

THE: SUBJUGATION: OF: AH: SING.

seat.

"Well?"

"Well-yes."

to you?"

"Well, I told him."

"I suppose he didn't."

Mrs. Melville patted her lace-and-rib-

voice, then a pause. She commenced

After the third venture Mrs. Melville

"Yes, we heard you. But what did he

"He didn't do anything-much. He

"In short, he didn't pay any attention

Melville took a biscuit, and passed

"If we were only nearer some town

This time Melville bit his under lip

"Oh, Austin, you'd better not go,"

He made no answer, but strode to the

sumed the salt scraping, and Mrs. Mel-

At first there was only the rolling of

Melville's deep voice, then the sound of

a sudden scuffle. Mrs. Melville gave a

smothered scream and started up. "Sit

down," commanded Ritchie, pushing

back his own chair, but keeping his

seat. Mrs. Melville sat down. There

was only a momentary scraping of boots

and Chinese slippers in the kitchen,

then a series of thumps down the back

steps and the scratching of gravel, also

"I guess," remarked Ritchie, caimly,

"Well?" ventured the young woman,

Weak cries like those of a litle child

"Is that Sing?" asked the lady of the

"It doesn't sound much like Melville."

At the end of a couple of minutes Mel-

ville went past the window and in at

the side door, and a litle later he came

into the dining-room by the front en-

trance and resumed his seat. The shuffle

of Sing's slippers could be heard in the

kitchen. The adjutant, despite his

smoothed hair and newly brushed coat,

looked so ruffled as to temper that his

wife wisely refrained from speech.

Ritchie was bolder. "Has the police

party got to come around and pick up

"Oh, he's doing the lamb act now."

"Tell us about it, Austin," begged

"I just told him he'd got to stop his

I was a little riled at that, but I don't

Mrs. Melville flew into the sitting-

Melville stood up, put down his news-

paper, and knocked the ashes from his

So Mrs. Melville watched and waited

time heard the shuffle of feet and the

master. There was a guard at the door.

room a few hours later.

"How?"

"Austin, he's vamoosed!"

"Is he a little more reasonable?"

"No; I guess he's whole."

came up from the back-yard.

"that I'll go and see who's underneath."

the mustachios.

Sing's head."

the pieces?"

Mrs. Melville.

finally.

a low, broken murmur from the yard.

as he put his napkin on the table beside

ventured his wife, mildly.

or the railroad, we might get some one

the plate on to Ritchie. "What the dick-

"Did he turn his back on you?"

A woman may be mistress of herself | actual carving-knife, don't get us mixed though china fall, up to a certain limit, up in any domestic brawl." beyond which no conception of heroism ceaches. The model woman screams at | bon breakfast-cap down securely, took wired sleeves serenely while a priceless | to the kitchen door, opened it, passed vase goes crashing to the floor. Such is through, and closed it behind her. the standard of feminine courage, the Melville and Ritchie listened. Melfoot-rule by which a woman may be ville leaned back in his pine Q. M. chair, measured. Yet when not one piece of with his ear bent toward the kitchen; rhina, but two pieces, and three, and Ritchie scraped salt into little ridges four, fall, the standard becomes use- on the cloth with his knife. They could 4ess. A woman is not epected to bear hear the droning of Mrs. Melville's more.

Yet more came. There was a fifth and paused again, and yet a third time. crash in the kitchen. Mrs. Melville her voice rising a little higher at the stopped in the midst of telling Ritchie last. But Sing was worshiping the god -of the Sixth-that anchovy paste was of silence. to be struck off the commissary list; she stopped and looked appealingly at Mel- came reluctantly out and resumed her ville.

"Austin, can't you do something?" Austin gathered up his napkin, put his hand on the table, and started to push back his chair; then he sank down | do?" again and restored his napkin to its place on his knee. "If I go in there and just didn't answer." he gets impertinent, I'll break his head -which would be bad for his head and, incidentally, for my official neck."

"But it's head or china." "Well, there is plenty more chinaand when that gives out the quartermaster has a new invoice of tinware."

"But, seriously, Austin, there won't ens is one going to do about it?" he askbe a thing left for the general to eat | ed of the opposite wall. off of. What are we going to do about

"I think the epidemic is over. There else But if we let Sing go, it may be has not been a dish broken that I know | months before we can get anybody else. of in five minutes. You must be reason- I wouldn't mind cooking for you and able, and make due allowances for him, Mr. Ritchie so much, though it's pretty Matty. It's hot out there. It's hot here, hard work, but I actually can't get up you certainly have excellent domestic too. It's hotter than blazes every- a dinner for the inspector-general and service." his staff, and serve the dinner, too."

"I think, my dear, you are bordering A pan went clashing and clattering on profanity. Of course it's hot. Within along the kitchen floor. Mrs. Melville the memory of the oldest inhabitant, it sighed, Melville grew fiercer, and Ritchhas never been even cool in Arizona in | ie devoted himself to the mackerel. The July. You really can't expect the inspec- shattering of a china dish broke the tor general to bring ice. Mr. Ritchie, stillness. 'That's six," breathed Mrs. don't you think he ought to do some- Melville.

"I must respectfully decline to enter into a family difference. You and Mel- his plate and pushed away his chair. ville must settle the question between yourselves. Only let me suggest that if it comes to the actual breaking of heads, I'd take it out on Sing, and not door and passed through. Ritchie reon one another."

ville grasped both arms of her chair and "There! Austin," fairly screamed Mrs. Melville, jumping up, "there goes | held her breath. another; and yet you sit and laugh. Oh, how horrid you can be!"

"Sit down, Matty, and talk sense. Suppose I should go out there and attempt to reason with Sing. In the natural sequence of events it would come to pass that in his present humor he would be so ugly that I should feel obliged, as I said, to break his head. Apart from the distant consequences of that act, you can see that the near ones would be pretty bad. You'd have to wash the breakfast dishes, and do the housework, and also cook and serve the general's dinner. Therefore, the inadvisability of my reducing Sing's head to again, but she watched the second lieusplinters is obvious, isn't it?"

"I suppose so; but I do wish to goodness Mrs. Lawrence's cook hadn't got married."

"So does she-the cook, I mean-since O'Halleran came home drunk two nights ago, and thrashed her. He's been in the guard-house ever since, and I'm out a good man. Shows what marriage does. Before he was married, he didn't beat his wife. However, it wouldn't have made the slightest difference whether she had committed matrimony or not; the Lawrences would never have had the general nor even a single member of the staff to dinner. She's never dined the paymaster, you know."

"I think it's too bad a first lieutenant's wife has to do it, and all the rest of the entertaining for the post." "You are also the adjutant's wife,

remember." "Yes, of course. I wonder what's the

matter with Sing, anyway?" "That's obvious-approaching guests," observed Ritchie, stroking and curling his unduly military mustachios, the mustachios that have entwined and ensnared so many hearts in their silken meshes since then, in the whirl of Washington society. Ritchie was Melville's second lieutenant at that time, and as he was not married, and didn't like the bachelor mess, he messed with his senior and that young officer's wife. | course I didn't want to say anything |

"Why didn't his cousin die, then?" cousin's funeral is a litle worn as a and he flung the dish-towel in my face.

method of obtaining a leave." "I should think so; one died when the | think I'd have done anything except paymaster was coming to dinner the kick him out, if I hadn't remembered time before last, and another when the | the dinner. I knew he had to be pounded Indian agent was here, and he polished into staying. So I pounded. That's off two in anticipation of the paymas- all." 'ter's last trip."

"That's not all, Austin," pursued Mrs. Melville. "Generally he only slams when he has lost at faro the night before."

In pursuance of his method of war- cigar. "I'll get him back," he said. fare, Sing precipitated a chopping-bowl and knife to the floor, with a resulting noise that only the falling of those two bring him back." homely utensils could possibly accomplish. Melville bit his upper lip and for half an hour, and at the end of that

clenched his fist. "I wonder if it would do any good for tramping of boots on the perch. Sing The Doctor said nothing, but as he me to go out and speak him quietly?" glided into the room, followed by his

suggested his wife. "Suppose you try it. If he takes a "Here he is. Try the force of gentle carving-knife to you, call out and we'll persuasion, Matty." come to your rescue; but unless it's an Melville was a coaxing little harshly again.—Cincinnati Enquirer. | pruning will be stimulated too much. | Journal.

rate. "No," he grunted; "me no come back." "Just to get dinner, Sing; you can go

body; she could have moved any one

but a Chinaman. Sing remained obdu-

afterward." "No."

She looked appealingly at her hus-

"Then you won't come back and get dinner to-night, Sing?" asked Melville.

"Guard, take this man and put him to chopping wood in the sun." It was rather a stretch of official and military authority, but even the commanding officer, who was to dine with the general, realized the urgency of the case. An hour of wood-chopping under

guard, under all the untamed glory of a spider, and discusses the merits of a long breath, arose, walked resolutely an Arizona sun, brought Sing into subjection. He appeared, downcast, perspiring, gasping, and penitent, at the door of Melville's quarters. "Missa Melville. Me wantee slee Mis' Melville." "No; you can't see her; she's lying

> "Yes. Me wantee slee Mis' Melville. Me tellee Mis' Melville me come back." "She no want you back, Sing."

"Oh! you go tellee." "All right. I go tellee her. She no

come, I think." Melville disappeared and brought back his wife. Her face was contorted into an unrelenting frown.

"Well, Sing?" she demanded, severely. "Mis' Melville, me come back." "No. I no want you come back."

"Me cookee good dinner. Allee samee heap good. Sun heap hot, makee my head hurt," moaned the child of the Orient. "No breakee plates no more." "All right," she confessed, reluctantly, "I keep you to-day, maybe."

"Really, Mrs. Melville," said the grizzled inspector-general, as he sat beside his brilliant little hostess at the table, and looked its length at the goodly array of yet unbroken dishes, "I can't see what you all make such a fuss about these Western stations for. Of course they're a little far from the railroad, but you have pretty good society, you dress-well, exactly as they do in Washington, so far as my masculine eyes can tell; you live on the fat of the land, to judge from what I see before me; and

Mrs. Melville blessed the happy thought which had made her place the general so that he could not see the guard standing over the Celestial cook out in the kitchen, as the door swung to and fro. "Yes." she assented, "still

there are some inconveniences." "You seem to have overcome them." "We have-temporarily," she answered.—Gwendolen Overton, in San Fran-

BITS OF KNOWLEDGE.

cisco Argonaut.

Woolen manufacture employs 220,000

The man who will not improve his chance is bound to lose it, no matter whether it has to do with seeking salvation or making a fortune.

A 634 carat diamond, the finest ever found in Africa, was discovered at Jaggersfontein, in the Transvaal, on the day after Christmas. When cut it is expected that it will be worth

Charlemagne possessed a tablecloth woven from asbestos. He used to astonish his guests after dinner by gathering it up and throwing it into the fire, from whence he drew it cleansed from gravy and other grease.

Mrs. Melville did not atempt to move New Hampshire has reason to be tenant anxiously. He strolled to the proud of her free public library syswindow and stood there, one hand in tem. Splendid work has been accomhis trousers pocket, the other stroking plished since 1892, and of the 233 cities and towns in the State there are now not more than fifty that have no free public library.

Ritchie turned around and came back Negotiations are in progress by to his chair. "I guess Melville's doing which the Art Institute of Chicago about what he said he would-breaking may become the possessor of the sixtyfour paintings by Gustave Dore which for the past few years have been exhibited in this country. The price is said to be \$1,000,000.

A cave alleged to rival in extent and grandeur the great Mammoth Cave has been discovered in Edmonson County. Kentucky, in which Mammoth Cave is situated. The newspapers of that region tell many stories of the remarkable character of the new cave.

In commemoration of the victories won by the Japanese troops in China, the Buddhists of Kioto, Japan, will erect a gigantic bronze statue of Buddha in that city. It will be 120 feet in height, and the cannon captured by the Japanese during the war are to be used in making the image.

Tommy Was a Jewel.

Owing to the illness of his regular office boy, Dr. Joseph Marcus some weeks ago hired a new boy named Tommy Jones. Tommy was a jewel, and - nonsense and behave himself. Of when Joe, the first incumbent, convalugly to make him madder. He mutter- esced, the Doctor was loath to let Tom-"Perhaps he realizes that the dead ed that he'd go, or something like that, my go. But Joe wanted to come back to his soft berth, and pleaded with his former employer. A way out of the dilemma seemed to present itself, for the Doctor said:

"Joe, if you can put the other boy out you can get your job back." "Do you mean that I must lick him?"

"That's about the size of it." "All right." When Dr. Marcus returned to his office that night he met a sight he never bargained for. The glass in the door was smashed to smithereens. A marble clock on the mantel was minus dial, "Send a deachment out for him and glass or hands and a handsome office chair reposed on three legs, but Joe

was in victorious possession, nursing a swollen cheek. "Tommy's gone," he said, with a grin, made a silent survey of the wreck of his household goods he imagined the scene that had preceded the eruption and made a mental vow never to advise

OUR RURAL READERS.

SOMETHING HERE THAT WILL INTEREST THEM.

Great Claims Made for the Adams Corn - New Whiffletree for Three Horse Plowing-Handy Scaffold Device-Shallow Plowing for Barley.

The Adams Corn. C. P. Augur, of Connecticut, writing In the American Agriculturist, says: My

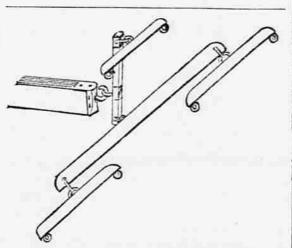
experience leads me to believe that Early Dwarf Adams corn will give better results than any flint variety. This corn was first brought to my attention thirty-five years ago, a sample being sent me from Michigan, either the extreme north or the extreme south, as its early ripening

DWARF EARLY ADAMS makes it desirable CORN-1/2 size of ear. in both sections. For other sections of the country, while it may not excel other varieties, it certainly can lose nothing by comparison. It is a general-purpose corn, if such a thing exists. As early, if not earlier, than the earliest sweet variety, it has large handsome ears, that are tender and toothsome on the table, and sell readily in the market. Not only will its size, earliness and general appearance sell it, but those who have tried its quality are ready to buy again. It has unusual vigor, and will grow sturdily on very moderate fertilization. It is a hardy variety, and can be planted safely a week or ten days earlier than the sweet varieties. There are four types of the Adams-Dwarf Early, Early, Late and Zigzag Adams.

The Garden a Help to Good Living. The farmer's garden is not only the best paying piece of land on the farm, but it is the one that if managed as it should be, best shows what advantages farm life may offer. It is not creditable to farmers that the residents of cities and villages are able to secure cheaply better supplies of fresh garden vegetables than can the farmer. It ought not to be so. Even in the matter of earliness, it is within the power of the farmer with a good greenhouse to compete for his own table with the market gardener, even in the winter and early spring. But if he does not care to go to this expense, he will be Inexcusable if he does not provide an abundant variety of everything that can be grown in the garden in the open air. If the farmer was obliged, as his wife is, to provide the material three times a day for wholesome and palatable meals, he would pay more attention to the garden than he does. In any well-ordered family the garden ought to furnish half of what is eaten during the summer and fall months, and the half that will certainly give the greatest pleasure to unperverted tastes and

appetites. New Whiffletree.

A rig that beats them all for threehorse plowing, is shown by Farm and Home. The advantages are: The team is close to the plow and the plow beam needs but very little shifting when using a two-horse or a three-horse team. Fasten a standard 18 inches long at right angles up and down to the end of the plow beam. It may be of wood or



THREE-HORSE WHIFFLETREE.

iron. Put a single tree at the upper end of the standard for the middle horse and a two-horse tree to the lower end for the outside horses. The standard must have 12 inches above and 6 inches below the plow beam to equalize the draft between the middle and the two outside horses. To measure the right length of the evener, place the three single trees in line on a work bench. Let the middle tree lap 3 inches over inside ends of outside single trees. Cut the evener just long enough and you will have a compact rig.

Selling Young Pigs.

There is no quicker way to get money in pork than to keep a few breeding sows and sell their pigs when ready to wean or soon after. There is always a good demand for such pigs and at considerably more than their pork value. It is known by everybody that the young pig makes more growth with the same feed than it will at any later period of its life. But the seller of the pig gets the advantage of this without being at any expense to care for and feed the animal. Therefore his profit is greater than that of the man who buys from him.

Too Rampant Grape Vine Growth. Many American grape vines, especial-Iv those that are in part descended from the native sorts, require much more room than do the grapes grown in European vineyards. Unless given considof the few buds that are left by close

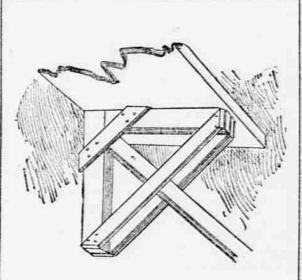
This is a frequent cause of unfruitfulness in such varieties as the Rogers Hybrids. There is such an excess of sap flowing into the shoots that when they blossom the tendency to wood growth is so strong as to prevent setting the fruit. Such varieties should be pruned long, and if too many buds start, pull out every alternate one after the fruit has fully set and the danger of growing only wood has passed.

The Early Planted Potatoes. Potatoes will grow at a much lower temperature than corn; but it is none the less a mistake for the early planting to put the sets in deeply while the ground is cold and wet. Cut potatoes thus planted rot very easily. For all matter. The newspapers and other early planting we should use whole potatoes, cutting out all but two or three of the most vigorous eyes. This will make a much stronger growth than the whole seed not thus prepared. Three inches is deep enough to plant on heavy ground, though after the soil has been under the name of | warmed to greater depth, potatoes will "Squaw" corn. It do best if planted four and a-half to was recommended five inches deep. Such potatoes will as an extra-early not need to be hilled to keep the crop table variety. It from growing out of the ground, and has been improved | the deep planting is also to some extent by years of careful a means of preventing the rot, which, selection, until as it comes from spores bred on the ponow I think it has | tato leaf, is most apt to attack the tuno superior for bers nearest the surface.

Testing Seed Corn.

there are every year so many complaints and losses from poor seed corn that the only safe way is to test it by planting some under cover, and in a moderately warm place. This is not itself a test of how many seeds will grow when planted in the open ground, but it will at least show whether the seed has retained its vitality, and under favoring conditions can be expected to make a crop. Knowing that his seeu can be depended on, the farmer can be saved the loss sure to occur if he puts in more seed than is needed with the expectation that some will not grow. This loss is most serious of all, for the seed with little vitality usually makes a weakly growth, and the number of plants in a hill makes it impossible that any of them shall produce more than nubbins.

A Handy Scaffold Device.



SCAFFOLD FOR REPAIRING.

scantling, as shown in the illustration and slide it up against the wall with a stout pole or scantling. Fasten it at the bottom, or let the end sink into the earth, and the more weight you put upon it the more secure it will become, You will want at least two of these angles and a board across them.

Eggs as Chicken Food.

For very young chicks, and until they are old enough to eat whole wheat, there is no better food than egg | fuice of two lemons, cover closely, and boiled hard, so that it can be crumbled. It should be given a little at a time, and the chicks be allowed to run thing); mix the juice which has run around for an hour or two before any through with two and a half ounces of more is given. If the egg shell is crush- gelatine, which has been dissolved in ed fine and added, this will also be a little warm water, and add sufficient eaten, and it will furnish the needed | cold water to make the mixture one grit to aid digestion, besides supplying | quart. Pour into a mould and set on the lime which is essential in growing | the ice to cool.-Ladies' Home Journal. bone and feathers. Many chickens suffer from indigestion because cooped on wooden floors, where they cannot It until stiff enough to hold in shape. get either sand or gravel, which all fowls must have if they would keep in good health.

Stone as a Mulch. Wherever a stone heap has laid a few years, the soil beneath will be found more fertile. This is especially the case where the whole or part of the heap is composed of limestone. The disintegration of the stone is in part responsible for this. All rains and snows contain some carbonic acid gas, which makes them a good solvent. It is from stone that the earthy portions of all soils were originally formed. Another, and in some cases the most important benefit to the soil from the stone heap lying above it is, that the stones act as a mulch, shading the soil, and this enabling it to disintegrate the insoluble particles, and prepare their plant food to be taken up by the roots of plants.

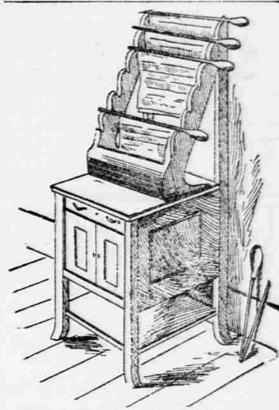
Shallow Plowing for Barley. The roots of barley do not run deeply, and the plant makes a much more vigorous early growth if the surface soil is merely cultivated, instead of being turned to the bottom of a furrow with a plow. The only objection to shallow plowing for spring grain is that it makes the plowing harder for the London Family Herald, as, when teams and plows when the spring stubble is turned over in the fall for sowing to winter grain. But some farmers have found that here also the shallow plowing succeeds best. Deep plowing of stubble land only keeps the sold loose to a greater depth, allowing it to urements: One pint of liquid equals absorb more water, and thus increase the injury to the crop from winter cupful, four teaspoonfuls made one tafreezing and thawing.

When a girl is 16 the eligibility of a young man depends a good deal on what sort of a mustache he has. When erable wood at pruning time the growth | she is 26 she is likely to think more about his bank account,-Somerville



File and Storage.

Where numerous magazines and newspapers are taken their weekly and daily accumulation in the library is apt to become a seriously burdensome periodicals, except magazines, may be placed on their arrival upon the file sticks that are shown. These are two pieces of light wood hinged together at one end. One piece has a handle, and this also contains two pointed brads, with corresponding sockets in the other piece of wood. The paper is



FOR NEWSPAPERS AND MAGAZINE

placed between the sticks, which are then closed and tied, the brads holding the paper firmly in place. Each paper can then be put in its place in the cabinet, new issues being added as they arrive until the stick is full, when some of the oldest numbers can be cleared Perhaps the east end of the house or out. The closet can be used as a storarn needs cementing or replastering. age place for magazines and other peri-If so, and you don't want a quantity of | odicals it is desired to preserve, while lumber used, make an angle of 3 by 4 | the open shelf and the top of the closet will accommodate the late numbers while they are being read.

Oyster Croquettes. Take twenty-five good fat oysters with one gill of their own liquor, one gill of cream, one tablespoonful of butter, two tablespoonfuls of flour, add one tablespoonful of chopped parsley, the yolks of two eggs, a quarter of a grated nutmeg, with salt and cavenne to taste. Put the oysters to boil in their own liquor, boil and stir constantly for five minutes. Take them from the fire and drain. Chop the oysters very fine. Now put into a saucepan one gill of this liquid and the cream. Put together the butter and flour. Add this and the oysters to the boiling liquid, and cream and stir until it boils and

thickens. Then add the yolks of the

eggs, stir over the fire for one minute;

take it off; add parsley, salt, cayenne

and nutmeg, mix well and turn out to

cool. When cold, form into cylinders,

roll first into beaten egg, then in bread erumbs, and fry in boiling oil or fat. To Make Strawberry Jelly. Boil three-quarters of a pound of sugar in half a pint of water, pour it boiling hot over three pints of strawberries placed in an earthen vessel, add the let it stand twelve hours. Then strain through a cloth (flannel is the best

Horse Radish Sauce. Chill one cup of thick cream and beat Add half a teaspoonful salt, half a saltspoon pepper, and three tablespoonfuls prepared horse radish. If freshgrated horse radish be used, add two tablespoonfuls vinegar and one teaspoonful sugar to the radish. Keep this in a cold place, as it should be stiff and thick when used. If served on the dish with hot meat, put it in a shallow sauce dish and cover the dish

Hints. Scald your bread jars twice a week.

It keeps the mould away. A good gargle for sore throat is composed of two teaspoonfuls of glycerine, one tablespoonful of lime water and one teaspoonful of paregoric.

with the garnish of water cress.

To kill roaches, make a paste of flour, not water and phosphorus, using a half pint of paste and about six cents' worth of phosphorus. Place on small pieces of board, where the roaches come, and they will eat and die.

An excellent cure for hoarseness is to roast a lemon until it is soft all through; do not allow it to burst. While still hot cut a piece from the end and fill the lemon with as much granulated sugar as it will hold. Then eat it while hot.

Jellies made with gelatine ought always to be covered, says a physician in medical men want to secure minute organisms for investigation, they expose gelatine to the air or where the germs are, and it attracts and holds them.

It is sometimes convenient to remem-

ber the following items of cooks' measone pound, two gills of liquid make one blespoonful, two round tablespoonfuls of flour will weigh an ounce, half a pound of butter will make one cup, four cups of flour make one pound, two cups of granulated sugar make one pound, but in powdered sugar it will take two and a half cups to make one pound.