

THE WEIGHT WALL STATE AND ADDRESS OF THE PROPERTY AND ADDR

departure reached beyond Upper Nineveh.

As Lawyer Jenkins had predicted, the people of Babylon Centre became interested; from which thrifty village, and from Babylon Bridge and Babylon Lower Falls as well, same curious school committees to see Miss Revere and investigate her methods.

More than this, the secretary of the State
Board of Education appeared one day
about Christmas, heard a recitation from the Greek class, made a good many enquiries, and afterwards gave Kate three complimentary lines in his annual report. Naturally enough all his attention was flattering to the Ninevites, who felt their own wisdom in the choice of Miss Revere thereby institud. ereby justified.
"Tell you what !"the lawyer would say

gleefully to his clients. "Got a prize when we got Miss Revere, didn't we?"

And every one but Dr. Barrows would promptly acquiesce.

At length, when Christmas had gone by, and Washington's birthday was only a recollection, and Fast day approached, it occurred to the members of the committee that a public examination might be a suitable opportunity for magnifying the school and its teacher and exalting themselves. This idea being suggested selves. This idea being suggested to Miss Revere was readily accepted, and the proposed event set down for the Wednesday preceding Fast day.

Well, the day came; and all Ninevel

Well, the day came; and all Nineveh and its vicinity turned out to celebrate the occasion. The orthodox church had been offered for the exercises, as furnishing larger accommodation than the school house; and as carriages and peeple toiled up the steep hill, on the top of which the church was a conspicuous landmark, its apacious pews promised to be well filled. Inside, a platform built up around the pulpit was banked up to the rear wall with the scholars; the girls mostly in white, with pink, blue, or magenta ribbons; the boys in nankeen, with smoothly slicked hair, freckled faces, and amazing blue or red neckties. The side seats to the left were occupied by the committee; a chair upon the platform was appropriated to Miss Revere's use, while the amiable visage of lawyer Jenkins, as chairman of the committee, beamed complacently from the pulpit. All the arrangements seemed to promise a gratifying success, especially as everybody was in a most self-astisfying frame of mind; the people, because their boys and girls were on exhibition; the committee, because its members were displayed in the light of public educators; and Miss Revere, in that her opportunity had come and she was about to improve it. Then, too, Kate could not help being flattered by the lawyer's opening speach

payed in the light of pulno educators; and Miss Revere, in that her opportunity had come and she was about to improve it. Then, too, Kate could not help being flattered by the lawyer's opening speech, wherein he drew a delicate comparison between Hypatia of old and a young lady "not one hundred miles from Upper Nineveh" somewhat to the disparagement of the former; so that the flush of gratified pride on Kate's pretty face, and the tremor of excitement in her musical voice, as she stood up before the Latin class and asked the head boy to decline "mensa - a table"—were not without their justification.

I cannot stop to tell how admirably the Latin class acquitted itself; and how, if anything, it was excelled by the students in Greek; and how, too, the five girls who made up the class in Butler's "Analogy" fairly wearied the audience with their proficiency. In addition to all which there were songs, and recitations and various other performances, lending variety to the programme, and keeping the people, on the whole, sufficiently entertained. At a certain stage in the proceedings the committee was expected to examine the scholars en its own account. And to this Miss Revere looked forward with no little apprehension. What if old Doctor Trumbull, who was the orthodox minister and a famous scholar, should want to know something cencerning the Digamma or the Greek particles, about which neither Miss Revere, nor the good doctor himself, nor any one else knew anything at all; or if lawyer Jenkins, a good deal of a casuist in his way, should perplex the girls over some obsoure demonstration in Butler? So Kate fairly

bestowed upon these might have been profitably devoted to the elementary studies. And then the audience, being dismissed, filed out of the church and went home, leaving Kate, who had been for half

home, leaving Kate, who had been for half an hour the target of their curious inspection, almost on refi with a consciousness of the fact. It was some consolation to have the children flook around her and express their anger and sympathy, but even this in her excited mood she could hardly bear, and felt relieved when they too had gone. Among the last was Carrie Ainsworth, who, as she kissed Kate good-bye, could not help exclaiming, "Oh, Miss Revere, don't you hate Dr. Barrows?"

But Kate put her hand over the child's mouth. mouth.
"It's wicked to hate," she said. And

"It's wicked to hate," she said. And yet Kate thought she was not far from the sin at that moment. And when the girl had left her, and the committee, not eager to encounter Miss Revere, were one by one casually passing down the aisle, Dr. Barrows coming up unperceived heard her exclaim, bitterly, "So ungenerous!" Her self-possession, though, was by no means lost, for when she saw him by her side, she turned quickly, while two red spots burned in her cheeks and her hands were tightly clasped over the Latin grammar, and said resentfully:

"I hope you are satisfied, Dr. Barrows."
The doctor maintained his grave expression.

"Are you satisfied, Miss Revere?" he

Asked.

Kate's eyes flashed.

"I was, Dr. Barrows, until you chose to interfere."

"Had you any right to be satisfied, Miss "Had you any right to be satisfied, Miss Revere?"
"I'm sure they did beautifully, Dr. Barrows," with indignant emphasis; "you could not expect me to waste all my time on the primer and multiplication table."
The doctor smiled, a little scornfully, as Kate thought.
"I didn't expect it, Miss Revere; I hadn't an idea that you would, and that is why I should have preferred some one else for the place."
"Miss Onderdonk would have done better, I suppose," said Kate, in a hard, dry tone.

ter, I suppose," said Kate, in a hard, dry tone.

"Undoubtedly, she would. Miss Onderdonk understands and is willing to teach the things the children ought to know."

"Miss Onderdonk is quite welcome to the place," said Kate loftily.

"Yes," said the doctor calmly, "I assumed that she would be, after this,"

"And you contrived this exhibition today," said Kate, indignantly, "to secure such a result."

such a result."
"Well," said the doctor, still calmly, "Well," said the doctor, still calmly,
"I did have some thought of Miss Onderdonk's interest.

Kate fairly quivered with indignation.
"If you think se much of Effie Onderdonk," she declared, "you'd better relieve her of the necessity of teaching."

The doctor stared in a bewildered way.
"You'd better marry her," continued Kate, now quite careless of what she said.
"Everybody knews you want to."
It was now the doctor's turn to show annoyance, which he did in the most obvious way.
"Gossipy hole!" he exclaimed hotly—then with an effort of self-control—"and then you have thought I opposed you on account of my interest in Miss Onderdonk?"

donk?"

"I don't know that I thought anything about it," growing cool and indifferent, as the doctor gained in vehemence. "It didn't make any difference to me, Dr. Bar-

didn't make any difference to me, Dr. Barrows."

The doctor bit his lip and frowned.

"I don't believe that at all," he said, brusquely. "I know it made a difference. It made a difference in your behaviour to me, Miss Revere. I never passed you in the street but that you thought of it."

The girl blushed angrily. She was not used to being contradicted. And yet she did not deny his obarge.

"I expected all that, Miss Revere," he went on, with no less vehemence. "I looked for your dislike; I expected you

uld hate me. But I could not let you do FATAL RAILWAY ACCIDENT

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A MINE ON FIRE

CREAMS AND CUSTARDS.

One package gelatine, pint cold water tooling water, pint wine, three pounds sugar, half small be a vanila; put this away until cold; take the tool of six eggs, beat stiff, then beat up the jely, and place in moulds APPLE CUSTARD.

One pint of mashed stewed apples, or pint sweet milk, four eggs, one cup sug-and a little nutmeg; bake slowly. APPLE SNOW.

Pare, core, and bring to boil in as little water as possible six tart apples, coel and strain, beat well and add the well-whipped whites of three eggs, sweeten to taste and beat thoroughly until a dish of snow is the result, flavour with lemon or vanilla, or add the grated rind of a lemon; serve with sweetened cream. Or make custard or walks, sugar, and a pint of milk, place in a works, sugar, and a pint of milk, place in a dish, and drop the froth on it in large flakes. BLANC-MANGE.

Dissolve three heaping tablespoons cor Dissolve three heaping tablespoons corn starch and three of sugar in one pint of milk; add to this three eggs well beaten and pour the mixture into one pint of boiling milk, stirring constantly until it boil again; just before taking from the stove flavour to suit the taste and pour int cup or small moulds; when cool take on and place on a glass dish with a mold o jelly in the centre. Serve a spoonful o jelly and a sauce of sweetened cream with each mould. CHOCOLATE BLANC-MANGE.

Half box gelatine, soaked till dissolve in as much cold water as will cover it, for ounces sweet chocolate grated, one qual sweet milk, one cup sugar; boil milk sugar and chocolate five minutes, ad gelatine, and boil five minutes more, stin ring constantly; flavour with vanilla, in moulds to cool and eat with cream. sted for tea, make in the morning; for dinner, the night before. For a blanc-mange omit the chocolate. RASPBERRY BLANC-MANGE

Stew nice fresh raspberries; strain the juice and sweeten it to taste, place over the fire, and when it boils stir in corn starch wet in cold water, allowing two tablespoons of corn starch for and the starch spoons of corn starch for each pint ; continue stirring until sufficiently ed, pour into moulds wet in cold water cooked, pour into moulds wet in cold water and set away to cool; eat with cream and

Two sections chocolate dissolved in on quart of milk, one cup sugar, yolks of si eggs, a heaping tablespoon corn starch beat the yolks, add the sugar and corn starch, stir all slowly in the boiling milk in which the chocolate is dissolved, add a pinch of salt, and let cook a few minutes, stirring constantly; eat cold with white

CORN MEAL CUSTARD. One-fourth pound corn meal, one pin milk, boil together fifteen minutes, add one fourth pound butter, six eggs, rose-water salt, and sugar to taste.

FLOATING ISLAND. Make a custard of the yolks of six eggs, one quart milk, a small pinch of salt, sugar to taste; beat and strain yolks before adding to the milk; place custard in a large tin pan, and set on stove, stirring constantly until it boils, then remove, flavour with lemon or rose, and pour into a dish (a shallow, wide one is best). spread smoothly shallow, wide one is best), spread smooth over the boiling hot custard the well-beat whites, grating some loaf-sugar and coor nut on the top. Set the dish in a pan ice-water and serve cold.

GOOD BAKED CUSTARD. whites for the top, three pints milk sweeten and flavour to taste; bake for two hours in a slow oven. Beat the reserved whites to stiff froth with two tablespoon sugar, spread over the top, and retroven to brown.

GELATINE CUSTARD. To one third package Coxe's gelatine, add To one third package Coxe's gelatine, add a little less than one pint boiling water; stir until gelatine is dissolved, add the juice of one lemon, and one and a half cups sugar; strain through a jelly-strainer into dish for the table, and set in a cool place. For custard, to one and a half pints milk add the yolks of four eggs (reserving the whites), and four tablespoons sugar; cook and flavour when cool. When required for the table, cut gelatine into small squares, and over them pour the custard. Add four tablespoons powdered sugar to the whites of four eggs well beaten, and when ready for the table, place over the custard with a spoon.

LEMON CUSTARD.

LEMON CUSTARD. One pound sugar, quarter pound butter, four eggs, cup sweet milk, two crackers, two lemons; beat butter and sugar together until light, add eggs beaten light, next grated crackers, then grated rind and chopped pith of lemom, and one cup milk, the juice of lemon to be added last.

LEMON CUSTARD. Beat two yolks of eight eggs till they are white, add pint boiling water, the rinds of two lemons grated, and the juice sweetened to taste; stir this on the fire till it thickens, then add a large glass of rich wine, and one-half glass of brandy; give the whole a good boil and put in glasses. To be eaten cold.

SNOW CUSTARD. Half a package of Coxe's gelatine, three eggs, two cups of sugar, juice of one lemon; oak the gelatine one hour in a tea-cup of sold water, add one pint boiling water, stir until thoroughly dissolved, add two-thirds of the sugar and the lemon juice; beat the whites of the eggs to a stiff froth, and when the gelatine is quite cold which it into the whites of the eggs to a stiff froth, and when the gelatine is quite cold, whip it into the whites, a spoonful at the time, from half in hour to an hour. Whip steadily and svenly, and when all is stiff, pour in a nould, or in a dozen egg-glasses previously wet with cold water, and set in a cold lace. In four or five hours turn into a class dish. Make a custard of one and one-alf pints milk, yolks of eggs, and remainder of the sugar, flavour with vanilla, and when the meringue or snow-balls are when the meringue or snow-balls are urned out of the mould, pour this around the bace.

This dessert combines a pretty appearance with palatable flavour, and is a contenient substitute for ice-cream. Beat the whites of six eggs in a broad plate to a tery stiff froth, then add gradually six ablements newdered sugar, heating for a period of the stiff of ablespoons powdered sugar, beating for ot less than thirty minutes, and then eat in about one heaping table spoon of reserved peaches cut in tiny bits (or some se one cup jelly). In serving, pour in ach saucer some rich gream sweetened ach saucer some rich cream sweetened and flavorued with vanilla, and on the ream place a liberal portion of the moon-line. This quantity is enough for seven

ORANGE FLOAT ORANGE FLOAT

One quart water, the juice and pulp of wo lemons, one coffee cup sugar; when oiling, add four table-spoons corn starch, at boil fifteen minutes, stirring all the time; hen cold pour it ever four or five peeled ad sliced oranges, and over the top spread as beaten whites of three eggs; sweeten ad add a few drops of vanilla.

Peel and alice six oranges, put in a high ass dish a layer of oranges, then one of gar, and so on until all the orange is sed, and let stand two hours; make a ft boiled custard of the yolks of three gs, one pint of milk, sugar to taste, ith grating of the orange peel for flavour, do pour over the oranges when cool ough not to break the dish; beat the hites of the eggs to a stiff froth, stir in gar, and put over the pudding.