

### Eccentric Dinners.

The Paris restaurant have a wealth of stories about eccentric diners. Prince Soldykyoff, according to the gossip, was accustomed to consult the menus at two of the most celebrated houses, choosing that which had his favorite dishes. After dining well he used to give the waiter instructions to wake him in a couple of hours, whereupon he would drop into a sound sleep, and hardly move until his time was up.

The Duke of Brunswick was a frequent customer at the house which often secured the prince's patronage. On one occasion it is said, a Russian committed suicide at a table near where he was dining. The nobleman consequently sent for the proprietor and bitterly upbraided him for allowing his digestion to be upset by so tragic a scene.

It was in the same restaurant that a number of gentlemen dined daily for forty-five years—a record which beats that of the Grand hotel of Indianapolis, the proprietor of which says that he had a boarder who regularly paid his monthly bill for sixteen years.—London Tit-bits.

### Writer and Lecturer.

Agnes Repplier, the young writer whose agreeable, not too heavy essays have found their way into some of the best periodicals of the country within the last few years, is a native of Philadelphia, and in the daily papers of that city she made her first appearance in print. Miss Repplier is of a thoughtful observant turn of mind and the results of her contemplations of her fellow beings and their peculiarities she embodies in pleasant essays instead of using them for romances, after the fashion of many of her sister writers. Miss Repplier is very much admired in Boston, and she ascribes much of her success to encouragement of Mr. T. B. Aldrich. He delivered two lectures before the University of Pennsylvania, last winter and she was invited to repeat them before Chautauqua assembly.—New York Ledger.

### An Age of Cushions.

If this is not an age of cushions, what is it? In the cozy room of a country house the other day were counted twenty-eight cushions, and it was not a very big room either. The footstools were great "Tondstool" cushions perfectly round and measuring seven-eighths of a yard across. A long low divan was simply piled with square cushions covered with amber velvet; the window seats held more oblong and bolster shape and the rest were scattered looily about in the rattan and rockers and armchairs. And the young mistress of all this downy softness called through the long French windows to a visiting friend: "Do come out on the piazza. I've piled a half dozen cushions in one hammock for you and in the other with some more."—Her Point of View in New York Times.

### When Visiting the Invalids.

On nearly every street there are invalids who are confined to the house by chronic diseases to whom a cheerful face is a medicine. Perhaps they are almost entire strangers, so much the better to have some one "run in," giving them the assurance that somebody is thinking of them. When visiting the sick, put on the prettiest gown and take a few flowers. Do not above all things ask for a minute description of their sickness, but quietly inquire after their welfare and immediately change the subject. If the invalid is a most a stranger, it is hard to think of something to interest her. But think of something that was seen on the way flowers, some one whom you met, and try to give her a little idea of what is going on in the outside world.—Lewistown Journal.

### Shapes for Gloves and Shoes.

The woman who prides herself on the perfection of her toilet has in her dressing room nowadays both hand and foot shapes, which, as the manner indicates, are models of useful members. On the facsimile hand and wrist gloves are stretched for cleaning, and it is tied to keep a nice pair in shape when not worn. The counterfeit presentation of Mileday's foot performs the same duty for her dainty boot and slipper, each model being a perfect cast of the individual member.—New York Times.

Among the ambitious Bryn Mawr students who are studying abroad with lofty motives are the daughter of President Rhoad, who is at Leipzig with Miss Shipley; Miss Balch is in Paris, while Miss Harriet Radolph is engaged in the study of biology at the University of Zurich.

The Empress Carlotta, widow of the murdered Maximilian, who is now in her fiftieth year has just recovered her reason after many years of insanity, although the betrayal of her husband occurred twenty-five years ago, the empress has not until now had any idea of the manner of his death.

Miss Mildred Howells, the only daughter of W. D. Howells, the novelist, will be among the New York debutantes this winter. She is a tall, slender girl with brown hair and eyes and a most wonderful memory. Miss Howells is a member of the New York Academy of Letters.

### What Becomes of Old Shoes.

Few persons know what becomes of old shoes or the method in which they are utilized. A few of the more respectable cast off shoes are sometimes repaired and sold again for a nominal price and sold to some person who is not fastidious; but as a general rule they are put to other uses.

In France children's shoes are cut from the larger pieces which are obtained by ripping up old boots, but in this country as well as abroad the practice now is to convert the scraps into a leather pulp, which may be so treated as to produce a substitute for the real article, cheap and comparatively worthless of course.

Of late the manufacture of an artificial leather wall covering, selling under a high sounding name, makes a market for all the worn out boots and shoes of the American people, so that in its revised form the discarded foot wear of the most wretched of earth's children may look down for years upon the scenes of splendor such as the form worn by the wearer in dreams.

There are other uses as well, including the manufacture of combs, buttons, knife handles and other articles which are interesting, but of which the public know little. Carriage makers, bookbinders and picture frame makers consume this artificial leather to a certain extent for their cheaper grades of work.—Youth's Companion.

### Marriage Fees.

Marriage fees are of ancient origin. They are included in the obligations of the marriage service of the thirteenth century, which formed the introductory portion of the ceremony. In America I find the clergyman takes a "tip," like a railway porter or a cab driver. It is a pleasant sensation to find a large, handsome gold coin representing twenty dollars, or a crisp twenty dollar bill in one hand, but it is not always dignified. The church of England provides the "accustomed duty" (by which is meant the fee should be presented to the clergyman with the ring.

The rector of one of the largest churches in this city assures me that his poor people seldom offer a fee. The legal sum of two dollars which a magistrate would charge should be demanded, if a young man cannot raise a couple of dollars for a marriage fee he is hardly in a pecuniary condition to embark on the stormy sea of matrimony.

### Reaction in Goodness.

Quite too little is made of the law of action and reaction in the study of human nature. The very best efforts that can be put forth for virtue lead to enfeeblement and exhaustion, and so the chances are there will be a temporary lapse into the vulgarity of vice. "It is a dangerous thing" says Dr. Holmes, to be as funny as you can. Don't you touch a minister after he has preached a really noble sermon. Don't cross him! Don't criticize him. He is exhausted of goodness and will be surely soured, or else depressed and disheartened by your adverseness. I expect he will say things very unpleasant and quite out of harmony with his discourse.

I should not be surprised if he was at once in a rage, and made you give up all your good opinion to him as a holy man. Oh, fie! You are unjust. The man is suffering reaction. You ask too much. You expect him to be ideally right all the time, whereas, by the law of nature he must be lacking in common sense a part of each day. You require too much of him. Others turn on you in the same way, and so there is great discord that is caused by our not understanding how to judge human nature.—St. Louis Globe-Democrat.

### Woodpecker Versus Sparrow.

The English sparrow has a moral enemy in the common red headed woodpecker, who, though no giant among birds, is as big as half a dozen English sparrows, and not afraid of half a hundred. The woodpecker's beak is so hard and his head and neck so powerful that in a single peck he can kill a sparrow, and the English birds have become aware of his powers and are very much afraid of him. The appearance of a red headed woodpecker will set a whole lot of sparrows to flight, and the only time they will face him is when he makes an onset on their nests.

The eggs of the sparrows are not larger than peas, and their young are about the size of a grub worm, and a nestful of young sparrows is a dainty picnic for the woodpecker, which he is careful not to overlook. The sparrows will fight but they cannot drive him away.—Drake's Magazine.

### Diphtheria from Barnyard Fowls.

Dr. Turner states that an epidemic of diphtheria broke out in the village of Braughing, Hertfordshire, England the first cases occurring on a farm where the fowls were dying of a disease of the throat, and on other farms where children had diphtheria a similar malady of the fowls prevailed. At Longham a man bought a chicken at a low price, as it was sick with the prevailing disease and cared for it at home. His children soon sickened with diphtheria, which extended from his family through the village. Dr. Turner mentions similar instances showing that the fowls of the barnyard, the common barnyard fowl, turkey, pigeons and in one locality pheasants died of a disease attended by a pseudo-membranous exudation, which was probably diphtheria.—Dr. J. Louis Smith in Babyhood.

### The China Closet.

The china closet has come to be an established piece of furniture in every dining room. The prettiest ones are those that fit across the corner in the old fashioned way. They are often made with plate glass shelves, beveled on the edges and furnished with mirrors at the back. Some of the new closets, however, are made up with simply polished shelves of wood. The rectangular china closets may have shelves of glass or transparent sides and front of glass, so that all its contents are displayed. Sometimes the sides of the china closet are cut out in fretwork design.

A very simple way to display dining room china consists of shelves of handsome wood, arranged one above the other, against the wall in some suitable place over the mantel or over a table. The wall back of the shelves should be papered with dark terra-cotta or some good color to show off the china. Plates should lean against the wall and cups and saucers and other pieces may be ranged about. Little brass hooks may be fastened on the edge of the shelves and small pitchers and tiny bits of bric-a-brac may be hung on these. The objection to such an open cupboard as this is that it collects the dust; but there is scarcely any ornamental part of the room that is not open more or less to the same objection. For this reason however, the closed china closet is more useful.—New York Tribune.

### How an Edition Was Exhausted.

The death of James Russell Lowell recalled an amusing story of the way in which he escaped the usual fate of literary beginners—a financial loss in the publication of his first volume. The cost of publishing Mr. Lowell's book, runs the story, was borne entirely by that gentleman himself, the edition being a plain but substantial one of 500 copies. The author felt the usual pride in his achievement, and hoped for almost immediate fame, but only a few copies of the work were sold.

Soon after, a fire occurred in the publishing house where the volumes were stored, and they were destroyed. As the publisher carried a full insurance on the stock, Mr. Lowell was able to realize the full cash value of his venture and he had, then, the satisfaction of saying to his friends that the entire edition was exhausted.—Pittsburg Bulletin.

### The Fruitful Season for Apples.

External circumstances somewhat determine lines of growth. The warm sun brings forward the blossoms. The stemens, which prepare the fertilizing dust, develop rapidly under unusual warmth while the pistil, which has the responsibility of bringing forth the fruit, takes its own time. In this way the stemens often mature the pollen in advance of the needs of the pistil. When the pistil is mature there is no pollen, and hence no fertilization and no crop. The abundant seasons are when stemens and pistils mature contemporaneously. But even when the fruit is properly fertilized the tree has not stored up nutrition enough the past season, and then the ground under the tree is stored with fallen miniature fruit.—Thomas Meehan in Philadelphia Ledger.

### Bad Place for the Boy.

A capital story is told of a shorthand clerk who wanted his boy entered in a certain school where shorthand was taught. Knowing that the schoolmaster would be able to decipher it, the father, to save time, wrote the message in shorthand. He meant to say, "Dear Sir—I have decided to enter my boy in your school." What he really did say was, "Dear Sir—I have decided to enter my boy in your skull." Fancy the astonishment of the pedagogue at such a proposal.—Exchange.

### Proved.

Jim—Do you mean to say that that brutal father is a loyal subject of Queen Victoria?  
Charles—He proved it to me. The marks on his poor boy's back showed that the father was a Welts-man, and the little fellow couldn't take off his shirt without bringing to mind the prints of wales.—Pittsburg Bulletin.

An Infallible Remedy for Snake Bites. What seems to be an infallible remedy for the poison of snake bites is a solution of nitrate of strychnine in 240 parts of water, to which a little glycerine is added. This is used hypodermically in doses of twenty-minims, at intervals of ten to twenty minutes, depending upon the condition of the patient. In 100 cases thus treated only one failure has occurred.—Exchange.

If a sprain is slight, simple rest of the foot for a few days may be sufficient. The more absolute the rest the better. But an apparently slight sprain, causing beyond the first pain, no discomfort for perhaps twenty-four hours, may, without proper care, become sorely troublesome for months.

There is such a thing as an embarrassment of riches. At one of the hotels in the Catskills there were seventy young women and eight young men.

The latest traveling pillows are covered in suede leather and are embroidered in gold thread. Most cushions of this sort are oblong, but some new ones are in fan and heart shapes. All are provided with straps, so as to be conveniently carried.

## OUR FARM DEPARTMENT.

### Improving Crop Rotation.

Whenever farming has progressed beyond the first stage of clearing new land a rotation of crops is found necessary. The new settler has enough to do putting up buildings and making necessary fences to protect his crops, to occupy spare time. It is an advantage to him if his crops require his labor only a short time each year, to sow or plant and to harvest. But there is no farming country in the world where men can live as men should, merely by working two or three weeks in a year. So the one crop has to give way to a variety, furnishing employment through as large a part of the year as possible.

Equally important to the soil itself is the rotation of crops proposed. Continuous cropping with any kind of grain or hood-crop exhausts the soil of the elements of plant food which that crop requires. Land that is left unseeded is wasted in winter by floods that are the more destructive when forests are cleared away, and the bareness of the surface enables the frost to penetrate more deeply. By this time, too, the natural water courses made by decay of tree roots in the soil are closed up. This obliges the water that used to sink in the soil to run off on the surface. A few years of cropping, which leaves the land naked in winter, carries into creeks and rivers the larger part of its available plant food. It takes all that is soluble, and what cannot be thus carried off is only slowly put into condition for plants to use.

It is this winter waste of naked land that makes it so important and even necessary to keep the surface seeded as much as possible. Time was when grass either in pasture or hay was the main source of the manure the farmer used. Now thousands of farmers have learned that they can make far more barnyard manure from corn-fodder than they can from hay grown on twice the amount of land. Yet so great is the advantage of clover that even under this disability it is likely always to be sown. While it lasts it keeps the land covered in winter. After it is gone it makes a first-rate seed bed for corn.

Out of these facts come farmers of our acquaintance think they have learned an improved solution. Taking a clover sod as the starting point, they plow and drill in corn. This is sown after the corn is off, or after the last cultivation with rye, merely to keep the ground partly covered. In the spring rye is plowed and the land sown with either oats or barley and seeded with clover. The next season the clover is allowed to get nearly into bloom, when it is plowed and followed with corn or potatoes again. Land thus treated keeps in good heart with the manure made from feeding the corn crop. It is a plan adopted by farmers who cultivate only a few acres, and combine milk selling with fruit growing and the selling of market vegetables. If the cows are fed all the corn fodder they can eat, it greatly lessens the cost of grain and other feed to keep them in full flow of milk.—American Cultivator.

### Apple Packing.

A prominent commission firm gives the following advice with regard to packing apples for shipment:

The first requisite is good fruit. A lot of rotten, speckled, wind-fallen apples have little, if any value when to themselves, but when packed along with choice fruit, they have no value whatever and the serve to degrade the choice so that disposition cannot be made except to peddlers, and that means low prices. Fraudulent packing will not work, so there is no use to attempt it, to say nothing of the swindle. Use good cooperage and nothing but the very best fruit. Take out one head of the barrel, break off the nails inside, place a layer of bright smooth apples of uniform size at the bottom, stem down, then fill up carefully, now and then shaking the barrel, and keep on doing so until filled two or three inches above the top hoop. Place the head on the apples and use a press. Apples must be packed tight or they will damage in shipping; After placing the head securely, then turn the barrel over and mark on the end the variety the barrel contains.

### His Only Request.

It happened once that a faithful Moslem married, but when he saw his wife she proved to be very unprepossessing. Some days after the marriage his wife said to him, "My dove, as you have many relatives, I wish you would let me know before whom I may unveil." "My gazelle" he replied if thou wilt only hide thy face from me, I care not to whom thou showest it.—San Francisco Argonaut.

Is as natural for the hog to wallow in the mire as it is for him to root, and it is certainly not advisable to deprive him entirely of these natural tendencies. Possibly he can enjoy life better without the latter than without the former in the season when flies and the heat of the sun prompt him to hunt the mud hole, pool or stream of water. If a hog is without sufficient shade we would not think of depriving him of a wallow of some kind.

### Build a silo.

Have you built a silo? If not build one. It pays; I have tried it and know. You should build of wood, cheap, but sound wood. Make the whole lasting by painting every piece of studding or board with boiler coating and rosin, one pound of the latter to one gallon of the former, heat the compound and apply hot with a whitewash brush. If you build in your barn it will cost you 75 cents per ton capacity. If you build outside as a separate building it will cost you \$1 per ton capacity, with good hemlock lumber at \$44 per thousand, the price here. It is better to have a stone foundation, but not necessary. I built on sills laid on the ground and am satisfied. Sacrifice everything to depth. Mine are 24 feet deep. I tried one silo half that depth but failed. Go to see a successful silo, study silos and ensilage and then build one. The cow will bless you.—National Stockman.

### Use Red Food.

Eating uncooked fruit at meals tends to vigorous health and consequently lessens the visits of doctors," writes a prominent physician in the New York Tribune. "Strawberries come the last of May or June. Before they are over raspberries begin to ripen; ours last year supplied the family between five and six weeks. Blackberries ripened before raspberries faded and continued through July and August into September and I think varieties may be ripen until frost. Currants and gooseberries came along with blackberries and continued about four weeks. Grapes began to ripen in August and continued till frost and are with us yet, preserved by careful packing. Thus the small fruits which can be raised all over the northern part of the United States may be on the table seven months in the year."

"We have found the small fruits no more difficult to raise than potatoes. The exception is the strawberry—the only secret we have discovered in its culture is to keep weeds down and give the plants a chance. We have just been using some canned gooseberries, and while eating them some one remarked: 'They are nearly as good as cranberries.' We have given them a careful examination, and come to the conclusion that this fruit might very largely be used where the cranberries cannot be afforded. They have the sprightly acid qualities of the cranberry, so valuable to health during the winter months. The gooseberry is so easily raised, and equally easy to preserve, that its growth should receive much more attention."

The acid contents of an old swill barrel are not necessary in order to produce sweet and luscious pork. When you have learned this fact you have taken the first step toward learning how to keep and feed pigs in the pen. The others will then follow in due time.

The modern hog possesses earlier maturity than formerly. This has of late years, as in the case of steers, been proven to be an important element of profit. Tardiness of maturity was a leading element in lessening the profit sought to be made in growing swine.

In weaning a pig, tie the dam in a box stall and put a halter on the colt and tie it beside the mare. For a few days loose the colt three times daily to nurse. Keep a bucket of water, bran and oats before the colt all the time. In about four days the mare may be taken away and put to work. After that the colt should have a liberal supply of concentrated food in order to build up the bone and muscular system, and its freedom of range and action should be gradually enlarged.

### Salt for All Kinds of Aches.

Now is the season for hay fever and colds of all sorts contracted through recklessness. If your family physician is not accessible, and you intend being your own doctor, here is a remedy to be recommended. It is no more nor less than common table salt. It is perfectly harmless, always available and has great curative properties. Moreover, it has this great advantage over more pretentious remedies, that if it does not cure it will not kill, and the chances are that it will cure.

If, with your very best boy, you gaze at the stars far into the night, watching the moon until it wanes or goes sailing in the gloaming, the probabilities are that a toothache, earache, neuralgia or some other distressing ill will be the result next morning. Applications of a strong, hot solution of salt in water and vinegar act like magic, and before many hours have passed you will forget you have ever had an ache or a pain.

For any kind of a cold that takes the unpleasant form of sneezing and influenza, a vapor of heated salt and alcohol will afford almost instant relief. If a sore throat constantly threatens you, there is no better remedy than a spray of warm water and salt; it is almost a sure cure.—New York Advertiser.

### Brought to the Point.

Annabel—How queer! Here's a story about a man who made fortune out of an attachment for sewing machine.

Arthur (softly)—That's nothing I've formed an attachment for the sweetest little sewing machine in the world and would consider my fortunate made if she'd have me.—Pittsburg Bulletin.

## WOMEN'S DEPARTMENT.

Do you know that some of those little illusion veils have lost their expressiveness in their weak moustache and strengthening and plating the in the way lace curtains are of course the veils are much more apt to tear than limp, that one would never see this in the city, but if you while to make a note of it again day when you are "twelve in a lemon," and so, naturally, fancy store and haven't a put on.—Exchange.

Among the preventatives of complaints in children, freckling is one of the most important. Baby suffers from heat even in its parents, and is much more ill by it. On very hot days of clothing after another should be moved as the heat grows more if the little one is distressed it be frequently sponged with water.

Evening cloaks are made yellow cordroy embroidered velvet wings up the front, linings of gold. Serolis are the neck, one on each side, with flux of peacock's feathers from brown to green and for ruche. This edges the collar, flared in the back and over front.

A little gown of pale blue is shirred diagonally at the waist also on the waist on a nightgown. The sleeves are puffed at the elbows down and confined with black velvet ribbon. A long white lace finishes this simple costume.

Faniers and puffs are no longer the distance but are actually in style and the hoop, direct word comes from Paris very fine hair steel is now on the edge of the bell skirt under trimming. The skirt is so much that it leaves little or no fullness the hips, making the motion of dancing or dancing unduly graceful and apparent.

Under the skillful management of the milliner and dressmaker the girl seems to emulate that of the brook and go on forever. She is attractive this month than in any season, especially when she wears coral pink foulard or white pinking pompadour with blue, or and pink organdie muslin. The cut, trimmed with part colored.

"A pair of shoes with velvet soles are a veritable comfort on a ship," says a traveler who has "roughing it" on a long sea voyage. "The captain, the mate and the all envied me mine, and declare they would each and all have a pair of tennis shoes for their voyage, for I could keep my equilibrium on the slippery deck when they could hardly stand."

The exquisite summer fashions are now blossoming out all the fashionable summer resorts are delighted with the "indefinite taste" and genuinity of the modern dress. There is a quaint and alluring simplicity, coupled with fine artistic noticeable among the fresh toilet muslin, sheer wool and unadorned and all the pretty girls in the world fashion are looking their very best their jaunty waists and waists their airy gowns, and the accessories of lace caps, ribbons, picture hats, and gay ribbon garters.

### But Yet a Mother.

There are no ties that bind so as those of mother-love, and that cost so dear.

An example of this was given a few days ago, in the case of a mother who lay on her deathbed.

She had given up life and they and was sinking peacefully into sleep which knows no waken when her little daughter, who had been away on a visit, returned to answer to a telegram.

The child was led into the room stood sobbing at the bedside of the dying mother. She had been told she must control herself and she bravely to another her great grief when she saw the beloved face white and still on the pillow, whole soul was wrought into one cry:—

"Oh mamma, don't go, mamma wait for me!"

Back to earth and its sorrows of the soul that was almost annihilated in heaven. The pale lips that had been speechless for many hours parted, as the words escaped like gusts of sound:—

"I will wait—for you, darling wait till you come."

And to give this last recognition and say these few words of comfort her child, the mother suffered the only of a second death.

But it is through these divine series of pain that God prepares for his compensation.—Detroit Press.