

wark between them and destitution, is breaking with the hopeless struggle. "From him that hath not shall be taken"--

"This little pig cries: 'Give me some!'"

His hands are thrust deep in his empty pockets. His shabby hat is worn defiantly on the back of his head. His shoes are so cracked and broken that the bare foot within makes itself manifest. There is an evil look in his blood-shot eye and a bitter oath breaks from his lips as he watches a man and woman drive leisurely by. He limps a little as he slouches down the street. It is only fatigue—he has walked far. With many others he has marched to-day under a manning banner to a spot where the November leaves drift over five sunken graves. It was no new doctrine he had heard uttered there, but his broken shoes, his empty pockets, his ragged clothes have given it a deeper meaning. His wrath mounts higher as he compares his own poverty with the visible wealth of others. Why should they have luxuries while he lacks necessities? Does not the world owe him, too, a living?

He slinks into a doorway as two bright-faced girls saunter by. In their negligent hands he has spied two little oblongs of leather, silver clasped. With heads close together they chatter and laugh, in high, sweet key, as they pass through the gathering dusk. Hasten thy footsteps, oh, thou innocent laggards! The shadow that pursues thee is black and threatening. He overtakes them. He passes them. He confronts them. Two girlish voices ring out in terror. A single swift movement and a shambling figure hastens down the nearest alley.

Let him go fast or let him go slow, his path ends at the prison door. Let him hasten, or let him linger, he shall stand at last under the sinister beam of the fatal tree.—A. S. D. In Chicago Inter-Ocean.

RECIPES.

A fashionable ice this season, which is delicious and effective to serve either with a strawberry or orange ice cream, is a muscat water ice. This ice in reality has not one drop of the juice of the famous grape from which it takes its name. It is flavored with a good sherry and is made as follows: Squeeze the juice of four lemons into a scant pint of sugar. Add the rind of one lemon, grating in only the yellow part. Beat the sugar and lemon juice together, and add slowly a pint and a half of cold water, beating it in with the other ingredients. Now add a tablespoonful of gelatine, which has been soaking in half a cup of cold water



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for two hours. Turn half a cup of boiling water over the gelatine and stir until it is thoroughly dissolved. Then stir it into the lemon juice and water. Add to this two wineglasses of very pale sherry and about two or three drops of spinach green. Add a drop at a time until the mixture takes on the pale water-green tint of the muscat grape. Freeze the ice like an ice cream. An orange ice cream made of Valencia oranges, which have just now come into market, is especially nice served with this water ice.

A Delicious Spinach.—As spinach is often cooked it is a coarse dish, whereas it should be one of the most delicate and refined vegetables that come upon our table. In order to free it from a certain rankness of the green leaf it must be blanched. To do this, wash it very thoroughly, cut off the stalks, and boil it in abundance of salted water for 15 minutes. Then drain it through a colander, and immerse it in the colander in a pan of cold water. When it has become thoroughly cold, drain it again and chop it fine. It is now ready to be cooked and is in the condition in which it is often found in the French markets. It may be kept in this condition overnight or for a number of days.

As a rule spinach is cooked too long. It is not uncommon for house-wives to cook it for one or two hours, and the result is a coarse, flavorless vegetable, poor in color and only made palatable by smothering it in vinegar.

FASHION NOTES.

The street gown should not measure over four and a half or five yards at the bottom. It is close at the hips.

The daintiest new trimmings are composed of arabesques of suede leather on a background of fine guipure lace or of bands of gold canvas set thickly with spangles of vario-colored metals.

The "tailor girl" is no longer the ideal of fashion. In spite of the convenience and elegance of the tailor gown the more ornate French street dresses are preferred by the "smart set," who decide the fashions for the millions.

It seems now a settled matter the crinoline will be entirely unnecessary. The latest French dresses are quite close about the hips and flare from the knee, but a lining of thin crinoline muslin is all the stiffening necessary at the bottom. Horsehair or heavy stiffeners are vulgar and superfluous. The stiffener of crinoline muslin is not a heavy weight, but the quality one degree removed from tarlatan in weight.

A graceful gown is made of dark violet cloth. Each seam of the full skirt is outlined from the waist to the knee with a pretty embroidery in two shades of violets. At the knee the embroidery of velvet. At the knee this embroidery terminates in small rosettes of silk in a paler shade of mauve. The upper part of the bodice is of the same mauve silk, draped with the dark violet cloth, and finished with revers of violet velvet. The sleeves are of silk from the shoulder to the elbow, with long tight-fitting cuffs of cloth.

Another effective gown is of pale tan-colored chevrot serge. The full skirt is trimmed near the hem with two narrow crossway bands of watercress green shot velvet. The style of the bodice is particularly pretty. It is arranged with a large bow of velvet in front, a velvet waistband, together with collars and revers of the same rich fabric. The zouave-shaped pieces on the side of the bodice are outlined with multi-colored embroidery.

Personal.

The Misses Clapham, of Quebec, have arrived in town on a visit to Mrs. N.S. McLennan, Dorchester street.

Mr. John Crawford, Verdun, has returned from his trip south, after a prolonged absence, greatly improved in health.