...ing of seeing the other day has a decided air of originality about it. The lining is close fitting and well boned, and the back is snug, but the fronts are loose and slightly bagged over the belt. It opens on the left side with three buttoned scallops. A revived French fancy is a basque piece showing below the belt. The close sleeves are pointed.

A double-breasted jacket is made of the finest blue kersey. It has a semi-tight-fitting front with four large smoked pearl buttons on left side only, and tight-fitting back with strap seams. There is a tailor pocket at either hip, and the sleeves are notched at the wrists in a deep scroll design.

The collar is high slashed, inlaid with black velvet, and the lining is blue and black shot taffeta with fancy jacquard stripes.

Another jacket is made of ox-blood kersey with loose fly front and tight-fitting back. A narrow lap seam extends up either side of front and down the back.

From the edges of these seams all around are strips of one and one-quarter inch black braid (three in a cluster) stitched in point shape. These alternate at a distance of about two inches and form a decidedly unique trimming. It has a regular coat collar and flap pockets at the hips. The lining is plain black satin.

A black matelasse cape is made tight back in mantle effect with a deep collar of lynx. White lynx bands also trim the front edges to the sweep. It has a sort of double inner vest, to which is attached a long satin loop on either side, forming a muff for the hands. The garment is lined with quilted black satin.

Many of the thin fall jackets, composed of either black or gray cloth, have front facings and facings, as also collar and cuffs, of some light, bright-colored velvet, such as cherry, light blue or lavender. These velvet facings are richly embroidered in narrow black and gold braid.

As a rule this style of jacket does not close in front, but is allowed to remain open, displaying the interior embroidery. Broad turned-back Louis XV. cuffs are much approved of in this line.

A semi-long sort of "visite" is also a novelty, being cut so as to fall in loose folds in front, and having behind box plaits fastened at the waist on a shaped back. This garment has a broad square collar falling in broad tabs on the shoulders over the sleeves, and a high stand-up collar.

Another cloak (but this is more for wintry wear) is made loose and reaching almost to the foot of the dress. In the back are two plaits, fixed, as in the preceding one, at the waist. These plaits gradually widen as they reach the foot of the cloak, and are richly embroidered or adorned with passementerie. The same decoration is in front where the cloak falls loose.

This style of wrap is made either with or without a yoke. When the latter case is preferred it is often composed of embroidered or beaded velvet.

As a rule it is sleeveless, having a slit in either side of the front through which the arms can pass, and which are concealed by tabs similar in material and design to the yoke.

A quaint costume in silk and cashmere is trimmed with buttons, lace collar and wrist ruffles, and a jaboted cravat. The silk forms the narrow front or tablier, pointed vest, and three circular ruffles at the top of the sleeves. The close sleeves, short waist, and the remainder of the skirt, which is laid in two pleats at the back, is of the cashmere. The silk is moire, and is somewhat strong contrast to the color of the wool goods.

VALUABLE RECIPES.

Post-Intelligencer Menu.

BREAKFAST.

Fruits. Iced Cantaloupe.
Molded Rice with Cream.
Meat Croquettes. Creamed Potatoes.
Sliced Tomatoes.
Waffles. Syrup.
Coffee.

LUNCHEON.

Cold Veal Loaf. Saratoga Chips.
Iced Cucumbers, sliced.
Bread and Butter, with Marmalade.
Home-made Soft Ginger Bread.
Frappe of Watermelon
Iced Tea.

DINNER.

Clear Soup. Serve Wafers.
Fish. Sauce Hollandaise.
Roast Ribs of Beef.
Potatoes. Lima Beans. Corn.
Cold Slaw.
Fruits. Watermelon.
Sponge Cake. Ice Cream.
Salted Nuts.
French Coffee.

+ + +

Salad Dressing.

A very delicious salad dressing, for those who do not like oil, is made thus: One beaten egg and a teaspoonful each of sugar, salt and mustard, rubbed smooth. Add eight teaspoonfuls of vinegar and cook all in a double boiler to a thick custard; take from the fire, then thin to a proper consistency with good thick cream.

+ + +

Lobster Cutlets.

Procure a fresh boiled lobster, remove the flesh and with a silver knife cut into small pieces; then measure. To each pint of this meat allow half pint milk, one tablespoonful of butter, two of flour, one of chopped parsley, half teaspoonful of onion juice, teaspoonful of salt, quarter teaspoonful of pepper, a grating of nutmeg. Put the milk over the fire, rub the butter and flour together, add it to the hot milk, stir until smooth and thick; add the seasoning to the meat, mix the paste and meat together, add the yolks of two eggs, place over the fire for just a moment, and turn out to cool. When cold form into cutlet-shaped croquettes, dip into beaten egg, then in bread crumbs, and fry in smoking hot fat. Serve with good cream sauce.

+ + +

Chicken Souffle.

To one pint of finely minced chicken, one pint of cream sauce, one teaspoonful of chopped parsley, one teaspoonful of onion juice, four eggs, salt and pepper to taste, and a grating of nutmeg; add the chicken and seasoning to the boiling sauce, then draw it back on the stove and add the beaten yolks mixed with two tablespoonfuls of cold milk; cook two minutes, and stand aside to cool. When cold add the beaten whites of the eggs; pour this into a well-buttered dish and bake half an hour. Serve immediately when done, as all souffles fall if allowed to stand.

+ + +

Pepper Hash.

Chop finely two heads of cabbage, six onions, twelve sweet peppers (green, yellow and red), salt them and drain over night. Then add 5 cents' worth of white mustard seed, 5 cents' worth of celery seed, one cupful of sugar, and cover all well with good cider vinegar. This is an excellent recipe, and has been well tested. It is delicious in winter served with cold meats or roasts.

+ + +

Unfailing Sponge Cake.

One pound of granulated sugar, one-half pound of sifted flour, ten eggs, and the grated peel with the juice of one lemon. Beat the yolks of the eggs with the sugar until very light; add the lemon peel and juice, then the beaten whites of the eggs; beat all well together, then lightly stir in the flour, not beating it. Bake slowly in a moderate oven. Ice if desired when cool.

+ + +

Apple Tapioca Pudding.

Pare and core one dozen ripe apples, fill the halves with sugar, stick a clove or two in each apple, place them in a pudding dish and pour over them a cupful of tapioca which has been well soaked in water, then boiled; put over them a cupful of sugar and bake in a moderate oven until apples are well done. Serve with cream.

+ + +

Unfermented Grape Juice.

This delightfully refreshing summer drink may be made thus: Pick over ripe grapes, rejecting all bad ones, washing well. Almost cover them with cold water, put in a porcelain-lined kettle, heat slowly, and cook until all the juice is freed from the grapes; drain in a jelly bag. Measure the juice and add a third of a cupful of granulated sugar to one quart of juice. Boil for five minutes and skim well; bottle and seal. So wholesome is this drink that the unfermented "grape juice cure" for dyspepsia has become a popular fad in Germany. And there is no doubt of its beneficial quality.

+ + +

Brandy Peaches.

Make a syrup of three-quarters of a pound of sugar to one pound of peaches, with as little water as will dissolve the sugar. Then boil the peaches (whole) in this syrup till soft, or until tender; then lay the peaches in a jar, and to one cupful of thick syrup add one cupful of brandy and fill the jar up with it. Select large, firm peaches; these will keep for years, sealed tightly.

+ + +

Frozen Peaches.

Pare ripe, soft, freestone peaches and press them through a collander. Make them very sweet, as the freezing makes them lose some of their sweetness. To make ice cream, add equal quantities of cream, with sugar sufficient for both. All fruits can be made in the same way, adding more or less sugar, as desired.

HOUSEHOLD HINTS.

The once popular game of crouquet is now being revived.

It is a great annoyance to any one to have a borrowing neighbor.

Irons that have once been red hot will never retain the heat so well again.

To cut a watermelon in the summer is the successor to the chafing dish party.

All housekeepers should know the value for household purposes of powdered borax.

Morning headaches may frequently be avoided by having the bedrooms well ventilated.

A well-bred man is never more clearly indicated than by the manner in which he conducts himself at the table.

A saucer of powdered charcoal placed on the upper shelf of the refrigerator will absorb all odors and keep it pure and sweet.

A London paper has come out with a sensational article, accusing society of alarming intemperance, saying: "The women are as bad as the men."

Let all young housekeepers bear in mind that rule, order and system in all things are indispensable in the management of a well-regulated household.

Every household knows how annoying it is to have the hinges of the doors squeak and locks and bolts refuse to move. A few drops of oil in these will remedy such annoyances.

Strew powdered borax about the water pipes, and in any cracks in the walls or woodwork, where water bugs appear; if this be persisted in you will soon get rid of the insects.

Hair brushes should never be washed with soap. A piece of soda dissolved in hot water should be used, and the bristles will become white and clean. Dry in the sun with bristles downward.

Put green walnuts around the places where ants come, and they will soon disappear; or strew fresh pennyroyal around. If you can't get the fresh herb, secure the oil; it will drive them away.

Small, quaintly shaped gilt baskets, filled with flowers, with the handles of the baskets decorated with dainty bows of ribbon, matching the flowers in color, were the favors at a recent luncheon.

The best way to ascertain whether coffee has been adulterated is to pour cold water on it. If pure, it will color the water slightly; if mixed with chicory the water will take a brownish hue.

Red pepper tea is very good for carpet pests. If the floor is washed with a solution of one-quarter of a pound of red pepper to one gallon of water, it will do much toward driving them away.

One of the most convenient things to be found in the kitchen is a set of tin measures, with small lips, measuring from a gallon down to a gill. They fit one inside the other and so require very little space.

When you wash put the little things, such as handkerchiefs, cuffs and collars, in a pillow case, when they can be rubbed clean, boiled and rinsed, as though they were one article, and thus save much time. Put napkins and doylies in another case.

In buying poultry in summer select that which is plump, and firm. As soon as it comes home from the market wash and dry it well on a coarse towel. Then dress, ready for cooking. The young, plump chickens are the only ones fit for boiling.

Matting is no longer put down on the floor with two-pronged tacks made for that purpose. It has been found that it will lie much more smoothly if it is sewed as any other carpet. It has been found that it can be sewed just as well as any other carpet.

Always sweep in one direction with a short, hard stroke. Cover the broom with a flannel bag and wipe the walls downward; while the dust is settling go over your carpet with a cloth dipped in ammonia water. It brightens the carpets and keeps them fresh.

A large funnel, that fits into the mouth of preserve jars, will be found of great assistance to the housekeeper, at this season of canning and preserving fruit. With the aid of a funnel the jars are easily filled and there is no trouble of spilling the fruit on the outside of the jars.

A good housewife says the proper way to cleanse drab or black stockings is to wash them in bran water. Tie the bran up in a thin muslin bag, and shake this bag about in hot water until the water forms a lather; wash the stockings in this water, and wrap them in cloths and wring dry; shake the stockings out and dry quickly. They will retain their color and look as well as new.

Good starch is necessary if you wish your clothes to look well. During the summer months there are always daintily colored lawns and dimities and muslins that require careful washing, if you wish them to retain their beauty. Heat a quantity of soft water and wash them in this, which has a sufficient amount of thin starch added to it. Wash them until clean and rinse well in another starch water.

In summer cottages a bare corner may be made very effective at a trifling cost. Secure an empty nail keg at any hardware store; cover it with black paint; then gild the hoops, partly fill the keg with sand to give it weight; then fasten a small board over the top a little larger than the keg. Cover the wooden top with a fringed trimmed square of pretty silk or cretonne; stand a ginger jar or a cheap, effective vase upon it, filled with grasses or dried or green ferns and cattails. It looks very pretty thus.

THE HEAVENS IN SEPTEMBER.

VENUS.

	Rises.	Sets.
September 1	1 h 56 m M	4 h 56 m A
September 11	2 h 17 m M	4 h 53 m A
September 21	2 h 41 m M	4 h 47 m A
September 30	3 h 02 m M	4 h 37 m A
MARS.		
September 1	7 h 37 m M	7 h 29 m A
September 11	7 h 35 m M	6 h 59 m A
September 21	7 h 31 m M	6 h 33 m A
September 30	7 h 27 m M	6 h 10 m A
JUPITER.		
September 1	6 h 09 m M	6 h 57 m A
September 11	5 h 39 m M	6 h 21 m A
September 21	5 h 11 m M	5 h 46 m A
September 30	4 h 46 m M	5 h 13 m A
SATURN.		
September 1	12 h 07 m A	9 h 27 M A
September 11	11 h 31 m M	8 h 49 m A
September 21	10 h 55 m M	8 h 13 m A
September 30	10 h 25 m M	7 h 35 m A

Venus is still a morning star, and is now in Cancer. She will enter Leo about the middle of the month. She will be in conjunction with the moon on the 22d.

Mars is in Virgo, near Spica. He is hanging low in the western sky, little east of Jupiter.

Jupiter will be in conjunction with the sun on the 13th. After that date he will be a morning star.

Saturn is in the eastern part of Libra. He will soon take the place of Jupiter as our leading planetary brilliant in the western sky. He passes the meridian at 4:30 p. m. on the 6th.

Neptune is in western quadrature with the sun on the 14th, when he will pass the meridian at 6 a. m.

On the 18th the Pleiades rise at 8:06 p. m., Altair is on the meridian at 8:05 p. m., and Arcturus sets at 10 p. m.

Grape Sherbet.

Lay a square of cheese cloth over a deep dish, put in a pound of ripe Concord grapes, mash them thoroughly with a wooden masher, squeeze out all the juice, add an equal amount of cold water to the juice, and the juice of one lemon, with sugar to make it very sweet. Freeze as usual. This is the most delicious of all water ices.

Not one complaint has ever been made by those using Ayer's Sarsaparilla according to directions. Furthermore, we have yet to learn of a case in which it has failed to afford benefit. So say hundreds of druggists all over the country. Has cured others, will cure you.

..Born a Naturalist..

Every intelligent being possesses a love of nature, which is developed in some to a much greater degree than in others. It remains for a very few, however, to trace nature through her various windings to her most concealed recesses. He who undertakes this task in the present day of specialization must needs divide his great undertaking and devote his life to investigations in one of nature's fields. He does not need to abandon his love of or interest in the other fields of nature. From his increased strength and experience he may even lend a helping hand to the workers in the other fields, but his greatest measure of success comes from the persistent effort in the one chosen field. Such is the present day naturalist, and it is of such an one that these few paragraphs are being written.

Trevor Charles Digby Kincaid is a born naturalist, who is developing so rapidly along the lines most appreciated by the science of today that although his years are few and he is still pursuing the work of an under-graduate in the University of Washington, his name is already known favorably in more than one country of the civilized world.

He is the most modest and retiring young man I know, and it has taken three years

TREVOR KINCAID.

of companionship to glean the few facts I know of his work, his methods and his successes. I value his friendship, and I would therefore not write so much about him personally if he were not at this moment far away on the Pribilof islands, with kindred spirits, engaged on work of science.

Kincaid is a native of Canada, and his mother has told me of two incidents of his Canadian boyhood that indicate something of his ceaseless energy now being directed into important channels. There were three brothers at home. One of them was not disposed to personal exertion, and was most frequently found enacting the role of captain. The boys and their companions were one day engaged in building a running track. The mother offered some prizes for the first races. The captain sat on a large rock and directed the work, while Trevor and the other brother worked like Trojans on the track. When the track was done the captain, fresh from his seat of authority, came out upon the track and proceeded to win every prize from the others, tired out by their labors.

The mother then bought her boys a printing press and some type. The captain again showed his authority, for he at once became the editor of the proposed paper. Young Trevor became typesetter, because he kept everlastingly at whatever he undertook, and the other brother ran the press. As the years have rolled on the editor has become a pharmaceutical chemist, the pressman has become a mechanic, and Trevor, the boy typesetter, has become an entomologist.

About seven years ago the family removed to Olympia. Trevor, the youngest, was the only one of the boys to come to the new home on Puget sound. He had long been interested in the objects of nature, and very soon discovered that he had been transplanted into a field rich with all kinds of things new to his experience. He developed into such a vigorous collector that the people of Olympia even now never tire of telling of his youthful labors. At the last session of the State Teachers' Association Mr. and Mrs. Brintnall, of Olympia, told me of two interesting anecdotes. A prominent citizen of Olympia once engaged young Kincaid in conversation about his favorite bugs, when the boy informed the man that a certain species of ants kept a species of beetle in their nest to act as a scavenger. The man seeming incredulous was invited by the boy on an excursion of investigation. The invitation was accepted, and the boy promptly led the way to a large ant's nest. Dropping on his hands and knees he began digging with his hands and was soon covered with the rebellious ants.

"Don't they bite you, Trevor?" asked the man.

"Oh, yes," replied the boy heedlessly, as he plunged on into the mysteries of the nest.

"Why don't you get a shovel?"

"Oh, I don't mind their bites very much. A little formic acid. It is good for rheumatism."

The man was convinced, the boy triumphed, and Olympia's history was enriched by another interesting incident.

Mrs. Brintnall says that last spring one of the Olympia boys asked Zoe Kincaid when her brother was coming home. The reply was not very definite for most folks, but it was characteristic: "I am to watch for a certain plant on the bank of the river, near a big rock. When the plant is in bloom Trevor will come home, for there are lots of bugs that visit the blossoms of that plant."

Soon after arriving in Olympia, Trevor got possession of an old microscope. He made his own slides of window glass, collected balsam from the native fir trees and began the study of insect morphology. He joined a society of young workers who pursued a novel plan. One member would write out an article giving particulars of his work, and putting it into a cambric bag, mail it to the nearest member, who would read it, make notes, and forward it to the next, until it had passed to every young member in different parts of the country, when it would finally lodge at headquarters for preservation.

The young man soon learned who were the experts in the different groups of insects, and promptly began sending the strange specimens from Puget sound. He needed thin layers of cork to put in the collecting and mailing boxes. He could not always afford the cork, so he contrived an ingenious substitute by collecting the pith of elder branches. Splitting this pith and glueing the half round strips into the box, the result was neat and perfectly satisfactory.

As one evidence of his success it is only necessary to say that he discovered twenty-seven new species of saw flies. He sent off one bottle containing 100 spiders. The expert made the inspiring return that fifty of the spiders were discoveries new to science. Other groups of the insect world yielded him further discoveries, and soon there were a large number of different insects bearing the name of Kincaidii in honor of the young investigator. The experts did not realize the youthfulness of their correspondent, and he began to receive letters addressed to him as "Professor," and better still, the experts began to send him complimentary copies of their books and monographs, until now nearly every mail brings him something of value from the members of that large group of workers for the advancement of the world's knowledge, who are generally designated by the common title of scientists.

Realizing that he needed more general education, young Kincaid came to Seattle to attend the University of Washington. He had very little money. His first year here was one of trial and some suffering. His extreme modesty prevented his letting his few friends know anything of his needs. He found a room free of rent in old "North Hall," on the old university grounds, and prowling around found a cast-away bedstead, across which, in lieu of a mattress, he stretched some boards, and on these he slept. Charles L. Denny, of the Young Naturalists' Society, learning of Kincaid's quiet struggles, persuaded the young man to go to his home, and he soon became as one of the family. Prof. Charles Hill, of the department of biology, discovered the young man's worth and persuaded the board of regents to hire him as laboratory assistant, and from that moment Kincaid's future was secure, for he was placed in a position to permit his beloved science to afford him work, pleasure and a livelihood.

During the summer of 1895 the Young Naturalists' Society undertook a dredging expedition near Port Orchard, during which it was discovered that Kincaid was thoroughly wide awake in branches of natural history other than entomology. This expedition was followed by another in the summer of 1896. During the intervening winter he had read about the experiments of scientists at Naples, who had found that epsom salts acted on sea life the same as opium on land life, putting the animals to sleep and then to death. Following up these hints and experimenting on his own account with formalin, he obtained some remarkable results. For the first time the delicate forms of jelly fishes were preserved, sea anemones and cucumbers were preserved with their tentacles all expanded, worms were preserved perfectly for subsequent study in the laboratory, star fishes were cured in splendid form without the usual repulsive odors. Many other important results flowed from that summer's work.

Prof. D'Arcy Thompson, the British commissioner to investigate with President David Starr Jordan the life and condition of the fur seals, saw the work Kincaid was doing and offered him a position similar to the one he had here if he would go with him to the University of Dundee, Scotland. Some of the representatives of Columbia university, New York, also were surprised at the character of Kincaid's work, and he was invited there under favorable terms. Prof. Kellogg, of Stanford university, was about to sail for a vacation in Europe and Kincaid was invited to go to Stanford as curator of entomology at an increase of salary. The board of regents of the University of Washington saw their way clear to keep him here, and he again plunged still more deeply into the mysteries of the Puget sound fauna and flora.

This summer he was at work in Olympia collecting insects and plants when he received an invitation from President Jordan to go with him as a voluntary assistant to the Pribilof islands. In this connection I am reminded of another characteristic incident. President Jordan in his lecture on the fur seal on July 7 last showed among other fine illustrations a field of beautiful flowers. After the lecture he jokingly told Kincaid that he would find on those islands just two beetles and one butterfly.

"Well, we will need many specimens of those," was the only reply.

In walking from the theater Kincaid remarked in his quiet way "That is too thin. It is impossible for all those flowers to exist without lots of bugs." Thus he makes of botany a hand-maiden for his favorite entomology.

Many specimens of plants, birds, animals, fishes and insects have been discovered in Washington territory and state from time to time, but, for lack of literature, hardly any of them have been described or named by local naturalists. They have always been sent away to experts, the only credit coming to the discoverer being that usually given to the collector. So far as insects are concerned a new departure has been taken by Kincaid. The Entomological News for June, 1897, publishes an article by him on the psychodidae of Washington, in which there are described and named three new species of flies heretofore unknown to science. One species is called Psychoda Pacifica; another, Psychoda Elegans; the third, Psychoda Olympia. The last name was chosen in honor of the capital city of the state, where Mr. Kincaid obtained the first specimens of this new species. The descriptions are very technical and cover every minute characteristic. Over a page of printed matter is given in addition to the descriptions, showing a most careful microscopic study of the little flies. The article was prepared only for scientists. Its publication in the above-named journal stamps it with authority, as that is the official publication of the entomological section of the Academy of Natural Sciences of Philadelphia, and is accepted by entomologists as the best paper on that subject in America.

Mr. Kincaid's friends are very proud of his achievements, and the Young Naturalists' Society, of Seattle, at its last meeting passed a vote of congratulations upon the appearance of the publication above refered to.

Just before leaving for the seal islands Mr. Kincaid received a letter from Albert P. Morse, of the zoological laboratory of Wellesley College, and another from Prof. W. A. Herdman, F. R. S., of University College, Liverpool, both of whom asked him to direct them to the best collecting grounds in the state of Washington. The former wants insects, the latter holothurians, nudibranchs and tunicates.

For four years Kincaid collected, with other specimens, a quantity of Washington bees, but he was too much occupied to classify them. He finally entered into correspondence with the American bee expert, Theodore D. A. Cockerell, now of Mesilla, N. M. That gentleman informed him that he had about a month's time on hand and would gladly name his bees. Kincaid promptly sent him the accumulated bees, about 1300 specimens. Mr. Cockerell was evidently surprised, for when he had worked up one box he sent it back with this underscored injunction: "Don't send me any more bees until I ask for them, as I have now more than I can handle for a long time to come."

This box contained twenty-two species of the genus Osmiae, of which thirteen are new to science. One he named Kincaidii, another Trevoris, both in honor of the discoverer; another he named Pascoensis, in honor of the place of its discovery. Colorado is the only other state in the Union with so many Osmiae recorded from it, and there are but twenty-five recorded from that state, so Washington is a close second.

Mr. Cockerell then proceeds to send Kincaid some literature and instructions so that he can begin himself to work and clasify the bee fauna of Washington.

It is always a treat to watch Kincaid rush from the university out into the campus with his big net, and once in a long time to follow him, for he soon tires the green hand. Then to follow him into the laboratories and watch him at work over the rearing cases where he studies the different stages from the egg through its various metamorphoses to the egg again. Verily, so far as insects are concerned he is tracing nature through her various windings to her most concealed recesses.

EDMOND STEPHEN MEANY.

VANITY.

By Lady Cook (Tennessee Claflin).

Most people are alive to the imperfections of others; few, however, perceive their own. To know one's self is the most difficult of all knowledge. There are none so ill-favored, for instance, who will not admire themselves in a mirror, because they see not themselves, but some ideal individuals. And with like partiality do we regard the good and evil qualities which form our character, always esteeming ourselves, no matter how despicable we may really be. Hence vanity is the predominant and universal vice. Thus a pious philosopher said: "What blindeth the eye, or what hideth the heart of a man from himself like vanity? Lo! When thou seest not thyself, then others discover thee most plainly."

Cogan defines vanity as "that species of pride which, while it presumes upon a degree of superiority in some particular articles, fondly courts the applause of every one within its sphere of action; seeking every occasion to display some talent or some supposed excellency."

Thus vanity is vain-glory, and arises from a desire to appear wiser, or richer, or cleverer than we actually are, and consequently is a sort of imposture, often offensive to others and injurious to ourselves.

The extraordinary circumstance about this failing is that it attacks those who have many estimable qualities, as well as those who have few or none. Peer and peasant, lady and waiting-maid are in their distinctive ways, alike subject to it, and the more acutely they are affected by it, the greater is their self-degradation and loss of genuine esteem. They may succeed in acquiring the lip-service of parasites and fools, but in doing this they must lose the good opinion of those whose regard alone is worth having.

Hume, the historian, in one of his Essays, writes on this subject with his usual power and lucidity: "A desire of fame, reputation, or a character with others, is so far from being blameable that it seems inseparable from virtue, genius, capacity and a generous or noble disposition. * * * Wherein, then, consists vanity, which is so justly regarded as a fault or imperfection? It seems to consist chiefly in such an intemperate display of our advantages, honors and accomplishments; in such an importunate and open demand of praise and admiration, as is offensive to others, and encroaches too far on their secret vanity and ambition. It is besides a sure symptom of the want of true dignity and elevation of mind, which is so great an ornament in any character. For, why that impatient desire of applause, as if you were not justly entitled to it, and might not reasonably expect that it would forever attend you? Why so anxious to inform us of the great company which you have kept; the oblising things which were said to you; the honors, the distinctions which you met with; as if these were not things of course, and what we could readily, of ourselves, have imagined, without being told of them?"

Montaigne says: "The corruption of the age is made up upon the particular contributions of every individual man. One contributes treachery, others injustice, irreligion, tyranny, avarice and cruelty, according as they are of power; the weaker sort contribute folly, vanity and idleness." The word vanity includes within its meaning all sorts of empty delight or frivolous display, all unsubstantial pageants and pleasures whose end is merely to gratify weak pride, and all the little ostentations which are intended to make others think of us more highly than we deserve. It is derived either from the Anglo-Saxon verb "fyn-igean," to wither, to fade, to pass away, to faint, or from "wanian," to wane, to fall away, and thus it denotes that which has no substantial basis, but is in its nature essentially ephemeral, delusive and evanescent. And yet observe the extent to which this idle quality is cultivated by almost all classes of mankind, civilized and uncivilized, high and low, rich and poor, learned and illiterate.

The naked savage who can display some paltry object coveted by others, struts as though he were lord of the universe. We laugh at the ridiculousness of his vanity. Yet in a thousand ways our own airs and affectations are equally absurd. We pride ourselves upon so many things which are either not worth possessing, or, if they are, were not obtained by any merit of our own. Stars and garters, ribbons and decorations are not to be despised when they have been won by personal valor or nobility of conduct. They are then the outward and visible signs of an inward and spiritual worthiness. But he who derived his orders or titles from the merits of another, without coming up to the standard of the original, decks himself in borrowed plumes to which he has no moral right. He resembles a clown garbed in the mantle of philosophy, or a pigmy attempting to bear the burden of Atlas. But even worse are they who have obtained their distinctions by fraud, treachery, vice or cruelty—the minions of monarchs, the betrayers of the people, the oppressors of the poor.

We do well to have what is called "a proper pride;" to respect ourselves and to be jealous of our reputation, because this conduces to rectitude of conduct. But we should beware of being bitten by vanity. When once its poison enters the soul, there is no saying to what lengths of folly we may be eventually urged. The servant girl will ape her mistress, her mistress the next in rank, and so on, ad infinitum.

The excessive love of dress is a pestilent vanity, and goes far to demoralize both sexes. It is, however, peculiarly dangerous to women. To dress modestly, and even well, so that it be within our means, is desirable. But to endeavor to adorn ourselves beyond this point, or to dress extravagantly, is the sure mark of a vain mind.

How many a deluded woman has pawned her virtue—a woman's noblest jewel—for some gaud out of a goldsmith's shop window! How many a young and inexperienced girl has been led astray by a passion for showy dress! Eve is said to have been tempted through an apple. Her daughters are tempted by rings, trinkets and fine clothing, and wear in public the price of their private dishonor.

If we could only recognize our true wants, perceiving what is really advantageous, we should avoid much heartburning and many useless strainings.

Happiness and peace of mind come only with content, and how little is needed to satisfy actual requirements! A well ordered home; good, plain food; intelligent surroundings; simple recreations, and a modest and womanly demeanor, would carry all through life with domestic happiness and public esteem.

But we are not content with these solid and permanent blessings. Our dress must be more expensive, our servants more numerous, our equipages more striking, our houses larger, and our furniture more costly than those of our neighbors. With the humbler in circumstances it is the same. All are toiling for that which profiteth them not. Husbands and wives see little of each other. Parents and children are often barely acquainted, and frequently, although in the same house, do not meet from week's end to week's end. Either the struggles to live or the promptings of ambitious vanity keep the fathers working from early till late. Thus their lives pass away unrelieved by the true joys of existence, and unsweetened by necessary leisure. Well may such say, in the words of the wisdom of Solomon: "What hath pride profited us? Or what good hath riches with our vaunting brought us? All these things are passed away like a shadow, and as a post that hasteth by; and as a ship that passeth over the waves of the water, which when it is gone by, the trace thereof cannot be found, neither the pathway of the keel in the waves!"

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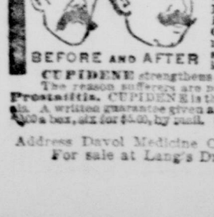

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Leave Seattle—7:30 a. m.; 12 m.; 5 p. m.

Leave Tacoma—8:30 a. m.; 2:30, 7:30 p. m.

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PACIFIC COAST STEAMSHIP CO.

The company's elegant steamers Umatilla, City of Puebla and Walla Walla leave Seattle for San Francisco, via Port Townsend and Victoria, B. C., at 8 a. m., August 2, 7, 12, 17, 22, 27, September 1, 6, 11, 16, 21, 26, October 1, 6, 11, 16, 21, 26, 31. Due at San Francisco, a. m., August 5, 10, 15, 20, 25, 30, September 4, 9, 14, 19, 24, 29, October 4, 9, 14, 19, 24, 29, November 3. Leave San Francisco for Seattle via Victoria, B. C., and Port Townsend, at 9 a. m., July 28, August 4, 9, 14, 19, 24, 29, September 3, 8, 13, 18, 23, 28, October 3, 8, 13, 18, 23, 28, November 2. Due at Seattle p. m., August 2, 7, 12, 17, 22, 27, September 1, 6, 11, 16, 21, 26, October 1, 6, 11, 16, 21, 26, 31, November 5.

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10:00pm	Lv	28	SEATTLE	82 Ar	1:45pm
1:00am	Lv	72	Pt. Townsend	38 Ar	10:45am
3:45am	Ar	115	Victoria	M Lv	8:00am

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