

Judicious Expenditure Causes Big Returns

To the merchant who is happy if he can sell his goods at an increase of ten or twenty per cent. over the cost, how almost incredible must it seem that typewriting machines and bicycles, which cost from about sixteen to twenty-five dollars to manufacture, can be sold for \$100—or even \$50—each?

What machines are more universally needed today than these two, excepting the sewing machine?

How hard the merchant struggles for his ten per cent. profit while the typewriting machine and the bicycle sell at a price which is from four to six times the cost of manufacture.

Judicious and continuous advertising has made this possible.

Among the architectural donations to New Orleans made during his lifetime by the good old Spaniard of the last century, Don Andres Almonaster y Roxas, was the chapel of the Ursulines. An inscription in Spanish in the facade of the building says that it was erected in 1787, Charles III. being King of Spain, and Don Estevan Miró Governor of Louisiana, by Don Andres y Roxas. Together with the old Ursuline convent, it survived the great conflagration of 1788 and that of a few years later, by which the New Orleans of that period was "wiped off the map."

Dishonored Drafts.

When the stomach disorders the drafts made upon it by the rest of the system, it is necessary to pay out vigor in the shape of pure, rich blood containing the elements of muscle, bone and brain. As a sequence of the new vigor afforded the stomach, the bowels perform their functions regularly, and the liver works like clock work. Malaria has no effect upon a system thus reinforced.

Keep on Scratching.

Dis clear into the bone and the Tetter will only be the worse. There is only one way to treat an irritated, diseased skin. Soothe it. Kill the germs that cause the trouble and heal it up and down and strong. Only one thing in the world will do this—Tetterine. It's 50 cents a box at drug stores or postpaid for 50 cents in stamps by P. O. Shusterman, Savannah, Ga.

The best memory is the one that knows how to forget judiciously.

No-To-Bac For Fifty Cents.

Over 400,000 cured. Why not let No-To-Bac regulate or remove your desire for tobacco? Saves money, makes healthy and manly. Cures guaranteed. 50 cents and \$1.00 at all druggists.

No man likes to hear his wife talk of what she will do after he is dead.

Phys permanently cured. No fits or nervousness after first day's use of Dr. Kline's Great Nerve Restorer. 2 trial bottles and treatise free. Dr. R. H. KLINE, Ltd., 931 Arch St., Phila., Pa.

A. M. Priest, Druggist, Shelbyville, Ind., says: "Hall's Catarrh Cure gives the best satisfaction. Can not plenty of testimonials, as it cures every one who takes it." Druggists sell it, 75c.

Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c a bottle.

Poisoned Blood

These come from poisonous miasms arising from low marshy land and from decaying vegetable matter, which, breathed into the lungs, enter and poison the blood. Keep the blood pure by taking Hood's Sarsaparilla and there will be little danger from malaria. The millions take

Hood's Sarsaparilla

The best—in fact the One True Blood Purifier. Hood's Pills, the best family cathartic, easy to operate. Etc.

Laugh at the Sun Drink HIRES Rootbeer

Keep Cool-Drink HIRES Rootbeer

Keep Well-Drink HIRES Rootbeer

Quenches your thirst HIRES Rootbeer

MAKES CHILDREN AS FAT AS PIGS

TASTELESS CHILL TONIC

IS JUST AS GOOD FOR ADULTS. WARRANTED. PRICE 50c.

Galathea, Ills., Nov. 28, 1932.

Paris Medicine Co., St. Louis, Mo.

Goodness—The old lady says: "I have bought three grocers already this year. In all our experience of years, in the drug business, I have never sold an article that gave such universal satisfaction as your Tonic. Yours truly, J. A. GROVES, CHICAGO, ILL."

ALABASTINE IS WHAT?

A pure, permanent and artistic wall-coating ready for the brush by mixing in cold water.

FOR SALE BY PAINT DEALERS EVERYWHERE.

A Tint Card showing 15 desirable tints, also Alabastine Souvenir Book sent free to any one mentioning this paper.

ALABASTINE CO., GRAND RAPIDS, MICH.

THE FIELD OF ADVENTURE.

THRILLING INCIDENTS AND DARING DEEDS ON LAND AND SEA.

A Fierce Battle With Ruthless Chinese Pirates—A Tale of Disaster at Sea—A Cowboy's Nerve.

IN the year 1860, writes W. L. Merton, in the New York Ledger, piracy had become a crime of so frequent occurrence on the east coast of China that, upon the supplication of a body of ship owners in Hong Kong, the British Admiral upon that station resolved to take strenuous measures for its suppression. A strong, oak-built bark, the "Rajah," was lying in port, waiting for a charter; she had been an East Indian man, and though anything but a fast sailer, was a sturdy old vessel that would stand any amount of battering from the Chinese trading junks of those days. The Admiral saw the captain and consignees of this ship and made arrangements with them that she should ostensibly be placed on the berth for Shanghai, receive a fictitious cargo of apparently great value, be secretly armed and equipped, and sent out to be preyed upon by the pirates.

A large quantity of rice was first sent on board; then many long, heavy cases, supposed to contain machinery, but really Armstrong rifles and Minié rifles; four barrels half filled with powder, and lastly, under a strong guard, fifty treasure boxes, duly marked as specie from a well-known bank; the dollars, however, were spherical shot and shell. The blue-peter was hoisted, the vessel duly cleared and towed through the Ly-e-moon passage by a small steamer, one rather foggy afternoon. The last and most necessary thing now remained to be accomplished, viz., the shipment of a crew of "blue-jackets," and that, of course, had to be performed under cover of darkness, and when the "Rajah" was fairly out of harbor.

I was one of the few in the secret of the expedition, and after much persuasion the captain of the bark permitted me to accompany him. Two days prior to our departure several heavily armed tai-mungs (trading junks), of most suspicious appearance, left port, and we had but little doubt these would prove our adversaries. We anchored at a given spot near the entrance to the Ly-e-moon, and, obscured from sight by the fog, two boats, with muffled oars, containing forty men-of-war's men and two officers, came off to us, and, silently as possible, we proceeded to the work of mounting the guns, and getting everything ready to give a warm reception to our foes. Before morning broke all this was accomplished; we weighed anchor, and stood out to sea.

The morning breeze lifted the mist which had enveloped us, and as we sailed in, on the port tack, towards Mrs. Bay, we descried a fleet of five large junks dodging about under easy sail, and evidently edging towards us. We let a few ropes hang slack, and four men laboriously hoisted a fore-topmast studding sail, to give us an appearance of being a short-handed and slovenly ship; then hauled it down again as it would not stand, and sailed along most unsuspectingly. Presently the five junks managed to hem us in a circle, and a heavy shot hurled through our mainmast bespoke the real character of our erstwhile consorts. We immediately tacked ship and pretended to flee, but before we were well out of stays—for the "Rajah" was slow on her heels—the junks ranged right alongside, and, after delivering a heavy volley, commenced to board us. Then our ports flew open, crashing broadside was poured into the vessels of our assailants, and the fight began in earnest. Up went the St. George's ensign to the peak, and a ringing British cheer drowned the cries and imprecations of our enemies, as a terrific hand-to-hand fight ensued. The tars were in their element, and how they did fight! Steady and sure was every blow struck, and every death-dealing gun fired. Our decks were strewn with the corpses of our foes; three junks went down beneath the ruddied waves, bearing the living and the dead; but still the battle was not ended. The other two tried to steal off in different directions, but we followed up the one and sank her with our heavy metal; the other would have sailed away, but her main-mast had been shot away, and we ranged up to her. We called on her to surrender, but she turned like a tiger at bay, snarling her rage and hatred till she too succumbed to Neptune.

Lieutenant Mainwaring, our commander, was a brave, kind-hearted sailor; he had the boats lowered and sent to pick up many of our foes who were swimming around. They would not accept the proffered succor, but chose a present watery grave to a gibbet that loomed in the future. It was dogged courage they displayed, and I could have pitied any but such ruthless fiends as they.

The fight was over, our mission fulfilled, and now all that remained was to muster our crew, clear up decks and sail back to port. Six of the "blue-jackets" and two of the "Rajah's" crew were killed, while over a dozen of the rest, including the second lieutenant, were more or less wounded. The loss on the pirates' side must have been fearful, as each boat contained over a hundred men. We received quite an ovation on our return to Hong Kong, and Chinese pirates, for some years after, had a good, wholesome dread of molesting foreign merchant vessels.

Thrilling Rescue of a Crew.

When the British tank steamer Snow Flake, from Penarth, arrived at Philadelphia recently, a thrilling tale of disaster, suffering and rescue of a crew of twenty-one men from an abandoned ship was unfolded. The rescued men composed the crew of the Norwegian ship Santa.

It was on March 16 last that the Santa set out from St. John, New Brunswick, for Newport, England. From the time of leaving she encountered westerly gales and was tossed violently for nearly two weeks.

The crucial test came early on the morning of April 1, when a tornado was encountered. The water was rapidly dousing into the hold and Captain Haavig ordered all hands to man the pumps. The crew worked desperately, but in vain.

Almost like a flash the entire deck-load of deals was swept overboard.

AGRICULTURAL TOPICS.

FRUITS IN THE GARDEN.

Concerning growing peaches in the garden, American Gardening says: "The possibilities of well-cared-for trees in the home garden are scarcely to be imagined. If one build a small chicken yard about a newly set tree he may have the tree in bearing next year, and with a head equal to that of the ordinary tree set twice as long. The chance seeding, in rich and favorable situations, may give two bushels of choice fruit at four years from seed, without a particle of culture."

FEEDING SITTING HENS.

Sitting hens never get fat. In fact, with some of the persistent sitters of the Asiatic breeds, the semi-starvation to which they expose themselves is, perhaps, better for their future as egg producers than high feeding would be. Still it is not best to let this starvation go too far. The hen will not eat nor drink much, but if food and drink are offered early in the morning, some of both will be taken. We never feed a sitting hen anything but wheat, and do not give very much of that. It is more important that the hen drink freely than that she eat much. She will sometimes drink if milk is offered to her at night. With wheat in the morning and milk at night, the hen will lose fat, but will be healthier and ready to go to laying again by the time her clutch of chickens is grown large enough to care for themselves.—Boston Cultivator.

KEEPING UP FERTILITY.

One of the surest marks of a good gardener is that he is always on the lookout to have on hand an ample supply of fertilizing matter for the soil. How reasonable that is, and yet strange to say one meets with persons who, judging only by their acts, seem to think that plants do not need food. They need it quite as much as do animals; both grow from that on which they feed. It is true all cultivated soil contains some plant food in the shape of vegetable humus, deposited there in one way or another in the past. But the good gardener looks upon present fertility as a sort of revenue, and sees to it that enough manure is applied to the soil each year to meet the needs of the current crops.

It would be a lesson to some amateur gardeners to visit the successful market gardens of our large cities and see how, year after year, thick coats of manure, thirty or forty tons to the acre, are applied.—The Silver Knight.

SEED POTATOES.

The tests of the Ohio Experiment station indicate that home grown seed potatoes will give as good crops as any northern grown seed of the same varieties, provided the seed potatoes are well kept, but the yield is materially lessened and the ripening retarded if the seed potatoes are allowed to sprout and the sprouts are broken off, as usually happens when the potatoes are kept in a dark cellar.

Many potato growers keep their potatoes successfully, especially in the northern part of the State, by burying the potatoes in pits, covering to a shallow depth at first and adding layers of straw and earth as the weather becomes colder.

The ideal method of keeping seed potatoes is in cold storage. Potatoes thus kept at the Ohio station have come out sound and fresh, with no indication of sprouting and the vitality unimpaired, even so late as the first of June. It is important, however, that the temperature of the cold storage room should not fall below thirty-five degrees, nor should it rise much above forty degrees.

When cold storage is not available, sprouting may be in some measure prevented by shoveling the potatoes over frequently.

While the sprouting of potatoes under ordinary conditions is very objectionable, they may be so sprouted as to materially advance their earliness. This is done by placing them, stem end down, in single layers in shallow trays on the floor, in a light and moderately warm room. Thus placed they will send out short, stubby, green sprouts which will remain in that condition for weeks. Such potatoes, planted without breaking the sprouts, will grow immediately and produce an early crop.

In Terror From Muskrats.

Residents of Waltham are in terror of their lives, because of the prevalence of muskrats of a huge size about the streets. These rats are supposed to come from a number of old drains about the city, in which they breed, and sally out at night to attack peaceful pedestrians.

Early one morning Conductor W. F. Phelps, of the Fitchburg Railroad, was coming down the railroad track and was attacked by a large rat, which tried to fasten its teeth in the conductor's leg. The latter drew his revolver and fired two shots into the rat before it was killed.

A few nights ago Dr. Fred M. Stiles had a death struggle with a rat which lay in wait for him in front of his house on Moody street. Dr. Stiles picked up a barrel stave in self-defense and hit the rat with it as the latter rushed at him, but it broke short off in his hand, and the animal sprang at him again and again, until it was finally stunned by a lucky blow. It was as large as a grown cat and had teeth two inches long.

But the perniest attack was made upon Patrolman Gannon. A rat jumped on him and climbed up his legs, biting him all the while. The policeman drew his club and after a hard struggle succeeded in beating off the animal.—Boston Herald.

Wales on Boats.

The Prince of Wales has a great aversion to brown leather boots. In his estimate they are the height of vulgarity. His Royal Highness, moreover, is a great believer in patent leather boots, "for they are," he says, "quiet, inoffensive and gentlemanly." He is never so happy, however, as when he can abandon these evidences of town life and don, for the nonce, the ordinary black shooting boots.

HOUSEHOLD AFFAIRS.

TO STONE RAISINS.

Place the raisins in a basin and cover them completely with boiling water. Allow them to remain immersed for ten minutes until quite soft, then drain off the water and pinch out the seeds. The raisins can thus be stoned without the least inconvenience in less than half the time usually demanded, and without any waste of fruit.

A QUICK METHOD OF CLEANING KNIVES.

After the knives have been washed and wiped, moisten a little ordinary knife powder with water; then take a clean cork, dip it in the mixture and rub each blade quickly up and down on both sides several times. Every stain will disappear and the blades will be brighter than if rubbed on the board in the usual way. They will want another rinse in water, and a final polish with a cloth. If the knives do not seem quite sharp enough by this plan, a weekly rub on the steel will do all that is required.

DIET FOR NERVOUS PERSONS.

Mrs. Rorer, in a diet suggested for nervous persons, does not veto coffee altogether. Once a day, at breakfast, without sugar, it appears in the list. White bread dried out in the oven, and lean roast beef, steak, or broiled chops three times a day are permitted. Fruit she advises to be used sparingly, and never in the latter part of the day. The surprises in the list are that coffee should be allowed at all, that meat should be provided in abundance, and fruit sparingly. Finally, plenty of green salad, with all the salad oil, in a French dressing made with lemon, that can be taken. Fat around the nerves, she says, smooths them out very quickly.—New York Post.

THE PORTAL TRELLIS.

The beautiful spider web tracery effected in rope work is one of the artistic devices for "bringing down the ceiling," i. e., shortening the apparent height of a doorway where sliding door and portieres are in use. Sometimes the upper space is occupied with strips of ornamental open woodwork. Both these decorative schemes involve dusting. The wood lattice work can be freed of dust by patient use of the bellows or a soft end of cloth used in the crannies. This is a dangerous performance, because it must be done on the step ladder. If the rope work has been gilded or silvered it should not be dusted except with a feather duster, because handling will make the metallic sheath crack off in flakes.

CLEANING FURNITURE.

One reason why people fail in cleaning furniture coverings is that they are too economical in the use of naphtha. It must be literally poured on to be effective. Standing in the breeze, it will evaporate very quickly, and will destroy every vestige of moth. If the articles are to be left in the house, they may be wrapped in sheets tightly pinned around them. This keeps a certain amount of the odor in the furniture for a long time, and renders it doubly safe.

It cannot be too strongly emphasized that no light of any kind must be taken into the rooms while the naphtha-cleaned articles recently finished are there. The inflammable nature of naphtha vapor makes it exceedingly dangerous when brought near a flame.

Cushions, carpets and wool draperies may safely be cleaned in this way, and all that is necessary is to throw all draperies over a line in the yard, open the windows, remove the wrapping from the furniture, and let the breeze have a full sweep through the rooms for a day or two. Then there will be no offensive smell, and the furniture may be used with perfect safety so far as danger from fire is concerned.—Carpet Trade Review.

RECIPES.

Maple Sirup—When made from the sugar it should be melted in small quantities, as it soon loses in flavor, and if melted with half its weight of granulated sugar it is more delicate as well as cheaper.

Whole-Wheat Cakes—Three-fourths of a pint of the whole wheat flour, one-fourth of a pint of cornmeal, half a cake of yeast; mix into a thickish batter at night; when ready to bake add half a teaspoonful of salt, one tablespoonful of soda, dissolved in enough water to make the batter a little thinner than for cakes made of white flour.

Codfish Hash—For one pint of cold boiled potatoes, chopped fine, take one large cupful of freshened and boiled codfish, picked into tiny pieces. Mix them together and put them into a saucepan with three tablespoonfuls of cream and a dash of paprika. When heated through the dish is ready to serve, and make an excellent breakfast dish.

Sardines with Parmesan—Open a can of the best sardines, and place them carefully on paper, to remove as much oil as possible. Cut stale bread in narrow slices to fit the sardines, place a sardine on each slice, and place in the oven until the bread is a nice brown and the sardines heated thoroughly. Sprinkle over them a little grated Parmesan cheese and serve.

Gordon Cornbread—Scald one cupful of cornmeal with enough boiling water to make a rather thin mush, add to it one tablespoonful of butter and a scant teaspoonful of salt. Let cool until lukewarm, add the beaten yolks of four eggs, then the stiffly beaten whites. Pour at once into a well-battered iron pan and bake in a hot oven for about twenty-five minutes. Serve hot or cold.

Savory Liver—One and a half pounds of calf's liver, sliced the day before in one pint of water for thirty minutes. Chop the liver into half-inch bits, add one tablespoonful of breakfast bacon; brown the bacon and add to the liver. To the fat put one level tablespoonful of flour, simmer smooth, then add the liquor left from the stew, a tablespoonful of pepper, half a teaspoonful of salt and one tablespoonful of Worcestershire sauce; turn into this gravy the liver, with a third as much (in bulk) boiled and chopped potatoes as liver; stir till the whole is moistened, then cover closely; heat thoroughly and serve.

Choosing a Puppy.

In order to make choice of a puppy from among a number of others it is best to leave the choice to the mother herself. In carrying them back to their bed the first the mother picks up will always be the best.

PHYSICIANS BAFFLED.

The White Pebble Pit.

It has frequently happened that miners have discovered curious traces of former workings, hundreds of years ago, and tools have been found which belonged to the ancient miners, and many other relics.

A singular discovery was made, a few years since, by some workmen engaged in the Spanish silver mine known as the White Pebble Pit. While digging their subterranean passages they suddenly found a series of apartments, in which were a quantity of mining tools, left there from a very remote period, but still in such good preservation that there were hatchets, and shovels for sifting the ore, a smelting furnace, and two anvils, which proved the earliest miners had great experience in their operations.

In one of the caverns there was a round building, with niches, in which were three statues, one sitting down, and half the size of life; the other two were in a standing position, and about three feet in height. This building is supposed to have been the temple of the god who was believed, in pagan times, to preside over mines. Several objects of art, and some remarkable instruments, were also found, which have led scientific persons to think that the workings might have been made by the Phoenicians, the people who, as is well known, were in the time of Solomon, famous for their manufacturing and commercial genius.

In 1854 a discovery was made by some miners excavating on the other side of the mountain on which the White Pebble Pit is situated; it was a fine figure of the heathen god Hercules, which was found in an old working.

In digging for copper on the shores of Lake Superior, in this country, the miners have made many similar discoveries, showing that the mines were worked ages ago.

AN ATHLETIC TRAINER.

Max Beutner, who is connected with the University of Chicago.

In carrying out the new ideas of athletic training at the University of Chicago Trainer Max Beutner will play an important part. His great success with the football team last fall made the students anxious to retain him for the training of the track and baseball teams. The contract was speedily closed, and for the next six months the fortunes of the candidates will in a large measure depend on "Max," as the students are fond of calling him. The

CLEANING FURNITURE.

One reason why people fail in cleaning furniture coverings is that they are too economical in the use of naphtha. It must be literally poured on to be effective. Standing in the breeze, it will evaporate very quickly, and will destroy every vestige of moth. If the articles are to be left in the house, they may be wrapped in sheets tightly pinned around them. This keeps a certain amount of the odor in the furniture for a long time, and renders it doubly safe.

It cannot be too strongly emphasized that no light of any kind must be taken into the rooms while the naphtha-cleaned articles recently finished are there. The inflammable nature of naphtha vapor makes it exceedingly dangerous when brought near a flame.

Cushions, carpets and wool draperies may safely be cleaned in this way, and all that is necessary is to throw all draperies over a line in the yard, open the windows, remove the wrapping from the furniture, and let the breeze have a full sweep through the rooms for a day or two. Then there will be no offensive smell, and the furniture may be used with perfect safety so far as danger from fire is concerned.—Carpet Trade Review.

RECIPES.

Maple Sirup—When made from the sugar it should be melted in small quantities, as it soon loses in flavor, and if melted with half its weight of granulated sugar it is more delicate as well as cheaper.

Whole-Wheat Cakes—Three-fourths of a pint of the whole wheat flour, one-fourth of a pint of cornmeal, half a cake of yeast; mix into a thickish batter at night; when ready to bake add half a teaspoonful of salt, one tablespoonful of soda, dissolved in enough water to make the batter a little thinner than for cakes made of white flour.

Codfish Hash—For one pint of cold boiled potatoes, chopped fine, take one large cupful of freshened and boiled codfish, picked into tiny pieces. Mix them together and put them into a saucepan with three tablespoonfuls of cream and a dash of paprika. When heated through the dish is ready to serve, and make an excellent breakfast dish.

Sardines with Parmesan—Open a can of the best sardines, and place them carefully on paper, to remove as much oil as possible. Cut stale bread in narrow slices to fit the sardines, place a sardine on each slice, and place in the oven until the bread is a nice brown and the sardines heated thoroughly. Sprinkle over them a little grated Parmesan cheese and serve.

Gordon Cornbread—Scald one cupful of cornmeal with enough boiling water to make a rather thin mush, add to it one tablespoonful of butter and a scant teaspoonful of salt. Let cool until lukewarm, add the beaten yolks of four eggs, then the stiffly beaten whites. Pour at once into a well-battered iron pan and bake in a hot oven for about twenty-five minutes. Serve hot or cold.

Savory Liver—One and a half pounds of calf's liver, sliced the day before in one pint of water for thirty minutes. Chop the liver into half-inch bits, add one tablespoonful of breakfast bacon; brown the bacon and add to the liver. To the fat put one level tablespoonful of flour, simmer smooth, then add the liquor left from the stew, a tablespoonful of pepper, half a teaspoonful of salt and one tablespoonful of Worcestershire sauce; turn into this gravy the liver, with a third as much (in bulk) boiled and chopped potatoes as liver; stir till the whole is moistened, then cover closely; heat thoroughly and serve.

PHYSICIANS BAFFLED.

The White Pebble Pit.

It has frequently happened that miners have discovered curious traces of former workings, hundreds of years ago, and tools have been found which belonged to the ancient miners, and many other relics.

A singular discovery was made, a few years since, by some workmen engaged in the Spanish silver mine known as the White Pebble Pit. While digging their subterranean passages they suddenly found a series of apartments, in which were a quantity of mining tools, left there from a very remote period, but still in such good preservation that there were hatchets, and shovels for sifting the ore, a smelting furnace, and two anvils, which proved the earliest miners had great experience in their operations.

In one of the caverns there was a round building, with niches, in which were three statues, one sitting down, and half the size of life; the other two were in a standing position, and about three feet in height. This building is supposed to have been the temple of the god who was believed, in pagan times, to preside over mines. Several objects of art, and some remarkable instruments, were also found, which have led scientific persons to think that the workings might have been made by the Phoenicians, the people who, as is well known, were in the time of Solomon, famous for their manufacturing and commercial genius.

In 1854 a discovery was made by some miners excavating on the other side of the mountain on which the White Pebble Pit is situated; it was a fine figure of the heathen god Hercules, which was found in an old working.

In digging for copper on the shores of Lake Superior, in this country, the miners have made many similar discoveries, showing that the mines were worked ages ago.

AN ATHLETIC TRAINER.

Max Beutner, who is connected with the University of Chicago.

In carrying out the new ideas of athletic training at the University of Chicago Trainer Max Beutner will play an important part. His great success with the football team last fall made the students anxious to retain him for the training of the track and baseball teams. The contract was speedily closed, and for the next six months the fortunes of the candidates will in a large measure depend on "Max," as the students are fond of calling him. The

CLEANING FURNITURE.

One reason why people fail in cleaning furniture coverings is that they are too economical in the use of naphtha. It must be literally poured on to be effective. Standing in the breeze, it will evaporate very quickly, and will destroy every vestige of moth. If the articles are to be left in the house, they may be wrapped in sheets tightly pinned around them. This keeps a certain amount of the odor in the furniture for a long time, and renders it doubly safe.

It cannot be too strongly emphasized that no light of any kind must be taken into the rooms while the naphtha-cleaned articles recently finished are there. The inflammable nature of naphtha vapor makes it exceedingly dangerous when brought near a flame.

Cushions, carpets and wool draperies may safely be cleaned in this way, and all that is necessary is to throw all draperies over a line in the yard, open the windows, remove the wrapping from the furniture, and let the breeze have a full sweep through the rooms for a day or two. Then there will be no offensive smell, and the furniture may be used with perfect safety so far as danger from fire is concerned.—Carpet Trade Review.

RECIPES.

Maple Sirup—When made from the sugar it should be melted in small quantities, as it soon loses in flavor, and if melted with half its weight of granulated sugar it is more delicate as well as cheaper.

Whole-Wheat Cakes—Three-fourths of a pint of the whole wheat flour, one-fourth of a pint of cornmeal, half a cake of yeast; mix into a thickish batter at night; when ready to bake add half a teaspoonful of salt, one tablespoonful of soda, dissolved in enough water to make the batter a little thinner than for cakes made of white flour.

Codfish Hash—For one pint of cold boiled potatoes, chopped fine, take one large cupful of freshened and boiled codfish, picked into tiny pieces. Mix them together and put them into a saucepan with three tablespoonfuls of cream and a dash of paprika. When heated through the dish is ready to serve, and make an excellent breakfast dish.

Sardines with Parmesan—Open a can of the best sardines, and place them carefully on paper, to remove as much oil as possible. Cut stale bread in narrow slices to fit the sardines, place a sardine on each slice, and place in the oven until the bread is a nice brown and the sardines heated thoroughly. Sprinkle over them a little grated Parmesan cheese and serve.

Gordon Cornbread—Scald one cupful of cornmeal with enough boiling water to make a rather thin mush, add to it one tablespoonful of butter and a scant teaspoonful of salt. Let cool until lukewarm, add the beaten yolks of four eggs, then the stiffly beaten whites. Pour at once into a well-battered iron pan and bake in a hot oven for about twenty-five minutes. Serve hot or cold.

Savory Liver—One and a half pounds of calf's liver, sliced the day before in one pint of water for thirty minutes. Chop the liver into half-inch bits, add one tablespoonful of breakfast bacon; brown the bacon and add to the liver. To the fat put one level tablespoonful of flour, simmer smooth, then add the liquor left from the stew, a tablespoonful of pepper, half a teaspoonful of salt and one tablespoonful of Worcestershire sauce; turn into this gravy the liver, with a third as much (in bulk) boiled and chopped potatoes as liver; stir till the whole is moistened, then cover closely; heat thoroughly and serve.

PHYSICIANS BAFFLED.

The White Pebble Pit.

It has frequently happened that miners have discovered curious traces of former workings, hundreds of years ago, and tools have been found which belonged to the ancient miners, and many other relics.

A singular discovery was made, a few years since, by some workmen engaged in the Spanish silver mine known as the White Pebble Pit. While digging their subterranean passages they suddenly found a series of apartments, in which were a quantity of mining tools, left there from a very remote period, but still in such good preservation that there were hatchets, and shovels for sifting the ore, a smelting furnace, and two anvils, which proved the earliest miners had great experience in their operations.

In one of the caverns there was a round building, with niches, in which were three statues, one sitting down, and half the size of life; the other two were in a standing position, and about three feet in height. This building is supposed to have been the temple of the god who was believed, in pagan times, to preside over mines. Several objects of art, and some remarkable instruments, were also found, which have led scientific persons to think that the workings might have been made by the Phoenicians, the people who, as is well known, were in the time of Solomon, famous for their manufacturing and commercial genius.

In 1854 a discovery was made by some miners excavating on the other side of the mountain on which the White Pebble Pit is situated; it was a fine figure of the heathen god Hercules, which was found in an old working.

In digging for copper on the shores of Lake Superior, in this country, the miners have made many similar discoveries, showing that the mines were worked ages ago.

AN ATHLETIC TRAINER.

Max Beutner, who is connected with the University of Chicago.

In carrying out the new ideas of athletic training at the University of Chicago Trainer Max Beutner will play an important part. His great success with the football team last fall made the students anxious to retain him for the training of the track and baseball teams. The contract was speedily closed, and for the next six months the fortunes of the candidates will in a large measure depend on "Max," as the students are fond of calling him. The

CLEANING FURNITURE.

One reason why people fail in cleaning furniture coverings is that they are too economical in the use of naphtha. It must be literally poured