KING DON:

A STORY OF MILITARY LIFE IN INDIA.

.....BY MAYOR ALLAN.....

CHAPTER IX. (Continued.)

[illegible]

"Oh, Don! Don! Don't you understand? I will never leave you—never, never!" she cried.

His fingers closed upon hers with a feeble pressure and a look almost of rapture swept his face. Then, still holding her hand, he fell asleep.

(To be continued.)

RICH IN MEMORIES.

The Long-Neglected Harrison Mansion Finds a New Owner.

The long-neglected Harrison mansion at North Bend, O., has been purchased recently by Mrs. O. H. Hall of Cincinnati, for the sum of $15,000, and is to be preserved in commemoration of the illustrious men who have been sheltered within its walls. It was built in 1811 by Gen. William Henry Harrison, who presented it to his bride, [illegible] until he went to the White House [illegible] Benjamin Harrison was born. At the time the house was built Harrison was governor of the Northwestern territory and as the conqueror of Tecumseh was a national hero. Those were exciting days, times of great personal danger, and no conveniences, and the Harrison mansion, simple as it was, was regarded then as aristocratic and stately. The hospitality of its halls was famous. Not a day passed that it did not afford entertainment for many guests. It is said that on occasions no less than sixty guests sat down together at the long mahogany tables in the great sun-lit dining hall. It is said that the bride was not content unless her cook served three kinds of meat on the festive board at times when cattle were scarce, when settlements were hundreds of miles apart. But wild duck and the fish in the rivers were plentiful, and no [illegible]

[illegible]

FAT GIRLS

Are Popular in Tunis, But There Is a Different View Here.

In Tunis plumpness constitutes the popular idea of female beauty. Among marriageable young ladies of that province slenderness of form and delicacy of proportion are regarded as [illegible] for the wedded state. The fatter the maiden the better chance she has of making a good and early match, and the [illegible] remains unwooed, while her more corpulent sister can pick and choose from a throng of eligible suitors. Thus countries vary in their tastes. For lovers [illegible]

[illegible]

MAGIC OF FIGURES.

Trick in Simple Subtraction That Will Puzzle Every One.

You can never tell what [illegible] of course, they are [illegible] properly handled [illegible] are capable of [illegible] There is a method by which figures may be made to tell [illegible] in a way that will astonish those who are not informed about how to do the "trick." Ask some person to put down unknown to you a number composed of three figures (say 762). Tell him to transpose the figures (making 267) and to subtract the lesser from the greater. Then ask him to tell you the first figure of the result, and you can tell him the entire number. For instance, your first number in the present example is 762, which transposed makes 267. Subtract 267 from 762 and you have 495. The only figure that you are told is 4, the first of the result. All you have to do is to subtract 4 from 9, which will give you 5, the last figure, and the central figure is always 9. So your number will be 495. This is true in all cases where only three figures are used in making up a number. The central figure will always be 9 when the transposed number is subtracted from the original number, and the two end figures when added together will make 9. So, knowing either the first or last figure of the result, you can give the entire number.

Story of Rapid Growth.

[illegible]

The Bible exhorts us to that patient continuance in well doing that is necessary to the building of Christian character.—Rev. John R. Shannon.

FOR HOME AND WOMEN

ITEMS OF INTEREST FOR MAIDS AND MATRONS.

Blue and White Linen—Princess Petticoat—Care of the Feet—Ill Health Often Caused by a Disregard of the Comfort of the Feet.

In Retrospect.

If Love's guitar strings never snapped,
If hearts would stay in tune,
If roguish Cupid never napped,
If life were always June,
We ever might now be [illegible]
[illegible]

The Proper Care of the Feet.

Some women know by instinct how nearly the nerves of their feet are related to the nerves of their hearts, stomachs and brains, and Mme. Calve is one of them. When anxiety and hard work press upon her she puts off slippers and stockings. Letting her feet breathe is what she calls sitting a long hour wriggling her pink toes delightedly in the sun or running up and down the room to stretch the soles. After this she lies down and has her maid gently chafe the bottoms of her feet till she drops into a deep [illegible] soothed and [illegible] work. [illegible]

[illegible] Nature [illegible] itself for such absurdity [illegible] obstructed circulation [illegible] headaches, cold feet, palpitations, functional disturbances and a general letting down of the tone of the system. Any physician will assert that with habitual cold feet, perfect health is impossible. Let us correct in our children the errors of ignorance through which we suffer. And what harm, in the privacy of home, can there be in the patter of pretty little bare feet? If there is anything to be thankful for, it is that, in social evolution, common sense is rapidly breaking the chains of conventional foolishness. Wear the softest slippers always in the house. Go barefoot yourself even if your family will allow it. To wear a street shoe after you come inside your front door is to imprison your foot so much longer and the more it is exposed to light and air the healthier and more comfortable it will be. Patent leathers are ruinous to the feet. Especially when they are built with high heels and narrow toes. [illegible]

Home Language Training.

[illegible]

To Wash Laces.

[illegible] while wet, then, when nearly dry, iron lightly on the wrong side over a thick ironing blanket or sheet. Common lace may be washed in lukewarm soap lather by squeezing with the hands, then starched in thin hot water starch. After starching roll it in a cloth, and when it is nearly dry it may be ironed on the wrong side with a moderately hot iron. In coloring white or cream laces, if a deep yellow is desired, use yellow ochre or coffee. It is best first to test the shade on a small piece of muslin before putting the lace in. When using coffee great care must be taken to see that no grains are allowed to get on the lace, as that would make it spotted. It is a good plan to mix the coloring material with the starch to insure even coloring and yet not take the stiffness out. When black lace has lost its freshness wash it first in lukewarm water and a little melted soap. Then prepare a deep blue water and mix with it some gum arabic. The usual proportion is one tablespoonful of gum arabic to a pint of the water. Dip the lace in this mixture, squeeze lightly with the hands, and then pin the lace out on a clean piece of muslin to dry. When nearly dry iron on the wrong side. Another method is to dip the lace in a mixture of milk and water, squeeze well, then iron with a sheet of tissue paper over it. Black veils can be freshened in the same way as black lace.

To Cool Water Without Ice.

[illegible]

For a Thin Neck.

A pretty way of treating the decolletage of evening gowns, if the wearer be too slender, is to edge the opening at the neck with a Vandyke lace, the points turning upward to the throat, the extreme edge of the points run through the neck to be just seen through the Vandykes. The effect is original and generally becoming, says the Pittsburg Dispatch. A wide bertha or shoulder flounce of rich lace is replacing many of the fussy chiffon frills on the better class of evening bodices. Tea gowns, blouses and evening gowns are beautified by collars of rich old lace, mull or embroidered crape.

PRINCESS PETTICOAT.

Princess petticoat of white brocaded silk. It is slashed into points around the bottom that fall over a broad flounce of white gauze. The edges of the scallops are outlined with pale pink silk roses appliqued. Flat lacings of narrow pink ribbon unite the points.

Blue and White Linen.

Made with stitched bands of plain white linen, yoke and undershirt of blue dotted linen. Lace hat with large bow of blue dotted ribbon.

OUR COOKING SCHOOL.

Clam Chowder.

Put fifty to one hundred small clams in boiling water. When their shells have opened, take them out, throwing the hard parts away. Make half a pint of gravy from thin-sliced salt pork. To this liquid in the pot add a layer of the clams; then a layer of biscuits soaked in milk or warm water; then another layer of clams and another of soaked biscuits; then more clams seasoned with pepper and mace. Now put in three or more onions sliced and boiled, also boiled potatoes peeled and cut very fine. Cover the whole with a nice paste and bake it in an iron oven.

Broiled Chickens.

Split a pair of chickens down the back; wipe the inside, season with pepper and salt; prepare some beaten yolks of eggs and bread crumbs; dip the outside of the chickens in the batter; put them on a gridiron (nicely washed) on a light bed of coals. Lay the chickens on the gridiron with the inside down, broiling them twenty minutes; just before taking them from the fire add bits of butter. None but fine plump chickens are worth broiling.

"Jumbailaye."

Wash one pound of rice and soak it an hour; cut up a cold roast chicken, or the remnants of a turkey, and a slice of ham, which fry in a tablespoonful of lard; stir in the rice and add slowly while stirring in a pint of hot water; cover your pot and set where it can cook slowly.

The same dish is made with oysters or shrimps.

He Played.

A stage manager of varied experience tells of a rehearsal of the orchestra in a small town. He tried hard to bring the rural musicians into line, and succeeded fairly well except with the man who played the flute. Finally the stage manager became desperate, and exclaimed:

"Look here, my friend; you stay out of this. You're no good, and you can't play."

The flute man calmly looked up and made reply:

"If I don't play, you don't; I'm the mayor of the town, and I won't give you a license."—Stray Stories.

When the Clock Strikes 11.

"Why do you always start and turn pale when the clock strikes 11?"

"That," she replied, "was the hour at which my first husband proposed to me. I remember it, because he fell upon his knees just as the clock began to strike, and he had to wait until it was through."

"O," the second one said, "and I suppose you can't get over the old feeling you had then that he might change his mind before the clock gave him a chance to go ahead!"

Yet people say they seem to be "such a happy couple."—Chicago Times-Herald.

Census of Pure-Bred Live Stock.

An enumeration of the pure-blood or pure-bred farm animals in the United States will be a part of the twelfth census. The main schedule for agriculture provides for returning "the number June 1, 1900, of all pure-blooded animals recorded or eligible to record, on the farm." While the treasury department, in administering the tariff laws relative to pure-bred animals, does not accept the verbal statements of owners or agents, but requires certified evidence in writing of the pedigree claimed, the census enumerator will be compelled to rely pretty generally if not wholly upon verbal replies as to whether [illegible] pure-bred. The customs division of the federal government recognizes the certificates of the [illegible] American and [illegible] English, German, [illegible] Belgian, [illegible] West Prussian, [illegible] Swiss, New [illegible] herdbooks. The [illegible] will, of course, recognize the validity of the same registers. As several months must elapse before the census of live stock will be taken, Director Merriam requests that all who are not certain whether their unregistered animals are grade, or pure-bred and "eligible to record," take steps definitely to settle the mooted point, and thus be prepared without hesitation to give the enumerator accurate information relative to this interesting inquiry. Sheep may be recorded by flocks, but other animals are recorded by individuals. The herdbooks show that about 750,000 cattle have been registered in the United States, and it is estimated that about 350,000 are living. If breeders will make accurate returns of their pure-bred animals to the census enumerators next June, a correct basis will be secured for showing future expansion in high grade live stock. Otherwise the efforts of the census [illegible] will be of small value. A word to the wise is sufficient, says Director Merriam.

Poultry Notes.

The cramming of fowls for fattening is practiced in a [illegible] of the European countries. In France chickens and geese are fattened in great machines that revolve. These "spinnets," as they are called, sometimes hold as many as 600 birds each. Each bird is confined in a single aperture so small that it is impossible for the fowl to turn around. The man that does the cramming has a machine with a rubber tube attached. This tube is connected with a reservoir of paste, so soft that it will run through the tube. The operator places himself before a spinnet and turns it as he needs to reach the fowls. As the birds are all so placed in their little boxes that their heads are outward, it is but the work of a moment to seize a bird, push the tube down the gullet, pump with the foot the crop full of the paste, and turn to the next bird. In one establishment in Paris there are three of these spinnets, each containing 600 birds, a total of 1,800 in all. The birds so fattened sell for a good price on the European market.

Cockle in Wheat Screenings.—It will perhaps not be out of place to warn poultry raisers against feeding wheat screenings that contain too much cockle seed. The fowls will eat the cockle seed if it is fed them, and if they eat a considerable quantity they will die from the effects of it. Cockle is a poisonous plant and its seeds contain poison. A little of this poison is not fatal in its effects, but a comparatively large amount is.

What is called the "pot method" of fattening geese is used in Poland. To each bird is given an earthen pot, which is of a size to prevent the bird from moving. The pots are so arranged that the dung falls outside of it. The feed used is buckwheat paste, barley paste and milk. The growth of the birds is very rapid, and at the end of two or three weeks the sizes are so increased that the pots sometimes have to be broken to release the birds.

Big Goose Livers.

Some of the European markets handle large quantities of goose livers which are considered a delicacy. Americans seem not yet to have developed a taste in this direction. The big livers are purposely developed by a process of cramming. Various nations have different methods. But all of the methods are similar in that they confine the birds in limits so narrow that no exercise is possible and the feed is that calculated to develop abnormally the livers. The difference in feed makes some difference in the value of the flesh, and without doubt birds fattened on barley and buckwheat paste are better birds than birds fattened on Indian corn. In the northern parts of Europe, like Belgium, Denmark and Holland, American corn is used to a considerable extent. In Belgium the geese are confined in narrow coops and fed on corn that has been soaked for twenty-four hours. This is kept up for some weeks till the birds show by cloyed appetites that they are approaching the point where their digestive systems will give out. As it is, with the greatest care, many of the geese die before they have been brought to a point where their livers are of size to meet approval on the markets. The livers when properly or improperly developed, will weigh from one to two pounds.

Growing Vegetables.

Frank Yohnke at the Wisconsin Horticultural convention spoke on growing vegetables for the local market. The first necessity is a home market, and it is useless for a man to attempt to grow vegetables hoping to find or develop a market later. The vegetable grower must grow all [illegible] of vegetables and even small fruits and should also grow [illegible] ground for all early vegetables should be prepared the fall before, and it is useless to attempt to grow early vegetables on fresh manure.

Q.—At what time should we [illegible] cabbage for winter use?

A.—I would set out the plants from the middle to the 25th of June, [illegible] some seasons are of such a character that it is necessary to plant when the opportunity presents itself.

Q.—How deep do you plow for cabbage?

A.—For late cabbage I never plow in the fall; but I put on the manure as early in the spring as possible and plow it under. It will be well rotted by the time the cabbage plants are set.