

A leading French newspaper asked eminent scientists to tell public what discoveries and inventions are now most anxiously awaited as being likely directly to promote social welfare and further progress. The answers are not satisfactory, but no really thoughtful person will be surprised at

Great discoveries and inventions are often accidental. Radium, an illustration that occurs in intuition theory came in a flash, though it took its author many years to elaborate it. "Impiety is not good for science; but persistence, coolness, and renewal of experiments are vital to the advancement of science. When a problem is fully researched, science attacks it with vigor; if a solution be humanly possible will be found sooner or later, the capacity for taking pains, better part of genius. Still, scientific discovery is not a science.

In moral science, we are the discovery devoted work is some way to remove later hatreds and establish good among states and peoples. "Discovery" is in the least. There are many men whose operation is of wishes irrational hatred and ice, but their work is slow, cation, travel, commerce. are among the unifying and filizing agencies. Make the man fiber finer and better and help to create a sound and public sentiment. Interest and good will imply the sense of such a public sentiment every county.

A well-known Parisian man and sportsman, disengaged from the boulevards and from the two years ago and has been found in a monastery. He is acting as cook. He is of the old life, he says. No reason.

Let us place our emphasis on the monastery than on the Other French nobleman tied to monasteries, but taken an active hand in it. Very likely this is not count, only too well aware of emptiness and unattractiveness of his earlier life, yearned to hand to something practical useful. If he had been a count he might have taken a work. If an Irish count, he would have gone in for plumbing a French count, he turned to cooking. There is nothing practical and useful than this. There is nothing which, done, is capable of yielding general satisfaction. Every man should be able, little, and should cultivate and respect for others.

Of course there are drawbacks to a career. Few enjoy their own cooking and a due measure of praise, work, however well done, the count is an exception. He has kept his "place" two may enjoy his work as a not as a gourmet, and he been heartened, now and a word of approbation from brethren he serves. He goes well in any kitchen.

QUEENS COULD EARLY Most of Them Are I Sciences or Art

Interesting information the queens of different Press, showing that it sion among many of them. Queen Elizabeth of the sees a doctor's diploma University of Leipzig. It is an excellent musician the piano and violin.

Queen Mary of England and is extremely her needle. Queen Victoria of Germany is a fine kind of art photographer. Queen of Holland, while Queen of Norway is a distinguished, using the post Graham Irving. She is a patent bookbinder, dress painter.

Carmen Sylva (Queen of Rumania) is a world-famous and novelist. Helene Italy, has jokingly remarked that she should consider a high salary in the London or New York swimmer and rower.

A Question of Michael—Come quick is stuck in a bog up to James—Don't worry, get up again! Mike—Yes, but he's first!



FOR MAKING SOAP SOFTENING WATER DISINFECTING CLOSETS, DRAINS SINKS, &c

Forethought. New Maid—Would you mind giving me a rikemadation, mum? Mistress—Why, you've only just come!

Had Heard of Burbank. Brown (to his neighbor Jones)—He says he's experimenting with a vegetable which will bring him in thousands of dollars.

Much Worse. "What's the matter?" "My wife found a letter in my pocket."

Operating Under Fire. When Sir John Millais was painting "Chill October," among the reeds and rushes of the Tay one afternoon a voice from behind a hedge asked, "Man, did you ever try photography?"

A man who had been absent for a considerable time, and who during his travels had cultivated a great crop of whiskers and moustaches, visited a relative whose little girl had been his special favorite.

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To move the patient was to kill her. The surgeons stuck to their work. The roar of flames was plainly heard, and the hiss of water began to pour through the roof and pieces of wet plaster to fall thudding to the floor.

Cream alpaca is a splendid wearing material for blouses, children's dresses, etc., and always looks well. Most women object to make it up, as it is so sticky.

When darning table linen it is best to use a raveling from the goods. Where there is a hole, put under it a piece of the same material, carefully matching the pattern.

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TEST OF SURGEON'S NERVE OPERATIONS PERFORMED UNDER TRYING CONDITIONS.

Cool Work of Doctors in Hospital While Building Was Afire.

A few weeks ago a workman engaged on the top of the roof of a tall building at Springfield, Mass., dislocated his shoulder. It was impossible to bring him down, so a possible climbed up, and, coolly sitting astride a girder, hundreds of feet above the crowded street, proceeded to chloroform the injured man and reduce the dislocation.

To the man in the street the skill of the surgeon is always something of a miracle. To carve living flesh with steady hand and sure eye, to secure each streaming vein, and then to remove diseased organs, and then to mend up the wound so perfectly that hardly a scar remains, seems to him to require almost superhuman skill.

Supreme Test. And there is no doubt but that a big operation calls for the very highest qualities that man possesses. Even in the perfectly fitted and perfectly appointed operating theater of a great hospital, with every possible aid at hand that modern science commands, the task is a severe one.

Yet often and often the surgeon is called upon to perform operations without any such aids, and then the ordeal may be almost as severe for doctor as it is for patient.

For instance, in a railway accident. One raw winter morning, two years ago, a passenger alighting in a hurry from a train at the little station of Earlestown, near Warrington, slipped and fell between the still moving train and the platform.

A doctor, summoned in haste, found that the only possible method of extricating the unfortunate man was to amputate one of his legs.

Instruments were fetched, and as it was not yet daylight, a ring of porters stood round with station lanterns, while other persons struck matches to assist the surgeon.

What made the horrible business more terrible was the fact that it was impossible to give the injured man chloroform. He remained conscious all through the operation.

In spite of the cramped position in which the surgeon was compelled to work, and the lack of light and appliances, the operation was quickly and successfully finished, and the sufferer removed to a hospital.

Operating Under Fire. Often in war time surgeons have had to operate on the battlefield, sometimes actually under fire. But it was under fire of a different sort that two doctors performed an operation at the hospital at Biddeford, in the State of Maine.

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aise pour a little melted lard be-ween the frame and the casting, and put a little, also, on the cord. To remove a fishbone from the throat cut a lemon in half and suck the juice very slowly. This will dissolve the fishbone, and give instant relief.

To distinguish cotton from linen moisten a spot of the material. If the material wets through instantly it is pure linen; cotton does not take up moisture so quickly.

Black walnut furniture or furniture made of any dark rich wood should be cleaned occasionally with a soft rag dipped in paraffine oil, then polished with another soft rag.

There is always a cause for a flickering kerosene oil light. Either the top is clogged, the wick or chimney is a misfit or a draught of wind may be blowing into the room.

To clean velvet stretch it out, pile upward, over a basin of boiling water. As the steam rises through the velvet have a second person brush it briskly with a clean brush.

When the eyes ache relieve them by closing them for a few minutes. If there is a burning sensation bathe them with hot water to which a few drops of witch hazel has been added.

To test silk, fray out the threads and break them. If they snap easily, it is not good. The sharp thread running lengthwise should be of equal strength with the wool thread running crosswise.

When frying doughnuts it is a good idea to have a dish of boiling water on the stove. As each cake is done, lift it out with a fork and dash it quickly into the boiling water and out again.

If your kitchen is small and crowded, take out the kitchen table and have a hinged shelf made. A

King's Jam.—Four pounds of grapes, two pounds of sugar, three-quarters pound of raisins, one-quarter pound of English walnut kernels, pulp of two oranges, one-half pound of figs, seed grapes, cut nuts and figs in small pieces, stir all together and cook until thick. Put away in glasses. This is a delicious conserve.

Nesslerized Pudding.—One cup whipped cream, one-half cup pulverized sugar, one tablespoon gelatin, one cup chopped parsley, salt and pepper to season. Form into little rolls, dip in beaten egg, sprinkle with bread crumbs, and fry in boiling fat to a golden brown.

Buchess Potatoes.—Select smooth, flat potatoes of medium size. Scour thoroughly. Bake in a hot oven. Pierce the potato with a fork to let the steam work it with the fingers till the inside is soft and mealy. Cut an opening in the flat top and scoop out the potato.

Cabbage.—Cut a small head in four parts, soak for one-half hour in salt water to draw out any insects which may be in leaves. Drain, and put into a large quantity of boiling water. Add one tablespoon salt and cook twenty-five minutes, depending on the age of the cabbage.

Fish Chowder.—Two pounds fish (haddock, cod or a whitefish), two cups potatoes cut in cubes, one-half cup onion slices, one-half cup fat salt pork, one-half tablespoon salt, one and one-half tablespoons butter, one tablespoon flour, two cups milk. Remove head and tail of fish, boil fish in one pint salted water for twenty minutes, add potatoes five minutes before removing from fire; remove skin and bones of fish, saving water. Cut salt pork and onion in small pieces and fry five minutes, strain fat into fish and potato stew. May add onions if wished. Make a white sauce of butter, flour and milk, and add to stew. Season with salt and pepper, and add broken crackers, if desired.

Hints for the Home. When making a cake always mix the spices and baking powder with the flour before it is sifted. A good black ink mixed with the white of egg will restore the color of black ink shoes or gloves.

A little alum added to the water in which children's clothes are washed will render them fireproof. To prevent carpet from ravelling when cut run two rows of machine stitching where it is to be cut.

To whiten cloths which have become yellow soak in buttermilk for one week, then wash in the usual way. Rice may be substituted for macaroni as a dinner dish. Prepare it with grated cheese and bake it in the oven.

A few drops of ammonia in the water in which silver is washed will keep it bright for a long time without cleaning. When a window is difficult to

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HOME Tested Recipes. Banana Salad.—Cut bananas in cubes and dress with French dressing, then put back in skin. Chop parsley and nuts together and sprinkle over it and serve on lettuce leaf.

Rice and Apples.—One cup of rice and five large cooking apples. Wash the rice well in several waters, pare and slice the apples; cover with water. When boiled sweeten to taste. Eat with cream.

Cranberry Conserve.—Four cups cranberries, four cups granulated sugar, four cups water, one cup seeded raisins, one cup English walnut meats, broken in small bits, one orange and one lemon cut in small pieces. Mix ingredients and cook until it thickens, then pour into jelly glasses. Cover with paraffin.

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Her Great Love; Or, A Struggle For a Heart

CHAPTER XXV.—(Continued.)

Decima's hand went to her heart. "He did not do it!" she said. "I know it!"

Mershon sneered. "Oh, I've no doubt they have kept the story from you, or you are so stupid you don't know the evidence."

"Yes, every word," she said. "There was a strange light in her eyes, and her voice seemed to have gained a sudden strength."

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