

invalid.  
CONDITION OF MISS OF BROOKLIN.  
The Story of Her illness  
Remarkable Change in Her  
State Brought About.

# HOUSEHOLD.

**PIAZZA FURNISHINGS.**  
First of all, the situation of the house must be considered before the position of the awnings is decided upon. If large trees protect it from the fierce rays of the sun, then any of the fashionable shades of tan and yellow may be used without fear of a glare, but if there is no such grateful shade, a darker color, such as green and blue, grey, navy blue and white, or brown and tan may be selected.  
Green is especially grateful to the eyes, but some of the new neapolitan stripes are, perhaps, more showy. Many households now prefer the roll-up blinds rather than the old extension awnings on iron bars, but where an appearance of width is desired the latter are decidedly preferable.  
To make a piazza really livable there should be some sort of floor covering, and for that purpose nothing is prettier than a rug of Japanese jute, which may be colored in the awnings. One large rug is better than several smaller ones, as the latter are apt to curl up at the corners, and so become unsightly in a short time.  
As to the furnishings, there should be a long rattan couch heaped with down covered cushions; a small wicker table or two and a variety of bent wood or basket chairs, all of which should be low and wide and eminently comfortable. The newest willow chairs are in the colonial style, having a high back with extended sides, to protect the occupant from a draught, and wide arms furnished with pockets, which are convenient receptacles for book or magazine or a bit of fancy work.  
To add a touch of prettiness to the whole, big palms in jardinières should be placed about, and one or two cheap umbrellas in blue and white will be found useful as vases for the long stemmed daisies and field flowers, with which the children are sure to return home laden from their daily rambles.

**TO COOK EGGS.**  
Breakfast Eggs.—Break half a dozen eggs into a teaspoonful of sweet cream, simmer gently ten minutes, season with pepper and salt, and pour over slices of brown bread. *Serva hot.*  
Stirred Eggs.—Melt a tablespoonful of butter in a frying pan, break in six eggs, add three tablespoonfuls of cream, season with salt and pepper, stir from the bottom until the mixture thickens throughout. Place on a plate, slice of bread browned on both sides, not too crisped, sprinkle over a portion of grated cheese, and place the stirred eggs on the top.  
Omelette à l'Italienne.—Into a pan over the fire, put half a pint of cream into which has been stirred a teaspoonful of flour. Stir until it is the consistency of melted butter, add half a pound of finely grated cheese, mix well, remove the pan from the fire, and when it is lukewarm beat in the yolks of four eggs, then the whites beaten to a stiff froth. Pour this mixture into a deep dish, filling it not more than half full, bake twenty minutes, and serve hot from the oven, before it falls.  
Spanish Sandwich.—Slice rye bread thin, spread a slice with made mustard and thin slices of hard-boiled eggs, another slice with stoned olives dipped in a mayonnaise dressing, then press the two together.  
Pickled Eggs.—These are a nice relish eaten with fresh bread and butter. Remove the shells from hard-boiled eggs and place the eggs in wide-mouthed jars. In a thin muslin bag tie spices loosely in the following proportions: For each half pint of vinegar, half a teaspoonful of whole allspice, mustard and three or four cloves. Heat the bag in the vinegar, and when it boils briskly add a like quantity of cold vinegar. When it boils again, pour over the eggs. Keep them under the vinegar with a small sauce dish and the bag of spices on it, that the spices may not discolor the eggs. Use in two or three weeks.  
Eggs for an invalid.—Into each of four teacups, put two tablespoonfuls of milk and a little salt; break into each teacup not more than twenty-four hours old, set the cups into a steamer, over boiling water and cook until eggs are well set.  
Creamed Eggs.—Cut a slice from the round end of several hard-boiled eggs, and stand them upright in a deep plate or dish. Pour over them a boiling hot sauce of a teaspoonful of thin cream into which has been smoothly stirred a teaspoonful of flour, and a tablespoonful of softened butter. Season with cayenne salt and white pepper.  
Eggs with Tomatoes.—Cook a can of tomatoes until soft, season with three tablespoonfuls of cream, a tablespoonful of butter, a little pepper and salt. Eggs before serving, turn in five beaten eggs, stir one way until the eggs are cooked.  
Egg Mayonnaise.—Beat the yolks of four eggs with a tablespoonful of vinegar, add two level tablespoonfuls of softened butter, salt and pepper to taste, and beat to a smooth cream. Arrange slices of hard-boiled eggs on a plate, pour over the mayonnaise, and garnish with sliced pickled cucumbers, and bits of the finely minced whites of the four eggs.  
Eggs with Fish.—Soak finely minced codfish in cold water until soft, pour

off the water and press the fish dry. Put it into cold water, and when it boils pour off the water, add a teaspoonful of sweet cream, or milk, and a tablespoonful of butter. Put in four eggs, and cook till the whites and yolks are well set.  
Egg Scallops.—Chop four or five hard-boiled eggs, not too fine. Mix thoroughly with a teaspoonful of mashed potato, a teaspoonful of boiled rice, a tablespoonful of vinegar; season with salt, pepper and a tablespoonful of melted butter. Butter gemirons. Put some of the mixture in each, sprinkle bits of butter and bread crumbs over the top and bake a light brown.  
Egg Sauce.—Melt two tablespoonfuls of butter, stir into it and cook without browning a tablespoonful of flour, add boiling water to make of the proper consistency; add salt, a tablespoonful of butter, and three hard-boiled eggs cut into small pieces.  
Eggs à la Suisse.—Drop bits of butter over the bottom of a baking dish, cover with grated cheese; drop on, one at a time, the whites and yolks of eight eggs, do not break the yolks. Season with pepper and salt, two or three tablespoonfuls of sweet cream, and cover with grated cheese. Bake twenty minutes in a moderately hot oven. Before serving pass a red hot shovel over the top until brown.  
French Eggs.—Boil hard, remove the shells, dip in beaten egg, then in cracker crumbs, and fry in butter. When slightly brown on both sides, take them from the pan, put in a good-sized lump of butter, stir in bread or cracker crumbs, and when boiling hot pour the mixture over the eggs.  
Curried Eggs.—Slice two onions very thin, fry in butter, add a tablespoonful of curry powder, and a pint of rich milk. When the onions are tender add a teaspoonful of this cream slightly thickened with corn-starch. Simmer a few minutes, then add six thinly sliced hard-boiled eggs. Season to taste, and when the eggs are heated through serve.  
**KEEPING A MEAL HOT.**  
When it is necessary to keep a meal hot for a belated comer do not set the plate holding the food in a hot oven, thus discoloring the china as well as drying the food; instead, place the plate upon the fire over a pan of boiling water, covering the plate with a pan that will just fit over the edge of the plate. The food will keep hot and there will be enough steam from the boiling water in the lower pan to keep the plate moist and prevent the contents becoming dried.  
**DRIED FRUITS.**  
Housekeepers who cook dried fruit properly prepare it by washing it thoroughly, letting it soak in cold water until all dirt or sediment has been loosened and washed off, then rinse it thoroughly and put it to soak for twenty-four hours in clear water. Cook it slowly and not very long in the water in which it has been soaked. This process brings out the real fresh fruit flavor better than any other.

**LONG-LIVED PRIME MINISTERS.**  
**Predecessors of Mr. Gladstone Whose Years Have Been Above the Average.**  
William E. Gladstone, at his death on May 19, was in his eighty-ninth year, and he closed his fourth term as Prime Minister of Great Britain in 1894, when 85. The longevity of English Prime Ministers has always been marked. Lord Palmerston, on his death in 1865, was 81 years of age, and the Duke of Wellington, who died in 1852, was 83. Lord Grey, who succeeded the Duke of Wellington as Prime Minister, was in his eightieth year when he died in July, 1845, and he, in turn, was succeeded by Lord Melbourne, who was 70 when he died in 1848. Lord John Russell, who died in 1878, was a Londoner by birth and nearly as old as Mr. Gladstone at the time of his demise, being 88. The Earl of Derby, three times Prime Minister of England, in 1852, 1858 and 1866, was 70 years of age at the time of his death in 1869. Benjamin Disraeli, Lord Beaconsfield, twice Prime Minister of England, was 76 years of age at the time of his death in London on April 19, 1881.  
The present Prime Minister of Great Britain is 68, and his associates in the British Cabinet are rather older than the average of men in public life in European similar positions in other countries. The rule in the United States. The President of the Cabinet Council is 73, the 65, the Lord High Chancellor is 61, the Chancellor of the Exchequer is 61, the Keeper of the Privy Seal is 75, the First Lord of the Admiralty is 65, the President of the Board of Trade is 60, and so on, though there are in the present British Cabinet some exceptions.  
To what the longevity of British Prime Ministers is to be ascribed is hard to determine, for the duties devolving upon the Prime Minister are always of an irksome and vexatious character. The Prime Minister has very little respite from public service, and the foreign relations of Great Britain are so complicated and extended that the labor of the responsible Minister may be said to be quite as great when Parliament is not in session as when it is. Moreover, the Prime Minister of Great Britain is the recognized and responsible head of the political party which is dominant during his incumbency, and its actual leadership and the protection of its fortunes depend upon his course. Not that of his associates in office, these manifold and varied duties, these manifold public and party obligations imposed either by law or usage on Prime Ministers in England, the holders of the office are not only long-lived as a rule, but decidedly more so than their associates in the Cabinet.

**WONDERFUL WALKERS.**  
**RECORDS OF SOME REMARKABLE FEATS OF ENDURANCE.**  
**A Man Who Walked 1,500 Miles in 1,000 Hours—Welshmen are the Holders of These Walking Records.**  
At midnight, on the 1st of June, in the year 1809, a Scotchman named Captain Robert Barclay started on an attempt to accomplish the hitherto unheard of task of walking one thousand miles in the same number of hours. As might have been expected at that time, his proposition was received with every sign of incredulity, and many were the complimentary remarks and comments that were passed around as to the state of the gallant captain's mental equilibrium.  
Despite them all, however, the plucky sportsman started on his arduous task on the date mentioned above, the scene selected for his exploit being a corner of the Heath at Newmarket, and the result proved to be a glorious triumph for the pedestrian, who completed the distance in the allotted time at four o'clock in the afternoon of July 12, with his physical and mental faculties apparently unimpaired.  
As is often the case in such events nowadays, this proved to be but a forerunner of innumerable other efforts of a similar character, and two years later one of them was successful in putting the above performance into the cold shades of obscurity.  
The hero in this instance was a man named Thomas Standen, who walked no fewer than 1100 miles in 1100 consecutive hours, and this despite the fact that he was more than

**SIXTY YEARS OF AGE.**  
After an interval of twenty-four years, during which time several other would-be record breakers made strenuous efforts to add their names to the scroll of honor by emulating the above feats, but without success, we find a member of the weaker sex stepping forward and putting down her foot in no uncertain manner.  
In fact, she continued to step forward and put down her feet with such persistence that she eventually achieved the same result as Captain Barclay.  
Mrs. Emma Sharp, who, by-the-by, is still living near the Quarry Gap Grounds, Laisterdyke, near Bradford, the scene of her remarkable walk, may thus lay claim to the honor of being the first lady to walk 1000 miles in 1000 hours. This is truly a marvellous feat for a man—not to mention a woman; yet soon after this a second lady, named Miss Richards, also succeeded in accomplishing a like performance.  
However, excellent though the above feats of pedestrianism undoubtedly are, they were completely overshadowed in the year 1877 by the exploits of a little Welshman, named William Gale, who was only 5 ft. 3 in. in height, and weighed but 116 lbs. He walked 1500 miles in 1000 hours.  
Gale who was 42 years of age, started on his journey, full of hope and confidence, on Sunday morning, the 26th of August, and during a portion of every hour, day and night, for six weeks, he "plodded along his weary way" around the inclosure at Lillie Bridge Grounds, Brompton, and on Saturday, the 6th of October, he had the satisfaction of seeing his efforts

**CROWNED WITH SUCCESS.**  
To realize the indomitable will and strength of the man, it should be known that during the latter part of his tramp he suffered great pain from varicose veins in his legs. He was several times overcome for want of sleep and dropped to the ground, but the contact with mother earth seemed to revive him again, and thus he managed to struggle on to the finish.  
A few weeks after this, and ere he had barely recovered from his previous exertions, this human marvel amazed everybody in the world of sport by entering into an engagement to appear at the Agricultural Hall, Islington, and walk 4,000 quarter-miles under the astounding condition that it was to be done in 4,000 consecutive periods of ten minutes.  
Wonderful to relate, Gale succeeded in accomplishing this amazing feat after a dreary walk extending over four weeks. During a great part of this time the athlete was in a state of somnolency—a state in which, to use his own words, he was as one in a dream, unconscious of all that was taking place around him, and believing himself to be walking in thick forests and amid beautiful scenery; in fact, whilst in this state he would have often exceeded the limit of his walk had not the voice of his attendant aroused him out of his stupor.  
Immediately upon the completion of the wonderful task, the late Sir John Astley stepped forward, and amid a scene of great enthusiasm, he presented the indefatigable Welshman with a silver belt, value.

**ONE HUNDRED GUINEAS.**  
bearing the following inscription: "This belt was presented to William Gale, of Cardiff, on the 17th November, 1877, by some of the nobility and gentry of Great Britain, in commemoration of his hitherto unprecedented feat, namely, walking 1,500 miles in 1,000 hours, at Lillie Bridge Grounds, 1,000 hours, at October 6th, 1877; and August 26th to October 6th, 1877; and August 26th to October 6th, 1877; and August 26th to October 6th, 1877."  
The belt, which was made from the skin of a lion, was mounted on velvet and contained no less than one hundred guineas worth of sterling silver.

Apparently carried away by reason of his wonderful and repeated successes, Gale once again attracted to himself the attention of hero-worshippers by an attempt to walk the prodigious total of 2,500 miles in 1,000 hours. Here, however, he met with his first reverse, even his powerful constitution being unable to cope with Nature to such an extent as this, but, like the man who aims at the moon and just misses it, he accomplished the splendid total of 2,406 1-2 miles in the allotted time.  
Since that time another star has arisen on the horizon of this particular branch of sport, a person known by the name of Buckler, also a Welshman, hailing from Newport, who actually walked the same distance as Gale—1,500 miles in 1,000 consecutive 91-2 minutes. And then, in September last, he went to the well-known sporting rendezvous—Peel's Grounds, Leeds—and made an almost superhuman effort to do the distance under the torturous condition of 1,000 consecutive 91-4 minutes; but, after plodding along for just over a couple of weeks, during which time he had repeated attacks of delirium, exhausted Nature gave way, and Buckler was compelled to retire.  
It is worth noting, however, that he has announced his intention of accomplishing the feat, and as a matter of fact, he is even now getting himself into condition preparatory to the event being decided.

**THE FARMER'S OUTLOOK.**  
**ONTARIO GOVERNMENT'S ESTIMATE OF CROPS FOR 1898.**  
The present period is critical—some of the Fall Wheat Has Been Ploughed Up, But Not Extensively—A Surplus of May.  
The first estimate of Ontario's crops for the year 1898 has been issued by the Ontario Government. The estimates are based on the reports sent in by the numerous correspondents of the Bureau of Industries, which is under Hon. John Dryden's direction. As will be seen, the reports are distinctly favorable.  
**THE WEATHER.**  
The past winter was very mild, every month being above the average. March was about seven degrees above the March of 1897, and nearly 11 degrees above the average of the same month for the previous 16 years. The mean temperature of the three months, January to March, was nearly six degrees above the average, and the mean temperature of the six months November to April, was over three degrees above the average. The precipitation (rainfall and snowfall combined) was above the average in every month from November to April except February. The total was 18.03 inches, compared with 15.20 inches and 15.44 inches in the two previous similar periods. March was an extraordinary month, the record giving only one inch of snow as compared with 12.7 inches and 11.4 inches in the two previous years, and 11.5 inches as the average of the same month for the previous 16 years.  
**FALL WHEAT.**  
November reports were to the effect that the area of fall wheat had been increased, especially in the western part of the province, and that there would have been still more but for the delay caused to seeding by the drought of September and the early part of August. Reports from correspondents just to hand are to the effect that in most cases the crop came out in the spring in about the same condition as it entered the winter. There was some mention of a little heaving, of smothering, and of slight injury from frost, but these were exceptional. Little harm appears to have been done by insects, wire-worm being reported in a few cases. The first two weeks of April were far from favorable for the crop, and although rains later helped the plant, it is hardly as far forward a condition as usual. When sown early on summer fallow land wheat has never been more promising, but many fields were hastily prepared owing to the rise in the price of wheat, and this, with the drought prevailing at the time of seeding, gives the fields a patchy and weak look in many quarters. In several of the western and central counties some ploughing up has been done, but not to any considerable extent. The present acreage of the crop therefore may be set down as quite up to the average, and the average condition in the first week of May as "fair." The outcome of the crop of course depends upon the weather of the next six weeks.  
**CLOVER.**  
The prospects for clover, as correspondents wrote, were most favorable. Some heaving by frost—occurring chiefly in the early part of April—is reported in nearly every district, but not to so great an extent as to be considered serious; while, on the other hand, many reports describe clover as looking splendid, especially in the case of new fields. Reports from the St. Lawrence and Ottawa counties are particularly good. Alsike did not stand the winter as well as red clover.  
**VEGETATION.**  
Correspondents differ greatly in their opinions as to the condition of vegetation, some considering growth as being well advanced for the time of year, and fully as many others regarding the season as being rather backward. In most sections there was a fair bite for cattle at the beginning of May, and early fruit trees were coming nicely into bloom. In the eastern part of the province the season was relatively more advanced than in the west.  
**LIVE STOCK.**  
The majority of the reports concerning live stock are of a most satisfactory character. Horses as a rule are in fine condition, although cases of distemper occurred here and there. Cattle are also reported to be in good health, but looking thinner than the abundance of fodder would warrant. Lumpy Jaw was reported in one or two cases, but not to a serious extent. Sheep came through the winter in capital shape, and lambs are many and strong. A few cases of hog cholera occurred in some western sections, but the disease was quickly stamped out. With this exception, swine are described as being in fine condition. Hogs are now chiefly sold when weighing from 120 to 180 pounds. The supply of fodder was plentiful and there is an abundance of straw.  
**FARM SUPPLIES.**  
There appears to be a surplus of hay in nearly every section of the province, but more especially in the west. Much of the crop is not of good quality, although, of course, there is a fair amount of first-class hay yet to be had. Owing to the large quantity available for sale prices were low all winter. Reports regarding oats vary, for while many claim that there is a scarcity, others hold that there is still a good supply left. Oats were fed more freely than usual during the winter, and during the last few months a large quantity was marketed, consequently there was hardly as much as usual in the hands of farmers at the beginning of May. "Dollar wheat" created an active market, and during the last month an immense quantity has changed hands. It looks as if nearly all the crop had been disposed of in some quarters, although farmers are occasionally spoken of as having from fifty to a few hundred bushels of wheat ready for a further rise in price. Store cattle are said to be scarcer than usual, but in some places "equal to the demand." Complaints are made of the low price for beef, especially when offered for fat animals, and many of this class of animals are being kept for a better figure in some of the Western counties, and consequently there are rather more in the hands of farmers than are desired; but in the Eastern counties fat cattle are scarce.

**THE SMOKING LAMP.**  
**A Time-Honored Institution of the British and American Navies.**  
One of the time-honored institutions of the American and British navies is the smoking lamp. Without the smoking lamp the modern sailorman would be like a fish out of water. He would mutiny. A failure by the galley cook to light the smoking lamp without the loss of a second's time after the word has been given arouses Jack's temper, and whatever limited stock of invectives he is possessed of is made public with promptitude and emphasis.  
To landsmen the mention of a smoking lamp has no more significance than a mention of the Jack-of-the-Dust. But both are a necessary part of the equipment of any warship, be she first rate, or fourth rate. Upon the smoking lamp the crew, including that mysterious adjunct of the paymaster's department Jack-of-the-Dust depend for a light for their pipes. Jack-of-the-Dust dives into the depths of the hold and brings up the navy plug, which being cut into bits and crumbled between the hands, is put into a pipe and fired at the smoking lamp.  
The need of the smoking lamp arises from the necessity of guarding the ship to the utmost from danger of fire. Precautions which seem ridiculous and unnecessary to a landsman have been found by sad experience to be absolutely necessary on board a ship of war. The naval regulations provide severe punishment for any seaman caught with matches on his person. Could it have been proved by the Spanish Board of Inquiry that the sailors of the Maine had been guilty of carrying matches about with them they would have been justified by naval experts the world over in declaring that the destruction of the Maine was due to the carelessness and lack of discipline on board.  
Such was not the case, however. No sailor on the Maine carried matches. He lit his pipe at the smoking lamp and he only smoked during those times that the smoking lamp was lit. He never dared to go below decks with a lighted pipe. If he had, Jimmy Legs would have had him aft at the stick, and the executive officer would have deprived him of shore leave for a month at least.  
The smoking lamp is constructed upon the same lines as a lantern, but the globe is made of sheet iron instead of glass. In the side there is a small round hole through which Jack may stick his pipe in order to catch the flame. It is the duty of the ship's cook or one of his assistants to light the lamp when the word is given by the proper officer, who is generally the chief boatswain's mate. He, in turn, gets his orders from the officer of the deck.  
**CRUSHED.**  
He—Er—ah—don't you think Miss Cash, that two could live as cheaply as one?  
She—I have no doubt that two people could live in the style to which you are accustomed at even less expense than it takes for one of us.  
**GETTING READY.**  
He spends his money as freely as if it were some one else's.  
Well, it soon will be.

the water and press the fish dry. Put it into cold water, and when it boils pour off the water, add a teaspoonful of sweet cream, or milk, and a tablespoonful of butter. Put in four eggs, and cook till the whites and yolks are well set.

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Omelette à l'Italienne.—Into a pan over the fire, put half a pint of cream into which has been stirred a teaspoonful of flour. Stir until it is the consistency of melted butter, add half a pound of finely grated cheese, mix well, remove the pan from the fire, and when it is lukewarm beat in the yolks of four eggs, then the whites beaten to a stiff froth. Pour this mixture into a deep dish, filling it not more than half full, bake twenty minutes, and serve hot from the oven, before it falls.

Spanish Sandwich.—Slice rye bread thin, spread a slice with made mustard and thin slices of hard-boiled eggs, another slice with stoned olives dipped in a mayonnaise dressing, then press the two together.

Pickled Eggs.—These are a nice relish eaten with fresh bread and butter. Remove the shells from hard-boiled eggs and place the eggs in wide-mouthed jars. In a thin muslin bag tie spices loosely in the following proportions: For each half pint of vinegar, half a teaspoonful of whole allspice, mustard and three or four cloves. Heat the bag in the vinegar, and when it boils briskly add a like quantity of cold vinegar. When it boils again, pour over the eggs. Keep them under the vinegar with a small sauce dish and the bag of spices on it, that the spices may not discolor the eggs. Use in two or three weeks.

Eggs for an invalid.—Into each of four teacups, put two tablespoonfuls of milk and a little salt; break into each teacup not more than twenty-four hours old, set the cups into a steamer, over boiling water and cook until eggs are well set.

Creamed Eggs.—Cut a slice from the round end of several hard-boiled eggs, and stand them upright in a deep plate or dish. Pour over them a boiling hot sauce of a teaspoonful of thin cream into which has been smoothly stirred a teaspoonful of flour, and a tablespoonful of softened butter. Season with cayenne salt and white pepper.

Eggs with Tomatoes.—Cook a can of tomatoes until soft, season with three tablespoonfuls of cream, a tablespoonful of butter, a little pepper and salt. Eggs before serving, turn in five beaten eggs, stir one way until the eggs are cooked.

Egg Mayonnaise.—Beat the yolks of four eggs with a tablespoonful of vinegar, add two level tablespoonfuls of softened butter, salt and pepper to taste, and beat to a smooth cream. Arrange slices of hard-boiled eggs on a plate, pour over the mayonnaise, and garnish with sliced pickled cucumbers, and bits of the finely minced whites of the four eggs.

Eggs with Fish.—Soak finely minced codfish in cold water until soft, pour