Y DISCOURAGED.

of Mr. Ralph Gibson
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F ELEPHANTS.

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The Home

HOT AND COLD DRINKS.

The hot days are upon us and it should be the aim of every housewife to prepare cool, refreshing drinks that will prevent her family from drinking such quantities of ice water as they are apt to do. Too many of the severe summer diseases may be traced directly to the drinking of ice water.

If the water from the faucet, or well is not cool enough to quench the thirst, place a bottle of water on the ice, but do not put the ice in the water.

Lemons are very valuable during the summer months and a supply should be kept constantly on hand. For one who is inclined to be bilious or troubled with insomnia, a glass of lemonade not too sweet, taken just before retiring, will be found very beneficial.

Try this recipe for making lemonade and see if it is not delicious. For one quart, take the juice of three lemons, using the rind of one of them. Peel the rind very thin, getting just the yellow outside. Cut this into pieces and put with the juice and two ounces of powdered sugar, in a jug or jar with a cover. Have the water boiling and just about right for making tea; pour it over the lemon and sugar, cover at once and let it stand until cool.

While preparing the morning meal make a pitcher of coffee, add milk and sugar and place in a cool place. This will be found very refreshing for the dinner or luncheon. Tea may be prepared in the same way and is preferred by some.

A drink made from spiced currants is especially grateful on hot days and is made by taking seven pounds of ripe currants and adding to them, four pounds of sugar, one pint of vinegar, one tablespoonful ground cloves, one of cinnamon and one of allspice. Boil slowly for two hours or more. Put in cans or it will keep well in crocks, with thick paper covers fastened over. Two dessert spoonfuls in a tumbler filled with water, and stirred well makes a very refreshing drink.

The syrup left from canned fruits of different kinds may be sweetened and used in the same way.

Many advocate the use of hot drinks in warm weather and consider it a mistaken idea that cold drinks are necessary to relieve thirst. Be that as it may it is certain that very cold drinks frequently increase the feverish condition of the mouth and stomach, and so, induce the very condition that is sought to be alleviated.

Experience has shown that hot drinks relieve the thirst and cool the body, when it is unduly heated, in a more effectual manner than ice-cold drinks.

This will, of course, not be accepted by all, but those who are troubled with much thirst might do worse than try the advantages to be derived from hot, rather than cold, drinks.

Hot drinks have the additional advantage of aiding digestion instead of injuriously affecting the stomach and bowels.

CLEMATIS EASILY GROWN.

In this country the few varieties of clematis that are used are greatly admired, but to the majority of people the family seems to be regarded as among the tender aristocrats of the garden and to be used only where there is the professional gardener to nurse and care for it. This is a mistaken idea. The uses of the clematis are many. As a porch shade it will weave its leaf stems about a coarse mesh wire net and afford a beautiful thick screen. As a wall plant, a wire net backing is more easily trained to than is the wall to which the stems must be fastened. This backing should be pegged to the earth and fastened at the top, or a regular screen can be made and hung from hooks. The early spring varieties are all best used on northern or western exposures, as the late frosts are apt to catch the flowers when in bloom. The frost itself will do no harm if the thawing can be in the shade, as it would be on the north or west side, but south or east would catch the early morning sun that shines so brightly after a frost, and which would be sure to do injury. On a southern exposure there should be trees or other shades to intercept the sun's rays. The requisites for growing the spring flowering clematis successfully, are deep, rich, light soil; good feeding; free development of summer shoots and ripening them so far as they are developed over winter. The summer and fall varieties, on the contrary, in blooming on new wood should be pruned back close every autumn, the young shoots being trimmed up to their full extent in early summer and until the flowers begin to appear, when, as the natural growths develop bloom, it is well to let them fall in their natural wreaths, first of flowers and later of the feathery plumes.

The clematis, as a bedding plant, pegged down, as are verbenas, will, in light soil, give a mass of the richest bloom from July until frosts make an end of it. For bedding, plants should be placed permanently so the roots may not be disturbed. A heavy soil should be lightened with sand or coal ashes, and very light soil should have loam added. Too much moisture will prove injurious, and good feeding with well-rotted manure is necessary. The plants, of course, should rise above the level of the surrounding ground. Some to get this make a mound of the soil, but this, on account of drainage, is not advisable. A better way is to build a mound-shaped trellis over or to heap in fine twigs or small brush. For such beds the plants should be set two feet apart and the growth be kept in place closely at first until the space is covered as desired, when the leaf stems will begin to clasp about each other and form a mat.

To relieve the barrenness of these beds in winter, pots of dwarf conifers, holly or rhododendron are placed among the plants, thus making the spot attractive the year around. In some gardens about Philadelphia the pillar method is used. For this the ground is prepared to a good depth, and three or four poles are set to be about two feet apart in square or triangular form, and plants are set between each two. The rule of the clematis is plenty of room at the top, and it is for the top it starts. The pillar must be high if at the end of the season there is not, with established plants, a waving mass of bloom from the top. Summer blooming varieties are used, and each year the growth is severely cut back. For one pillar morning glories share the space with the clematis. Another has the bright orange flowers of the nasturtium mingled with the green and purple of the "jack.'

As a porch or roof garden shade, Mr. Knapper, the clematis enthusiast, prepares boxes about a foot square. In the center is a yucca filamentosa, at each corner an echiveria and at each end a clematis is planted to grow over the trellis nailed fast to the outside, and arching some four feet high above. Boxes three or four times as long could have the trellis at the back and the clematis planted through the length and afford a screen.

These boxes, having done duty for the summer, can be buried in the garden in the autumn or left standing out they will be ready for a new start in the early spring.

The worst enemy of the clematis is the cutworm, but this may be gotten rid of by giving the earth to the chickens, for a little while to scratch over and then adding powdered mustard to it before giving to the clematis.

SUMMER RECIPES.

Pea Soup of Split Peas — Wash one pint split peas. Put them with two quarts of cold water in a saucepan over the fire. Add half a tablespoonful salt. As soon as it boils add half a cupful finely cut celery and one large peeled potato cut into pieces. Fry in one tablespoonful butter or drippings two fine chopped onions for five minutes. Add them to the soup with one fine cut carrot, cover the saucepan and boil till done. Then rub the soup through a sieve. Season to taste with salt and a little white pepper. Serve with small squares of toasted bread or oyster crackers.

Asparagus with Peas. — Peel one bunch asparagus and cut the tender parts into one-inch pieces; place in a saucepan, cover with boiling water, add one teaspoon salt and boil until done. At the same time put one pint green peas in a saucepan over the fire, add one teaspoon sugar, cover with boiling water and boil until tender and nearly dry. Melt in another saucepan two ounces butter, add one tablespoonful flour, stir and cook three minutes; add one and a half cups asparagus water, cook and stir a few minutes. Mix the yolks of two eggs with one half cup cream, add it to the sauce, stir until hot, not allowing it to boil. Drain the asparagus on a sieve, drain also the peas; place in a hot dish, pour over the sauce and serve.

Buns.—One-third cupful hot milk, two tablespoonfuls sugar, one-third egg, one-half teaspoonful salt, one-half yeast cake, two-thirds cupful flour. Make a sponge with the above ingredients. Beat it. Let it rise until light, add flour to make a dough, knead it, and let it rise again to double its bulk, then add one tablespoonful of softened butter, one-eighth teaspoonful cinnamon or nutmeg, and one-sixth cupful currants. Let it rise again. Shape into small round cakes and place in muffin pans to rise. When light, bake in a moderate oven. When they have baked for fifteen minutes, glaze them with a mixture of milk and sugar (one-fourth tablespoonful sugar, one tablespoonful milk), and repeat every five minutes until they are done. Bake about forty minutes.

Crumpets — One-quarter tablespoonful butter, one-third teaspoonful salt, one-fourth yeast cake, one-half cupful flour. Pour the hot milk over the salt and butter. When lukewarm add the beaten eggs and the yeast, which has been dissolved in lukewarm water. Add the flour and beat the mixture until smooth. Let it rise until light, then bake on a hot griddle in buttered muffin rings for twenty minutes.

Spiced Gooseberries. — Six quarts gooseberries, nine pounds sugar, cook one and one-half hours, then add one pint vinegar, one tablespoonful each cloves, cinnamon and allspice. Boil a few minutes. When cold they should be like jam. Boil longer if not thick enough.

Spiced Currants. — Three pounds white sugar, five pounds ripe currants, one tablespoonful each cinnamon, nutmeg, cloves and allspice. Boil currants one hour, then add sugar, spices and one-half pint vinegar, boil one-half hour longer.

SUGGESTIONS FOR HOUSEKEEPERS

When the rubber rolls of your wringer get discolored and covered with lint from flannels, etc., dip a bit of cloth in kerosene and rub them. They will look like new. Very little oil is sufficient, merely enough to moisten the cloth.

You can make your own fly paper by adding to melted resin enough sweet oil or lard to make it of the consistency of molasses. Spread on sheets of cheap writing paper.

Those foolish people who have endeavored to rob the cucumber of its harmful qualities by letting the slices stand in salt and water and have succeeded in eliminating its flavor, the only thing that makes it appetizing, are hereby informed that their attempts to get rid of its colicy propensities have really intensified them by making it more indigestible. The salt and the water, vinegar, etc., wilts the fibre and makes it tough. Cucumbers are digestible if eaten fresh, before the seeds have hardened.

Don't cook oatmeal in hot weather. Substitute rice, cracked wheat, and other wheat preparations for oatmeal, which is too heat-producing. Oatmeal contains three times as much fat as cornmeal.

ARTISTIC WINDOWS.

The small ornamental windows with broad sill between two rooms lend themselves well to decorative effects. A sash curtain is indispensable. Striped Madras in flower effects of delicate India silk are pretty effects for these. A silk scarf draped gracefully over a gilt rod is uncommon and effective. A jardiniere with a small plant put on the sill is good. A figure in plaster, brass candlestick or a Moorish lamp are other suggestions that look well.

SUCCESSFUL.

Seated at a corner table at the Waldorf-Astoria Hotel, in New York, one evening was a portly old country gentleman with his family. He leaned back, beaming on the crowd, but his wife and daughter studied the menu anxiously. This was their yearly glimpse of the splendors of the city, and they were breathless to think how short it was.

"We can't taste half the dishes on the bill of fare, Jenny," sighed Mrs. Welby.

But Jenny was looking at the superb gowns of the women near her—the happy women, as she thought, who could wear such costly, beautiful dresses every day of the year!

The squire whispered, excitedly, "do you see that old man alone in the corner? That is Felix Gray, one of the railway kings!"

"O father! that little wisp of a man that you said was worth many millions? And you used to go to school with him?" said Jenny, in an awed whisper.

"Yes; and worked with him. Many's the turnip patch we've weeded together. Hello! He recognizes me! He's coming here! How do you do, Mr. Gray?"

The lean little man took him by both hands. "Have you forgotten Felix?" he said. "And this is your wife? And daughter?"

"Yes; all of my family. My dear, this is Mr. Gray, of whose triumphs you have heard. Our native town is proud of you, sir. Yes, when the crops turn out well we treat ourselves to a day or two in New York; so here we are. Won't you—will you sit down with us?"

"I hoped you would ask me." Gray's weak and rather rasping voice had a quick note of pleasure in it. "I take only a cup of beef tea. Adolph knows. He takes care of me the year round."

"And where is your family?" asked the squire presently.

"They are in Paris. My daughter is to have her first London season this year, they tell me."

"You have a son?" ventured Mr. Welby.

"Yes; Louis is on his yacht, cruising somewhere along the coast with his young friends. I went over to see the family a year ago. They are not fond of this country."

He sipped his beef tea, listening as they talked. Their soft, peculiar accent brought back his boyhood to him. The great, quiet peach-farm, the kindly neighbors, one or two people who had chosen him out of all the world to love best—the little church where he used to sing in the choir and, sometimes, to pray in its little weekly gatherings.

Were there still such things in the world? It seemed to him that he could hardly realize it. Simple homes where contented, refined people could be happy on a few hundreds a year? Where there was love and simple faith in God?

Well, well! He was too tired to-night even to think of them. He rose, presently.

"Must you go home?" the squire said, taking his hand. "Is it far? You do not look strong."

"I have a room in this house. It is not exactly a home; but it does well enough."

But Mr. Welby held his hand. He felt elated, as though he touched a diamond mine. "Do you remember," he said, "the day I told you I was going to marry Jane here, and farm the old place on shares? You said, 'Go in for love and hard work if you like; I'm off to town to make money. Money,' you said, 'is the one thing in life. I'm going in for it.' Well, you succeeded; you have it!"

"Yes, yes; I went in for it and I got it," Gray said, with a shrill, half-scornful laugh.

He escaped at last. One or two strangers in the halls stared at him. It always enraged him to be noticed as a rich man. He fancied they whispered, "Twenty million!" "Is there nothing for me but twenty millions?" he muttered.

He reached his chamber and sat down by the gilt radiator. It was all white and gilt glitter about him. He thought of the old parlor at home; the big wood fire; the chairs he had known since he was a baby; the dear old dingy hunting pictures on the wall. No doubt Welby had such a home now, with those two women who loved him.

He was very tired to-night. A diet of beef tea and a wasting disease takes the sap out of a man, he thought. "When Welby grows old how those two dear souls will make much of him!" he said, sadly. Welby had married Jane for love. His own marriage—well, that was different. Mrs. Gray had been a fashionable widow, wholly devoted to society, with great wealth to add to his own. But his daughter—why should he not run over to London and see his little girl?

He jumped up; but the next moment he sat down again, the smile gone from his face. Last year, when he crossed the ocean to see his little girl, she hurried him down to Brighton so that he should not meet her English friends. She was annoyed by his manners, his accent, and he soon felt that she was ashamed of him.

His boy had not once asked him on board of the yacht, which he had bought him in England. They were both evidently relieved when they parted from him on the deck of the steamer which was to take him home. He understood. They cared only for his money.

He sat with bright, scornful eyes, looking around at the white and gilt splendor which he hired by the week.

"I went in for money. Yes, yes, yes! And this is all it has given me!" he said.

He slept awhile, and woke looking at the closed door. If it only would open and some kind face appear! Nobody would come. He had made no real friends in his determination to be rich; but he was so tired! He wished somebody would come to take care of him; somebody who loved him a little, and did not seek his money. The world was big, but how empty it was to-night.

And as the hours passed, spaces opened beyond the world, and still beyond. It was all empty and lonely. He called, once, "O my God!" But he had not thought of Him for so many years that the cry brought no conscious response to his hungry soul.

Squire Welby opened his weekly paper. "My dear, Felix Gray died the very night we dined with him!" he cried. Then, after a moment's silence, he said, "Well, he had an iron will, and determined to be a wealthy man. He succeeded. When I think how many of the good things of life he had, and how few have fallen to my share, it is hard to understand the dealings of Providence."

How little the good squire knew of human nature, and of the truth that riches in themselves do not satisfy or ennoble the soul, or fit it to enter the presence of its Maker!

TO GET FAT.

If you want to get fat drink water by the quart if you can and weak and sweet tea with plenty of cream. Eat as much as possible, but to do you good in this way food must be well digested. Use plenty of butter and bread, pastry, sweets and cake. Ales, lager beer and sweet wines are good for you, and plenty of vegetables. Take as much codliver oil as possible, sleep whenever you can, and do not get up in the morning until you have been awake for half an hour. Laugh over everything, worry over nothing.

JUST DO YOUR BEST.

The signs are bad when folks commence
A-findin' fault with Providence,
And balkin' 'cause the earth don't shake
At every prancin' step they take.
No man is great till he can see
How less than little he would be
Ef stripped to self, and stark and bare,
He hung his sign out anywhere.

My doctern is to lay aside
Contentions, and be satisfied;
Jest do your best, and praise er blame
That follers that counts jest the same.
I've allus noticed great success
Is mixed with troubles, more or less,
And it's the man who does the best
That gits more kicks than all the rest.

FOR BILLIARD PLAYERS.

A Glasgow inventor has designed an apparatus to inform billiard players when their time is expired, and for calling the inmates of a hotel at a predetermined time. It consists of an electric bell and slight signal in circuit with a clock whose hands sweep over contacts on the dial, and with dial switches set by hand to the required hour and minute.

CREMATION IN PARIS.

Cremation is becoming increasingly popular in Paris, and the crematorium at the cemetery of Pere la Chaise, has already been found to be too small. Additions are being made, and a third, furnace, a large hall and a columbarium will soon be ready for use. The latter somewhat resembles the Campo Santo of Genoa, and will contain 10,000 receptacles for ashes. These niches are closed with slabs of marble, on which inscriptions may be cut.

KITCHENER'S SOLDIERS.

THE FORCE WHICH WILL BE SENT TO FIGHT THE MAHDI.

They Will Consist of an Egyptian and a British Division—Will Start for Khartoum in August.

The departure of the Sirdar from Cairo for Berber marks the commencement of the last phase of the Soudan operations, says the London Daily Mail. We are informed that the force under Sir H. Kitchener is now being organized, and when complete will be constituted as follows:—

Commander-in-Chief—Major- General Kitchener, K.C.B., K.C.M.G.

Chief of the Staff—Colonel Wingate, C.B., D.S.O.

The troops will consist of an Egyptian Division, and a British Division, composed as follows:—

BRITISH DIVISION.

Under command of Major-General Gatacre, C.B., D.S.O.

D.A.A.G., Capt, F. S. Robb, Durham Light Infantry.

First Brigade—
Brigadier-General Wauchope, C. B., G.M.C., commanding.
Brigade Major, Major T. D. O'Snow, Royal Inniskillen, Dragoons.
1st Warwickshire Regiment, Colonel Longbourne.
1st Lincolnshire Regiment, Lieut.-Col. Lowth.
1st Seaforth Highlanders, Col. Murray, C.B.
1st Cameron Highlanders, Col. Money, D.S.O., A.D.C.

Second Brigade—
Brigadier-General the Hon. N. Lyttleton, commanding.
Brigade Major, Major C. a Court, Rifle Brigade.
1st Grenadier Guards, Col. V. Hatton
1st Northumberland Fusiliers, Lieut.-Col. Money.
2nd Lancashire Fusiliers, Lieut.-Col. Collingwood.
2nd Rifle Brigade, Lieut,-Col. Kenyon-Slaney.

Cavalry—
21st Lancers, Lieut.-Col. Martin.
One squadron 3rd Hussars.

Artillery—
32nd Field Battery, armed with 15-pounders.
37th Field Battery, armed with 50-pounder howitzers.
Naval rocket party.

EGYPTIAN DIVISION.

Commander—Major-General Hunter, D. S. G.

First Brigade—
Lieut.-Col. Lewis, commanding.
3rd Egyptian Regiment, Lieut.-Col. Sillem.
4th Egyptian Regt., Major Sparkes.
13th Soudanese Regiment, Lieut.-Col. Collinson.

Second Brigade—
Lieut.-Col. Macdonald, C.B., D.S.O., commanding.
2nd Egyptian Regiment, Major Pink.
9th Soudanese Regiment, Captain Walter,
10th Soudanese Regiment, Major Ferguson.
11th Soudanese Regiment, Major Jackson.

Third Brigade—
Lieut.-Col. Maxwell, D. S. O., commanding.
8th Egyptian Regiment.
12th Soudanese Regiment, Lieut.-Col. Townshend.
14th Soudanese Regiment, Major Shekleton.
15th Soudanese Regiment.

Fourth Brigade—
Now being formed under Lieut.-Col. Collinson, but the composition of this has not yet reached England.

Cavalry—
Under Lieut.-Col. Broadwood Tothem.
Eight squadrons.

Horse Artillery—
One battery.
One battery Maxims.
Camel Corps, 600 strong.

Artillery—
Under Lieut.-Col. Long.
Two battalions armed with 6-c.m. Krupp guns, firing 8-lb. shells.
Two battalions with automatic Maxim-Nordenfelts, firing 12 1-2 lb. shells.

A battery of 40-pounder Armstrongs is also being formed, which, in conjunction with the British howitzers, will be used for bombarding purposes.

Altogether, the Sirdar will have under his command a total of 22 battalions of infantry, about 15,000 strong, 1,500 cavalry, 38 guns, 12 Maxims, 700 mounted men on camels and horses.

This force will be amply sufficient to deal with the Mahdi's forces, and, starting about the middle of August, ought to reach Omdurman before Michaelmas Day.

Opinions differ as to the amount of resistance which will be met with; but the best authorities incline to the view that after one stiffish fight the Arabs will abandon Khartoum.

The only tribe now supporting the Khalifa is the Baggara, and when once these are driven back there is no doubt that the Jaalins and other tribes will take a bitter revenge on the fugitives for the cruelties they have endured for so many years.

CHALKHOLDER.

Billiard players will appreciate a new chalkholder, which consists of a metal plate to be screwed on the wall, to support a piece of chalk, which is hollowed out in the centre to receive the tip of the cue.