

## A Foolish Young Man;

Or, the Belle of the Season.

my way back to London as best I can." dear fellow; but I will try and conceal my asininity as best I can. May I ask,

wandering all the morning? Stafford colored slightly and bestowed minute attention to the off horse. "Oh, just prowling round," he replied, Apropos, has his majesty, the Sultan,

"Most fathers are ambitious for their sons, and I should having no brains to speak of-the aff-will have to make what the world

naturally like them to dash up in fine Certainly! How do you do, Mr. How- graveyard, was horrified to see a

I acknowledge that I have much to cause the emotion was unusual, or ra- but "corpse candles."

would seem like if he could rise from By George, 1-1 believe you've grown! mother-in-law. Three witnesses collected \$10 damages. mine!" with no one to say him nay.

Not one man in a thousand can love parent, you know, eh? But now let me Bourganeuf. loys of matrimony-or killed the part- Howard-his slow drawl unusually though still young, I am not afraid to afraid that I should be rather de trop. that into the waste basket. die, and I would as soon meet it hurled if not absolutely intrusive from a phaeton as not-but may I beg | "Not at all-not at all!" Sir Stephen

They are only fresh, and want to go." know; and Heaven forbid that I should teacher. "Put that wad of gum in- ter and rescued the child, though This, proved to be a newly built Stephen led the way into the drawing-

The road was certainly a new one, but ladles can keep it for themselves if they wants to know will you trust her for getting nervous about it. and miniature plantations which indi-cated not only remarkably good taste, ations of crushed strawberry and gold. tree had been felled to permit a view of with its grand plane in carved white the lake, lying below, like a sapphire glowing in the sunlight. Presently they came in sight of the house. It was larger than it had looked in the distance; a verifiable palace. An architect had regived cyric-blancke, and disporting limself right royally, had designed a limself right royally, had designed a limself right royally, had designed a like grand plane in carved white wood and its series of water colors by with its grand plane in carved white wood and its series of water colors by some of the best of the new men.

"And how long, doctor, should I stick to this plain, inexpensive diet it opposed a motion of mine and it's the first chance I have had to get there has been invented a band to which you recommend?"

"Why—er—uetil my bill is paid."

"Why—er—uetil my bill is paid."

facade which it would be hard to beat: You look rather serious, oh, my at any rate, in England. Stafford eved looks, his deep, pleasant voice, his afprince" said Howard, as, some few it rather grumpily. Most Englishmen fectionate welcome; and thrusting from ours later, he leisurely climbed into dislike ostentation and display; and to him the unfavorable impression which

> whether I've got the name right; poem ing in the hall; and Stafford, with a litwent on, as the horses sprang up the -was its only ornament. road to the terrace fronting the en-

ask you to let me get down and make grooms came forward; the hall door responded Sir Stephen, linking his arm white material, with the new bias a butler and two footmen in rich maroon | 'quick-change artist.' livery appeared. They came down the ne designated as "fuss."

ever mentioned matrimony to you, , carefully ignoring the footmen who the middle of a sentence with future, my dear fellow," replied drilled to receive him. Followed by they were a guard of honor, specially Howard, his cynical smile still lingering minut his thin lips, Stafford entered the

Howard looked round with an admira

but with evebrows and moustache of els. In the shroud, too, the story

its expression, which indicated strength given her on her betrothal, follow-Don't think I am nervous; I pathetle. Howard stopped and drew hundred £4 pieces.

thought it was chilly, and went and at parting from one's nearest rela- els and pieces of gold-if they had relled shotgun.

ministure plants to the laws some postal photographs of

have you. Stafford—and your-to myself before the crowd arstairs, which by low and easy steps led up to the exquisite corridor, harmonizing perfectly with the eastern hall, on to which it looked through arches shaped and fitted in Oriental fashion. "Here is your room. Ah, Measom! here is Mr. Stafford. Got everything ready for him, I hope?—and here, next door almost, is Mr. Howard's. This is door almost, is Mr. Howard's. This is a snuggery in between—keep your books and guns and fishing-rods in it, don't you know. Mr. Howard, you play, I think? There's a piano. Hope you'll like the view. Full south, with nothing between you and the lake. I'm not far off. See? Just opposite. You may find the rooms too hot. Stafford—Mr. Howard—if so we'll change 'em', of course. Don't hurry: hope you'll find everything you want!" He laid his hand on Stafford's shoulder and nodded at him with frank affec-

tion, before he went, and as he closed the door they heard him say to some "Don't serve the dinner till Mr. Staford comes down." Stafford went to the window, and Howard stood in silence beside him for a moment, then he said—Measom had "I congratulate you. Staff! In sack-cloth and ashes, I confess I thought that aind of a father only existed in women's books and emotional plays."

"He's-he's kindness itself," he said, n a very low voice and not turning his head. "I didn't know that he was like -this, I didn't know he cared-"It's evident he cares very much!" said Howard, gravely. "If you were the Prodigal Son he couldn't have felt And yet they say-that bagman said

muttered Stafford, with smoulder-There are few things in my life that regret, my dear Staff; but till my dying day I shall regret that I did not turn and rend that bagman! Sir Stephen's a splendid fellow-splendid! Now I've seen him I don't wonder at his success. Envy is not one of r.y numerous vices, Staff; but frankly I envy you your father. Wake up. old man! We mustn't keep him waiting. What quarters!" He looked round the room as he moved to go. "Fit for a prince! But you are a prince! Why, dash it. I feel like a prince myself-How are you. Measom? Got down all right, then?-I'll give you a knock when I'm ready,

the while of his father; of his good

you don't know; you don't go in for ed more distinguished in his eveningpoetry. Well I'm bound to admit that dress, which was strikingly plain; a it's striking, not to say beautiful." he single pearl-but it was a priceless one tient, high-spirited trot along the level said Sir Stephen, with his genial smile "That's one for yourself, sir," said

As Stafford pulled up, a couple of "Oh, 1? I can dress in five minutes, enamelled in peacock blue-opened and in Stafford's, "I'm almost as good as a He drew aside to let Howard follow cuffs and gaiters are of grey. white marble steps in stately fashion the butler between the two footmen and ranged themselves as if the cere- drawn up beside the door, and they enmony were of vast importance. As Stafford, flinging the reins to one of the grooms, got down, he caught sight of a electric lights in which the plate and the glass, the flowers and the napery he frowned slightly. Like most young glowed softly: an ideal room which Englishmen, he hated ostentation, which | must have filled the famous decorator who had designed it with just pride and Rub 'em well down, Pottinger," he elation. The table had been reduced to said, and he leisurely patted the horses a small oval; and the servants proceedwhile the gorgeous footmen watched ed to serve a dinner which told Howard brought 'em along pretty well." he said, of a chef who was a cordon bleu. Th him with a fine and cynical smile: then | Sir Stephen watered his Chateau claret he went up the white marble steps slow- and ate but little, excusing himself in

GEMS STOLEN FROM GRAVE.

Nearly forty years ago a beautiful vals, shading statuary in the prevailing girl of a very wealthy and aristocraor tie family died of consumption during her honeymoon, and was buried in a great mausoleum in the cemetery of Bourganeuf, near Limoges, France. The funeral ceremonies were marked by the greatest pomp, and according to the local legends the body of the dead girl was robed a in a costly robe of velvet, and deck gentleman came out to meet them. He ed with all her most precious jew-His eyes were brilliant but ran, her disconsolate husband placed the great gold pieces he had

have ridden beside you too often for back, but Stafford advanced, and Sir The years passed by and the story expected you hours ago; I have been night, in January last, a woman,

> A little while after, as the result Hindoo. He was deported. "You're looking fit. Stafford, very fit: plants and trees there, and his for damages to the instrument and Fill pastry shells with creamed Then he turned with a smile to How- have stated that they saw a rich

> > Borrowed.

The school teacher with the eagle eve saw a little girl chewing gum. Mary, she commanded,

I can't," was the quavering reply; had not arrived. "It -it belongs to my mother."

Oversight.

and entertaining him, sir?

Automania.

10 i-cent stamps-she wants to send



AT THE AUTEUIL RACES. A Startling New Suit.

This startling checked suit cre ated considerable attention at the Auteuil (France) races, March 29th It is of closely-woven black and overskirt and cordings. The collar,

WHAT THE WESTERN PEOPLE ARE DOING.

Progress of the Great West Told in a Few Pointed

Paragraphs.

manufacture of pianos.

declared ultra vires.

The new waterworks engineer of maple syrup South Vancouver reported to the Council that the waterworks system of that city is being operated at a less of \$2,300 a month.

celebrated its 44th anniversary at nis, one-fourth teaspoon cloves, one Nanaimo. It is the oldest lodge on cup cream, one teaspoon salt, oneov!" he and grew. Then one cold, dark In its early days the lodge met in pound cinnamon, one-fourth tea- covers? waiting! But better late than never, whose little house was near the Victoria Court House now stands. stiff. Mix in the usual way. This magnify, sir, and make the portions

as the borses broke into a gallon I lake the same to you and? Welcome to our little villa on the flickering light wavering between toria off a Japanese steamer was desired. the cypresses near the tomb and to refused admission by the immigra- | Chocolate Nougat Cake. One- 'See here, Peggy, did you tell hear dull, thudding blows break the tion agent, but claimed he had been quarter cup butter, one and one- your mother that I was one of the Stafford's heart warmed at his fa- usual deathly stillness. Greatly in B.C. before, and had worked in half cups sugar, two eggs, one cup biggest chumps in the world been a very callous heart if it had not; alarmed, she called her husband, a shingle mill. "How big is a shin- sour milk, two cups bread flour, No, she knew it without needing to plague: you were never in for the emotion of genuine affection who made nothing of the strange gle?' asked the agent. "It is of one-half teaspoon soda, three tea- be told." Never thank Heaven! responded and rang in his voice. Stafford was all sounds, as for the lights they were the thickness of two fingers and of spoons baking powder, three the length of three feet," said the squares chocolate, melted; one

a country rectory—is that horse, friends with the real or assumed in-And one remark- It is bad form to display one's affect the mousoleum. It had been bro- a family which loomed large in the and sugar, ald the eggs unbeaten, was on the point of des exception in extreme seclusion and ken into. Further investigation history of B.C., was found dead in mix and add alternately the sour thought flashed upon me who has first come out of a little mon and showed that the coffin had been the granary of his farm, with a milk, to which the soda is added, Should have to by the skin of his teeth, it is not perinner for the rest mitted you to say more than: "Ah-er- its robe of velvet, and that the jew- Across his body lay a double-bar-

an to bed, grateful for my escape, the perhaps for the remainder of his ever been there-had likewise dis- A firm of Vancouver piano movers a a perfunctory the heart, with an inquiry as to whe- appeared. Four persons have been struggled valiantly to get a piago He was thinking of the girl ther he has get a comfortable berth and arrested in connection with this upstairs in a house where they were that the stephen was evidently not ashamed of crime—the grave-digger at the cemthe candle-light falling on her soft his son, and he wrung his hand and etery and his daughter (a pretty girl left the instrument in the cellar. thite dress, with diamonds gleaming in looked him up and down with an affect of 22), the gardener who tended the Then the owner of the piano sued

When the Board of Railway Com- delicious entree. robe drying on a line in the garden- missioners meets in New Westmins- Muslins must be ironed wet. I I've not seen this boy of mine for a long er's yard, and the old woman is said ter next month it will be asked to allowed to get dry, they will have a "It was," assented Howard, solemnly, this meeting very keenly. The fond to have sold a couple of rings in Northern stational to have sold jects to the plans owing to the ab- wet. If they are starched dry they sence of a verandah over the plat- never look so clean. form, the same being considered a Fruit jars can be easily opened if necessity in the B.C. climate.

Frank English, at Nana mo, was a piece of sandpaper. "put precented with the Royal Humane Society medal for saving the life watertight by keeping them im-The child looked as though she of a little girl at Shawinigan lake. mersed in oil for five minutes. would like to obey, but couldn't. Though just recovering from a seri-'Did you hear me?' insisted the ous illness, he jumped into the wato the waste basket immediately." he would have been drowned in "Please, teacher, I'd like to, but shallow water himself if assistance

A resident of Kerrisdale, B.C. threatened to sue the School Board of that village. A contract had paint, use a handful of whiting stir-Smith-That dog I bought of you been let for a new school, and the foreigners who had the contract Dealer-Have you tried sitting up were in the habit of blasting old little sugar as well as salt. They timbers. The man who threatened are far more floury than if only salt to sue said timbers weighing 200 is added. pounds were falling around his resi-Little Girl (to druggist)-Ma dence continually, and his wife was

A Fight for Principle.

HOME

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Fruit Desserts. Scalloped Apples.-Three cups chopped apples, two tablespoons butter, one-fourth teaspoon cinnamon, one-half lemon (juice and rind), two cups dry breadcrumbs, one-fourth cup water, one-fourth teaspoon nutmeg, one-half cup brown sugar. Mix and bake in buttered baker one hour, or until the apples are tender. Serve with

hard sauce. Coddled Apples .- Core choice apples, arrange in a flat saucepan, fill the cavities of the apples with sugar and add water to the depth of a couple of inches. Cook until tender, adding more water, if neces- boiler, carrying hooks on which to sary. Remove the apples to a serv- hang the articles to be dried. ing dish. Cook the syrup until When plates and dishes have to Paris Craves for Puppies Boiled In thick, pour over the apples and be warmed in the oven if a newspa-

Compote of Apples .- Make sugar break the heat and prevent the syrup. If the apples lack flavor, plates from cracking. add lemon peel and cinnamon. Used in water as a daily gargle a lo chinoise. Pare, core and cook the apples in borax keeps the throat healthy. Gay citizens love experimenting this syrup until tender. Drain, fill Used in water for cleansing the with freak dishes. Every year a the centres with red jelly, sprinkle teeth it "disinfects" them and pre- new delicacy makes its appearance with sugar and glaze in the oven. vents their decaying. Serve with whipped cream or with Copper can be kept bright if grace the table at epicurean Revilthe sugar syrup thickened. Peaches cleaned with the following :- Fine- lon parties. Panther steaks, camel or pears may be used instead of ap- ly powdered rotten stone and sweet cutlets and roast boa-constrictor

ripe peaches in halves, remove the lowed by a thorough washing with these delicacies are appreciated by stones, fill the cavities with sugar, soap and water. arrange on a pretty serving dish, For broken skin on the heel, pay for them, such a dish is re-

sugar, add water to prevent burn- the pain. ing and cook slowly for three to Bread that is stale can be made

crosswise. Place in a deep earthen is hot, take the bread out. baker, sprinkle with sugar and If your kitchen table is spotted lemon juice and bake slowly for se- with grease, or if the dresser has veral hours. Serve with maple dabs and spots of grease on it, you

used instead of oranges.

sweeten slightly. Add the hot and remains at the bottom it is in heaviness prune pulp to the well-beaten white all probability fresh, but if it of an egg beaten constantly, stands on end it is doubtful, and An expert in Vancouver said he Prune whip baked is called prune quite bad it floats. The shell of a with a marble fountain in the centre | Four Persons Are Under Arrest in | believed that B.C. woods might be | souffle. Apricots, peaches or ap- | fresh egg looks dull, while that of | 'Yes. First he struck work, then used to great advantage in the ples may be used instead of prunes. a stale one is glossy.

B. Van Dusen, who was locked up cup of tapioca overnight in cold wa- the wrong way up often get very stone in jail." in a Victoria, B.C., jail for alleged ter to cover. Pare and core tart crushed. The best way to restore fraud in connection with a note, apples, allowing one apple for each them is as follows: Put a kettle escaped from jail by means of a person. Place the apples in a cover- half filled with water on the fire. ed baker. Sweeten the tapioca, add and when the steam comes strong-Mr. Justice Clement, at Victoria, water and pour over the apples. ly from the spout apply the crush- Caller-I'd give him the fire. refused an application to have the The liquid should half cover the ed part of the broom to it. In a B.C. Succession Duty Act, in so far apples. Bake slowly until the tapi- minute or so the bristles will rise as it referred to taxation of land, oca is clear and the apples tender. into their proper position. While Serve plain, with whipped cream or steaming the broom rub your hand

Buttermilk Cake .- One cup buttermilk, one-half cup fat, one tea-Onward Lodge, No. 2, I.O.G.T., spoon soda, one-fourth pound raisthe roll of the B.C. Grand Lodge. half pound currants, one-fourth serving all my orders under glass a log cabin which stood where the spoon nutmeg, flour to make very The Waiter-The glass covers A Hindoo who tried to enter Vic- makes a large loaf. Frost or not as look larger.

half teaspoon vanilla, one-third cup minute description. I met man parts or meeta his relations and of an anonymous letter, the police James Todd, an old-timer of the powdered sugar, one cup shredded and the flour, to which the baking powder is added. Add the vanilla and almonds. To the melted chocolate add the powdered sugar and the sweet milk; cook until smooth. Cool slightly and add to the cake mixture. Bake in loaf and frost.

Household Hints.

sweetbreads if you would have a

Northern station there. The city ob- All muslin should be starched

you will take hold of the top with Corks may be made airtight and A little flour sifted into the fat

before frying mush will prevent the fat from sputtering and flying. Old stocking tops make a good covering for fruit cans and shutting out the light helps preserve

Instead of soap to wash white red smooth in about a pint of wa-When boiling potatoes add just a

After washing a china silk dress do not hang it out to dry, but roll

it up in a towel for half an hour:

then iron on the wrong side. To clean varnished paint wash in Why did you oppose that motion water which has been allowed to at our meeting?" asked one lady. stand on used tea leaves for a few



per is placed underneath it will

cover with whipped cream and break a fresh egg, take the inner garded now as a gastronomic neskin of the same and apply it on the cessity at the festive season. Baked Apple Sauce .- Pare and heel, holding it firmly in place for Then there is the annual luncheon core the apples. Put them in a a few minutes. It will adhere closedeep earthen baker, sprinkle with ly as the rear skin and will relieve

five hours. The apples keep their delightfully fresh in the following shape and are a red brown in color. | way : Tie the loaf up in a damp Baked Bananas .- Peel firm bana- cloth and place in a paper bag and nas, cut in halves lengthwise, then place in the oven. When the bag

can clean the woodwork perfectly Orange Cups.-Cut the oranges by scrubbing it vigorously with hot in halves and remove the pulp and water, to which a teaspoonful of

Apple Tapioca. Soak one-half Brooms that have been standing and now he's striking lumps of briskly over the surface of the broom to hasten its recovery. This method is effective for all brooms, whether made of bristle or fibre.

Expert Service. The Diner-What's the idea

CHINESE DINNERS.

Oil and Shark's Fins.

The latest product of the Parisian craving for the bizarre is to dine

with the approach of Christmas to oil. Copper saucepans should be have had their vogue in past years, Peaches and Cream.-Cut choice, scoured with hot salted vinegar, fol- and though it rarely happens that those who are able and willing to

of the Paris Zoological Society, where the preparation of the bill of fare must require a very fertile imagination, and the meal itself a specially adapted palate and the digestion of an ostrich. Roast armadillo and Chinese rice wines were the mainstay of the last luncheon. and the event always furnishes the

London

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newspapers with plentiful "copy." The latest oulmary extravagance is a dinner consisting entirely of dishes eaten in the Flowery East. Puppies boiled in oil, sharks' fins, juice. Mix the orange pulp with an whiting has been added. Wipe and swallows' nests do not figure equal quantity of seeded malaga thoroughly with a clean cloth, and on the menu, however, for, accordgrapes and bananas cut in small the wood will be as good as new. ing to latest reports, such delicacies pieces. Fill the "cups" with this To ascertain the freshness of an are no longer favored by the Celesmixture and, when ready to serve, egg without breaking hold it before tial aristocracy. The real Chinese place a cone of whipped cream on a strong light and look directly cuisine is distinguished by its "distop of each. Grape-fruit may be through the shell. If the yolk ap- cretion." According to a promipear round, and the white sur- nent Paris chef, it is 'delicately Prune Whip.-Cook the prunes rounding it clear, the chances are strange," instead of being barbaric slowly until they become plump and that the egg is fresh. Or drop it and absurd. It resembles somesoft. Press through a strainer and into water; if the egg sinks quickly what Italian fare, but without its

he struck the boss, then a 'copper,'

Manager (disgustedly) - What would you do if you had a half-baked fellow like that in your office!



