her health, and thus encouraged I continued using the pills three months more. Her health was quite restored by this time and she was able to attend school again. I regard my daughter's cure as almost marvellous and accord the credit to Dr. Williams' Pink Pills. For little girls and boys of delicate constitutions no better remedy could possibly be prescribed. What was done for my little girl could certainly be done for other children."
Dr. Williams' Pink Pills cure, going to the root of the disease. They renew and build up the blood, strengthen the nerves, thus drive disease from the system. Avoid imitations by insisting that every box purchase is enclosed in a wrapper bearing the full trade mark, Dr. Williams' Pink Pills for Pale People.

SOME GOOD RECIPES.

Lemon pudding for Five People.—Beat the yolks of four eggs smooth with two tablespoons of granulated sugar, then stir in the juice and grated rind of a large lemon, add two cups of boiling water and cook in a double boiler, stirring occasionally until like thick cream. If one is in a hurry and this cream must be cooked in an ordinary saucepan, it requires stirring constantly until done. Beat the whites of the eggs until stiff, then add into them two tablespoons of granulated sugar; when this looks like meringue it is to be beaten into the hot mixture while the latter is hot, which cooks it sufficiently to keep the whites from falling. The whole looks like a yellow puff ball, and after the trial will be found very easy to make. If six eggs are used and the proportions changed accordingly, this will fill a quart dish. Serve with cake crackers, as this pudding is rich, though so delicate.
Cider Ham.—One of the most delicious extras to have in the house is a ham boiled in cider. Wash and rub a medium sized ham and soak for twenty-four hours in plenty of cold water. Wipe dry, put in a large agate dish and fill up with cider, boil gently, allowing fifteen minutes to the pound. Allow it to cool in the cider, then garnish with vegetables and some-made sausage is another extra, and little trouble to make if there is that economical machine with a meat grinder at hand. Chop two pounds of lean pork very fine, sprinkle with a teaspoon each of powdered cloves, black pepper and salt. Press into cakes and fry brown on both sides in boiling hot drippings. With a wooden spoon they are particularly good. They are very good on cold mornings, and are made with a pound of finely chopped veal, pork and beef. Grated crumbs, through this a quart of cider, a grated nutmeg, a sprig each of thyme and sweet marjoram and a teaspoon of powdered sage leaves.

A BOON TO MANKIND.

Dealer.—This is the finest boat in market.
Customer.—What are its special features?
Dealer.—It has seats with power springs under them, that can be raised by pressing a button, and can be thrown overboard any fool who tries to rock the boat.
Customer.—Name your own price.
NOT A JOKE.
Father.—Now, young man, get your coat off, and come with me!
Tommy.—You're not going to let me, are you, dad?
Certainly. Didn't I tell you this morning that I would settle with you for your bad behavior?
Yes, but I thought it was only a joke like when you told the grocer I would settle with him.

es. Make in cakes and fry in a little hot butter.

Corn Bread.—Put three handfuls of white cornmeal, a lump of butter size of an egg and a pinch of salt in the mixing bowl; scald with enough boiling water to make a thick batter. Whip the yolks of two eggs in this, with an after-dinner coffee spoonful of soda. Beat well. When ready for the oven, the whites of two eggs, beaten stiff, are added gently. Do not stir after this. Put in a deep pan, and bake twenty minutes in a quick oven. Serve whole. This amount is for one loaf. Size of pan, 6 inches long, 4 inches wide, 4 inches high.

Corn Meal Pudding.—One cup corn meal, 4 crackers, 2 eggs, 2 qts milk, 1 cup sugar, 1-2 cup molasses, 1 spoon cinnamon, 1-4 spoon clove, salt to taste. First soak crackers in 1 pint of milk, add meal, stir well, then put in the rest of the ingredients with either 1 cup of suet or a large piece of butter. Stir occasionally for the first hour. Bake 4 hours. This is much easier made than the old way and very nice. Add fruit if desired.

Delicious Tea Biscuit.—To 1 qt flour, add 2 rounded teaspoons baking powder, 2 tablespoons granulated sugar, 1 heaping tablespoon cold lard and a pinch of salt. Sift the baking powder and salt with the flour, then mix in the sugar and lard, now add enough cold water to make a soft dough, just stiff enough to handle and roll out easily, cut with biscuit cutter and bake to a nice brown in a quick oven.
Cottage Cheese.—Scald buttermilk, drain over night, scald even quantity of sour milk, mix the curds, season with cream, salt and sage, and pepper if desired, work well and pack, and it is ready for use. This makes a good rich cheese which any good housekeeper can make in a few minutes.
Homemade Celery Salt.—Buy of a florist celery seed that is too old to germinate, wash it thoroughly, and dry, mix with fine table salt, three parts of salt to one of celery seed, bottle.

WINTERING PLANTS IN CELLAR.

Plants are placed in the cellar to rest, not to grow. Nothing is more harmful to them when thus stored away than water, and it should never be given unless to keep the soil from becoming dust dry. In early spring, if the buds on the plants are seen to be starting a little, do not give water, which would only favor their growth, but keep as dry and cool as possible until time to take them out of the cellar.

HOW SOLDIERS FIGHT.

Cavalry on the Battle Field—Duties of the Horsemen.
In the February number of Pearson's Magazine there is a most forcible, descriptive article by Mr. F. Norreys Connell, in which the duties of cavalry on the field of battle are admirably explained.
"Speed and strength are now, as on the day when three hundred and twenty-seven years before Christ, Alexander's cuirassiers bore down the horsemen of Porus, the essential qualities of the cavalier; for speed and strength are the great forces which serve cavalry in what is, has always been, and demonstratively must remain its great tactical end—Shock action."
"Shock action"—the phrase conveys its meaning; it brings before us at once the old dense columns—the modern long lines of galloping horsemen speeding down to drop their ponderous weight on a like body of the enemy, or it may be his infantry or his guns, or even the convoys bringing him his powder and shot or his bread and butter. To dash against, to overturn by sheer physical violence, is the meaning of shock action. And shock action may be considered the meaning of cavalry; for cavalry incapable, through defective organization or poor leading, of shock tactics, is of no more use on the field of joined battle than are mounted infantry or bicyclists.
"Not, of course, that a cavalry leader may fling his squadron on all in front of him—horse, foot and artillery—regardless of the conditions of the combat; but if he feel that he can do something worth doing, something really great, something by which his country may benefit, let him not count the cost to himself, but send his general word, blow his trumpets, and but he will be heard of again, and more often than if he had died in bed.
"Remember it is not riding home to pull up at the point of the bayonet, and wave your sword or fire a pistol. To ride home is to gallop on the bayonet point at the greatest speed of which your horse is capable. To do so requires a courage and nerve which civilization does not make more common."

MORE MEN THAN WOMEN.

Egypt is shown by the latest census to enjoy the singular pre-eminence of being the one country in the world, as far as he knows, where men are in a majority over women. The male sex in the dominions of the Khedive exceeds the female by 160,000. It is a curious circumstance that this numerical predominance of the male is evenly distributed over both Upper and Lower Egypt. It is only in the sparsely populated and newly re-covered province of Dongola that the women are more numerous than the men. Another interesting fact is that the proportion of Egyptian women knowing how to read and write is little more than 1-2 per cent.

LONDON'S FAMOUS GATE

PASSING OF TEMPLE BAR WITH ALL ITS GRANDEUR.

Its Once Majestic Precincts Haunted by Fools and Thieves—Jack Sheppard, Pops, Addison and Guy Fawkes—Then Came Decay, Decency and Degeneration—A Story of a Piece of Architecture.
Time deals alike with the vanities of men. It sends the worm into their handiwork and also into their dust. It has eradicated Temple Bar, and from its ashes given birth to the Griffin, which may guard the east approaches to the great metropolis with stern vigilance, but certainly not with the majestic bearing and romantic memories as did old Temple Bar.
Standing by the side of the Griffin, looking toward the setting sun, the Strand and Western London lie before you. This same Temple Bar, that for so many years half blocked up the entrance to the city and was removed a few years ago, was erected (in stone) by Sir Christopher Wren, in place of a wooden structure, in 1670, during the term of office by Sir George Waterman, Sir Richard Ford having occupied the civic chair during the intervening year of 1671. The Law Courts were erected on the site of a whole rookery of between 30 and 40 queer ramshackle, tumble-down streets, courts and alleys, demolished very greatly to the benefit of the locality. Here

STOOD BUTCHER ROW, Shire or Shear Lane, and other places of far from respectable repute. On a portion of the site was once a "flash ken," or tavern, called "The Bible," frequented by highwaymen and footpads in the early half of the eighteenth century, such as Jack Sheppard and his pals, Blueskin and others. The Retreat was another house of the same character, and so was Cadger's Hall, which was connected by a subterranean passage with the most disreputable house of them all, bearing the curious name of the Smashing Lumber, situated in a low court called Ship Yard. This house, as well as The Bible, had all manner of secret and curious rooms, trap doors, and underground exits, and communications, from one to the other. Coiners and ruffians of the very worst description made these dens their rendezvous and homes. It was from a personal inspection of what remained of the Smashing Lumber that Harrison Ainsworth was inspired to write some of the scenes in his

"JACK SHEPPARD,"

Particularly those connected with the arch-rogue, Jonathan Wild. One of the old tumble-down houses was reputed to be the meeting place of Guy Fawkes and his plotters. A well-known tavern in Butcher row, facing the Strand, was the ship that once belonged to Sir Christopher Hatton, the dancing Chancellor of Queen Elizabeth, who granted him the house in 1571. The landlord of the Ship issued tokens, and one of them dated 1619, is in the Beaufoy Collection. Fairthorne, the engraver had his shop next door. It was still a tavern as late as 1756.
The surroundings of Butcher's row and its neighborhood were not all of a rowdy and disreputable character, for one part of the new Law Courts occupies the site on which was the house where the Kit Cat Club assembled. Addison, Pope, Sir Richard Steele, and most of the wits of Queen Anne's reign foregathered there, and when not occupied in

FIGHTING THE FRENCH

In Flanders, John Churchill, the great Marlborough, looked in now and again to join his brother members of the club.
On the opposite side of the Strand, facing the principal entrance of the legal temple, is another new palatial pile of buildings, the site of which, as well as itself, has a little history of its own. On December 27, 1612, Princess Elizabeth, the only daughter of James I., was affianced at Whitehall to the Palsgrave, afterward King of Bohemia. In honor of this most auspicious event, a tavern on the south side of the Strand, near to Temple Bar, and opposite the Ship tavern in Butcher's row, was rechristened the Palsgrave's Head. After many years the Palsgrave's Head was pulled down and a quiet little court was built upon that and the adjoining ground, consisting of "very genteel private houses." This court had a front entrance from the Strand and a back way into the precincts of the temple was it presumed that the old tavern had also a back as well as a front entrance, for an old poet mentions out of showing that cheating cabmen out of their fares is by no means a modern invention—
But now at Piccadilly they arrive,
And, taking coach, towards Temple Bar they drive,
But at St. Clement's got out at the back,
And slipping through the Palsgrave, blit poor hack.
During the construction of the Law Courts, Mr. Donald Nicol, ex-Sheriff of London, and M.P. for Stroud, formed a limited Company, which purchased

THE LITTLE SEQUESTERED COURT

offices on the upper floors, and on the ground floor a large, up-to-date restaurant, which the situation immediately opposite the Law Courts gave every encouragement to hope would be successful. The chambers and offices were so; but the restaurant, which was called The Palsgrave, had but a very brief existence under that name. It has been reopened more than once under other names. One was The Duval, not after the well-known Claude Duval, who may have visited The Bible, and one or two others of the places mentioned in the old rookery, but after the well-known Parisian establishments of M. Duval. The lower premises are now occupied as one of the branches of Lloyds Banking Company, and the hungry and thirsty public are fain to seek refreshment elsewhere. Temple Bar itself was replaced in 1880 by the Griffin, which cost £10,690, and the actual Bar (which contained about 1,000 stairs) was re-erected by Sir Henry Meux at his place, Theobald's Waltham Cross, eight years later.

THE CZARINA.

Those who think that the life of a lady about a court is necessarily that of a butterfly may be surprised to learn that cleverness with the needle is an adjunct demanded of the maids of honor at the court of Russia, to be of use in cases of emergency when in attendance on the czarina. That they have also to learn to read well aloud and to stand for any length of time goes without saying, but it would hardly be believed that in order to pass into the imperial presence, Russian maids of honor have to obtain a diploma for cooking. Such is, however, the case. In some imperial menages, too, the maid of honor has to compose the every-day dinner menu. And in all this training there underlies the teaching that an empress or grand duchess of Russia is a personage of divine vocation. Having passed through all this ordeal, the would-be maid of honor, at the age of 18 or 17, is presented to the empress, and if finding favor in the imperial eyes is appointed a demoiselle d'honneur, passing subsequently through various grades. From this body of maidens, too, the various grand duchesses, with the czarina's approval, also make their selections.
The maids of honor of the czarina wear a costume of truly oriental magnificence, unequalled at any other court in Europe. It consists of a splendid white satin robe falling from the shoulders to the feet, fastened up in front by buttons studded with sparkling gems. Over this a cloak of red velvet is worn heavily embroidered with gold with wide open sleeves falling to the wrists, displaying the bare arms beneath. No other jewelry of any kind must be worn. On the head rests the "kakochnik," or national Russian cap of crimson velvet thickly studded with jewels, from the crown of which descends a veil of white tulle, spreading below the waist over the voluminous train. This gorgeous costume is worn on all state occasions until the lady attains the degree of dame d'honneur a portrait, when she becomes entitled to wear a portrait of the empress, hence the designation set in brilliant, on her left shoulder, instead of the imperial monogram worked in pale-blue silk, which is up to then her "badge of office." The crimson and gold "kakochnik" is also then exchanged for a less gorgeous one of green velvet and embroidered silver. While at college the "probationers" wear plain woolen frocks with silk aprons. It will, therefore, be seen that to become a maid of honor a portrait of the Russian imperial court requires an ordeal and training never dreamed of by aspirants at any other court in Europe.

ATTRACTIVE WOMEN.

It is the woman who has the courage to be original who is most admired. Every woman should be her natural self and not copy after some other woman, whom perhaps she may have heard some one else admire. The actions which may appear in the other so attractive, if copied by her, may seem ridiculous. Let her think for herself and have the courage to act as she thinks. She should learn to express her feelings to a great extent. Keep your troubles, if you have any, to yourself. Remember this is a selfish world and that there are few if any, who will really sympathize with you, whereas if you are bright and cheerful you will ever find friends. The old saying, slightly revised to fit the present time, "Laugh and the world laughs with you, weep and the world laughs at you," is very true. Don't believe every one in the world is happier than you. Look around and see if you cannot find at least the reflection of the sunbeam. It is the little acts of kindness done every day that helps to make women attractive.
Just in proportion as a woman is refined in her nature, is she quiet and attractive in her dress. Some women have the idea that to be attractive they must dress in gay colors, in odd styles of millinery and in short adopt all the latest "fads," but such is not the case. Wear what you know to be becoming to you. Don't talk over your personal affairs in public places, strangers may enjoy your conversation, but it is hardly the thing to do. Be kind and courteous to all with whom you come in contact in this busy world and some one will be sure to find you attractive.

NOT SO RICH.

Polndexter—Is old Mr. Dean's will to be contested?
Kilduff—I understand not.
Polndexter—Then his estate is not so large as it was thought to be.
He—Do you think, darling, that we could live on \$20 a week?
She—Beautifully. Papa only allows me that amount for pin money and I'm sure that it's twice what I need.

BREAD DIRECT FROM WHEAT.

The "Antispire" Method Now Used In Rome by Which the Work of the Miller is Obviated and the Grain Prepared for the Oven in the Bakery.

The demand for bread among the poorer classes of Italy, which in many districts has been quite alarming of late, has increased the interest in that country in any and every method suggested for reducing the cost of "the staff of life" to needy consumers. Were it not that even the hungry to a great extent demand white bread, the opening of shops for the sale of the new "antispire" bread, as it is called, an invention of M. Auguste Desgotte which does away with the work of the miller, might have been attended by a greater success. For several days last month, however, the establishment in Rome in the Via Minghetti did a rushing business, until the novelty wore off and opposition bakers reduced their prices on white bread.
The "antispire" bread is made directly from the wheat, and a great saving in the cost of manufacture is credited to it. After the wheat has been thoroughly sifted and cleaned it is subjected to a bath in tepid water for several hours. When it has thus been soaked it is poured into a machine, which reduces it to a

HOMOGENEOUS PASTE.

This machine is composed of a double line of thin spirals working in opposite directions. By these spirals the softened wheat seeds are well kneaded. At the end of the spirals is a double cylinder which receives the paste and makes it still more compact and ready for shaping into loaves and baking.
The quality of the bread made by the new process is variously estimated. Excellent judges and unprejudiced practical bakers admit its excellence, and say that any taste can be suited by having due regard to the leavening, manipulation and treatment in the oven. Italian experts who have investigated the matter express themselves favorably upon its digestive properties and pronounce it most nourishing. In color the "antispire" bread is very brown; its odor is agreeable and taste quite palatable. A cardinal virtue claimed for it is that it never gets mouldy and will remain "fresh" for days.
The bakery at Rome charges three cents a pound for "antispire" bread—thirty centimes per kilogramme, two pounds—but when the establishment is opened in the morning at eight o'clock workmen may buy it for two centimes per kilogramme cheaper.
So serious has the bread question become in Italy that many cities have suspended the local tax on bread and breadstuffs, the Milan authorities having arranged with the local bakers to reduce the price of bread to thirty-two centimes per kilogramme. At Leghorn such are the necessities of the poor that

FREE BREAD

is distributed by the municipality to all who ask for it. The applicants must, however, present themselves at designated bureaus at certain hours and are not allowed to take the bread away with them; they must eat it on the premises without meat, cheese, vegetables or condiment.
About fifteen years ago Dr. Bazzoni tried to introduce a new sort of bread, which he contended would be cheap yet very nourishing, which he made of a modicum of flour and great quantities of oxblood. The poor to whom it was offered at low rates rejected it in disgust because they did not like its flavor. So Dr. Bazzoni's enterprise was unrewarded.
The Italian journals have been quite severe of late in the criticism of the bread sold to the public. Adulteration is a common charge. The story is told that in the hills of Lombardy there is a cave owned by a bakery syndicate whence a fine mineral powder of the purest white is obtained and used to mix with flour for bread making.
"Let us hope this is not true," writes one editor. "If it is we may soon expect to have our bread made from road dust. And even then it would be road dust. And even then it would not be much worse than that too often sold as the genuine article."

ABOUT THE GERMAN EMPRESS.

The physical condition of the German empress is causing much anxiety in Berlin circles, and with her family especially the gravest fears exist that the so-called attack of influenza may not be overcome. The life of this poor woman is valued by all the emperor's relatives, for she has often succeeded in influencing her husband when every one failed to do so, while her devotion to her children amounts to a passion, and without her the little Princess Victoria would have a hard time. The kaiser has no consideration for the youngsters, for while indulging them one moment he will treat them like a perfect martinet the next, and expects absolute discipline from the smallest to the biggest princekin. It appears from current report that the empress is a sort of domestic buffer who often saves the feelings of the children and the court by her kindness and discretion. Should she die, the situation would then become pitiable for all, as the kaiser's mental and physical condition is a terrible anxiety to his subjects and his family, although precious little is said about it, save in whispers.

EASY.