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DESTINY.

An Incident in the Life of a Baby.

A despatch from Batavia, N. Y., says that George H. Stroble of Kils was on his way to Batavia. It was getting dark, and the snow was falling and drifting as it fell. Two miles from Batavia's corporate limits the train was stopped by a heavy fog. The conductor looked out and saw a baby lying on the ground. He picked it up and found it was a real live baby. For several minutes Stroble stood undecided, hardly realizing what had befallen himself or the baby, either. Finally he got back into his carriage, and with the baby in his arms, he started again for Batavia. He had travelled on for about two miles, when a rigid German occupant called out to him: "Have you seen anything of a baby along the road?" "Here it is," quickly said Stroble, as he caught the baby in his arms and almost ran to get it off his hands. An explanation followed. The man who had gone to Batavia, with his return they were tipped over, and the mother fell out but did not think the baby fell out also. The little girl managed to keep her seat. Both were much frightened and anxious, but when they got home, then the father and husband hastened after it.

300 Tons of Coal a Day.

The Atlantic steamer, which must make the voyage now in seven days or under, burned two hundred to three hundred tons of coal daily, making the item of expense over \$1,000 every twenty-four hours. The Umbria burns twelve tons of coal per hour, and on every voyage of the journal and beatings of the machinery require 130 gallons of lubricating oil per day.

In the Wrong Office.

Caller—"We are very rich, and we wish to marry our daughter to a count, a marquis or a duke." Clerk—"With dignity." "You are in the wrong office. This is a matrimonial agency, and the ladies are waiting to be purchased. Agency two doors to the left."

THE HOME.

The Household Itiner.

Every careful housewife takes much pride in her linen. Pure white, sweet smelling towels, bed and table linen add an air of freshness and cleanliness, and make the room attractive. Everyone likes pretty, dainty things about the house. They give one a feeling of comfort and satisfaction, and the more there are about the more charming the home. The linen of the house has its proper place in filling the dainty things, and it is also an necessity. Plain as is the material, either in white or the color of the ends of the material. Cross stitching is suitable for fine huckaback, for initials and monogram. Upon fine toweling and upon linen of all other kinds, such as table napkins, and cloth, only white is admissible. The ornamentation may be heavy and florid.

Firstly, the tablecloth and napkins, things are nothing to do with them, and to be seen unless they are fringed. Of course, the dories, tray-cloths, and center-pieces allow an unlimited amount and variety of fancy work. This will be regulated by the time which can be devoted to them. The sheets should be made of regular sheeting—no seam down the center. They may be hemstitched across each end. The pillow cases may be hemstitched, with drawn work above the hem; or with tucks along the hem, and a ruffle of cambric or lace below.

The pillow-slams may be as elaborate or simple as the taste of the maker dictates. It will be more economical and better wear will be obtained if twining be purchased by the yard. The kitchen towels may be hemmed by machine, but the finer ones are better hemstitched.

The face cloth is a much neglected but very necessary article. These may be purchased ready-made in the Turkish goods and also hand knit. To make them yourself, a single New Turkish towel will make several. Or, a towel much worn in the room may be used. If a daughter is learning to knit, nothing would so interest her as to make a face cloth. Knit on two needles, back and forth. A pretty edge of colored yarn (cotton) may be worked on after it is done. They are sometimes crocheted, but are not so soft as the knit ones. Much inconvenience is avoided if a general supply of these is kept on hand.

Cooking Sausages.

The ordinary way of frying sausages is not the best way of cooking them. A far better one is to put them in the oven on an ordinary baking tin, turning them from one side to another as they are brown on both sides. In a hot oven they will cook in this way in ten or fifteen minutes. If they are in cases they should be pricked thoroughly, to prevent them from bursting under the heat. When sausage meat is used it is into squares of four or five inches square, and a few strips of lard are put on top of the steve, as you prefer. Only be careful that they are not cooked until they are hard and flavored. They should be browned on both sides, and thoroughly done in ten minutes cooking. No more objectionable than underdone pork. A few slices of sausage cooked in this way on a platter. Separate them by the fingers of a fork. Heat a good hot brown sauce and serve them with it. A Spanish sauce is most desirable if it is convenient. Mix six mushrooms and add them to the sauce and let them simmer for ten minutes. Then pour the sauce around the sausages and toast.

Still another nice way of serving sausage is with apple sauce on a bed of beans. The real bean is used for this purpose. French cooks, but a white bean will serve. The beans should be soaked over night and the water in which they are soaked should be poured off in the morning. They should then be put in a pot. To a tablespoonful of butter and a small onion, add a couple of slices of ham, and cook for ten minutes. Let them cool slowly until they are thoroughly tender, adding water as the water boils away. When the water is cold, add a little salt and pepper, and serve them with a hot brown sauce.

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