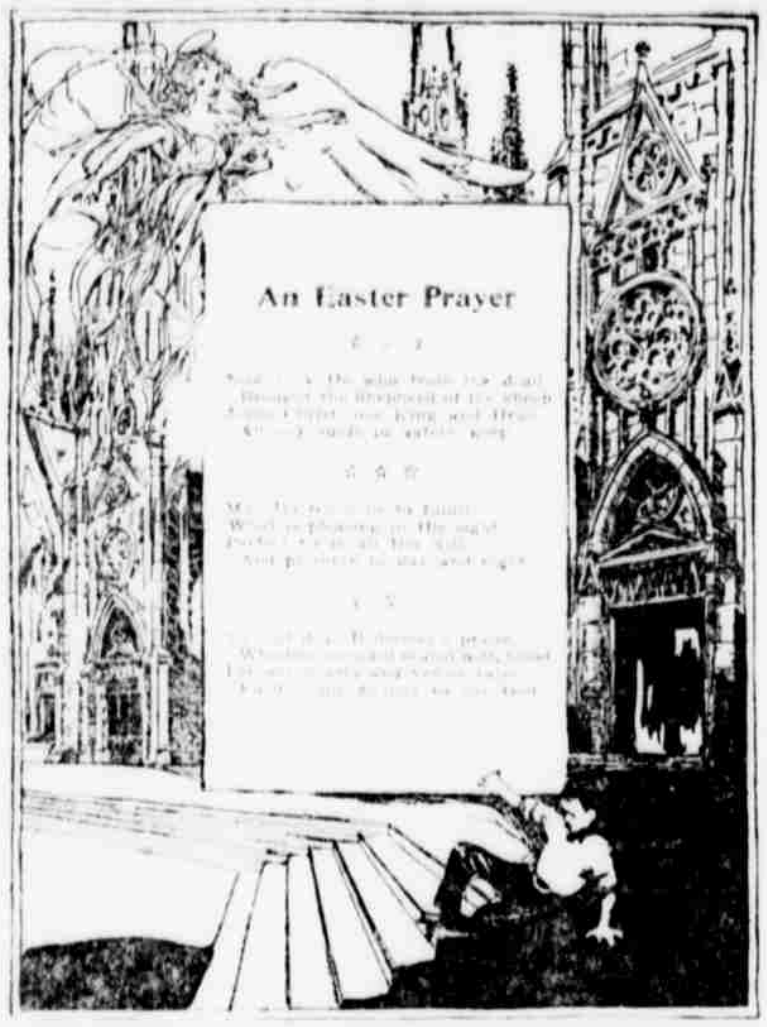

HER EASTER

A Sermon Delivered Out of Doors by Mother Nature

EASTER in the foothill country, among the lowlying valleys with the white capped, lofty mountains of the nearer one in the background and all the earth fresh washed in silver light and dew-kissed shadow! Inspiring indeed, with the beauty of spring. The very smallest and sweetest of the early wild flowers blossomed in the sheltered places and the great nestling on the hillside called melodiously across the valleys.

It was a day to revive old loves and longings and to arouse the ghosts of old pleasures to let slip from you the moment and all unchastisedness. And yet all the quiet of the morning the bells pealed their Easter in rescant and the tremor of their echoes thrilled one to your finger tips.

Mrs. Chester dressed herself slowly and with much deliberation that Easter morning. The rainy spring gown lay in all its dainty fluffiness of laces and ruffles and tucks upon her bed beside it lay the dainty hat and gloves and the creamy parasol which was to crown the right finge of white over the piquant face of the pretty little woman who was to carry it.

The bells again rang out their Christ is risen as she stepped from the door. She paused a moment then turning walked rapidly around the house beyond the pepper trees across the rose garden to where in a stretch row the great white Easter lilies lifted their heads to drink in the beauty of the morning. A little terrace led up to them and upon this she stepped daintily one hand grasping the little silken of her ruffled the white gloves the bit of lace the pocketbook where to write the pieces of gold to be dropped with a musical jingle from tiny fingers into the contribution basket the dainty skirts and the folded parasol. With the other hand she broke off the long-stemmed lilies, caressed them caressingly to her cheek, whiffed their fragrance, and stepped back. Her foot slipped and turned on the forgotten terrace there was a little cry as she fell with all the showy pieces of her garments about her and the violets and the Easter lilies upon her breast.

She lay quietly a moment, dazed and sickened by the suddenness and pain of the fall. She tried to move, but searing pains shot up in the foot doubled under her. Then she called and waited, and called again, but no body answered. Again she waited then she became drowsy and a faint mist stole upon her. The bells rang out I am the resurrection and the life over and over again. Then all was still. Faint sounds began to force themselves upon her dull ears the drip, drip, drip of the hydrant into a stone basin, the rippling note or two of a meadow lark, the fainter song of a mocker, as he gave the gossip of the bird world from the topmost tip of a eucalyptus tree, and always the hum of the bees, so persistent that drowsiness came with it. Also she saw the low, spreading house with its tiled verandas, its flower-bed, a beautiful home here and there. Her slow mind inquired again. Here and life for all time "till death do us part" "for better for worse" "in sickness or health to love and and cherish" Yes, to cherish. So they had promised then two, standing alone together, in all the solemnity of the marriage rites. But somehow the sweetness had gone out of it all, the love or was it the comradeship? And who to blame? Not he. No, not he, herself. She shook her head uncertainly. Mostly it was "duties," she said. Oh, yes, all of one's duties to society, church duties, club duties, social duties, and she shivered. Here they all were in painted caps, with little silver spurs on their feet, with which, when she lagged they prodded her with these and pointed tongues of uncharitableness. Presently behind them all she saw the figure of her husband, his eyes upon her longingly, but ever and again they turned sorrowfully upon the group about her, and as often as he would approach her, she was pushed back. He could not reach her for the barrier of Duties which stood between them.

The woman wept, she tried to brush them all aside for to her terror her husband seemed to recede and recede and she was unable to reach him. In an agony of remorse and grief she stretched out her arms. Then from among the Easter lilies came a fairy shape a tiny child. A moment it nestled on her breast then it advanced and as it advanced the Shapes drew away, grew fainter, and were gone, and the tiny thing beating the man by one brown finger, brought him to her. Was it only Cupid, the little god of love, or was it the spirit of the little child which some day might come to dwell with them? The woman held out her arms and clasped them both and held them to her.

When Mrs. Chester roused herself from her swoon, or dream, or whatever it was which held her bound, it was to find her heart throbbing with a new hope and joy and longing, and she wondered whether or not she had dreamed, or had been the privileged listener to an Easter sermon preached out of doors by Nature. Nature now in her most blessed mood.

Through the open windows of her home came a few cheery whistle. She pressed the Easter lilies to her lips in a passion of joy. In some way she felt that she owed them something—a deliverance from something, and in the depths of her religious soul she cried: "This is the resurrection and the life even as the bells had said it" while her face was baptized with tears.

It was so that her husband found her, on that most blessed Easter day, when the sun stood high over the valleys, and spring brooded over the foothill country.—Edna Heald McCoy, in Los Angeles Herald.

TO COMMAND FLEET

REAL ADMIRAL SPERRY WILL BRING BATTLESHIPS HOME

Successor of "Fighting Bob" Graduated from Naval Academy in 1866 and Has Passed Through All Grades with High Honors.

Washington.—Rear Admiral Charles Stillman Sperry, who will be commander-in-chief of the battleship fleet on its trip to Honolulu, Samoa, Australia, Philippines, Suez, Gibraltar and across the Atlantic to the United States. Admiral Sperry was born in Brooklyn in 1847. He entered the Naval academy, Annapolis, in September, 1862, and on graduation was assigned to command the U. S. steam ship Saccatossia (1866). This was the beginning of his naval career. He has passed through all the grades with high honors, cruising in a diplomatic and social way as well as securing a solid reputation for purely professional efficiency. In 1885 he became a lieutenant-commander, and, eight years later, was in charge of the bureau of naval ordnance. He was made full commander in 1894.

During the war with Spain Admiral Sperry was given command of the Yorktown in the Philippines and directed the landing parties on the eastern shore of Luzon, which is now regarded as one of the most thrilling incidents of the campaign against Aguinaldo.

The landing party was captured by Aguinaldo's men. Then began the famous chase of the insurgents and their prisoners throughout the length of the island, resulting in the release of the men at Aparri, on the northern extremity of Luzon. The officers and soldiers who went to the rescue of the Yorktown men were popularly known as the "bare and hound" crew. Untold hardships were endured.

As one of the officers under Admiral Walker, Sperry helped to make successful the picturesque voyage of the "white squadron" which visited Europe and South America in 1907-8. From the command of the New Orleans on the China station Admiral Sperry became president of the War college. His next detail was to the last Hague peace conference, where he went as one of the delegates. Returning home. The Hague he was assigned to command the fourth division of the Atlantic fleet, in which capacity he has made the trip around the Horn with Admiral Evans.

It has been patent for some time that Admiral Evans was not in good health, as evidenced by the fact that he was compelled to forego all the festivities attending the cruise of the fleet around the coast of South America, and that nearly all the social duties usually devolving upon the commander-in-chief were performed by Rear Admiral Charles H. Thomas, second in command.

Rear Admiral Evans will be retired by operation of law on account of his age August 18 next. As the law prohibits retired officers from exercising command of ships, it was necessary to relieve Admiral Evans from his present command before the fleet leaves San Francisco in July next to complete its cruise around the world. Rear Admiral Sperry, commanding one of the squadrons of the fleet, was selected for that duty. Admiral Sperry does not retire until September, 1909, and is the only rear admiral now with the fleet having more than one year to serve on the active list. Rear Admiral Thomas retires October 1 next, less than two months after Admiral Evans' retirement and Rear Admiral Emory retires in the following December.

The vacancies caused by the retirement of Admirals Evans and Thomas will be filled by the promotion to that rank of Capts. Seaton Schroeder and Richard Wainwright, each of whom now commands a battleship in the fleet. Admiral Emory, who commands one of the squadron in the fleet, will continue in that detail, being second in command to Admiral Sperry. Admiral Emory is to retire in December. Capt. Ingersoll, who is Admiral Evans' chief of staff, will be detached from the fleet before it sails for home.

As reorganized for the transpacific cruise the command of the Atlantic fleet will be as follows: Rear Admiral Sperry, commander-in-chief and of the first division, and Rear Admirals Emory, Schroeder and Wainwright, commanders of the second, third and fourth divisions, respectively.

WAS WASHINGTON'S SECRETARY.

Tobias Lear, Who Taught the President's Children, Almost Forgotten.

Washington.—One of the many near-is-forgotten tomes about the city of Washington is that of Tobias Lear, who was private secretary to George Washington and tutor to his adopted children, Nellie Custis and George Washington Parke Custis. The tomb is in an obscure corner of Congressional cemetery and is inscribed:

> Here Lies the Remains of
> Tobias Lear
> He Was Early Distinguished as the Favorite Secretary and Faithful Friend of the Illustrious Washington and After Having Served His Country with Dignity Zeal and Fidelity in Many Honorable Situations Died A Sufferer in the War Of 1812 Aged 54
> Blessed are the Dead
> Aged 54
> Has Bequeathed Widow and Mourning Kin Here Erected This Monument To Mark the Place of His Abode in This City of Sorrow.

Tobias Lear was born in 1762 in Hunking street, Portsmouth, N. H. He was graduated from Harvard with the degree of A. B. in 1782. He took up the profession of teaching and was brought to the attention of George Washington, who employed him as secretary and as tutor to the Custis children, then living at Mount Vernon. Washington wrote of Lear:

Mr. Lear or any other who comes into my family in the blended character of preceptor to the children and clerk or private secretary to me, will sit at my table will live as I live, will mix with the company who resort to the house, and will be treated in every respect with courtesy and proper attention.

Lear's salary was $200 a year and Washington gave him the use of a farm on the Mount Vernon plantation. Lear was with Washington when the great man died, wrote the only authentic account of the last moments of the Father of his Country, and arranged Washington's private papers and audited his accounts. After Washington's death Lear was appointed United States consul to Algiers and remained at that post from 1804 to 1812. In 1805 he was one of the commission which concluded a treaty with the Dey of Algiers under terms of which the United States paid $60,000 for the release of 200 captive Americans. This treaty was bitterly assailed by the war party in this country. In 1812 Mr. Madison appointed Lear to a clerkship in the treasury department and later he became auditor for the war department.

NEW SOUTH CAROLINA SENATOR.

Two of the Brothers of Frank B. Gary Are Judges.

Columbia, S. C.—Frank B. Gary, senator-elect from South Carolina, comes of a family of judges. One brother, Eugene Gary, is a member of the supreme court of the state, and Ernest Gary, another brother, is a circuit judge. The senator-elect is a lawyer and has acted as a special judge.

The new senator is 48 years old and was born in South Carolina. He was graduated from Union college in Schenectady, N. Y. Previous to his election he was a member of the state legislature and was for five years speaker of that body. He was the first man in South Carolina to stand for election on a local option platform.

A Clash of Evidence.

Tramp (in the road)—Why don't you go in? The dog's all right. Don't you see 'im waggin 'is tail?

Second Tramp (at the gate)—Yes, and 'e's growlin' at the same time. I dunno which end to believe.

Crafty Scheme.

"Did you see anything of my partner around here about an hour ago?" asked the tall individual with the big brown satchel.

"Was he a talkative chap who told a lot of ancient jokes and bored people to death?" queried the old farmer.

"That was him, neighbor."

"Wall, great grasshoppers! Why, that chap makes people tired."

"Ah, and that is just why I sent him ahead of me, sir. I am selling the greatest preparation on earth for that tired feeling. Try a bottle. Only 50 cents and a silver spoon and a Zanzibar diamond thrown in."

Bridal Forethought.

Groom—I hate to tell you, dearest, but that palmist says I have a very short life line.

Bride—Oh, George! Take out some more insurance.

Near Swimming.

Mother, may I learn how to swim?"
Yes, my darling daughter.
Learn at a correspondence school.
And don't go near the water.

FRENCH MEAT ROLLS

ECONOMICAL USE OF ROUND OF BEEFSTEAK.

Cooked with Bacon and a Slice of Onion They Afford Welcome Change in the Menu—To Smoke Meat.

Economical Roast.—Put meat in the roaster with water in the pan; let simmer on top of stove until tender, then put in the oven for a half hour or three-quarters to brown. Just as good as cooking in the oven all the time.

To Cook Steak.—Beefsteak should not be salted till done and when ready to take from the skillet. It never should be pounded nor prodded with a fork in turning, as that allows the juices to escape. A round steak, spread over with a dressing the same as used to stuff a fowl, then rolled and tied with a cord and baked for an hour is a nice meat service.

French Meat Rolls.—Take a choice round of beefsteak cut thin. Cut in six-inch squares. Place a slice of bacon on each square, add one slice of onion, salt and pepper. Roll and tie or sew them up. Lay them in flat bottomed kettle, add half a cup of water, butter the size of an egg, two bay leaves and four cloves. Simmer slowly for one hour.

To Smoke Meat.—Ham or other meat treated according to the following plan will be perfectly cured for smoking without first having stood in pickling fluid or brine. Take ten quarts of salt, one pound of pepper, one pound of saltpeter and three pounds of sugar. Dissolve saltpeter in a little hot water and then mix all the ingredients thoroughly together and rub this mixture into the meat or hams with the hand until every part is well covered. The mixture must be worked in around and under the rents bone, pushing well in with a knife. Then lay in a cool place for about two weeks, but do not let it freeze. The meat then is ready to smoke, and will prove of excellent quality.

HOUSEHOLD HINTS.

To clean a copper kettle rub the kettle with powdered bath brick and paraffin and then polish it with dry brick dust or whiting.

When pouring out tea one sometimes is annoyed to find the tea will run down the spout. To prevent this run a little butter round the outside of the spout.

When thin tumblers stick together and there is danger of breaking them do not try to pull them apart, but put them into a pan of warm suds. In a short time they can be easily separated.

If housewives who dislike to find worms when cutting apples would first put the fruit in cold water they would find that the worms would leave the apples and come to the surface of the water.

A wire basket known as a salad shaker, or drainer, is used to dry greens after they have been thoroughly washed. The leaves of lettuce often hold the water even after a good shaking. Each leaf should be wiped off with a piece of cheesecloth. If not thoroughly dry the dressing will not be evenly distributed.

Sauce Coloring.

Burn sugar in a roast pan until it is black. Then pour a little water at a time on the sugar, let it boil every time till it is liquid. Pour it in a little bottle and when needed take a teaspoonful of this color and mix with the sauce.

Chicken and Celery Soup.

Take the best part of two heads of celery. Cut it up fine and add a heaping tablespoon of rice. Cook till soft. Take one quart of chicken broth, one pint of milk and cook all together and season with salt and pepper. You have a fine soup.

Making Jars Airtight.

Many housekeepers have trouble with keeping airtight anything that is put up in jars.

If, however, after a jar or bottle is corked it is sealed with a mixture of beeswax and rosin there is no danger of air getting at it.

To make this sealing mixture put two ounces of yellow beeswax and four ounces of rosin in a small tin pan, which is then set in a larger pan of hot water. Stir constantly until the wax and rosin are well blended.

Baked Mackerel.

Soak salt mackerel over night to remove brine; wash well, butter pie dish, roll mackerel in flour and put in dish, skin side down; cover with milk, add few small pieces of butter and bake 45 minutes.

Turnip Salad.

Pare and cut in dice four medium sized turnips; boil in salted water until tender, changing the water several times. Drain in colander and when cool add one cupful of rich mayonnaise. Serve on lettuce leaves.