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Will practice in Lafayette, St. Mary and Vermillion Parishes, and the Supreme and Federal Courts at Opelousas and New Orleans.
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THE "OLD RELIABLE."
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The system of education includes the French and English languages, Music and all kinds of needle-work. Every attention will be placed to the health and comfort of those placed under the care of the Sisters.
For terms apply to the Superior.

LAFAYETTE
Blacksmith,
WHEELWRIGHT and SUPPLY SHOP.

Near Bank Building.
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Lowest prices, consistent with work done. All work promptly attended to. Satisfaction guaranteed.

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ATTORNEY AT LAW AND
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Lafayette, La.

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A practitioner in the State 23 years, and in Lafayette Parish 11 years, calls attention to his new and successful treatment of the respiratory organs. Medical inhalations combined with constitutional treatment affording a cure in Consumption, in the first and second period if they follow exactly the treatment and relief in the third period.

Deafness and chronic diseases in general a specialty.

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Justice of the Peace.
Careful and prompt attention given to the collection of bills, accounts, notes or drafts. Sale and purchase of lands attended to.

C. H. MOUTON,
Attorney at Law,
St. Martinville, La.

IF YOU DON'T BREAK DOWN.

Oh, tellers in life's vineyard—
In the country, in the town;
Keep courage: You will get there
If you

Don't Break Down!

The future's sun is giving
All the hills a silver gown.
Stand steady! You will get there,
If you

Don't Break Down!

There's a merry song of reapers
Which no stormy winds can hush;
Here faith! You'll find the harvest,
If you

Don't Break Down!

Let the billows beat the vessel—
Let the skies in anger roar!
You'll anchor safe in harbor
If you

Don't Break Down!

Frank L. Stanton, in Atlanta Constitution.

THE HOT WIND.

BY FLORA K. REGAL.

THIS was Mr. Carter's third year in N. braska. He had got tired of his small farm in Ohio, with its slow returns; and when there came to him what he regarded as a good opportunity to sell it, he lost no time in closing the bargain.

He had invested his money and all that resulted from the sale of his farming implements and household goods in a quarter-section of land in western Nebraska, giving, as everybody did, a mortgage on the farm for the balance which he was unable to pay down. Both he and his wife had a great antipathy to giving a mortgage, but there was no other way; and then it was not so large but that in three years they could pay it off—perhaps in two, if they should have extra good crops. At all events, they would be as economical in every way as possible and pay it off at the earliest practicable day.

There was a small house on their piece when they went there, new, and built purposely for the buyer; two rooms and a kitchen, with a lift in which a person could sleep, though under the middle of the roof only could one stand upright. But they regarded it as only a temporary affair.

By the third year their clothing, not too abundant when they came, began to need replenishing in every direction. Some things had to be bought for Harry and John, now thirteen and ten years old, and growing as their mother used to say, "in genuine western fashion." But the really serious business of their outlays, and this summer's crop would give them at least the satisfaction of an unencumbered homestead.

As early in the spring as possible he set to work to get the ground in readiness and put in the seed. He had learned by this time how to do things on a large scale. He as well as his neighbors had an unusual amount of ground planted in corn; for it had been too dry in the early spring for oats, so that the ground intended for that crop was taken for corn. Day after day they had gone back and forth through the long field until a hundred acres were planted.

Hardly was the work finished when a gentle rain fell; and though it lasted but an hour it furnished the requisite moisture at the right time. In a few days the long rows could be seen with a faint line of green which grew darker and broader almost while one was looking upon it. Soon the nice work of the farmer began to appear. Whichever way one looked, forward or across or diagonally, as far as the eye could see, the lines were as straight as if run by a surveyor. He had done his part well.

Soon people began to say: "Unless we have more rain there won't be half a crop." But again there was a slight shower, and again they were hopeful; still all longed for a copious downpour. Things were becoming somewhat dry, and pastures as well as crops were beginning to suffer, when there was noticed, one morning, a soft south wind, which Mr. Carter had been accustomed in Ohio to regard as a sure indication of rain. They were fairly jubilant at the prospect. One good rain would insure the crop. Gradually and steadily the wind increased both in velocity and temperature; it was something new. No rain! And still it blew stronger and hotter and without cessation. Everything was being dried up; but still it blew strong and steady and straight from the south. It must surely stop when the sun goes down!

but what can repair the damage already done? People finally went to bed, but there was little sleep that night for the wind did not stop. It still blew relentlessly and without discrimination. Everything in its course was doomed.

The next morning revealed a scene of desolation not easily described. All night long the burning wind had rained its work of destruction. The leaves of the corn instead of glistening in the sun were brown, and rattled against their stalks as if dried in a kiln. The injury done to the pastures, though less obvious, was no less complete. Hungry cattle were already circling around the parched field in search of food, and finding none. Every hour revealed some new evidence of the completeness of the ruin wrought. Everything in the garden was totally destroyed. The little trees, which had been planted the first summer, were brown as in autumn. Settlers who had been there long enough to have small fruit trees beginning to bear found the apples half baked on the trees. Nowhere could there be found any sign of vegetable life. In every direction the outlook was hopeless. Plainly there was nothing for Carter to do but to quit upon the first of the summer or the coming winter. What to do was the one engrossing question, and for it there was no answer. Stock must be disposed of at once, but where were the buyers? The horses—could it not be that such a team could be given away? Yet no one could take them. Must they be shot to keep them from starving? But how could the farm ever be worked without them? Such were the questions that were forced upon the Carter household at every turn. But the chief question, after all, was what to do with themselves. They had no friends in the east, as many had, to whom they could go for support. If they had, they had no money to go with, neither could they stay where they were with nothing to live upon.

But that was not all. The capitalist, to whom they were to have made final payment this autumn, and then prove up their land, would have them in his power. He might foreclose, and they would not only be left penniless but would lose their farm and what money they had already paid. Look which way they might, there was no ray of light or hope.

HOME HINTS AND HELPS.

—Fruit Souffle: Twenty-eight prunes stewed in as little water as possible. Press through a colander; add the whites of four eggs and six tablespoonfuls of sugar. Make a delicate brown and serve with whipped cream.

—Fruit Souffle: Quarter of a pound of corn-flour, two ounces of butter, two ounces of fine sugar, and one teaspoonful of baking powder. Beat sugar and butter to a cream, and add two eggs, then flour and powder. Bake in shallow tin (buttered) in a moderate oven.

—Fruit Souffle: Beat in a mortar a half pound of sweet and half tin ounces of bitter almonds; mix the same with a quart of water and strain through a cloth. Make a sirup of a pound of sugar and boil pretty high; mix with almond water and boil until clear. Add the yolks of four well-beaten eggs and stir gently until thoroughly mixed. Place in a freezer—Harp's Bazar.

—Custard: Cream, One cup of milk, yolks of six eggs, one cup of sugar, one pint of cream, one teaspoonful of flavoring. Make a boiled custard with milk, sugar and eggs; strain, and when cold add cream and sugar; if desired, together with the flavoring, and when cold add the yolks of six eggs and add just before freezing. If the cream is to be molded, add one tablespoonful of gelatine that has been soaked one hour in one-half cup of cold milk reserved from rule.—Boston Budget.

—Doughnuts Without Baking Powder: Two thirds sour milk, one-third cup cold water, four tablespoonfuls thick sour cream, two eggs, one level teaspoonful saleratus, and one cupful granulated sugar. Flour to roll. Beat the eggs very light, adding a pinch of salt. Add sugar, then cream, and last the milk and water. Stir all together before adding the flour, in which the saleratus has been well mixed. Roll quite thin, and cut as crullers or twisted doughnuts.—E. Mary, in Orange Judd Farmer.

—Chocolate Bavarian Cream: A refreshing dessert for a hot day is Bavarian cream with chocolate, and its manufacture is quite simple. Boil together a pint of cream or rich milk and two tablespoonfuls of sugar when nearly cool, flavor with vanilla, and add the yolks of four eggs well beaten and two sticks of chocolate which have been broken in a little hot water. When it has become quite cold stir in pint of cream which has been whipped to a stiff froth. Put in a mold and set on the ice until wanted.—Housekeeper.

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