

**A SONG OF STREET LABOR.**

They are working, beneath the sun,  
In its red-hot blinding glare,  
In the dust from the tolling team,  
In the noise of the thoroughfares,  
See them swing and bend, far down to the  
end,  
With the rhythm of the strokes they  
bear.

The cords of the slinky arms  
Stand out like the cable's twist;  
No blow shall miss and no stroke shall  
fall.  
From the grasp of the brawny fist,  
As the shoulder swings when the pick-axe  
rings  
And the hand springs firm from the wrist.  
Let the feet of the dainty shod  
Pass by the other side,  
Where the youth of the slender back and  
limb  
Stands watching—the listless-eyed;  
While with sweat and with pain and the  
long day's strain  
These folk are satisfied,  
—Caroline A. Lord, in American Illustrated  
Magazine.

**THE BORROWED FIANCE.**  
The Candidate for a Maiden Aunt's Partner.  
By HANS HORINA.

POST OFFICE CLERK SCHINDLER'S family were the fortunate possessors of a real, live aunt, who, carefully calculated, was worth at least 500 dollars. Needless to say, this worthy elderly lady was spoiled and petted in every conceivable way during her yearly visits to the Schindler family.

Mizzi, the only daughter of the Schindlers, was therefore considered heiress presumptive to her aunt's fortune; and as this became known, various aspirants to her hand presented themselves. But, strange to relate, of all her suitors none took the final step.

Thus several years passed. Mizzi grew older, but remained free. She would gladly have accepted even a petty official, which, however, her mother would not consider for a moment.

"Such a person is not good enough for you, my child," she would say. "If your aunt ever dies you will dispose of a large fortune entirely unsuited to an obscure position in society."

At last an assessor, over his ears in debt, appeared on the scene. The young man was in a hurry to declare himself and ask for the hand of the heiress.

Mizzi dutifully referred him to her mother, and Mrs. Schindler gave her blisful consent. That very day the



"WHAT IS YOUR FULL NAME?"

following telegram went to the rich aunt:

"Mizzi engaged to be married. Letter follows."

The letter, however, did not follow immediately. That evening when the fiance was sitting in the family circle at the Schindler's and smoking one of papa's cigars, he asked carelessly:

"By the way, how old is this Aunt Mina?"

"Aunt Mina? Oh, only 46," the prospective mother-in-law replied, innocently.

"What? Only 46?" the assessor exclaimed in amazement. "I thought she was a very old lady."

Thereupon he became more and more monosyllabic, and at last bade the family a rather distant good night.

The next morning a letter came, in which he broke the engagement in the driest and most conventional terms.

Almost at the same moment a telegram arrived from Aunt Mizzi:

"Warm congratulations. Am coming to-day."

The excitement at the Schindler's was beyond description.

"Auntie is coming to celebrate the engagement and there is no fiance. Oh, she will be fearfully angry," the disappointed mother exclaimed again and again.

"Husband, can you see no way out of it?"

"I? Mr. Schindler asked, ironically. "I don't see anything for you to do but to borrow a fiance for the few days Aunt Mina will spend here."

Mrs. Schindler stared vacantly at her husband.

"Are you in earnest, Alfred?" she asked.

"But where, Mizzi sobbed from her corner, "is it possible to borrow one of those—wretches?"

"Are you crazy?" Papa Schindler shouted. "I was only jesting."

"Well, I don't know," Mrs. Schindler said, reflectively. "A borrowed fiance would be better than none. Aunt Mina will be furious if she finds that she has undertaken the long journey in vain and will be quite capable of disinheriting our Mizzi. You know how irresponsible she is."

When Mr. Schindler heard of disinheriting her, too, began to consider the matter seriously; and the upshot of it all was that an ever hungry young barrister who lived in the top story of the house was taken into their confidence and prevailed upon to act the happy fiance in consideration of some free dinners and suppers. Later, when the aunt should have gone home, the breaking of the engagement would be announced by letter.

"Toward evening the expected guest arrived. Mizzi acted her part with great skill, and when the supposed fiance appeared in Papa Schindler's best suit, his eyes beamed with happiness, presumably at the prospect of the rich repast in store for him.

On the whole, he was a good-looking fellow, and made himself as agreeable as could be desired. His courteous and obliging manner won the heart of the elderly lady, who in the course of the evening found occasion to whisper to her niece:

"A charming man—my ideal of a husband for you."

"Turning to the barrister, she asked: 'What is your full name?'"

The old lady made an entry in a little memorandum book: "Frederick Gottlieb Purzell," she repeated. "Pardon me, I am so forgetful. And what is your profession?"

"I am a member of the bar of the imperial royal court of justice," Purzell replied, with great dignity.

"Really? A member of the bar of the royal court of justice!" the aunt repeated, with eyebrows respectfully raised, for she had never before heard this high-sounding equivalent for barrister.

When, however, the visitor had departed, the poor fellow sank back into insignificance. The only ray of light in his life was the daily meeting with Mizzi.

The latter always smiled at him and pleased him better and better, until one day he screwed up his courage to speak to her and ask:

"May I inquire how your aunt is?"

"Oh, Mr. Purzell, she wrote yesterday that she was not feeling very well," Mizzi replied, with a troubled face.

The barrister thereupon walked with her a short while, speaking of his cold room, his wife and child, and love in general. The young people were just about ready to part, with a warm hand pressure and a still warmer glance, when Mrs. Schindler came around the corner.

"Mizzi, what can you be thinking of to let yourself be seen with this member of the bar?"

"But, mother—"

"Hush! Come home with me at once!" and away swept the lady, followed by her reluctant daughter.

A few days later the young man was sitting, hungry and cold, in his attic, when the letter carrier knocked at the door and handed him a communication from a lady in D—, the home of Aunt Mina. An attorney for Miss Wilhelmina Schindler, deceased, the secretary announced the amazing news that the old lady had made Mr. Purzell sole heir to her large fortune.

Shaking his head, the barrister was reading the incredible document for the tenth time, when there was a knock on the door. At his "come in" Mrs. Schindler, wearing a very humble expression, entered the room.

"Have you already heard, dear Mr. Purzell?" she fluted, in her sweetest voice.

The barrister started, then a smile spread over his face, and he answered: "Alas, yes!"

"Why, alas? Surely you love my daughter, Mr. Purzell?"

"Yes, but I loved her just as much a few days ago and then she was too good for me."

"My dear Mr. Purzell! Oh, forgive my haste—"

"I forgive you, but only on one condition, and that is that you, Mrs. Schindler, never enter my house."

"Never?"

"At least only for a few days at a time, by the way of a loan, so to speak."

Mrs. Schindler was obliged to give in, and when the happy heir had brought her Mizzi home, he often laughed over the borrowed fiance and the mother-in-law "by the way of a loan."

**MAKE FARMER'S FRUIT CAKE**

A Christmas Delicacy That Is Easily and Inexpensively Constructed by Average Housewife.

To make a farmer's fruit cake, chop fine half a pint of dried apples; cover with half a pint of cold water and let them steep overnight, says Mrs. S. T. Rorer, in Ladies' Home Journal.

The next morning add a cupful of golden syrup; simmer gently for one hour. Stand aside to cool. Beat half a cupful of butter to a cream; add one cupful of granulated sugar. Dissolve a teaspoonful of soda in two tablespoonfuls of water and add it to half a cupful of buttermilk or sour milk.

Put this in the battery and add two teaspoonfuls of cinnamon, half a teaspoonful of cloves and one egg well beaten. Sift two cupfuls of flour; add a little flour, a little of the dried apple mixture and a little more flour until you have the whole well mixed.

The batter must be the thickness of ordinary cake batter. Pour this into a well-greased cake pan and bake in a moderate oven for one hour.

Somewhat Similar.

"Women and men are very much alike in philosophy," said the homesick philosopher.

"What's the answer?" queried the inexperienced youth.

"Men," explained the philosophy dispenser, "is about the fish they didn't catch and women lie about the men they could have married had they wanted to."—Chicago Daily News.

Had Healy.

Mrs. Henpe—Really, you're enough to make a saint swear.

Mr. Henpe—Go ahead. Haven't I often called you a saint?—Chicago Daily News.

**BEFORE HE WENT TO BED.**

The bearded woman got up out of her berth about daylight, to go to the toilet room for a shave, or to get a hair cut, or something, and when she saw pa trying to soothe the fat woman and hold her from breaking in two, she screamed and slapped pa's face, and had a mess of hysterics.

The fat woman grabbed a couple of handfuls of female whiskers, and was going to pull them out by the roots, when the bearded woman begged her not to pull them out, as to lose her whiskers would destroy her means of livelihood.

Then, the bugle blew for everybody to get up and go to the show lot, and put up the tents for the first show of the season. When we got out of the sleeper we asked where we were, and a man told us we were at Peoria, Ill., and he wanted pa to give him a complimentary ticket for telling what town we were in, but pa looked fierce at the man and asked what kind of an easy mark he took

him for, and the man slunk away. You wouldn't think they could unload those two trains of cars, about 80 in all, in a week, but when we got out the horses were hitched on the wagons, and in 15 minutes they were loaded and on the way to the lot, and pa and I got on the first wagon.

Talk about system. The surveyors were there ahead of us, and had measured off the lot and pushed wire stakes in the ground where the grub tent was to be, and when the first wagon of the grub outfit arrived, which contained a big range, big stove to cook for a thousand men, eleven pipes were put on, which telescoped up into the air, and in two minutes a fire was built and bacon and potatoes and coffee were cooking, local bread wagons were unloading bread on the grass, 50 men put out an equality of white trash, and in half an hour breakfast was served to the first 500 men. Pa, and I drew up to the first table, but there was a yell to "put 'em out," and we found we had sat down to the table of the negro canvasman, and they struck because they would not associate on an equality with white trash.

Ge, but pa was mad. He said he was as good as any nigger, and that made them mad and they threw boiled potatoes and scrambled eggs at pa, and we had to retire, but when pa complained to the boss canvasman, he told

**PECK'S BAD BOY WITH THE CIRCUS.**

By HON. GEORGE W. PECK  
Author of "Peck's Bad Boy Abroad," Etc.

(Copyright by J. B. Rowles)

Pa Finds the Fat Lady a Burden—The Bad Boy Makes His First Public Appearance—He Talks Politics with the Midget—Pa Meets with Numerous Accidents.

May 1.—We had the darndest time getting packed up and started on the road. How in the name of heaven we ever got half the things on the cars is more than I know, but it seems as though the circus company had a man to look after every thing, and he had men under him to look after his regular share of things, so when the cars were loaded, and the boss clapped his hands, and the engineer tooted his whistle, there wasn't a tent stake or a rope, or a board seat, or anything left behind. Every man



They Threw Boiled Potatoes and Scrambled Eggs at Pa.

knew exactly where the things were, that he was responsible for, so he could lay his hands on them in the dark, and he knew just what wagon his stuff was to go in.

Ge, but you talk about system, there is no business in the world that has a system like a show on the road. Every performer was in his or her section in the sleeper, and pa and I got an end section with the freaks, the fat woman, across the aisle from us. That fat woman is going to make life a burden for pa, I can see that plain enough. She is engaged to the living skeleton, and he sleeps in the upper berth, over her, and he is jealous of pa, while the fat woman has got to depending on pa to do little things for her.

Of course, the first night out is always the worst for a sleeper, and the poor woman is nervous, and when the animal train, in the second section, ran on a side track beside our train of sleepers, and Rajah, the boss lion, got woke up and exploded one of his roars, within six feet of the fat woman's berth, she just gave one yell, and reared up, and came down hard in the berth. Something broke, and she went flat through the bottom of the berth to the floor, doubled up like a jackknife.

Pa got up and went to her berth, pa to go and eat with the freaks and try and keep in his place.

We got breakfast at another table, and then we went out on the lot to superintend the putting up of the big tents. The great thing was a wagon containing a miniature pile driver, run by steam, which was driven around outside of where the big tents were to be, and it drove down the big stakes so quick the fat woman, across the aisle from us, was going to make a good people who wanted to see how it was done.

Pa imitated the boss canvasman by walking around the lot with his coat over his arm, and a dirty shirt on, trying to look tough, and he bossed the eighteens about, and acted cross, and did mean and womanly things, and the oystermen are reaping a good harvest from their capture.

The periwinkle has become valuable because the codfish, never before known to be an epicure, has taken a liking to him. Their tender tails are now the most delicious morsel for Mr. Cod's table, and even the tough body part of the periwinkle is now regarded by the cod in preference to cuttlefish, herring or clams.

This peculiar whim of the codfish was only recently discovered by the eastern fishermen, who had been wondering why the fish did not take hold of the usual bait. As there are few or no periwinkles in the eastern waters the fishermen of that region are now sending to the west end of the sound for periwinkles, which are shipped east by the barrel.

The periwinkle is a gastropod shellfish, a large salt water snail in fact, the shell of which runs from a minute size up to seven and eight inches in length. The part of the body which projects from the shell proper is protected with a thin, transparent covering, and the body is tough, while the tail within the shell is soft and tender.

Periwinkles feed upon the oysters, and for this all that have been caught in many years have been belled to death to get rid of the starfish and the drills, the other oyster pests, and then thrown into the sound again. A successful industry is now promised in the wholesale capture of the "winkie" for bait.

**Divorce in Burma.**

There is something to be said for Burma. If the Burmese husband and the Burmese wife come to the conclusion that they have judiciously increased the marriage rate their procedure is simple and direct. The wife does not go to her solicitor, but to the talloo chandler. From him she obtains two little candles. These she sits down on the floor, placing the candles between them. One candle represents the husband, one the wife. They are lighted at the same moment, and the owner of the one which goes out first leaves the house, taking only his or her clothes, while the owner of the more enduring candle remains, also particularly in the case of the wife.

This divorce procedure is so simple and charming. It will be observed that the wife always selects the candles.—Chicago Law Journal.

**Cautchouc in Africa.**

The French administration in western Africa has undertaken all the improvement of the quality of cautchouc by initiating the natives in suitable methods. The adulteration of cautchouc is entirely forbidden. Incisions in the rubber trees and plants are prohibited, except under limitations prescribed, and they are entirely forbidden during those months when the sap is rising. Professional schools are to be established, where the best processes for the harvesting and coagulation of the cautchouc will be taught.

**Slavish Wives.**

In Abyssinia a man's wife is his best of burden; wood in many places is sold by "the woman's load."

**Home Health Club**

By DR. D. H. REEDER, M. D., D. S. C.

**OUR DAILY BREAD.**

In volume one of the Home Health Club books I have given some special instructions regarding wheat, wheat flour and various kinds of bread. The book was written in 1897, which was several years prior to the detailed experiments in digestion conducted by the government experiment stations in Maine and Minnesota. Nevertheless, nearly all of my arguments were proven correct. The principal error discovered, which was as great a surprise to the investigators as it was to me, was that from a standpoint of actual nutritive value and digestibility of all available products, the finest and whitest or what is known as straight-grade flour, is the cheapest. In the whole wheat flour, the starch granules, on account of their coarseness, cannot be so readily digested and does not keep so well as straight grade flour on account of the liability to fermentation, the fine white flour not only makes the most attractive loaf, but, as an exclusive diet, the most palatable and nutritious.

The following general summary of results and conclusions of experiments with bread, as given in the government reports, will not only be found interesting but valuable.

"In 18 digestion experiments with men it was found that white (straight-grade) flour was more completely digested than either graham or entire-wheat flour, and yielded a larger amount of digestible nutrients and available energy. The graham and entire-wheat flours contain more total protein and fat, and have a higher heat of combustion, they actually yield to the body, because of their lower digestibility, smaller percentages of digestible nutrients and available energy than the straight-grade flour."

"The same general differences in digestibility of the three grades of flour have been noted in experiments with hard northern spring wheat grown in Minnesota and Dakota, hard winter wheat grown in Oklahoma, and soft winter wheats grown in Michigan, Indiana and Oregon. In 54 digestion trials with both hard spring wheats and soft winter wheats in which six separate samples of wheat have been milled so as to procure the three types of flour—graham, entire-wheat, and straight-grade—uniform results have been secured, and in all of the comparative trials the largest amounts of available nutrients and energy have been secured from the white flour."

"In the three digestion trials in which finely-pulverized bran was added to white flour in the same proportion as is used in milling, it was found that the condition of the bran lowered the digestibility of the flour so that a smaller amount of digestible nutrients and available energy was obtained from the bran flour than from the white flour with which the bran was mixed. The flour containing finely-pulverized bran was more digestible than the coarsely granulated graham flour, but less digestible than the white flour. When bran was finely pulverized it failed to digest as completely as the white flour and, therefore, the addition of the bran lowered the food value to the flour."

"In three digestion trials in which finely-pulverized wheat germ was added to white flour in the same proportion as is removed in milling, it was found that the addition of the germ did not materially change the digestibility of the flour, and that the amount of total digestible nutrients and available energy in the germ flour and the white flour was about the same. There was no material gain in the total digestible nutrients by the addition of the germ to the white flour. The germ flour produced a smaller sized, sweeter, but less porous loaf than the white flour. Because of its fermentable character wheat germ is excluded from white flour."

"As to pecuniary value, a larger amount of available nutrients and energy can be produced at the usual prices for a given sum of money in the form of white flour, than in straight-grade flour, and more than any other flour. White flour contains the largest amount of available nutrients, and is not only the most digestible, but at present average market prices is also the cheapest kind of flour. It should not be inferred, however, that the use of entire-wheat and graham flour is to be discouraged. All the flours are very nutritious, and economical in food, and experience has shown that they are wholesome as well. The differences in the amounts of total nutrients furnished the body by the various grades of flour are comparatively slight, all grades being quite thoroughly digested."

"In discussing the nutritive value of the breads made from the three kinds of flour, the quite noticeable effect of the breads upon the subject of interest, the experiments reported all the subjects expressed a preference for the white bread. The graham bread, when it furnished the bulk of the ration for four days, produced a little discomfort, suggesting a slight irritation of the digestive tract. The ration of white bread and milk was less bulky in character and gave better results as to satiety and particularly as to ease of digestion. It should be borne in mind, however, that the tendency of the coarser flours to increase the peristaltic action of the intestines is often of undoubted value, particularly to persons of sedentary habit, and that their use as a laxative is in many cases extremely beneficial."

"The use of different grades of flour for bread making is a convenient means of increasing the variety of the diet. Because of varying requirements no general rule can be laid down in the matter, and the extent to which the various grades of flour should be used must be determined largely by the individual himself."

"In this investigation the comparative digestibility of the phosphates and other mineral constituents was not determined, nor were the quantities consumed and the amounts and proportions excreted in the urine and feces studied. It is yet entirely satisfactory methods have not been generally adopted for determining the digestibility of mineral constituents, and consequently there is a lack of definite knowledge concerning body requirements and the changes which are involved in the metabolism of the ash constituents of the diet. Con-

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