

ney, but I would rather have him too broad-minded than too narrow.

"Last night Mary was taken with a convulsion and the doctor said she had acute Bright's disease and only an operation could save her life. They took her to the hospital immediately and sent for Aunt Mary and me, but you know I was out. Aunt Mary was at the hospital all night. This morning Mary was fearfully ill and her baby was born dead. Whenever she was conscious last night she begged them not to send for Jack, as she wants him to graduate.

"Let's go over to the hospital, dear," said Dick, when I had finished. When we arrived Mary was better and the doctor said I might see her.

Dick and I decided that I should tell her that he knew and would do everything a brother could for her; that I should tell her about the baby and let her decide about Jack.

Poor little girl! Her face looked so thin and pale.

"Have you sent for Jack?" was her eager question.

"Not yet," I answered.

"I am so glad; he must not be called back before he graduates. I will get along all right."

I immediately told her that Dick was with me and would do everything a brother could for her. Her face lighted up with a smile and she murmured: "Everyone is so good to me."

She never asked for her baby, but there was a wistful look in her eyes and I answered it by saying: "Yes, Mary dear, your baby is dead."

Some people may think to tell the terrible news in this way was brutal, but I cannot but think that the awful truth is much better than subterfuges. To say that your loved ones have "passed away" does not help the hurt or assuage the grief-stricken heartbeats. No soft words can palliate the irrevocable mandate. It is the end—it is death—that is all.

Mary's hand reached out to me for sympathy, but to her living hus-

band was more than the babe who was dead, and she said: "Poor Jack! He will never forgive himself for letting me bear it alone."

She did not ask to see her child, and I knew that she had been so concerned for her husband-lover in the long months of waiting that he maternal instincts were hardly awake.

Who could blame her? I could not. At this moment it seems to me that no child could make up to me in any way for Dick and his love.

(To Be Continued Tomorrow.)

PEAS WITH DUMPLINGS

Shell and wash peas enough to make one quart. Cover with one pint of boiling water, a dash of sugar and begin to boil. When boiling fifteen minutes add half a teaspoon of salt. Cook until soft. Skim out peas. Add one pint of milk to water in which peas have been cooked. Bring to boil. Drop into this marble sized dumplings made of one egg, pinch of salt, one teaspoon of baking powder and flour enough to make soft dough. Drop into hot milk and water. Boil without covering ten minutes. Add one teaspoon of butter. Turn all over peas and serve.

CARROTS

Now the little spring carrots are most appetizing.

When selecting carrots choose those of smaller size, for they are sweeter.

Carrots are very nutritious and supposed to act directly on the liver. Therefore, they are much recommended by the beauty specialists as a help to a clear complexion. For this they are eaten raw, either in a salad or with a little salt.

To remove coffee stains, mix equal parts of yolk of egg and glycerine, apply to the stain, and allow to dry on. For a light silk garment the glycerine should be mixed with water instead of yolk of egg.