

The Looker-on.

The Wooing Scene, Richard III.—Is It Unnatural?
Criminal Suggestion—The Distorted Photograph—Kipling's New Woman.

SCENE—A STREET.
(Corpses of King Henry the Sixth in an open coffin.)

Gentlemen, Anne, Gloucester.

Anne—It is a quarrel just reasonable, to be

Glo.—He that beareth thee, lady, of thy

Anne—His better doth not breathe upon

Glo.—He lives that loves thee better than

Anne—Name him.

Glo.—Plantagenet.

Anne—Why, that was he.

Glo.—The self-same name, but one of

Anne—Where is he?

Glo.—Here!

Anne—Why dost thou spit at me?

Anne—Would it were mortal poison, for

Glo.—Never came poison from so sweet a

Anne—Never hung poison on a fouler toad.

Glo.—Out of my sight! thou dost in-

Anne—Thine eyes, sweet lady, have in-

Anne—Would they were basilisk's, to strike

Glo.—I would they were, that I might die

Anne—Why dost thou kill me with a living

Anne—Thine eyes, sweet lady, have in-

Anne—Would they were basilisk's, to strike

Glo.—I would they were, that I might die

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would, perhaps, be better to say over-
came and triumphed by reason of those
very hideousnesses of body and soul
which, under other psychic develop-
ment, would be found in a horrible re-
pulsive. Anne was a weak woman (she
has sisters). Richard was a terribly
—we use the word consciously—fasci-
nating man (are there not such to-
day?), compelling where he most re-
pelled, and out of the very ghastliness
peeled, and out of the very ghastliness
creating for himself an atmosphere of
grisly attraction. Grant this fascina-
tion, complete and horrible, and then
read again those wonderful lines which
strike directly at the most vulnerable
point in the woman's character, and
throw into highest relief the genius of
the man's insight, and we think you
will recall the decision "unnatural,"
and concede once more that Shake-
speare does nothing without reason.

Speaking of criminal suggestions in
well-known novels, here is an odd one.
In Thomas Hardy's story, the Laodi-
cean, one of the points of the plot
turns on a distorted photograph of the
hero (a photograph which displays
that luckless wight in an advanced
stage of intoxication) being brought to
the notice of the heroine at a crucial
stage in the solidifying of those softer
feelings for the young man, the devel-
opment of which is the object of the
book to narrate. Of course, all sorts
of complications arise, which compli-
cations are resolved to their elemental
forms and rendered harmless only by
the unexpected magnanimous and
humanly speaking, impossible con-
duct of the second lady in the piece,
who is herself in love with the hero.
Affairs for the principals now take a
turn which lands them beneath the
saffron canopy of Hymen, while the
heroine's "understudy," as she may
heroine's "understudy," as she may
be termed, for not character de-
votion, but emotional expansion,
seems to be the author's object, seeks
a prolongation of her initial immola-
tion beneath the veil.

If such a thing as a distorted pho-
tograph produced from an ordinary
photograph be possible (and we have
Mr. Hardy as authority), there seems to
be no end to the mischief which ma-
licious intent may accomplish with a
few chemicals and the all-powerful
convivance of his majesty the sun.

Now that Kipling has "discovered"
the American girl, has found, to quote
his own word, "that she is taught
to respect herself and that she is the
more stringently bound by the very
measure of the liberty accorded her,"
that because of that liberty which is
exercised from her childhood up in a
"bon camaraderie" with boys of her
own age, she, by the time she reaches
womanhood, "knows the other side of
the house—knows that a man is not a
demigod nor a mysteriously veiled
monster, but an average, egotistical,
vain, gluttonous (the words are Kipling's,
not mine, brave reader), but on the
whole companionable sort of person."
"has an insight into the business
employ and hobbies of men gathered
from countless talks with boys and
talks with other girls who find time at
those mysterious conclaves to discuss
what Tom, Ted, Stuke and Jack have
been doing." "Thus it happens," Mr.
Kipling continues, "that she is a com-
panion, in the fullest sense of the word,
of the man she weds, zealous for
the interest of the firm, to be con-
sulted in time of stress and to be called
upon for help and sympathy in time
of danger." Now, I say, that Mr. Kipling
has discovered all these easily dis-
coverable traits in the American girl
(with equal fervor we claim the same
good qualities for the Canadian girl,
God bless her!), perhaps we shall have
some delineations of women characters
peg above the Mrs. Gadsbys, Mrs.
Zuleikas, Mrs. Reverses, etc., etc., of
the Indian tales. Our side of the
house has been scarcely flattered so far.
Mr. Kipling, but fortunately, by reason
of that very co-education and all-round
good fellowship which we are able
you speak so eloquently, we are able
to understand and to some extent sym-
pathize with the limitations of the
Anglo-Saxon idol, and with anticipa-
tory thanks, forgive.

FANFAN.

A MIDNIGHT ADVENTURE.

"I walked up and down the upstairs
landing all last night," said Brown,
the junior partner.

"Baby" asked the bookkeeper.

"Worse than that," said the junior
partner.

"Impossible," said the bookkeeper.

"Blame sight worse than that," re-
peated the junior partner, emphati-
cally.

"What was it?" asked the bookkeeper.

"Well," said the junior partner, "it
was a cross between cholera and
smothering."

"Sounds bad enough," said the book-
keeper.

"The sound is nothing to the feel,"
said the junior partner. "I thought
I was a goner at one time. I had a
fearful pain in the stomach. I was
walking up and down the landing
groaning like sixty, and presently I
felt as if I was being smothered. I
hung on to the bannisters, for I was
perfectly dizzy, and then I distinctly
felt my heart miss a beat. I always
knew I had a weak heart, and I
crawled back to the room and woke
my wife. What do you think she said?
Said I'd been eating something indis-
tinguishable and gave me a Dods's Dy-
spepsia Tablet. I knew I'd only had a
supper of cold corn and radishes
and a glass of ice-water, but I swal-
lowed the Dods's Dyspepsia Tablet like
a lamb. Would you believe it? I
went right back to bed and was asleep
inside fifteen minutes?"

"Get out," said the bookkeeper.

"Those Dods's Dyspepsia Tablets are
the finest things in the world," said
the junior partner.

"How much are they?" asked the
bookkeeper.

"Fifty cents for a big box," said the
junior partner. "Any drug store."

THE PERFECT JUDGMENT.

Long time I strove to mold the shapeless
clay
After the beauty of my high intent;
To body forth in line and lineament
The thing I saw and heard and could not
say.
And some there were who, passing by that
way,
Praised the poor craft, discerning what
was meant.
And others rallied at me for time mis-
pent,
And mocked the labor of the weary day.
Now, with the throng came God; and from
my place
I whispered, fearful, "Lord, 'tis poor and
rough,
But 'tis my best!" With pitying eye down-
lent
He smote it, and it fell down on its face;
For, child, thy art is not enough.
My heart cried out. But I was well con-
tent.
—Jeanne, Bliss Gillespie, in the Columbia
Literary Monthly.

Health & Home.

CANNING FRUIT.

Annually great quantities of our
finest fruits are wasted because proper
care is not taken and right methods
employed for its preservation, and
that which should have been tooth-
some and palatable for the household
during the long winter months is open-
ed only to be thrown away—the time
and labor of the housewife has counted
for naught. In the first place in or-
der to be successful in canning fruit
one must have the fruit in perfect con-
dition, neither green nor over-ripe. The
next requisite is a good porcelain or
granite kettle, one that is used strictly
for putting up fruit. Have the best
granulated sugar and some good fruit
jars, and we are ready for our morn-
ing's work. One should see to it that
fruit jars after use are thoroughly
washed, scalded, dried and put care-
fully away for the next year's use. The
safest plan is to use new rubbers on
our bottles each year, but often the
old ones are apparently so good that the
economical thing seems to be to drop
them into a pint of water into which
you have put a teaspoonful of pure
ammonia, let them remain a few min-
utes, and then use them again. Often
the rubbers fit too loosely, but by plac-
ing a second over the first one the lids
will fasten securely. It is a mistake,
too, to use the lids year after year
when new ones can be purchased so
cheaply and preserve our fruit in bet-
ter condition.

Let us consider the subject of straw-
berries a few moments. It is a well-
known aphorism that there is nothing
new under the sun, but when we learn
a method at cooking school for can-
ning strawberries and preserving them
whole and natural, and successfully
tried the recipe last summer, we de-
cided there were exceptions to some
aphorisms. For the benefit of those
who may not know it I give the recipe
as it was given us:—First, select nice
berries in prime condition. If neces-
sary wash them. To one pound of
granulated sugar add one cup of water
to moisten the sugar. Place on stove
and let come to a good boil, skimming
well of all impurities. Now drop in
syrup add a pound of berries and let
boil until the berries are covered with
syrup add a pound of berries and let
boil slowly for five minutes. Take
from the stove, cover and let stand in
a cool place six or eight hours. At the
end of that time cleanse your bottle
with hot water, sterilize with the ber-
ries. Overflow the jars with syrup and
seal tight. On the scientific princi-
ple that two bodies cannot occupy the
same space at the same time (in can-
ning any fruit) we must use the bot-
tles with the syrup of the fruit and
seal immediately. We should first fill
the jar about one-fourth full of the
berries and then work them down on
the sides with a silver fork till the jar
is full. The jar compactly with the
fruit and expel all air then. Do not
stir the syrup after it boils, but by
putting in a few agate marbles they
will act as an automatic stirrer and
prevent the fruit from settling. Should
the jars not be airtight, dip a
piece of writing paper in warm brandy,
place on top of liquid, and over this
place a layer of cotton batting. This
will seal the jar perfectly. Raspberries
canned in this way are also
very nice.

There are some fruits, such as goose-
berries, that can be successfully can-
nied without the use of sugar and a
few minutes of boiling. For the goose-
berry, fill the bottles with the
stemmed fruit as far as the first screw
of jars, then overflow with water
which has previously been boiled and
allowed to cool. Seal the jars while
under the water, wipe off the jars,
wrap in brown paper and set
away in a cool place. Were our wa-
ter free from all impurities, it would
be the best way to can fruit. Good
chances are against any well of water
being absolutely pure, it is best to be
on the safe side and boil it.

Every one is more successful with
some kinds of fruits than others, and
in my labors success has probably
been most apparent in my canning of
peaches and pears. In canning either
of them my method has been to allow
one teaspoon of sugar to every quart
of fruit. Dissolve the sugar in a little
water, let come to a good boil, put in
to it sufficient fruit for one quart
which has been previously peeled and
halved, and as soon as you can pierce
the fruit with a silver fork fill the jar
with the water, seal the jar, and
overflow with syrup and seal at once.
In canning the peaches two or three
of the peach kernels should be dropped
in the centre of each jar, as these give
a flavor to your fruit which otherwise
it lacks. If the fruit seems hard either
steam it or cook tender in water be-
fore dropping into the syrup. During
the years that I have put up fruit I
have never had a can of peaches or
pears to spoil. In the latter I always
wrap the jars in paper. Anything can-
nied in glass should be kept in a cool,
dry and dark place or wrapped in pa-
per, as the light bleaches and injures
so many water fruits.

In speaking of keeping fruit, I can-
not forbear digressing from my sub-
ject a moment to praise the use of
paraffine in keeping our jellies and
jams. Dissolve a very little paraffine
in this direction, but paraffine has re-
moved all trials. For 10 or 15 cents
one can purchase a good-size cake of
it. When your jelly is cool, shave off
a little of your paraffine into a cup,
set on the back of the stove and melt,
then turn a little over the top of the
jelly. A couple of teaspoonfuls is suf-
ficient for a glass of jelly, care being
taken to cover every particle of the
jelly. This is an extremely nice and
economical way to care for jams and
jellies.

Before closing my few remarks I
will not ignore the use of the method
given by the cooking school teacher
last winter for canning tomatoes. All
who have tried it pronounce it the
most successful of any method they
have used. Scald the tomatoes, dip-

ping them first in hot water a minute,
then in cold water a minute, then re-
move the skins. Place in the jars
either whole or sliced, packing closely
by working down on sides with silver
knife. Fill the jars full, put on rub-
bers and lids, and seal. The tomatoes
Place your boiler on the stove, put in
the bottom of it a perforated tin, on
which place your jars, and fill boiler
with lukewarm water sufficient to cover
as far as the neck of the jars. As
soon as the water boils, steam ten
minutes. Then take out one jar at a
time, screw lid on air-tight, and re-
place in boiler. When all have been
replaced, steam eighteen minutes long-
er, being careful to have the water
completely cover the bottles this time.
At the end of that time remove the
jars, allow them to cool, and screw the
lids on tighter if possible.—Paper read
by Mrs. J. S. McKenny, of Fairfield,
Iowa, at the Farmers' Institute.

SEA BATHING.

In proportion to the immense num-
ber of those who bathe in the sea every
summer, very few are injuriously af-
fected, and yet the absolute number
receiving more or less injury is large.
Sea bathing is eminently tonic in its
effects, but is not suited to all who are
weak and need building up.

Very thin persons, the anaemic, con-
valescents from severe illness, and es-
pecially persons with weak or diseased
hearts, are not apt to be benefited by
sea baths, and should, as a rule, avoid
them. The effect of the cold water is
to drive the blood from the surface to
the internal organs, and the resulting
disturbances of circulation may be
dangerous to those with heart disor-
ders or weak and diseased vessels. For
this reason the aged, especially, should
be very careful.

These remarks apply to still water
bathing as well as to surf bathing, but
surf bathing in any case is distinctly
unsuited to all but the robust.
Certain precautions are advisable for
all who bathe in the sea. In the first
place, bathing should never be indulg-
ed in when over-heated, nor within an
hour after a hearty meal. On the other
hand, bathing on a perfectly empty
stomach, as before breakfast, is not
advisable; it is a good plan for
early morning bathers to take half a
pound of fruit and a small cracker be-
fore starting for the beach.

The time of staying in the water
must depend upon the individual; some
people can stay in fifteen or twenty
minutes, while others can only stay for
a few minutes. A five-minute plunge is
as much as is advisable.
The habit of going in and out of
the water many times, sitting on the beach
in the intervals, is far from recom-
mended. One should invariably make
for his bathhouse at the first im-
itation of chilling or teeth chattering,
and should there immediately strip
off the wet clothing and rub with a
clean towel and a rough towel.

One of the most serious accidents
from sea bathing is inflammation of
the ears. No one who has a discharge
from the ears should ever bathe in the
sea, especially in the surf, and if one
wishes to do well to stop the ears with
a little plug of cotton before going into
the water.

Many people who cannot bathe in
the sea are greatly benefited by the
shower bath, but because the shower
or even tub baths, in salt water in their
own rooms every morning, this being
followed by brisk rubbing with the
rough bath towel. The tonic effect of
this procedure is marked.—Youth's
Companion.

TUBERCULOSIS AND BICYCLING.

My attention has lately been called
to cyclists, particularly those who
sprint, riding rapidly, especially on an
upgrade or on a road that is sandy;
they almost all of them open their
mouths, not because they have nasal
obstruction, but because the nasal
passages themselves are not suffi-
ciently roomy to admit of a sufficient
supply of air for the work they are doing.
I have seen a number of cases of pul-
monary tuberculosis which have com-
plicated the work of the cyclist. In
what are called "sprinters" in very
powerful young men, which with-
out the slightest doubt have been the
result of mouth breathing occasioned
by rapid riding through dusty roads.
In such cases, as I have described,—
G. A. Evans.

THE INFECTIOUSNESS OF COLDS.

Evidence that colds are infectious is
furnished by what we observe among
our domestic animals. Cats seem to
be specially susceptible. Probably
they often bring home from their noc-
turnal rambles those mysterious cat-
arrh attacks which so rapidly run
through the house. It is an old saying
"The cat is sneezing, we shall all have
colds." Sheep, too, are liable; a whole
flock may suffer, and may show that
curious eruption around the lips
(herpes labialis) which we all know
from the fact that one of the most un-
pleasant accompaniments of a bad cold
in the head. On the Australian sheep
runs, when the shearing comes around,
the men who congregate at the shears
are frequently afflicted with a cold
of a catarrhal nature, which rapidly
takes hold of them, and often affects
some ninety per cent. Sometimes it
develops into fatal pneumonia. Too
often the cat is caught from the sheep.
—Spectator.

AN UNSANITARY PRACTICE.

The New York Board of Health
urges housekeepers to refuse to buy
vegetables or fruits exposed to the
dust of the street. The dust that ac-
cumulates on these exposed food prod-
ucts is often laden with disease germs,
and if this were not so it is uncleanly
and unsanitary. Meat, game and poultry
are rarely exposed, except in the
lower tenement houses. While it is
advisable that all such foods are washed,
peeled and cooked before being eaten;
it does not follow that all the germ-
laden deposit is either removed or
sterilized. Foods of all kinds should
be protected from all possible con-
tamination, and the demand made by
housekeepers will be met by mer-
chants.—The Outlook.

SPONGING AND PRESSING.

Have you ever sponged and pressed
a garment with the greatest possible
care, only to find the spots reappear
the first time the garment receives
hard wear? This is because it was not
thoroughly dusted beforehand, or be-
cause the cleansing preparation was
left in the goods. This last is a great
mistake, as it leaves the spot very
susceptible to soilure. The suds, am-
monia or whatever was used, should be
removed as completely as possible by
the grease, or the result will not be sat-
isfactory. Do this by rubbing the place
thoroughly with the cloth wrung out
in clear water, rinsing it again if need-
ed.

The best way to dust a garment is
to hang it upon the line and whip it
with a rattan rug beater, not as vigor-
ously as if it were a tapestry carpet,
but with sharp, quick strokes which
will not injure the shape or break the
stitches. The bottom of the skirt
catches the dust, and on account of
the stiff lining retains it most tena-
ciously, but the rattan will dislodge
it and put it in condition for sponging.
Many make the mistake of rubbing a

solled spot in any direction, which
causes it to spread; rub only towards
the centre. When a skirt is sponged
for spots, turn it upon the wrong side
and with the cloth or sponge quite wet,
go over the lining lightly, making the
seams across the skirt way down.
Place your boiler on the stove, put in
the bottom of it a perforated tin, on
which place your jars, and fill boiler
with lukewarm water sufficient to cover
as far as the neck of the jars. As
soon as the water boils, steam ten
minutes. Then take out