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Feminine Fancies and Home Circle Chat

HOW TO MAKE AND KEEP FRIENDS

F all the words of wisdom Johnson is related to have uttered, surely none carried more sound advice with them than "Keep your friendship in repair." Friendship is a most valuable asset in life, and to consider it at its highest; if it is not the actual bread of life, is most certainly the butter, or the jam. To "make friends" is an art in

itself, which if we do not naturally possess it, is well worth striving after, and, having once acquired it, do all in our power to keep. After all, most of the world have gained that success through their popularity, or in other words, their gift of making friends. A well known man once said, "charming manners gave the least trouble and paid the highest interest."

And I do not think he was far wrong.

But it is not only the making of friends which is so important a matter but the still more vital point to be considered, how to keep that friendship when you have made it. That is more difficult, because it which, with the selfishness of human nature, people are apt to resent. The little note, which might have been written when their friend was in trouble, but was postponed indefinitely, will often lose them a friendship of years, or the congratulatory message which would not have taken three minutes to pen, but which was never accomplished, has severed many a promising intimacy.

Not only are these little delinquencies unkind, but they are distinctly undiplomatic, and people must not be surprised if they in their turn are likewise for-

gotten on important occassions in their lives.

If from no better motive than expediency, the woman who wishes to be popular must ever guard against the least tendency to degenerate into a "bore."

That the world will never forgive under any circum-stances, and who can blame it? "She is always so breezy," some one remarked of woman who was renowned for her number of lends. There is a little poem by an American woman in which these words occur:

"Laugh and the world laughs with you, Weep, and you weep alone, For the sad old earth must borrow its mirth, But has trouble enough of its own, Rejoice, and men will seek you,

Grieve, and they turn and go, They want, full measure of all your treasure, But they do not need your woe,"

All this sounds very unsympathetic, but it is right, that it should be so. People don't want to be worried and harassed in life. They want to be cheered and amused, and the sensible ones would as a whole rather visit the entertaining hostess in a garret (figuratively speaking) than a dull one in Bel-grave Square. It is a great mistake for people to imagine that they must wait until they are better off before they can entertain, so much can be done now-a-days, on so little with good management, that if they wait to invite their friends till they are able to do so in a lordly manner the time is apt to "slip by," and they may look round some day and discover they have no friends to entertain. A warm welcome a cheery hostess, and a prettily arranged table are by far the most important items towards a social success. How many a struggling professional man has had cause to look back in after life, and be thankful to his wife, or womenkind for their charming little impromptu entertainments which they arranged for his friends or clients, and which possibly raised him another runs on the ladder of fame! "Af raised him another rung on the ladder of fame! "Afternoon tea" is undoubtedly the most economic form of entertaining, and comparatively speaking only

of entertaining, and comparatively speaking only costs a few cents.

After that comes the cold Sunday supper, which is a great institution for housewives of limited means, when you can have everything cold, and it is quite an understood thing that people wait on themselves.

And to the girl who has "to make her own way in the world," no better advice can be given than to cultivate the art of making herself socially agreeable not only when she is visiting, but when she is at home; never to lose an opportunity of doing a kindness to any one, remembering that old people are especially susceptible to a little attention from a younger woman, and who knows that they may not "be entertaining an angel unawares." entertaining an angel unawares."

entertaining an angel unawares."

Who does not know the "jolly girl" who is such an acquisition at the little impromtu picnics and parties? How many an invitation she receives on account of her cheerfulness and her power of making things "go!" While Angela, the beauty is continually searching for a secluded spot where she can examine her face in her pocket mirror, use her powder puff in privacy, or enconse herself without the risk of having her complexion damaged by mosquitoes! the "jolly girl" is bustling round making everyone comprehable. girl" is bustling round, making everyone comfortable, talking to the people who might otherwise be a little "out of it," and generally imparting a festive spirit to all around her. Thus it behooves all, rich or poor—but especially the latter—to make themselves a necessary adjunct to society.

GOWNS AND GOSSIP

Hata have gradually increased in size, until they become positively grotesque, and already the hats of the turban variety are being exploi these accentuate the long, narrow figure of the mo-

Tunic draperies have, as I expected, failed to attain popularity, but they are exploited on evening gowns, and are truly delightful in gauzy, transparent fabrics arranged over a limp, trailing skirt. The high waisted skirt is not universally favored, and is not universally favored, and is not amenable in the matter of blouses; but it is possible to gain the short waisted effect with a high, folded belt, which is practically a cummerbund, and is worn over a vest of high coloring. This is delightfully chic under a short waisted Directoire coat, and the skirt is still available for the ordinary The folded sash has a similar effect in suggesting the high waist, and its tasselled ends are of decorative value when contrasted by a skirt of lighter

The newest blouses for autumn wear are of Shantung silk, adorned with dyed lace and touches of velvet, and extremely useful as well as ornamental are the blouses of soft twilled satins, which wash well and harmonize splendidly with fioral embroideries and delicate lace.

The girl with deft fingers may add literally pounds in value to her autumn or winter costume by adorning it with soutache braiding. It is quite easy to braid in this fashion, and the tracing is simple. The portions to be worked must be laid on firm canvas of the soft thin type, and all ends and connections are passed through a pierced hole to the back of the

An ideal costume for the early winter is of petrol-An ideal costume for the early winter is of petrol-blue faced cloth, with a long, limp skirt, absolutely untrimmed, but most chic with a high waistband of black satin, and a white silk waistcoat, with high stock and fussy frill, which apparently falls out between the folds of the vest. The short waisted coat with long flat talls has its upper part covered with a massed design of black soutache, and the tight sleeves decorated likewise in epaulette fashion halfway to the elbow. Most graceful and artistic in shape, the evening wrap of the moment depends less upon trimmings, and its success is assured when arranged in soft, harmonious coloring. The coat costumes of the moment are modish, albeit simple, and the choice lies between the rounded cutaway fronts and the more severely straight model. Brow is a favored color, and there are several shades of blue, and the popular elephant and smoke greys, not forgetting the new tweeds in heather and autumnal tints, or the new dark greens, which somehow do not seem so attractive as the old forester and Lincoln tints. Short, puffy sleeves, which barely cover the elbow are utterly incongruous with the sheath skirts and abbreviated bodices, and we have returned to the full length sleeve, which falls well over the wrist, and in many instances partially covers the hand. As a concession to the woman who prefers the smartness of long gloves and fussy touches of lace, the three-quarter sleeve is introduced, and this retains its close effect, and is finished with a cavalier cuff of velvet. In Paris, the full length sleeve appears on nearly all the smartest afternoon gowns, and is de rigueur in Directoire models.

The waistcoat is a most important item now.

The waistcoat is a most important item nowadays, and none are more fascinating in cloth
gowns than those of striped black and white satin,
or of silk run with stripes of bebe ribbon. This
latter method ensures a striped vest to correspond
in color with the costume, a result not always obtainable when striped fabric is required.

Coats of soft satin are extremely chic, but too Coats of soft satin are extremely chic, but too smart for ordinary wear. They make ideal bridesmaids' costumes, with a skirt of faced cloth en suite, and are chic for restaurant dinners when worn over a V or square-cut waistcoat of decorative nspect, and a skirt of face of pale union de sole. The sheath skirt is at its best in dark tones of velvet, opened on one side to show a panel of pleated silk over which are laced silken cords.

Unfortunately, some dressmakers are so infected with the corselet mode that they fit the skirts tightly over the curve of the hip, and quite destroy the character and style.

Undoubtedly the present modes are twing to a

Undoubtedly the present modes are trying to a stout figure, but a much straighter effect is ensured if the waist is allowed to expand slightly, and extra pressure is given below. It is in this fashion the

may be done well, in any modern cooking stove or oven, but the basting must be incessant.

A large haunch of 20 to 24 pounds will take three and a half hours to roast with a good fire, though if the fire be very hot indeed, three hours may be

About twenty minutes before it is done, remove all the paper and paste, dredge the haunch well with flour and then baste very liberally with butter until it is nice and brown, when it is ready to dish up the greatest point to notice, is that it requires the minutest care, from the moment it is put into the oven till it is done and if this care is not given the result till it is done, and if this care is not given, the result will spell failure.

The Gravy

Most people prefer the rich gravy which is found in the dripping pan. Run all the fat off this, add a gill of boiling water to what remains, stir it well to get all the richness possible, and pour it off into a clean pan. Taste and add salt if necessary, boil it up and strain round the haunch.

Some people add a teaspoonful of walnut or musherom ketchun or of raspheryy or any other flavored.

room ketchup or of raspberry or any other flavored In any case let rowan or red-currant felly be sent to table with this joint, and let these be slightly warmed, as venison fat chills very quickly, for the same reason a hot water dish is required to carve on, and plates, etc., should all be very hot.

Another Method

After hanging for a few days take the venison down, dry it well and soak it in milk, or buttermilk for twenty-four hours. Then dry it again, remove the underskin, lard it well by darning into it small pieces of bacon 1/4 of an inch thick and 2 inches long, at of bacon 1/4 of an inch thick and z inches long, at about 2 inch distances all over it, salt it a little and



corsetiere works, and so obtains a figure with less curves, an effect emphasized by the skilful modiste when fitting her gowns.

0 % 0 VENISON

Various Dainty Ways of Cooking It. In order to make the best of venison, we must know know how old it is and how long it must hang to be in perfection, and this is not less than how to cook it, for however perfect the cooking of it may be, if the venison is old or imperfectly kept, the result will be far from pleasing. Buck venison is usually counted the best to be had, most people can recognise venison by its dark color and fine grain, though I have known a haunch to be mistaken by a very young housekeeper for mutton. It is to be stated for comfort of others, who may in future make the same mistake, that well-hung mutton may be quite successfully cooked by the methods hitherto held sacred to venison. Still the great point of difference, the thick layer of fat on the haunch, is so plainly observable that errors ought not to occur. The age is

vable that errors ought not to occur. The age is easily told by the hoof. Naturally an old animal has used its hoof well, so Naturally an old animal has used its hoof well, so that it is large and the cleft is broad and deep, while the heel is horny and well worn." A young animal's hoof is the exact opposite of this more or less pliant and only slightly cleft, and its heel bears evidence of very light use. To see if venison is newly killed or stale slip a clean skewer in near the bone, and the difference in smell will at once tell its own tale. Venison is skinned directly it is killed and cut up at once, and then it must be carred for as I shall show, day by and then it must be cared for, as I shall show, day by

day and more than once a day if necessary, until it is ready for cooking.

The difference from such hung and cared-for meat and that which has become stale from neglect need

not be enlarged upon.

Directly it is skinned and cut up, venison must be oughly dried with a clean cloth and dusted with a mixture of black pepper and ground ginger. Every day it must be well looked over, and thoroughly dried

again as damp is its worst enemy.

It will keep from seven to twenty-one days or so, according to the weather, but will "turn" very quickly if the latter be muggy or warm. If it should go "wrong"—and we know what becomes of the best-laid schemes of mice and men—the only thing to do is to wash it in clean luke-warm water and then in milk and water of the same temperature, and then dry It thoroughly and dust it with the pepper and ginger again. This should put it quite right; but it must not be forgotten that extra care must follow and that force it is the best possible protection. The color fresh air is the best possible protection. The color of venison is to be considered, for if it is tainted it will turn black with yellowish spots. The fat should not contracted, and the meat neither tough nor hard if it be good.

To Roast Venison

In cooking it the great art is to preserve the fat and to this end old-fashioned cooks were wont to take precautions which cooks of today must also take if

they wish to attain the same perfection.

The haunch must be wrapped in paper thoroughly well buttered, then over the fat part must be put a paste made with flour and water and rolled out to paste made with hour and water and rolled out to three-quarters of an inch in thickness, and this again must be secured by two more sheets of well buttered paper, and the whole tied with tape. It is far better when roasted before the fire, but if this is absolutely ossible it may also be done, and if done with care

put it into a fireproof dish in a hot oven, and then and there cook it, basting frequently with butter and pouring over it during the cooking process, a spoonful at a time, about five or six tablespoonfuls of red wine. When done, dish it up and pour a teacupful of sour cream over it, and keep very hot while the sauce is

The Sauce

Reduce the liquid strained from the dish in which the venison was baked by boiling it up in a clean pan and after tasting and flavoring it, add a few finely chopped mushrooms (previously cooked in butter) and a tablespoonful of cream. Boil up at once, and pour over the meat. The most fashionable way of serving this dish at the present time, is to send it to the table with an orange salad. This is very nice, and it makes a very pleasant change from the first recipe, which is the one most frequently encountered. Then there are some very nice sauces which are excellent served with venison. I give a few below: Then there are some very nice sauces which are cellent served with venison. I give a few below:

Sweet Sauce

Warm together a pint of red wine and 4-lb. of sugar for six minutes over the fire, serve in a tureen. Sharp Sauce

This is prepared in exactly the same way as the above, substituting good vinegar for the wine

Tomato Sauce

Have a pint of tomato puree, and add to it a gill of strong stock and a teaspoonful of chopped capers. Stir well, then add a spoenful or two of rowan and red-currant jellies and a squeeze of lemon juice, and season to taste, with salt, a pinch each, of sugar, ground ginger, and cayenne. (This sauce must not be poured over the meat, as some people might not like it, but sent to table separately in a sauceboat.) If the sauce is found to be too thin, a little brown roux can be added. If venison is very lean, the best plan is to stew it in a pan, into which it just fits. Cover it with stock and stew slowly for two hours. Then add a little pepper and salt and allspice, and half a pint of red wine and cook for another hour. Send to table in a very hot dish, with its own gravy strained round, and hand rowan jelly with it, or any of the sauces given above. Have a pint of tomato puree, and add to it a gill

Lastly, if venison is to be kept for a long time Lastly, if venison is to be kept for a long time, it may be dusted with powdered charcoal, after being cut into joints, and packed tightly into large jars. Some crushed mace, peppercorns and bay leaves should be strewn over, and the whole covered with melted fat poured in lukewarm and entirely filling the jar, which should be protected from dust by being tied up in musting. Stir in a coal place and then when up in muslia. Stir in a cool place, and then when some is wanted for use it may be taken and the remainder sealed up with fat again.

SMALL TALK.

Everyone is much interested in Lady Violet Elliot's engagement to Lord and Lady Lansdowne's younger son Lord Charles Fitzmaurice, Lady Violet is the third daughter of Lord and Lady Minto, and though very young—she is only nineteen—has had plenty of time to make herself popular in India as well as in England. She is very pretty, with the charm of mainer which the three sisters have inherited from their parents, the charm of which is so herited from their parents, the charm of which is so greatly responsible for making Lord and Lady Minto's reign in India the success it is. The bridegroom to be knows India as well as does his bride elect, for

his parents occupied the vice-regal throne just fif-teen years before Lord and Lady Minto undertook the duties and difficulties, which go hand-in-hand with

Mr. and Mrs. Asquith are back in London again. after paying a few visits in Scotland. They have been stationery at Slains for practically the whole of the Recess, as they were both somewhat tired out when the end of the session came, and Mr. Asquith is not what one would call "a society man."

The Queen of Norway and her little son the Crown Prince Olat, are expected during this month on a private visit to England. King Haakon joining them later on. Queen Maud will spend the time at Appleton Hall, her much loved little Norfolk home, and as the King and Queen will then be at Sandringham and the Prince and Princess of Wales at York cottage, the Royal family reunion will be almost complete.

SOCIAL SNARES

About Introductions 29 0 Often the question is asked, "Ought I to introduce my friends, or is it best to leave them to speak to

each other or not as they please?

This is a question which cannot be answered merely by "you should," or "you shouldn't"—so much depends on circumstances on the occasion, and on the friends themselves. Obviously there are moments when it is advisable to make introductions, and others when to do so is both inexpedient and unnecessary. when to do so is both inexpedient and unnecessary. As there are some people who have an unfortunate talent for doing the wrong thing, so there are hostesses who always bring the wrong people together, and insist on introducing the very people who have been trying for years to avoid each other, and few things are so annoying as pointless introductions of this kind. The clever hostess generally has a "flair" an instinct, which enables her to avoid these social pitfalls; she would certainly not invite people living near together to meet each other unless she was pretty sure that both parties would be pleased and if they happened to meet by accident in her drawing-room, she would find a way of talking to both without making them known by name to one another. out making them known by name to one another.

It is generally understood that introducing has gone out of fashion, and whatever the truth of this dictum may be, it certainly enables hostesses to bridge over some awkward moments. At the same



time it should not be used as a stalking horse to make one's guests uncomfortable. The careless host-ess who does not want to take any trouble she can avoid and who is quite indifferent as to whether her avoid and who is quite indifferent as to whether her guests enjoy themselves or not, shelters herself behind this pronouncement, and leaves her friends to get on as best they may. This kind of hostess thinks if she shakes hands with her acquaintances as they come in, and provides them with food and possibly some kind of entertainment, she has fulfilled the whole duty of a hostess, and is quite indifferent to whole duty of a hostess, and is quite indifferent to the fact that Miss So-and-So sits in a corner unnoticed, most of the evening, because she does not know anyone, or that the Smith's go away voting it the dullest party they were ever at. Whereas a few judicious introductions would have sent them all away happy. I suppose most hostesses realise that at small luncheon and dinner parties it is desirable to introduce. While at large dinner parties of this kind the thoughtful hostess makes a point of introducing those who sit next to each other as obviously it is much who sit next to each other as obviously it is much pleasanter and more conducive to conversation to know who one is talking to.

Introductions should be effected as simply as pos-

sible. "Let me introduce you to Mrs. M. Mrs. L." mentioning the name of the lady, or person of most social importance first. A few words such as "I think you know his brother," or any link of this sort brought forward which will add to the ease of the situation. Another point in introducing I should like to mention is that it is not correct to introduce small fry to peo ple of social importance without first ascertaining from the latter whether it will be agreeable to them or not. It is, of course, very gauche of people to ask for introductions under these circumstances, but that is no excuse for the hostess who must make some vague, civil excuse when asked to affect an introducshe is not sure will be welcome in

BEFORE WINTER SETS IN

1-0-

"October will proclaim the summer past."
This line, in a book of verse which I was looking through during an idle half hour—I have not many such—impressed the fact upon my mind that winter is approaching, for here is October past, and Novem-

Personally, I usually hall the season with delight, that is the cold dry part of it, and even the wet part is rather delightful within doors, though I know many people give a visible and audible shiver at the bare idea, and commence to "trouble, trouble", quite unduly with mental means concerning short days and fogs, and dear coal and various other possible

improbable miseries.

But whether we like the wintry weather or not, we must undoubtedly prepare for it, and the sooner this is done now the better for our comfort and peace

I may as well inform you that I am a great advo-cate for changing the appearance of most of one's rooms twice in the year, in the spring—the great cleaning era—and the autumn, when a lesser but none the less important cleaning should take place.

I suppose most people after their draperies and cushion covers, though I know of more than one house where white lace curtains hold undisputed sway from January till December, but I also like to change the position of the furniture, as far as possible, hav-ing a theory that the window should be made the most attractive spot in summer, whilst attention is transferred to the fireside in the winter. The furniture in the dining-room does not adapt

itself to change, because it is obvious that the table must remain in the centre of the room, and the side-board just where it is found to be the most convenient. The Drawing-room and morning-room lend them-selves easily to the charm of playing "general post" with the household gods, and something can be done with the bedrooms.

In large towns, I do not know that the bedroom window offers many attractions save in the matter of obtaining air, but in places like this, and the country the view of the garden, or in the latter case of beau-tiful stretches of woods and water, and really lovely scenery cannot with any conscience be obscured.

Therefore the dressing table is put at an angle, d a comfortable chair, and an occasional table and a comfortable chair, and an occasional placed close to the window for those who would enjoy sitting there to sew, or write, or read.

But now, at this time of year, the dressing-table is placed again in front of the window, and the chair moved to the side of the fireplace if there is one.

If, during the summer, the curtains have been of cretonne or muslin they can now be taken down, washed and put away till next spring, warmer ones taking their places; and here I want to dilate on the advantages of Bolton sheeting, especially that in the natural cream color which washes like the proverbial

I was once let loose in a faded bedroom, where the wall-paper pattern of pale pinkish roses on a white ground, and the green carpet, which the sun had considerably whitened, did not seem very promising where winter cheeriness was concerned.

The black and brass bedstead had seen its "palmy The black and brass bedstead had seen its "palmy days" and the brown wicker chair, guiltless of cushions, looked as if it ought to be in the garden, but was not wanted there. A sufficiency of Bolton sheeting of the aforesaid cream tint, did wonders. I cut out a panel the size of the headpiece of the bed, and traced a design of big pink tulips and large green leaves thereon, to be worked in pink silks in shades of pink and green. The window curtains, to sill only, were to be similarly embroidered down one side, it is very quickly done if coarse outline stitch is used, and out of six yards of material I had also enough for a table cloth and the cover to a hiotter. cloth and the cover to a blotter.

I enamelled the chair cream, and two cushions of pink Cassia cloth were plumped down in it, and I can assure you that with a fire burning in the grate and a pretty eiderdown laid upon the bed the room looked most warm and comfortable, and what a little sum

was required to get this effect.

In a drawing-room there is always an air of comfort if, during the winter, the sofa is drawn by the side of the fire, with a book-table or work-table close

at hand.

In a small room when the Chesterfield is brought

In a small room when the Chesterfield is brought away from its summer service in the bow window and put at right angles with the chimney piece it seems to absorb most of the available space.

Then the beloved volumes and the pet magazines can be placed in one of the mahogany book-troughs, which occupy so few inches, and the wools and silks can be stowed into an artistic work-bag.

If the chintz, or cretonne covers are very light, it is wiser to have a different set for winter use, and very effective cretonnes can be found with dark green or smoke-blue ground, but where the suite is covered with light tapestry the only remedy is to throw a large embroidered blanket over the sofa, and put cushions in oriental covers on the chairs.

Portieres keep off a great deal of draught, but I think one of the chief comforts in a winter drawing-room is a footstool, as this brings one's toes on a level with the grate, and as as good as indulging in the forbidden practice of putting one's feet on the fender!

The footstool is an inexpensive luxury, buy an ordinary hassock for a small sum, and then cover it ordinary hassock for a small sum, and then cover it with pale colored linen plush, or work a handsome design (as you have the time or patience) in colored silks on a light fawn cloth for the top, put a cloth band all round, and hide the join with a cord.

There are two means of scenting a room which are both rather fascinating. One is to get some dried lavender, the sticks as well as the flowers, put some, broken up, into a metal bowl, and set it alight, the scent is delicious.

Other people get one or two Tangerine oranges and

scent is delicious.

Other people get one or two Tangerine oranges and stick them closely with cloves until they look like brown wood, these give a charming aromatic scent.

"Before winter sets in," I pray some of you who own a big glass vase, fill it very loosely with russet brown leaves, silver honesty, some skeleton grasses, and a few ears of golden corn, this makes quite a picture even in the plainest room.

CLIPPINGS FROM THE POETS

Daddy's Pockets Plums from the wonderful sugar-plum-tree,
Apples and goodies and things,
Daddy brings home in his pockets for me— Daddy brings nome in his pockets for me— Ships that can sail on a make-believe sea, Little tin soldiers as brave as can be, And toys that are worked upon strings. And I run to explore them at night, far I know Most wonderful things may be hidden below.

Sometimes it's choc'late, and peppermint, too,
Or maybe a dolly that speaks;
But always I find something shiny and new—
A jack-in-a-box that jumps out with a "Boo!"
A little tin horn, painted red, white, and blue,
Or a ball that is rubber and squeaks. So I search in his pockets at night just to see What wonderful things have been put there for me.

The fairies have many strange places, they say,
To hide things for good little boys,
Where they put all their presents and sweetmeats

away, Where they hide wondrous things at the close of the

day,
Where the gingerbread horses and sugar-plums stay,
And also the brightest of toys,
And these wonderful places, so filled with delight,
Are just daddy's pockets I search every night. Staffa Not Aladdin magian

Ever such a work began; Not the wizard of the Dee Ever such a dream could see; Not St. John, in Patmos' Isle. In the passion of his toil, When he saw the churches seven, Golden-aisled, built up in heaven, Gaz'd at such a rugged wonder, As I stood its roofing under As I stood its roofing under, Lo! I saw one sleeping there, On the marble cold and bare; While the surges wash'd his feet, and his garments white did beat Drench'd about the sombre rocks; On his neck his well-grown locks, Lifted dry above the main, Were upon the curl again, "What is this? and what art thou?" Whisper'd I, and touch'd his brow;
"What art thou? and what is this?"
Whisper'd I, and strove to kiss
The Spirit's hand, to wake his eyes;
Up he started in a trice; T am Lycidas," said he, "Fam'd in funeral minstrelsy! This was arhitectur'd thus By the great Oceanus!— Here his mighty waters play Hollow organs all the day; Here, by turns, his dolphins ale Finny palmers, great and small, Come to pay devotion due— Each a mouth of pearls must strew!

But the dulled eye of mortal Hath pass'd beyond the rocky portal; So for ever will I leave Such a taint, and soon unweave All the magic of the place.