HOME AND SOCIETY.

PROVINCIALISMS IN SPEECH.

WINTER IN THE COUNTRY—MODERN SILVER—SOME LUNCHEON DISHES—PINK CELERY—FRENCH FASHIONS—GERMAN TEA-TABLES.

The vernacular of different localities in America is very marked even among cultivated people; and many who flatter themselves that their cosmopolitan culture has quite effaced any peculiar intonation would be surprised if they knew how much their early association affects both voice and accent. "How curious it is," remarked a New-York woman the other day, "that Mr. R., who has lived more than half his life away from Philadelphia and has mingled with the best people at home and abroad for years, should still retain in pristine purity his funny little Philadelphia twang. At home I had always thought it rather a pity that he 'hailed' so unmistakably from the Quaker City; but I simply loved the familiar nasal drawl when, in the Arabian desert, we exchanged greetings with a passing caravan and I heard an exclamation from a belated gentleman on a camel—an exclamation in those Chesnut-st. accents of Mr. R."

At a luncheon a short time ago provincialisms in America came under discussion, and while a Baltimorean, a Philadelphian and a Chicago woman, who, with a few others, comprised the party, recognized the pronounced difference in the accents of their Boston and New-York friends, they each failed to hear and would not acknowledge that their own speech was equally local. Every one has heard the old test sentence for a Philadelphian and a Bostonian, "I fed a bird sitting on a curbstone with a spoon," the difference in the pronunciation of the words bird, curb, stone and spoon being unmistakable.

"You Boston people carry your clear pronunciation rather far when you say chick-hen for chicken," said a Philadelphia lady to a descendant of the Pilgrims at a watering place the other day.

"It is better than swallowing half your words as you Philadelphians do," retorted the other. "And it is a pity," she added, in an aside to a friend, "that they do not swallow the whole while they are about it!"

Some Western women try to keep the ugly "r" wherever it ends a word. It is a mark of early neglect that is almost impossible to eradicate, for the reason that those who use it are quite unconscious of the difference. This unfortunate habit is unhappily spreading, and is not confined as formerly to certain localities, but threatens to become a general Americanism.

Although we laugh at them, we are apt to admire the soft provincialisms of the Southerners, with their "cyars" and their "gyardens," and their ignoring the vulgar "r" altogether when they ask you to shut the "do'" and pass their plates for a little "mo' chick'n." A New-England accent, pure and simple, is far from pleasant from the lips of a pretty woman. There is much for Americans to learn in the way of voice culture and accent, and it is astonishing that hardly any of the fashionable schools for girls recognize this great natural defect, and try to overcome it.

"It is gloriously beautiful at —— in winter," said the fair owner of a charming home in New-York and another as charming in the country. It was of the latter she was speaking. "It is so dry and clear an air that though the thermometer goes down below zero, I don't feel the cold as I do in much higher temperature in New-York. To breathe it is to inhale life and strength. I never feel so well anywhere else, and my husband says the same thing. The scenery is magnificent; it is a constant delight to watch the changing lights on the snow mountains. And the sleighing is superb and I can't tell you how much I enjoy it!" And the bright eyes sparkled at the remembrance.

"Yet you hardly ever go there in winter," said the acquaintance to whom she spoke.

"Do you know why?" she exclaimed. "Servants! Though we have tried it with a large staff of them—so large that they ought to have been able to be cheerful together—we found that they couldn't endure existence in 'such a lonely place.' First they would quarrel with one another, and then they would depart though their wages were ridiculously large—they received much more than their services were worth. But they wanted the excitement of the city, and after a few weeks shook the dust—or snow—of —— from their feet, and we saw them no more. Don't criticise Americans so sharply for not spending more months of the year in the country. Many of them would be glad to do so, I know, judging from my own experience and that of my friends, but the ladies and gentlemen below stairs practically forbid it."

The small hand-bell dates far back into history. One of the most fascinating forms in which it is displayed by the silversmiths to-day is exactly identical with the famous bell made by Benevenuto Cellini, which was made use of by the Pope for cursing animals, it being the convenient habit of the Middle Ages to pronounce maledictions in this way on gnats, flies and other vermin and to consider the subject settled. Call-bells, which were once considered an essential part in the building of any house of even moderate pretensions, are now often left out of small houses in these days, and the necessary door-bell is the only recognition of their use. This is a great mistake. A sharp twang of bells is a very disagreeable thing, it is true; but even in house-bells there is a great choice. There are bells with soft musical tones, which hardly jar upon the nerves, as well as house-bells with loud, rasping notes. It is desirable that the house-bells be located in the kitchen, and be only loud enough to be distinctly heard there. It is not necessary that every room in the house should be alarmed every time the door-bell rings, although the majority of modern house-bells seem to be constructed on the principle of the alarm-clock, to make as loud and rasping a noise as possible.

A little experience in electric bells will soon convince one that there is as much variety in their tones as in any other. Some have a tone that is soft and silvery, and such a bell is but little more expensive than one with a shrill, sharp note. The soft-toned bell should always be chosen for the call-bell. It is loud enough for the most absent-minded servant to heed it; yet it can hardly be heard off the kitchen floor, if the doors are kept shut as they should be.

This is the time of all times for buying table silver; prices are very low—probably as low as they will be for years to come. The shapes are beautiful, many of them being reproductions of the most graceful styles of the past. The cheap and ugly forms and ornaments of fifteen years ago have been discarded in plated ware as well as in sterling silver, and the most refined styles prevail.

The best silversmiths make admirable plated ware nowadays, and there is a great demand for it, especially by the owners of country houses. In spite of the fact that every luxurious country seat of the day has its huge silver safe, many people think it is more conducive to ease of mind to leave their heavy family silver in the vaults of their city bank and to use in the country the beautiful plated silver, which is so substantially and handsomely made that it lasts nearly a lifetime. It is quite as dainty if not as valuable as the real thing, and it is of no use to the average intelligent burglar. It is foolish to buy inferior plated ware. While the best articles of the kind certainly cost a good deal, they more than make up for the outlay in wearing qualities.

One of the novelties of the market is rose-tinted celery. This is now grown in a beautiful pink tint, which is very effective on the table, and it is quite as crisp, nutty and delicious as the white celery, to which it offers an excellent foil. A pink Beleek salad bowl, heaped with pink celery dressed in white Mayonnaise with a garnish of dainty green, makes a charming dish to serve on the dinner table with fried chicken or roast bird.

"The art of conversation," says a distinguished writer, "consists in the exercise of two fine qualities—you must originate and you must sympathize. You must possess at the same time the habit of communicating and the habit of listening. The union is rather rare, but it is irresistible."

To listen sympathetically and to talk amusingly are generally supposed to be two distinct qualifications, seldom if ever united in the same individual; and it would be well for those who desire to shine as talkers to study the golden mean and judiciously combine both accomplishments.

Cold meat is not attractive unless daintily served; and yet it always exists in every economically managed larder, and certainly in summer it seems as if it ought to be appetizing. A certain house mistress, who has nice little ways of her own in managing her cuisine, suggests the following method of serving any cold bits of beef, mutton, or poultry:

Cut your meat into thin slices; line a mould with slices of cooked carrots and beets, over which pour a little strong stock or gelatine, moving it round until it is jellied and so forms an outside shell. Then put the meat into the mould in layers with more stock, and cold peas, cauliflower, or any scraps of cold vegetables left over, until it is full. Set it in the icebox until it is wanted, when plunge the mould into boiling water for a minute and turn out the gelatine on a dish. Garnish with parsley and serve. The jellied meat should be cut crosswise in rather thick slices.

THE CURRENT GOWN.

SOME NOTES FROM PARIS.

The French "robes de confections" which have been sent over lately are curious examples of mixed coloring. For instance, one of the latest has an army-blue skirt and short Eton jacket turned over with a small rolling collar of red poult de soie and worn over a chiffon waist of apple green. The jacket is made without sleeves and finished with gathered folds on the shoulder which are lined with red silk.

A couple of pretty gowns which have just come out from Paris show sleeves that are decidedly smaller, the puffed part being very short, not longer than the sleeve of a ball dress, while the rest is perfectly fitted over the elbow and is tight to the wrist. One of these models has the bodice of pale blue chiffon, artistically draped over blue silk taf-

fetas, and brought together with a large velvet bow of four loops on the right breast, from which point a yellow embroidered India muslin is smoothly fitted to the waist and over the hips, where it separates in two long tabs, the one marking the line of the front breadth of the skirt and the other falling over the folds of the back. The other side is similarly treated, the muslin starting from under the arm and continuing to the hip and over the skirt, which is made of blue gauze over silk. The other frock was an organdie made with silk sides, which, commencing under the arm, are cut "au princesse" to

the ground, the front and back being of the diaphanous material elaborately trimmed with white Valenciennes "let in" to the organdy, which is very much draped on the waist, with very full elbow sleeves.

All the new Legborn hats are as elaborately trimmed under the brim as above; and very pretty indeed are some of the arrangements of flowers and ribbons resting on the soft waved masses of hair. A pretty example is a soft crushable Florentine straw, which is turned back in front and shows a wreath of dark red roses, while an ostrich feather curls gracefully over the left side well toward the front.

Black and white stripes will, it is said, take the place of the checks so much worn this summer. A very "chic" costume from Doucet, who certainly has the art of combining simplicity with style, and whose gowns are pre-eminently in "good form," has a black satin stripe on a white ground. The skirt is made perfectly plain, its "cachet" being in the cut, which is admirable. The black and white silk reaches only to the armpits at the side, and is finished "en coeur" in front, the extreme point touching the collar, where it ends in a spreading but narrow black satin bow. The upper part of the bodice and sleeves is made of accordion-pleated black mousseline de soie over white silk. The sleeves are very much puffed, and reach only to the lower part of the armholes, a band of the black and white silk continuing to the elbow, where it is finished with black satin bows. The rest of the arm is bare, to be covered with long black gloves. The first of the two Paris toilettes illustrated here has a skirt of satin broché in white and Nile green; it is full, and clears the ground, and has a little puffing of Nile green satin on the edge. The bows, with floating ends which ornament the skirt, are of Nile green satin; so also is the girdle, which fastens behind with a bow. The corsage-chemisette is in Nile green silk muslin, and the very short Figaro jacket is of Venetian guipure. The collar is in the green satin fastening at the back under a bow. The sleeves are of the white and green satin broché, like the skirt, with bands and bows at the elbows of the Nile green satin. The second drawing is of a pretty little demi-soison toilette of figured foulard. The full skirt is slightly draped under a bow of black velvet. The pointed corsage is slightly draped, and opens over a guimpe of guipure laid upon taffetas in solid color. The guipure bertha is laid on the same silk and the bow in front is of velvet.

A clever woman may renovate her wardrobe with very little extra expense nowadays, the fashion of parti-colored garments lending itself admirably to making an old dress "as good as new." Sleeves that betray signs of wear at the elbow are chopped off and the lower half of the lining recovered with another material. A shabby bodice may be completely transformed and turned out in the latest style by covering it with accordion-pleated crêpe lisse held in place with lace insertion; while an old skirt may have a new front of quite another color. Sometimes two old gowns may be successfully welded into one by using only the best part of each. A most striking and effective costume which was fashioned in this way is a combination of a figured silk and old rose pink—the former forming a tablier front gathered up on the sides and falling in jabot folds on either side of the full pink back. The waist has a blouse of black chiffon, over which is worn a bolero jacket of the figured silk turned back with a deep frill of the same, lined with the pink silk. Two large puffs form the upper part of the sleeves, the lower part, which, of course, is tight-fitting, being of the pink.

A BICYCLING DRESS.

DETAILS OF THE DIVIDED SKIRT.

The divided skirt of the feminine bicycler which has been introduced here to meet the emergencies of this now fashionable sport is quite a different garment from the full straight skirt used in England. In fact, it is a sort of mongrel something gown between the divided skirt and the full Turkish trousers; and while it does away with the greatest objection to the divided skirt—that it is liable to fly apart and twist around the limbs in a strong breeze—it no longer makes any pretence of appearing as an ordinary skirt.

The new divided skirts are all joined to the depth of nineteen inches from the ankle, making of the two divided portions for that distance full trousers; and this effect is still further emphasized by gathering in the lower edge with an elastic drawing-string that fits snugly around the leg. To call the garment in its modified shape a "skirt" is an absurdity. The name is merely a concession to "les convenances." It is not a pretty garment, but it is sufficiently modified from the trousers worn by ladies of the Eastern islands to be inconspicuous, and not to suggest masculine attire in any striking manner.

This skirt, accompanied by a waiter jacket and a shirt waist, constitutes one of the most popular models for bicycles. To make the skirt, take two pieces of cloth forty inches in depth by a yard and three-quarters in length. Join the sides of each of these breadths together at the bottom for a distance of nineteen inches. This makes the trouser part of the skirt. These two parts are joined together from the top to the space where they are divided in trousers. Finally, slits are cut at the top on each side, equally distant from the seams in the middle of the front and back. These slits at the side are finished with a fly and button. The back and front of the skirt, separated by these slits, are gathered on to bands. Finally the edges of these straight trousers at the ankle are hemmed and run with elastics, and turned up in bag fashion.

When properly made the full edges of this "skirt" reach nearly to the top of the boots. The back band of the skirt is often attached to the back band of the waiter jacket worn with it. This prevents the separating of the waist and skirt, which almost inevitably occurs when they are not thus joined. A silk shirt or one of cool linen or cheviot completes the dress, when it is made of serge, or of one of those pretty black and white checked wools that are so popular this season. Sometimes in cool weather gaiters of the same material are worn with checked wool suits, but the expert cycler prefers to dispense with them at all seasons, because they impede the movements of the ankle.

On a petite figure this bicycling dress is hardly noticeable. It looks dowdy, however, it lacks the "smart" trimness of the riding habit, and probably in time something more graceful will be devised to meet the popular demand for a bicycling suit.

GOOD THINGS FOR LUNCH.

SOME VARIATIONS ON THE THEME OF LAMB.

What may be done with a forequarter of lamb when the rack or rib chops are taken out is a question that vexes many housewives. So few people can handle these parts of the quarter successfully and they form so large a percentage of it that butchers will seldom sell their rack of lamb separately from the rest of the quarter, and when they do they charge enough so that they can afford to dispose of the rest at 6 or 7 cents a pound. So excellent a cut as the breast of lamb may thus often be bought at so low a price as this in the downtown markets.

A most delicious and simple way to cook breasts of lamb is to trim them well. Two breasts will be necessary for an ordinary family service. Wipe them well and immerse them in boiling hot stock. Let the lamb simmer for an hour in this way. Then take up the meat, bone it, put it under a press, and let it cool. Cut each breast in four pieces. Season them with salt and pepper, dip them in egg and bread crumbs, and fry them a delicate brown. It is not strictly necessary to cook the lamb in stock, but it is very much nicer if cooked in this way. The flavor of the stock is in no wise impaired by this process. It is rather improved. Serve the breasts of lamb cooked in this way with a tomato or some sharp sauce.

Another nice way to cook the breast is in a ragout. Cut a breast of lamb into small pieces, after trimming it well of fat, and fry it in butter. Then fry six small onions, add three tablespoonfuls of flour, moisten the stew with three pints of broth, add pepper, salt, a spray of parsley, one of thyme, half a bay leaf, two cloves and a spray of celery. Let the meat simmer slowly for one hour. Turn out the pieces of lamb on a hot dish, and serve with cooked Lima beans, carrots and cream sauce.

The neck or scrag end of lamb now remains to be used. This is a part very rich in nutritious juices. It is from this part of the full-grown sheep that the Scottish housewives prepare their famous broth, which is as valuable to the invalid as beef tea and much more palatable. Lamb is a meat not rich enough for broth, but this piece makes a most delicious stew. Separate the lean meat carefully from the bones. Reject every particle of fat. Set the lean meat away and put the bones over to boil, in cold water enough to cover them. Let them simmer for two hours. Then take the lamb, dredge it with flower, season it with salt and pepper, and fry it with three young onions. Strain the stock from the bones over it. Add a bay leaf, a spray of soup celery, two sprays of parsley, a sprig of thyme and two cloves. Let them each simmer for one hour. At the end of this time skim out the bay leaf and other herbs, and serve the lamb with a garnish of potpie, made by adding a cup of milk to a pint of flour, to which a teaspoonful of salt, a teaspoonful of sugar and two level teaspoonfuls of baking powder have been mixed. Drop these dumplings over the top of the lamb stew, cover the pot closely, and let them cook steadily without uncovering them for ten minutes; or omit the dumplings and serve the stew with a garnish of stewed oyster plant, Lima beans or peas. A most delicious way of serving it is with fried sweet potatoes, arranged in a thick circle around the dish. To vary this stew add half a pint of cooked tomatoes after removing the herbs. Add also a tiny green pepper, cut in bits. The sweet mountain or bull-nosed pepper is the proper kind. Let the stew cook several minutes longer and dish it in a nice border.

The breast of lamb is sometimes boiled entire. To do this, trim it neatly, boil it in stock as described before, bone it, and put it in a press until it is cold. Then rub it with butter, season it with salt and pepper, and boil it entire. Green walnuts are a nice pickle to serve with this meat.

A curry of lamb is almost as delicious as a curry of veal. The shoulder or scrag end makes a piquant curry. Cook it in exactly the same way as for a stew. Take up the pieces of lamb and add to the gravy a cup of white stock, in which a tablespoonful of butter and one of flour have been mixed. Cook together for ten minutes. Beat the yolks of three eggs together in the juice of half a lemon, and add a little of the hot mixture to it. Add two heaping teaspoonfuls of curry mixed with a little water. Arrange the curry in a border of rice and serve it with fresh stewed tomatoes. Asparagus "peas" or tips are another delightful accompaniment of this tropical dish.

A GERMAN TEA-TABLE.

PRETTY DEVICE OF TWO CLOTHS.

The Germans have a pretty way of arranging their tea-tables with two cloths. The first, which is often colored, is trimmed with heavy lace; this lower cloth may be of denim or cloth or ecru linen. Over this is a second cloth of white damask. This may

be either plain or embroidered in the old German cross-stitch in blue and red, which is so very popular abroad, although it has not been adopted to any great extent in this country, our American housewives preferring pure white.

TOMATO DISHES.

SOME TIMELY RECIPES FROM SALAD TO CATSUP.

Barely two generations ago the tomato, or "love-apple," was raised as a sort of vegetable curiosity in a few New-England gardens; now it is one of the most popular dishes on our tables, and a new recipe for preparing it is always welcome. One of the prettiest and most palatable dishes for a summer lunch is a fresh tomato salad. Choose the small curly heads of lettuce and take from the centre of each a sufficient number of leaves to hold a large tomato from which the skin has been peeled. Arrange them on a round or oval flat dish, and on the top of each tomato put a tablespoonful of mayonnaise salad dressing. The leaves and blossoms of nasturtiums make a pretty garnish.

Tomato bisque is a delicate and appetizing summer soup. Stew and strain one quart of tomatoes, add a small teaspoonful of salt and a little pepper. Boil one quart of milk. Smooth together one tablespoonful of flour with one of butter. Add this to the boiling milk, but do not put in the tomatoes until the dinner hour. Have the tureen hot. Turn in the boiling milk, add a small pinch of soda to the tomatoes. Pour them in, mix and serve at once.

To bake tomatoes cut off a small piece of the fruit at the stem-end, and put in a bit of butter, a pinch of sugar and a pinch of salt. Sift a little powdered cracker or bread crumbs over them, and if the flavor is liked add a few bits of onion. Bake an hour and have the top brown. For stuffed tomatoes select large, full-meated tomatoes. Cut off the tops of a sufficient number to fill a baking-dish of the size desired. Scoop out about a third of the contents of each tomato and fill the space with bread crumbs, butter, a little salt and a little pepper. Sprinkle bread crumbs over the whole, add a few more bits of butter. Set in the oven and bake till the crumbs are a nice light brown.

To make green tomato pickles, slice one peck of green tomatoes and one dozen large onions and pack them in a jar in alternate layers, with salt between. Let them stand twenty-four hours; then take out and drain off the brine. Add one ounce of mace, one of white ginger, one of celery seed, one-half ounce of cloves, one-half pound of white mustard seed, two tablespoonfuls of black pepper, three pounds of brown sugar and one quart of vinegar. Boil until tender. For tomato catsup, put the tomatoes into a kettle, cover them closely and set them where they will be hot enough to burst. Take them out to cool, throw away the water which rises, then pass them through a sieve, and to each quart add two-thirds of a wineglass of salt, half a teaspoonful of mustard, quarter of a teaspoonful of ginger, quarter of a teaspoonful of Cayenne pepper, quarter of a wineglass of whole cloves and quarter of a wineglass of allspice, two-thirds of a tumbler of vinegar and two onions (which should be removed after boiling). Add one wineglass of brandy, boil the mixture twenty minutes, and bottle when cold.

PUNISHABLE ANARCHY.

HOW THE FRENCH CHAMBERS HAVE DEFINED IT.

A TRIUMPH OF PERSONAL GOVERNMENT—CHARACTER OF THE OPPOSITION—ARGUMENT—ANARCHY FROM THE SCHOOLS.

Paris, July 27.

For the last ten days the French Chamber of Deputies has been the scene of one of the most noteworthy parliamentary debates of the century. The law for the repression of the Anarchist propaganda was finally voted yesterday, according to the text submitted, or at least accepted by the Government. The Senate, taking its cue from the Deputies, has railroaded through the new law. It is the triumph of personal government, for it is admitted on all hands that the majority, which has steadily rejected all material amendments to the law as it was proposed by the Government, has acted on a consistent principle. France has confidence in the combination of its President, Casimir-Perier, and his Minister, Dupuy; their demands must be conceded.

In the present case the Government has demanded the most extraordinary powers yet granted in a Republic supposed to be based on liberty of opinion, of speech and of the press. What was essentially the same Government had already been provided with new instruments of legal repression after the attempt of the Anarchist Vaillant to blow up the Chamber of Deputies in December last. At present the limit of law-making against the Anarchist danger seems to have been reached. Its significance in French politics is easily told. It is more important to discern what light, if any, has been thrown by all this discussion on the general danger of all civilized society in face of progressive Anarchy.

In regard to French parties or political groups, the Government has secured its majority from the 221 Deputies of the Left (Moderate Republicans and former Oportunists), who have long been convinced that there is no settled Government possible in France at present, except under the wing of the new President, from twenty-one members of the Right, who either hope that the Republic will fatally compromise itself before the people, and so prepare the way to some restoration or other of the Monarchy, or who take M. Casimir-Perier as the less of two evils between which a choice has inevitably to be made (Prince de Broglié, MM. de la Ferronays, de Mackau, of Boulangist fame, etc.), and from seventeen Constitutionnels (as the "rallied" Republicans choose to call themselves—Prince d'Arenberg, Georges Berry, etc.), who hope against hope that the Republic will become Conservative.

The minority vote of 161 comprises the ninety-two unflaunted Radicals of the Left, the fifty-three Socialists to a man, sixteen Deputies of the Right (like Monseignor d'Huist, and M. de Ramel, one of the most telling speakers against the law) and two Constitutionnels. These all professed to foresee danger to themselves and to all members of the Opposition from the bestowal on the Government of such summary powers of prosecution, imprisonment and relegation to the penal colonies, without benefit of jury or public trial, on the simple denunciation of opinions expressed against what the Government itself shall judge to be constituted law and order. Men of gravity and influence, like Léon Say and the Vicomte de Vogüé, refrained from voting (there were ninety-three abstentions in all).

Thus the majority of 106 votes (269 against 163) in favor of the Government can have only one meaning—an expression of confidence in President Casimir-Perier and Prime Minister Dupuy.

The most general, not to say universal, opinion of those who are not active political partisans appears in this morning's "Figaro" over the signature of M. Magnard, the editor. "I should feel very easy about saying all I think of the law if we were living in a normal epoch and had to do with other enemies than Anarchists. Given the horror of their methods and the passionate desire of the multitude to be protected, I believe that it is better to cut short our comments, which, besides, are now superfluous, and to take experience of the law with good grace. Perhaps it will be the hoped-for remedy—I doubt it. I see in Anarchy causes that are deeper and more difficult to reach than superficial politicians suppose—but they can make their trial, as doubtless they were obliged to do."

The Government has explicitly given its word that the new and exorbitant powers conceded by the law are to be used solely against the Anarchist propaganda. Prime Minister Dupuy stated that the main causes of this propaganda are the triple contempt for authority, for universal suffrage and for human life. Professor Jaurès, the Socialist, in the most brilliant speech of the session made an unexpected application of the Prime Minister's words. Authority is despised because the Nation has been represented by a Parliament and Ministries that dipped hands in Panama. Universal suffrage is despised and despaired of because it has played into the hands of the capitalists who engineered Panama. Human life is made light of because politicians and capitalists have set the example by engaging in their murderous schemes legions of men, some of whom died in the useless works of Panama itself, while the rest suffered moral ruin from the gigantic failure of the enterprise. "I ask what a singular notion of human life and of the respect attached to it by capitalist society must have been scattered through the world and spread in all the great capitals by the survivors from Panama?"

I may be allowed here, without identifying myself with the opinions of M. Jaurès, to recall an account of Panama workmen furnished, before the failure of the enterprise was yet spoken of, by a graduate of the Naval Academy at Annapolis, whom professional duties as an engineer brought constantly to and fro in the Isthmus. After describing the great number of workingmen drawn thither from all countries, and the wretched slavery to which payment in store checks and unlimited drink accounts reduced them, he ended by words stronger than any of the French Socialist: "They die like flies and are buried like dogs."

M. Paul Deschanel, who is the other best orator of the Deputies, attempted to turn the force of Professor Jaurès's triumphant appeal to Panama by showing that it was the Moderate Republicans—the Republicans of the present Government—who had pushed through the prosecution of the guilty, while the present Radical Socialists had been mixed up with all the political corruption of the last years. Here he so pointedly alluded to M. Clémenceau that a duel resulted from it this morning. The impression on the house was declared by the Radical M. Marcel-Habert: "Why, M. Deschanel, you agree with M. Jaurès!"

Now that the debate is over, we can try with fairness to sum up the conclusions of the bourgeois legislators of France concerning the Anarchist danger.

In the first place, the danger centres in the disposition of individual Anarchists to commit deeds of violence against men or things taken to represent society. These deeds may have for their professed aim either to terrorize society into listening to the claims of the Anarchists, who yet have sworn the destruction of society, no matter what concessions are made, or they may be the revenge of Anarchists for punishment inflicted by organized society on men like Ravachol and Vaillant. In all cases the essential crime is that individuals should claim and exercise the right to do violence (theft, murder, pillage, incendiarism) in the name of Anarchy. Now this is precisely what the world knows as the Anarchist "propaganda by deed." The law of last December contained provisions for the punishment of all persons who associate together; or even have an understanding with each other, for the purpose of such a propaganda. It is in virtue of this law that the famous forty Anarchists are to be tried on August 6. But it is already foreseen that, for most of them, it will be impossible to prove "association," Anarchists being opposed to all organizing, and it is next to impossible to show the existence of a mere "understanding." Hence the necessity of providing a remedy for the propaganda when exercised from individual to individual and resulting in solitary crimes.

This is the object of the second article of the new law—the one which was declared to be inquisitorial in its methods and to place the accused person at the mercy of interested denunciation or abuse of power on the part of the Government. Thus it is a commonplace of French Socialists to predict the coming revolution. M. Deschanel cited in his speech writings in which Jules Guesde, the leading Socialist antagonist of the new law in the Chamber, had announced "the violent revolution, not by the ballot, but with guns. Sooner or later the great contest over Socialism must be opened."

"I shall not be there to see," retorted M. Guesde from his place; "you will long since have sent me to the penal colonies."

This touched the sore point of the law. Where, in fact, does Anarchy begin? By instigation to Anarchist deeds, or by the defence of them once committed, answers this second article. Any person who, "with an end of Anarchist propaganda," by such instigation or defence "incites one or more persons to commit either a theft, or the crimes of murder, pillage, incendiarism, etc.," is to be tried and sentenced without jury, and in case of relapse may be condemned to penal relegation.

Now, Socialists like Jules Guesde deny that their respect for violent revolution has anything in common with Anarchist violence. The former is the whole community, or, at least, a whole class of the community, rising up to force needed reforms. The latter is an individual acting by himself and on his own judgment to injure wilfully life and property. But the present question is—will governments recognize this distinction?

Two curious examples of the possible application of this article of the law are furnished incidentally in "Harper's" for August, where Mr. Howells speaks of Thoreau "aiding and abetting the John Brown raid" and afterward writing its eulogy. Mr. Howells goes on to say in his own person: "Slavery has not only been controlled, but it has been destroyed, and yet things have not begun to come right with us; but it was in the order of Providence that chattel slavery should cease before industrial slavery, and the infinitely crueller and stupider vanity and luxury bred of it should be attacked." It would be a fine distinction that would save such a passage from falling under the literal interpretation of the second article.

Where there is question of the army and the drawing of soldiers from obedience to their commanders, the article is yet more severe. Here "the character of an act of Anarchist propaganda" is no longer required for the application of the law. It was pointed out that in the case of General Boulanger pursuing his plan of overthrowing the Republic, it would have been an offence against this article to have dissuaded the army from obedience to his commands. This led to the insertion of the words, "For the defence of the Republican Constitution."

The fact that private conversation and correspondence are sufficient to constitute an offence at once opens the way to all the evils of false denunciation. These have been partly obviated by declaring that sentence cannot be passed on a single denunciation, "unless corroborated by a general agreement (ensemble) of charges proving culpability."

But all the fear which has been expressed as to the undue restriction of liberty of opinion and speech from this second article is as nothing compared to the excitement caused in the newspaper world by the provisions of the fifth article. This may be taken to represent the second general conclusion of the makers of the law.

In all cases where "the incriminated act has an Anarchist character," the courts may prohibit, in whole or in part, the publication of the details of the trial "in so far as such publication might seem dangerous to public order."

There is no doubt that the wide publication of Emile Henry's speech at his trial in defence of his deed has done more to spread the doctrines of Anarchy in France than any mere pamphlet of the comrades themselves. For one thing, it did away with the idea, which still flourishes in the American illustrated press, that Anarchists are dirty and long-haired fanatics, half-crazy and half-imposters, and altogether criminal. Here was a sane and self-possessed youth of high education, expressing more clearly than Howells his indignation at the "industrial slavery" of the present order of society, and more keenly than Jules Guesde what is to be hoped from a violent revolution. Unless something can be done to prove his ideas false or at least utterly impracticable, it is plain that the only way of preventing their spread is to stifle the utterances of them.

What was worst in the words of Emile Henry was the consistency of his acts with his principles. In other words, he presented to an astonished world a new and logical morality of his own, wherewith he answered the accusation of crime. This is not contemplated in the new law. Positivists like Zola, Socialists like Professor Jaurès, placid sceptics like Magnard and sentimental religionists like Jules Simon have all expressed their belief that this terrible new morality admitting violence and murder could not have grown up if the Republic had not persecuted the old morality out of existence by its anti-Clericalism. It is also a matter of common knowledge that the school laws turn out annually in France multitudes of young men whom society cannot possibly furnish with a livelihood in accordance with their education. Again, M. Rengade, in whose scientific writings Vaillant (in his diary just published) appeals for justification, as well as to Diderot, Darwin, Herbert Spencer, Büchner, Letourneau, etc., answers indignantly that his (Rengade's) science is evolutionist, while it is the essence of Anarchy to "brusquer les choses" by violent revolution.

But it was not the business of the present Parliament to provide against the dangers of a little science and no religion, as provided for French youth by previous legislation.

THE TRUTH ABOUT THE POPE.

HIS DOCTOR CORRECTS REPORTS ABOUT HIS HEALTH—HIS HOLINESS CARRYING TEN-POUND BOOKS.

The numerous reports regarding the ill-health of the Pope which have been in circulation recently have induced Dr. Lapponi to make the following statements regarding the condition of His Holiness:

"The health of Leo XIII," says the doctor, "is excellent. Contrary to reports, his nourishment remains the same as formerly, and his appetite never fails him. At 8 o'clock in the morning he takes a cup of chocolate and a bit of bread. At 2 o'clock p. m. his luncheon is served. It consists of soup, one or two courses of meat, fruit and a glass of Bordeaux. In the evening at 8 o'clock Leo XIII again eats soup, meat, fruit and wine. His stomach acts with marvellous regularity. His sleep is long and quiet. He cannot be said to be losing his powers. The Pope has as great powers of resistance as he ever had. During the great heat of the summer he has, of course, been affected somewhat.

"To give an idea of the strength preserved by this old man of eighty-four years, let me say that Leo XIII takes pleasure in going in search of great books in the library, some of them weighing as much as ten pounds, and carrying them to his working desk. To those who say that the Pope cannot hold himself erect and is obliged to allow himself to be carried in a litter, we can simply reply that like all his predecessors Leo XIII allows himself to be carried in a litter when he goes to the garden. He gets into the litter in his office. But that is simply a rule of etiquette. Every day, after once reaching the garden, he walks for hours at a time, supported by his cane. He walks more easily than a number of persons of his suite. In short, Leo XIII walks, or at least stands up, for four or five hours a day. Only recently he confirmed thirty persons without feeling the least fatigue."

A MISSIONARY BOATING PARTY.

Miss Radford on Sunday morning was feeling that her faith in "fads" in general and in one in particular was waning. She looked back upon a long succession of them, and as she mentally checked off Christian science, theosophy, Delsarte, physical culture and even a mild woman's suffrage mania, she feared that soon she would be obliged to add to the list her latest scheme, that of teaching in the mission Sunday-school. She could not think otherwise, for as she took her place on the day of her first appearance, instead of seeing her pupils in a row in front of her she faced empty seats. She could see through the open door the big boys who ought to have occupied those seats, sitting contentedly in a line on a fence on the opposite side of the street, although the bell had begun to ring for the opening of the service.

The Sunday-school belonged to a mission parish in a town situated on a lake and having many manufactories and a large poor population. Miss Radford had offered to fill a vacancy made by one of the teachers who was leaving town, and to her dismay the members of the class fled at her approach. Evidently the vision of the smartly dressed and good-looking girl, who seemed to be little older than the boys themselves, had a stupefying effect on the bashful youths who had formed the "big boy" class.

Miss Radford glanced at the clergyman with appealing eyes and he walked down the aisle to where she sat.

"This is very depressing," she said. "I cannot very well go out in the open air to teach those boys. Do you suppose you could induce them to come in? Or perhaps I would better go home, as I seem to be keeping them away."

"Wait a minute," said the clergyman hurriedly, "I will go out and speak to them," and the figure in the long cassock disappeared through the chapel door and all the "scholars" in the room turned and stared at Miss Radford.

Presently the boys on the fence got off one by one and filed slowly down the street, all but one single boy, who followed the clergyman sheepishly into the church, casting an envying glance at his companions as he stepped in the door.

Miss Radford welcomed the lonely "scholar" with much grace, and she assumed her "good comrade" manner, in which she had great confidence. She plunged into the lesson, and it was not until she had exhausted the Bible subject for the day that she ventured to say anything on the subject of the absent ones. Then she asked: "Why didn't your friends come in for the service?"

"Oh," said the young man, avoiding the question, "they have gone sailing."

"That is the reason they went away, is it?" said the young woman. "I envy them. There's a good bit of a breeze for a sail to-day. Sailing is fine sport, isn't it? But I like rowing quite as well, I think. I have a good muscle for a girl, don't you think so?" and she doubled up her arm and showed a suggestion of a muscular bunch. "I got that rowing," she went on. "I have a perfect little boat, with outriggers and a sliding seat," and she chattered on until the youth forgot to be shy, and they enthusiastically talked boating in all its aspects until the closing exercises began, when she ended by offering the boy her boat for a certain evening in the coming week. Her parting words to him were: "Please try to persuade the rest of the class to come next Sunday."

After that Miss Radford's "scholars" tumbled heels over head to get into the good graces of her or her boat. She was boasting of her success one evening.

"In fact," she exclaimed, with intense pride, "I am looked upon as one of the most superior teachers in the school."

"I think you are getting your reputation under false pretences," said her younger brother. "Besides, I suppose it has never occurred to you that that boat which you have been using as a sort of merit card is my boat!"

"Oh!" said his sister, with a little gasp, "I believe it does belong to you."

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"THE INSTALMENT PLAN."

ITS BLESSINGS AND ITS BANE.

There is one trait in which people of the present day have departed widely from the example of their forefathers. Without giving the latter credit for all the virtues, it is safe to say that, generally speaking, they didn't buy things until they had the money with which to pay for them. They were not victims of the "instalment" habit, which now numbers its thousands in New-York and every large city.

An Irishman who kept a little store in Barclay-st. some thirty years ago has the credit of being the first man to grasp the fact that there were unnumbered people in this city who would be glad to buy merchandise of all sorts pertaining to home-making, but whose circumstances would not allow them to pay cash down for it. They were ambitious to have more clothes, more furniture, more bric-a-brac, to rise to a higher plane or to keep pace with their better-to-do neighbors; but alas! their income would not allow it. They had never been taught to save, which is a slow, uncertain, old-fogy method anyway, and so they sighed and longed in vain.

This long-headed man realized this fact and sat him down to cogitate. He had a little capital which was not turning over as quickly as he could wish, and he wisely reasoned that these people who wanted all sorts of things so badly might be willing and glad to buy them if they could have a little "accommodation." Of course these good citizens had been allowed a little occasional credit at the grocers' and butchers' shops, and perhaps even at the tailors where they were known. But he would do better than that. He would sell them almost anything a reasonable person might desire and deliver it to them, and he would allow them to make payment at such intervals and of so small amount cash that they "would not feel it"—magic words!

He commenced in a small way; engaged half a dozen good men, gave them some samples and a list of the different goods he would furnish on this plan, and before long the returns began to come in. It was immediately evident that this "filled a long-felt want." People at last saw a way to satisfy their longings for fine things without bankrupting themselves to pay for them. The goods first sold in this manner were neither large nor costly. Lamps, clocks, albums, bibles, rugs and the like. But the business has been g