

A LOVELORN MAID

By ETHEL HOLMES

"Well, I'll be blazed!" Jack Merriman made this exclamation one morning after the postman had handed him a letter which stated that the writer was a girl of seven teen. She had met Jack and fallen in love with him. There were reasons why, even if he loved her, they could not be united, but she could not help giving him the knowledge that he was beloved by her. Not on any account would she write such a letter if there was the slightest chance of his finding out who she was. When his letter had been sent she believed she would be happy. At least she could the better bear her separation from him. "I'll bet my old boots," he added after a little meditation, "that some girl with a passion for flirting has written that letter, and I'll bet my old shoes she cares no more for me than for a pumpkin. If this diagnosis of her case is correct, she has given a clew to her identity and I'm in the endeavor to find her out. When I do I shall endeavor to pay her off in her own coin." Jack perused the letter heating it and savoring it to various charms, but if there was any clew in the paper he did not find it. Then he took up the writing. It was a good deal of a lady killer and had numerous notes laid away from young women written in different hands, all the way from slanting acute angles to letters no bigger than pin pricks. He compared the note he had received with these letters, but there was not one of them that furnished a clew to his most elusive lover.

The Old-General Muster.

Under the old militia system the states were divided into districts, each one having a company to which all men of soldier age were required to belong and give a few days each year to military drill. Every year there would be a "general muster," at which the various companies would gather and under the command of a plumed and bespangled officer would perform the various evolutions and go through the manual of arms that would strike with awe the surrounding crowd of women and children gathered to witness the heroic displays of fathers and brothers. These general musters were great events in the times of our grandfathers. They were social as well as military and often honored with feasts of warlike provender. In one of his speeches Tom Corwin told of a general muster in which the brave militiamen with bayonet and sword, charged on a pile of watermelons and cut the red hearts out of the enemy—Columbus Journal.

Quite Different.

A tenant of Lord Halkerton, a judge of the Scotch court of sessions, once waited on him with a wolfish countenance and said: "My lord, I am come to inform your lordship of a sad misfortune. My cow has gored one of your lordship's cows, and I fear it can not live." "Well, then, of course you must pay for it." "Indeed, my lord, it was not my fault and you know it." "The law says you must pay for it. I am not to lose my cow, am I?" "Well, my lord, if it must be so I cannot say more. But I forgot what I was saying. It was my mistake entirely. I should have said it was your lordship's cow that gored mine." "Oh, is that it? That's quite a different affair. Go along and don't trouble me just now. I am very busy. Be off, say!"—American Law Review.

Difference in Complexions.

The difference in the complexions of people is due to the varying amounts of pigment or coloring material in the cells of the skin. Very many people have very little pigment, very few people, those with dark eyes and dark hair, have a great deal of this coloring material in their cells. A great many people are neither light nor dark. They have less than the dark-skinned people and more than the light-skinned people. When a person's complexion turns gray it is because the coloring material has disappeared. As this coloring material disappears, the complexion of the skin shows, and the cell are made in layers can be seen by examining the skin with a microscope.

Water Birds.

Water birds, singular as a name, are the only ones whose skins never by any chance get touched by water. So long as they are alive and floating after they are dead they float with an air chamber in their bodies, cunningly contrived of waterproof feathers closely overlapping each other. Thus, in a sense, water birds may be distinguished from all others by the fact that they never wash, though we can hardly blame them for that, because if water could penetrate between their feathers the poor things would never be dry.

"Yarbs" We Have Known.

"What has become of the elderly lady who in the seventies and earlier in ways referred to as 'herb' as a 'yarb'?" The word has gone out of use. About the nearest 'yarb' was a bitter weed named 'thoroughwort.' Then there were camomile, dockroot and dandelion in their miserable partnership, lobelia and catnip. These things were 'steeped' and you took them or had them thrust upon you 'for your blood.'—Exchange.

Beans.

The bean is comparatively new as an edible. Our common bean is a native of South America and was introduced into Europe, whence it came to this country during the sixteenth century, and now is represented by over 150 cultivated varieties.

Quite Likely.

"Miss Boofal won't marry me. She's trying to sell stories to the magazines and says she's wedded to her art." "Just bang around awhile, old boy, and the first thing you know she'll divorce her art for nonsupport."—Chicago Herald.

Measles Told Them.

Measles once at the opening of his pictures had none of women. A friendly critic was curious to know the reason. Measles replied, "They can paint themselves better than I can."

The Amateur Farmer.

Farmer—Now let me see if you can milk that cow (girl by vocation) but milk regarding the horse)—Which hand for the milk and which for the cream?—London Punch.

Power of Love.

So long as we love we serve. So long as we are loved by others I would almost say we are indispensable. No man is useless while he has a friend.—Stevenson.

Jealous Thing!

Miss Plainleigh—See my new engagement ring? Don't you think my fiancé showed excellent taste? Miss Rival—Oh, yes—in the selection of the ring name.—

THE TOWN OF HENRIETTA

By F. A. MITCHEL

If one desires to see how fast the world is moving let him spend a few weeks in a town that has stood still in Henrietta named for the Queen of Charles I. of England the same social forms are in vogue that were current in 1860. And even then there was a semblance of the formality that existed in Baltimore when Miss Patterson married a brother of the great Napoleon. In introducing a friend to another the introducer would say, "I have the honor of presenting my friend Miss So and so of the old Virginia family of So and so," who were prominent in the colony during the reign of Charles II. Indeed, there was no one in the place whose ancestors were not loyal subjects of one of the Stuart kings except a family of stockpiles, who were tabooed because the founder of the family in America had been a fugitive slave.

Those Skeets!

The germs of this disease, which are so small that they cannot be seen with microscopes and which pass through gauze filters, almost always enter the bodies of their victims through the mucous membranes of the nose and throat. Keep children away from their noses in the streets or at moving picture shows. Report all cases at once to the board of health, so that the city's doctors can immediately investigate and remove the patients to hospitals. Adults are not free from the disease. If your hands are dirty or if you are not careful about the preparation of your food, you can give your little ones the disease as readily as you can yourself.

How to Make Bechamel Sauce.

Put a tablespoonful of butter in a saucepan and as it melts add half an onion, chopped fine and let it stew until tender, but do not let it brown. Mince two ounces of raw ham and add the ham and let it brown. Then add a stick of celery, chopped fine, and half a carrot also chopped fine. Add a bunch of sweet herbs, chopped fine: two cloves and four nutspices. Let it simmer gently for two minutes without browning. Then add half a pint of cream by degrees, but do not heat it. Stir until the whole is well blended and set on the fire for a few minutes to heat.

How to Pick Out Your New Spectacles.

If you find it difficult to thread a needle, if the printed page dances before your eyes, if you feel an inclination to avoid reading because it "makes you nervous," if your eyes are red rimmed or perhaps puffily looking after an evening of bridge, undoubtedly the time has come when you need glasses not necessarily that badge of declining years, "sight glasses," but certainly the beneficent "rest glasses" which make so much difference in comfort and happiness, and if women did but realize it, in the condition of the nerves. "Rest glasses" make the strain of the eyes, make needlework and reading more enjoyable and incidentally help to put off the day when "sight glasses" will be needed. When you need "sight glasses" you will know it. No one will have to tell you that you can no longer read newspapers per print but there are dozens of women struggling along, straining their eyes over fine sewing and trying to read music in the light that always used to seem good enough over by the piano, who do not realize that the expensive "rest glasses" would improve their spirits and their tempers. Nothing makes one nervous and irritable even depressed and blue like the need of help for the eyes.

Brittle Finger Nails.

The best remedy for brittle nails is all and plenty of it. Soak the finger tips for five or ten minutes every night in warm sweet almond oil. When the surface of the nail shows ridges and there is a general appearance of coarseness apply grease about the edges whenever possible. Cleanse the nails with grease instead of using soap or nailbrush. It will produce a satiny appearance and the three of which is so desirable. Many women use cold cream about their nails, but vasoline is better. After soaking the finger tips in the almond oil take an orange stick and fill the cuticle with vasoline. The superfluous grease may be removed with a piece of ham or absorbent cotton.

How to Remove Rust From Various Necessary Articles.

Rusted ironware or stinks may be cleaned by covering thickly with salt lard, then covering with powdered quinine and being left for several days. It is best to do this with hot water and washing soda. Use a cloth tied to a stick or sink brim for the purpose, thus avoiding danger of getting any on the hands. If a pen rusts in its holder soak it in oil. It will soon loosen enough to be removed without difficulty.

HOW TO PREVENT THE SPREAD OF INFANTILE PARALYSIS.

Dr. C. Bolman, director of public education of the New York city health department, and Dr. Simon Flexner, director of the Rockefeller Institute, explained how to detect symptoms of infantile paralysis and how to ward off the disease and prevent its spread. The first symptoms are fever, bowel disturbances, headache and irritability. After a few hours pains develop, usually in the lower part of the legs and in the feet. Sometimes there are also pains in the region of the spine, in the arms and neck stiff neck. Within twelve hours the patient is unable to move his arms or legs and sometimes cannot talk. Vomiting, delirium, twitchings and convulsions accompany the progress of the disease. A temperature of from 100 to 103 degrees lasts two or three days. Sometimes, but rarely, the patient has chills, sore throat and skin eruptions. Health's no protection. Often children go to bed apparently well and awake in the night with the first symptoms and are partly paralyzed by morning. Cleanliness is the only known preventive. The isolation of children in the house is next in importance. Have children wash their hands and faces often. Avoid buying candy, ice cream and fruits which are eaten without being cooked from peddlers and stockkeepers who are not careful of their wares. Don't kiss children on their mouths. Keep their noses clean. This applies especially to young babies. Don't cough in their faces. Don't sneeze on them.

Those Skeets!

The germs of this disease, which are so small that they cannot be seen with microscopes and which pass through gauze filters, almost always enter the bodies of their victims through the mucous membranes of the nose and throat. Keep children away from their noses in the streets or at moving picture shows. Report all cases at once to the board of health, so that the city's doctors can immediately investigate and remove the patients to hospitals. Adults are not free from the disease. If your hands are dirty or if you are not careful about the preparation of your food, you can give your little ones the disease as readily as you can yourself.

How to Make Bechamel Sauce.

Put a tablespoonful of butter in a saucepan and as it melts add half an onion, chopped fine and let it stew until tender, but do not let it brown. Mince two ounces of raw ham and add the ham and let it brown. Then add a stick of celery, chopped fine, and half a carrot also chopped fine. Add a bunch of sweet herbs, chopped fine: two cloves and four nutspices. Let it simmer gently for two minutes without browning. Then add half a pint of cream by degrees, but do not heat it. Stir until the whole is well blended and set on the fire for a few minutes to heat.

How to Pick Out Your New Spectacles.

If you find it difficult to thread a needle, if the printed page dances before your eyes, if you feel an inclination to avoid reading because it "makes you nervous," if your eyes are red rimmed or perhaps puffily looking after an evening of bridge, undoubtedly the time has come when you need glasses not necessarily that badge of declining years, "sight glasses," but certainly the beneficent "rest glasses" which make so much difference in comfort and happiness, and if women did but realize it, in the condition of the nerves. "Rest glasses" make the strain of the eyes, make needlework and reading more enjoyable and incidentally help to put off the day when "sight glasses" will be needed. When you need "sight glasses" you will know it. No one will have to tell you that you can no longer read newspapers per print but there are dozens of women struggling along, straining their eyes over fine sewing and trying to read music in the light that always used to seem good enough over by the piano, who do not realize that the expensive "rest glasses" would improve their spirits and their tempers. Nothing makes one nervous and irritable even depressed and blue like the need of help for the eyes.

Brittle Finger Nails.

The best remedy for brittle nails is all and plenty of it. Soak the finger tips for five or ten minutes every night in warm sweet almond oil. When the surface of the nail shows ridges and there is a general appearance of coarseness apply grease about the edges whenever possible. Cleanse the nails with grease instead of using soap or nailbrush. It will produce a satiny appearance and the three of which is so desirable. Many women use cold cream about their nails, but vasoline is better. After soaking the finger tips in the almond oil take an orange stick and fill the cuticle with vasoline. The superfluous grease may be removed with a piece of ham or absorbent cotton.

How to Remove Rust From Various Necessary Articles.

Rusted ironware or stinks may be cleaned by covering thickly with salt lard, then covering with powdered quinine and being left for several days. It is best to do this with hot water and washing soda. Use a cloth tied to a stick or sink brim for the purpose, thus avoiding danger of getting any on the hands. If a pen rusts in its holder soak it in oil. It will soon loosen enough to be removed without difficulty.

WHY Mufflers Are Necessary On All Automobiles

LET us consider the case of the muffler. The exhaust valve opens while the burned gas is still under a pressure of from twenty five to thirty pounds per square inch. If this were exhausted directly into the air the resulting noise would stifle conversation in the car, annoy everybody along the street and very quickly get the driver into difficulty with the police. The muffler prevents all this. It provides a chamber in which these exhausted gases may expand and cool somewhat and at the same time breaks up the pressure by allowing it to leak out slowly through a number of very small holes instead of letting it loose in one "big noise." In the early history of the automobile mufflers were not used, and every body for blocks around knew when an auto was coming. As the automobiles increased in number this became a nuisance and was stopped by law. Then they sought a means of stifling the sound. In the early muffler there was trouble because the gas would back up in the cylinder and decrease the power of the motor. It was thought there was no way to decrease the sound without decreasing the power. Therefore the automobile manufacturers devised a valve to "cut out" the muffler on the car whenever extra power was desired. Sometimes the back pressure was so great as to interfere when driving through heavy roads or up hills. The "cut out" let the gas exhaust directly into the air instead of going through the muffler. At the present time nearly every city has a law prohibiting entirely the use of muffler "cut outs." As a matter of fact, those well posted on automobile engines understand today that the "cut out" is absolutely unnecessary if the muffler is kept in proper condition. Muffler manufacturers have been able to produce a design with which there is no back pressure.

Those Skeets!

The germs of this disease, which are so small that they cannot be seen with microscopes and which pass through gauze filters, almost always enter the bodies of their victims through the mucous membranes of the nose and throat. Keep children away from their noses in the streets or at moving picture shows. Report all cases at once to the board of health, so that the city's doctors can immediately investigate and remove the patients to hospitals. Adults are not free from the disease. If your hands are dirty or if you are not careful about the preparation of your food, you can give your little ones the disease as readily as you can yourself.

How to Make Bechamel Sauce.

Put a tablespoonful of butter in a saucepan and as it melts add half an onion, chopped fine and let it stew until tender, but do not let it brown. Mince two ounces of raw ham and add the ham and let it brown. Then add a stick of celery, chopped fine, and half a carrot also chopped fine. Add a bunch of sweet herbs, chopped fine: two cloves and four nutspices. Let it simmer gently for two minutes without browning. Then add half a pint of cream by degrees, but do not heat it. Stir until the whole is well blended and set on the fire for a few minutes to heat.

How to Pick Out Your New Spectacles.

If you find it difficult to thread a needle, if the printed page dances before your eyes, if you feel an inclination to avoid reading because it "makes you nervous," if your eyes are red rimmed or perhaps puffily looking after an evening of bridge, undoubtedly the time has come when you need glasses not necessarily that badge of declining years, "sight glasses," but certainly the beneficent "rest glasses" which make so much difference in comfort and happiness, and if women did but realize it, in the condition of the nerves. "Rest glasses" make the strain of the eyes, make needlework and reading more enjoyable and incidentally help to put off the day when "sight glasses" will be needed. When you need "sight glasses" you will know it. No one will have to tell you that you can no longer read newspapers per print but there are dozens of women struggling along, straining their eyes over fine sewing and trying to read music in the light that always used to seem good enough over by the piano, who do not realize that the expensive "rest glasses" would improve their spirits and their tempers. Nothing makes one nervous and irritable even depressed and blue like the need of help for the eyes.

Brittle Finger Nails.

The best remedy for brittle nails is all and plenty of it. Soak the finger tips for five or ten minutes every night in warm sweet almond oil. When the surface of the nail shows ridges and there is a general appearance of coarseness apply grease about the edges whenever possible. Cleanse the nails with grease instead of using soap or nailbrush. It will produce a satiny appearance and the three of which is so desirable. Many women use cold cream about their nails, but vasoline is better. After soaking the finger tips in the almond oil take an orange stick and fill the cuticle with vasoline. The superfluous grease may be removed with a piece of ham or absorbent cotton.

How to Remove Rust From Various Necessary Articles.

Rusted ironware or stinks may be cleaned by covering thickly with salt lard, then covering with powdered quinine and being left for several days. It is best to do this with hot water and washing soda. Use a cloth tied to a stick or sink brim for the purpose, thus avoiding danger of getting any on the hands. If a pen rusts in its holder soak it in oil. It will soon loosen enough to be removed without difficulty.

Metals and the Future.

Our ancestors did not live, work and prosper in an industrial age. They were an agrarian people, living from the earth, producing only a little more than they consumed. Metals were to them as jewels are to us. A Roman soldier retained his sword through life and transmitted it for use to his descendants. The factory system, in which the labor element is a fraction in productivity compared with what capital produces through machinery, is less than 100 years old. The United States consumes today about sixteen pounds of copper per capita per annum, while in the entire continent of Asia the consumption of copper is only a fraction of a pound per capita. This is because Asia is not an industrial country. It is in the position that the whole world was in a thousand years ago, and if Asia grows industrially the demand for copper and other metals will be such as to tax even the present resources of the world.—William L. Saunders in Engineering Magazine.

Our Growing Country.

We grow in these United States of ours at the rate of 4,433 folks a day, says the Country Gentleman. Think of it, ye descendants of the Mayflower pilgrims—enough new Americans every day to have crowded the passenger list of an armada of Mayflowers! And think of it also, ye raisers of dairy cattle and ye growers of foodstuffs—every week brings more than 30,000 new mouths to feed! A few years hence our growth will be at the rate of 10,000 a day. It will be as if little showers of hamlets and villages rained down constantly from the sky. These newcomers must all be fed and clothed. The farmer is the producer of the raw materials. He must follow closely for it by progressive measures, keep abreast of all the live things that are doing if he does not he will be left at the post.

Macauley's Fifth Volume.

Macauley lived to publish only four volumes of his "History of England," coming down to 1805. But after his death his sister prepared for his notes a fifth volume, carrying forward the history to the death of William III. This volume is included in all the later editions of Macauley's "History of England." Macauley's sister was Mrs. Trevelyan, the mother of Sir George Otto Trevelyan, who has written a history of the American Revolution. She was greatly devoted to her brother, as he was devoted to her. She alone was able to decipher his handwriting and copied the manuscript of his four volumes for the press. Consequently she was the best equipped person to prepare the supplementary volume.

Judicial Rebuks.

It is said of Chief Justice Highman of Pennsylvania that he had a great regard for a dignified administration of justice. "And the only time," writes David Paul Brown, "that we ever observed him to be disconcerted upon the bench was upon one occasion when the business of the day having terminated, his associates arose suddenly and were walking off without a formal adjournment, when, turning to them, with his usual modesty, but with some evidence of mortification, he said, 'Gentlemen, shall we adjourn, run away or resign?'"—Case and Comments.

Porto Rico's Sarsaparilla.

Sarsaparilla grows all over the island of Porto Rico. It is in common use, and "libanos" peddling it in small bundles are to be seen constantly. It is used all over the island for medicinal purposes, brewed in the form of various teas and other decoctions and also steeped in rum.

Tilfish.

Tilfish are known scientifically as chameleon, so dubbed after the African lizard, which they resemble. They are handsomely colored, marked with yellow spots and crested. Some live almost at the surface, but they usually are found in depths of sixty to 250 fathoms.

Navesink Light.

The electric light at Navesink, on the Highlands just outside of New York harbor, is the most powerful in the United States. This light shows each five seconds a flash of one-tenth second duration, estimated at 25,000,000 candle power.

- PRACTICAL HEALTH HINT.
Milk in the Home.
Good milk is a health producer. Bad milk makes stomach trouble and breeds disease.
The three "C's" for the proper care of milk in the home, are:
cordine to the dairy specialists of the United States department of agriculture, are:
Keep milk clean, cold, covered.
Milk is a highly perishable food, and the length of time it will remain sweet and safe, especially for children, depends on the specialists say, almost entirely upon the constant care it receives from cow to consumer.
Milk passes through three agencies—the producer, the dealer and the consumer. If the first or two have done their part, clean, safe milk will be delivered, or thoroughly chilled, to the consumer. The consumer's responsibility begins the moment the milk is delivered at his door.
step.