hardly knew. He only knew that he met a look of what seemed to him divine sympathy and comprehension in the eyes that rested on his own for an instant and then gazed away over the broad, dazzling surface of the lake.

"I see, —I understand," said the soft pice, very quietly. "There is a double "I see,—I understand," said the soit voice, very quietly. "There is a double necessity,—to save both fortune and honor. Well, senor, I hope that Mexico may give you the means to do both. And it may be well that you should speak openly to my father of your wishes. He may be able to direct your attention to something as good as the Baena Esperanza."

"If ould weither ask nonexpect that "said."

as the Buena Esperanza."

"I could neither ask nor expect that," said Derwent, quickly. "It would seem like speculating on his kindness."

The dark eyes met his now with a glance of represch. "Do you know a greater pleasure than that of helping another over some obstacle or trouble?" she asked. "Can any one know a greater pleasure." "Can any one know a greater pleasure? Why, then, should you wish to deny it to my father? If he can help you, he will. I am sure of that."

Derwent did not reply for a minute. Then he said, dreamily, "I find it strange to rehe zaid, dreamly, "I find it atrange to re-member what a strong instinct, approaching to an inspiration, led me to Mexico. It seemed a wild thing. I had no knowledge of the country, I did not understand the language, I had not a friend among the peo-ple. But something hade me come; and here I am. It was the El Dorado of all my hop-dreams, thus renderful, mitterious land of

dreams, this wonderful, misterious land of the Aztec and the Spaniard, and I have found and, what have I not found in it?" He broke off again abruptly. He felt that this would not do: his emotion was passing boyond his colorol. He seized it suddenly, as it were, and hade it lie down and be still. Then he added with a smile,

Then he added with a smile,—

"That does not sound very much like an answer to your speech. Yet the point of application is this. that in a land of strangers I have found kindness, friendshid, and, it may be, help. Is not my instinct justified?"

"So far," she answered, smiling also, "I thirk you should not have found a bullet in the shoulder. But something more may

th shoulder. But something more may come, —i Dios quiere, as we say."
"You don't know!"he said impulsively. "It is worth a lozen bullets in the shoulder to be sitting here now! Everything is so perfect, like your Mexican days, —it makes one feel for the first time what it is to live! But there comes Don Maurizio. And by the love, we have forgotten about the target practice. Shall we not try it? Yonder is a water-fowl on the beech. Let me see you knock it over."

'No," she answered, as she drew out her

"No," she answered, as she drew out her pretty toy like weapon, "I have never yet killed a living creature, and I could not bear tedo it. There is something terrible in the thought of extinguishing the spark of life, the very breath of God, which all the powers of earth cannot restore. But just beyond the bird is a scarlet cactuabloom. I will strike that."

She raised the pistol, and without seeming to aim, fired. The hills gave back the sharp report in multiplied echoes; and as the startled bird flew away, Derwent saw the

startled hird flew away. Derwent saw the blossom hanging broken. The bulle; had cut its stem

Icona Zarifa is a wonderful shot. From Zaria is a wonderful shot, no said, showing the flower to Don Maurizio when the latter came up. "I am glad that she was not the person who aimed at me. I am afraid I should not have got off so

unity.
"She has an uncring eye, and ashazil nat never varies," her father answered. that never varies, her father answered.
"Many a time she has beaten me at targetpractice. Her training has been in some respects more that of a boy than a girl. But I am certain that every woman should understand the use of fire-arms.

"There can be no doubt of it," said Derwent, as he fastened the crimson eachishossom on his coat. blossom on his coat.

(TO BE CONTINUED.)

How to cure Dyspersia :- Chew Adams Tutti Frutti Gum after meals 5 cents.

How absurd for newspapers to publish "Rules for Husbands." Any sort of wife "Rules for Husbands." Any wort of wife can prescribe better rules for a husband than he can find in a newspaper

Dyspepua and indige dion cure I

By Dr. Carson's Stomach Bitters.
The stomach toned
By Dr. Carson's Stomach Bitters.
The whole system in agentical
By D., Carson's Stomach Bitters.

Large Bottles 50 cents.

The Mome.

The editor will be glad to have short letters from any of his friends who feel disposed to write, asking questions, giving advice, hints to other housekeepers, receipis, or anything which they think would add to the interest of this department. But communications ought to be as brief as possible.

-For Truth

For an Album.

Onward and upward: "I'm the only Gilead That brings a halm to all;
Who would stand still along life's weary

pathway Must ever backward fall. se, then, the talents, he it one or many, That God has given to thee,

A blessing follows carnest, brave endeavor And blest, dear, may'st thou be ANNIE L. JACK.

Deceptive Housekeeping.

In housekeeping, as in other things, there is grave danger of persons mistaking appearances for realities. The dustless floor, the spotless kitchen table, and the array of hurnshed cooking utensils appeal to the artistic sense, and one is hable upon finding her kitchen in this kind of order to feel confident that she has a cleanly and competent servant to look after her house, says the Ladies' Home Journel.

The chances, of course, are in favor of the neat kitchen girl over the slovenly one, all things being equal; yet the bare possibility of the former being the exception to the rule, and of things not being equal, always makes inquiry on the part of the mistress as to how things are done, imperative. It is not enough that a house should look clean. To be a healthy abode for human beings it must be clean; and to be clean the process of clean-sing must be carr alon from day to day in a particular manner. Better that the kitchen tuble, cupboard-shelves, kneading and meat-boards should never be scrubbed at all than that they should be whitened by a foul or a contaminated scrubbing-brush. It is as important for the end of purity that a special brush be kept for cleaning all wooden uten-sils and kitchen-beards that come in direct contact with good, as it is that the dish-cloth hould be kept separate from the floor-cloth. Yet I have reason to believe that in many Yet I have reason to occure come in many families one scrubling-brush is considered sufficient, being made to answer all purposes, until its dirty, watersoaked bristles drop until its dirty, watersoaked bristles drop out. Once I surprised a new servant girl in the act of applying the floor-brush to the top of the kitchen table. She had forgotten, she apologized, to use the table brush, never n accustomed to more than and she added, by way of satisfying me, that she had "washed" the brish—washed att, as I presently learned, in the common acrubing-pail. Yet this girl came to me well recommended as a cleanly and careful

The fact is that housework, and specially kitchen work, is a finerart than it is commonly believed to be 1 the serious mistake to suppose that anyone may undertake it. A densely stupid and ignorant person, without refinement of instinct, is as unfit to manage the delicate intricacies of the modern kitchen as she is to teach school or conduct kitchen as she is to teach school or conduct a newspaper. Training on the part of a matrices may overcome sense of her faults; she may learn to be they may acquire a degree of skill in cooking, may be obedient and pleasing in manufers; but never will she be made to appreciate anything but a super-ficial difference between the clean and the unclean. However the clean and the unclean. However the slow reason grasp the subject of contamination? What does the dull intellect know about a microscopi-cura? The probability is that a servant of the dull interject know about a microscopi-germ? The probability is that a servant of this class regards her matress' ideas of clean-liness as a whim, and that the service she renders is the grossest of eye service.

In this heauty-loving age, it seems to me there is some danger of eye service being re lewarded at the expense of lew obvious but more conscientions methods of keeping house. Mistresses very generally set to be fond of a showy cleanly nearly seems of the more other more constitutions. vants personal neatness and that a them in efforts to please happy week

ricem in efforts to plouse happy week. This may be all right, athis teaching, all wrong. It is right way. A week real, proceeding froreparation feg-the pression of, a locan a missipant Sableath. It is wrong won for a week of toil. Let cleanliness i

means are subordinated to having things "look nice"; when more attention is given means are subordinated to having things "look nice"; when more attention is given to tying the broad strings of a white apron than to brushing the finger nails; when front windows shine, and cellars emit offen sive and deadly odors; when superfluous bows of ribbon adorn chairs, and the kitchen is insufficiently supplied with towelling; when decorations vie with each other in when decorations vie with each other in att acting the eye of the visitor, and one fifthy scrubbing brush does the cleaning (*) for the unfortunate household.

Ohoice Recipts.

Tongre Salan. For this always use the smaller and rougher pieces, such as will not look well on the table; cut them in diec and stand in a cold place; put the yelk of one egg in a cold plate and make from it about a gill of mayonnaise dressing; add tarragon vinegar in place of lemon juice or plain vinegar about ton draws of onion juice. rinegar in place of femon junce or plain vinegar, about ten drops of omon junce, and a tablespoonful of chopped parsley; when ready to serve mix the dressing with the tongue and serve on crisp letture leaves.

OMELET.—Beat four eggs just enough to mix them; add four tablespoonfuls of warm water and a piece of butter the size of a walnut; put a tablespoonful of butter in a frying-pan; when melted and hot turn in the eggs; shake the pan and as soon as the ome let begins to set, lift it at one side and allow the softer part to run under; continue this until the omelet is cooked dust it with salt and pepper, fold it over and turn it out on a heated dish; dust it with granulated sugar; sprinkle it with rum, pour about two table spoonfuls around the omelet; set fire to it, and send it at once to the table.

PATE IMPERIAL - Cut the white meat of a cooked chicken into dice; parboil and pick into small pieces one pair of sweet breads; chop fine a half-can of mushrooms, mix all these together; put one large tablespoonful of butter into a sauce pan; add two even tablespoonfuls of flour, mix over the fire untablespoonfuls of flour, mix over the fire until smooth; add a half-pint of milk; stir until it boils; add the mixed meat, a teaspoonful of salt, a dash of cayenne, a quarter teaspoonful of white pepper, and when the whole is very hot stir in the yelks of two eggs; serve at once: if it is necessary to keep this warm for a time do so before the eggs are added; truffles may be used with the mushrooms. This quantity will serve twelve persons. twelve persons.

TIMBALES OF CHICKEN.—Chop very fine ahalf-pound of cooked white meat of chicken, pound it to a paste, adding gradually one gill of cream; add, one at a time, the whites of three eggs unbeaten; beat each one well into the mixture before adding another; add one trappountal of salt, a pratable seasonone telepoonful of salt, a pratable seasoning of cayonne, and a teaspoonful of finely chonnel truffles: stir in carefully the whites of two eggs beaten to a stiff froth; have ready small timbale-cups well buttered; fill these half-full with the mixture; stand them in a pan of hot water and bake in a moderate oven twenty minutes; serve hot with cream mushroom sauce poured around them.

CLAN CHOWDER -Cut one pound of ham into dice; pure and cut into dice twelve good-sized potatoes; chop three good-sized onions fine; cut four pounds of stewed veal onions fine; cut four pounds of stewed veal into pieces one inch square; chop 200 clams rather fine and chop about four tablespoon fuls of paraley; put a layer of the potatoes in the bottom of a good-sized soup ketal, then a sprinkling of ham, onion, paraley and then a layer of yeal and clams, continue these alternations until all the materials are used, having the last layer class just cover this with the liquor in which the yeal was cooked; cover the kettle and cook yers slowly for forty minutes without strong, add a palatable seasoning of popper one quart of hot cream, and one and half dozen Trenton crackers finely broken : stir and serve at once very hot GINGER SHERRET Put once for gind pounds of sugar and one qui jurist to boil; chip the yellow

or orange baskets after the meat course, just

the same as you would serve punch. Mock CHARLOTTE RUSSE. Put a half-put of milk and a half cup of granulated sugar over the fire in a double boiler; moisten three even tablespoonfuls of cornstarch in about four tablespoonfuls of cold milk sald to the stated. milk, add to it the scalded milk; stir continually until it thickens; cook two minutes; take from the free; add a temptoonful

ntes; take from the fire; add a teaspoonful of vanilla isugar beat if you can get it), and the well beaten whites of three eggs; have ready a plain mold meely heated with stale cake or lady lingers, turn the mixture in the pudding, and stand away for several hours to harden; erve icy cold.

SALTED ALMOSIS.—Shell and blanch the almonds; put them in a lading pain, with an erra ceaspoonful of butter to each pound of almonds; bake slowly until a light brown and thoroughly dried, stir them frequently until every almond is nicely oiled with the butter; take from the oven and dust thickly with salt; turn on a cold dish and place ly with salt : turn on a cold dish and place in a cool, dry place until wanted.

JERUSALEM Propince Cut three figs and tiny slices; add it to the other fruit; cover a half box of gelatine with a half cup of cold water, and soak a half hour; whip one pint water, and soak a half hour; whip one pint of cream to a good froth, put it in a hair, and stand this in a pan of icewater; add a half-cup of powdered sugar, one teaspoonful of vanilla sugar, the fruit and a quarter cup of rice, boiled; add to the gelatine one gill of cream and stir it over hot water until dissolved; strain it into the cream and gently the free the half consequence. sur from the bottom and sides of the hasin until the whole is well indeed and beginning to stiffen; turn in a mold and put in a cold place to slightly harden; serve plain or with whipped cream around it.

Brief Collect for the Day.

Lord of the Sabbath ! Lord of all thedays Lord of the Sabbath! Lord of all thedays of time' Lord of eternity. We lift our rouces in prayer and praise to Thee. Fill our minds with thoughts of Thee, our hearts with love of Thee' so may this be indee a Sabbath of rest and place and joy. A fore-taste of that Sabbath that shall be rich in conseless some and lowless tallelyings. ceaseless songs and loudest hallelujalis.

