DORIS AND L
CHATTER II.

I washed to find the found of the find of the best of

### FOR THE LADIES.

One Woman's Love. Delay not, holy father, by my couch, I may not give my dying thoughts to God My life has been a pure one all my days; No evil have I done to any, willingly; But Heav'ns fair gates shall never sw

But Heav'ns fair gates shall never sw.
Unless they take my lover in; and he
bied to ears ago, with blood upon his han
Shed to average my honor foully wronge
Muture they called him. So he was.
But then they called him. So he was.
But then they called him. So he was.
Whose only foul weser that noble heart.
Whose only foul weser that noble heart.
Whose only foul weser that he wrath of
Ealso was I never, no thall so were the
Somewhere he walts out side the may a
Somewhere he walts out side the only
And that I straightway join him there,
And share his lot, however terrible,
Is all I ask, and all that I will have,

The Prettiest Waist of All-

bath, with a little bay rum or alcohol added to the water, will both cleanse and refresh. The shower bath creates a glow; this can be obtained by the sudden application after the bath of a large towel wet with cold water, followed by friction and gentle exercise. Some people are too delicately organized for such heroic treatment. The half hour rest is no inconsiderable factor in the restoring process, and deserves specia attention. If rightly taken it is a magi

## The Corner Cupboard.

The Corner Cupboard.

The corner cupboard is one of those delightful pieces of old-fashioned furniture which has been revived in the last decade. There is nothing prettier for a china closet tlan one of these closets, fitted with plate-glass shelves and a full glass front, so that it displays the china to the full extent. Nor is such a closet beyond the limits of a moderate purse, for a very pretty closet of this kind framed in oak may be bought for \$15. Such closets are exceedingly effective in upper rooms for clothes presses. In that case it is a simple corner closet with a wooden door, and matches the other woodwork of the room. It should not extend to the top of the ceiling, however, but the top should be at least two feet below the ceiling, making a convenient place for a bust or a richly colored china plaque. A carpenter will build such a closet for \$3 or \$4, and it can be painted or finished like the other woodwork of the room.

Green Peas. Green peas will soon be ripe in country gardens. Green peas are usually served in but one way, that is boiled, and a great many people do not know that there is any other way to serve them. Yet they make a most delicious puree soup, and are excellent served in cream.

elery, a teaspoonful of salt, and a half teaspoonful of pepper. Let the soup cook for half an hour simmering alowly. At the end of this time, try one of the peas and if it is thoroughly done strain the soup through a pures eieve, rubbing the peas through. Let the soup boil again for ten minutes, stirring it often. Then add a cup of boiling cream and salt and pepper to the, taste. Stir a traspoonful of butter in the soup, just before serving it.

Boiled peas are very often served in French kitchens in a cream sauce, made with half a cup of cream thickened with a teaspoonful of butter and a scant teaspoonful of flour. Still another is to beat an eggyolk into two tablespoonfuls of sweet cream, and add to the boiled peas after they have been drained. Three tablespoonfuls of boiled peas is a delicious addition to almost any kind of soup in which vegetables are used, and when any boiled peas are left over they should be saved to add to the next day's soup. No vegetable looses more sweetness when stale than peas. To be served in perfection they should be picked in the dew of the morning and cooked the same day. They should never be shelled until just before the time of cooking. They should after picking be kept in a cool, dark place until ready for shelling. If there is any delay in cooking them after they are shelled, cover them with a damp cloth.

Gowns That Were Presented to the Queen.

been drained. Three tablespoonfuls of boiled as follows: Take as the receipt books asy, astificient amount of silk, percale, lawn, or even zapity, any four yards of silk, and the rest accordingly. Make the back of the waist with three plaits on each side the center, turned toward each other, and about one and one-quarter inches broad. Let the been supported to the waist. The selection of the waist, with three plaits hap well at the bottom of the waist. Gather the waist in front at the year waist. The continue of the waist, and in his idown the front with a bias ruffle one and one-half inches wide. Make full seleves, like those on small boys' shirt waists, with turned-back cuffs ruffled, and a round turned of wor collar also ruffled. These should be read of the continue of

materials for desserts and sweetmeats:

Rhubarb Jam.—Peel and cut the rhubarb into nice-sized pieces, and to every quart give one pound of good, moist sugar; put the sugar over the rhubarb and leave it the sugar sinks, but does not dissolve. Boil the sugar and juice together for twenty minutes. After it begins to boil put in the rhubarb and boil slowly twenty minutes longer. If only allowed to simmer gently it will not require to be stirred, and the pieces of rhubarb will thus remain separate. This will keep good a year if kept an a cool, dry storefoom. In making rhubarb jam, orange peel pared thinly and tree from the white, gives it a most agreeable flavor; by preserving one quantity of the rhubarb with lemon peel, and another with orange peel, two different jams can be produced out of the same material.

Rhubarb and Black Currant Jam.—

# Experiments, our correspondent says, were made during the last trial trip of the armed cruiser Beowulf to determine the air-

armed cruiser Beowulf to determine the airpressure at the mouth of the gun at the
moment of discharge. Rabbits were placed
near the muzzles of the guns, and shots
fired. In every case the animals fell dead
at once. In order to test the probable
effects of the enormous displacement of air
upon human beings, figures made of straw
were used. These were torn to pieces in
every instance. The trials were made with
long-bored twenty-four centimeter ring
guns.—[London News.

most delitoris parte stup, and the served in cream.

To make the soup, take a pint of green peas, add a quart of white stock, a small the things which he has not, but rejcices for onion, two sprays of parsley and one of those which he has.—[Epicteus.]

## LATE BRITISH NE

Small electric wagons, for the deligroceries and other light articles of mechandise, are novelties in London.

Lord Bradford backed his horse, Sir Hugo, two years ago to win the Derby at £100 against £10,000. He won in all about £24,000.

24,000.

In England there are 30,000 miles of elegraph lines. The number of messages eccived in London last year was 60,000.

Nearly 20,000 horses are imported into England every year. Nearly 50 per cent. of the property of England is insured. There are 10,000 parishes in England with

Mr. W. Brown, a Manchester man turer, has purchased 100,000 acres of in Mexico for fruit farms.

Siam has just sent over to England twenty-seven youths, all belonging to the Siamese aristocracy, to complete their edu-

cation.

The heat prevailing at Bombay is abnormal, and the death-rate has riseu to over 40 per 1,000 per annum, being the highest figure attained within twelve years.

Literary ladies in England have achieved

a great step in progress. They dined last year together as the "Literary Ladies." This year-they have modified their title to that of "Literary Women." The Governor of St. Helena reports

The Governor of St. Helena reports affairs there as being in a wretched state. Work is scarce; revenue is short of expenditure; business is declining, and there is great poverty and suffering among the inhabitants.

habitants.

A church in St. Ives has for 325 years kept up the custom of an annual raffle with dice for Bibles, Dr. Wilde left £50 as a fund for the purpose of buying six Bibles annually and paying the vicar a small sum for a special sermon.

special sermon.

Since 1884 loans of more than £40,000 have been made out of the Sea and Coast Ir sh Fishing Funds and the Inspectors report as follows: "It will be a satisfaction to your Excellency to have brought thus before you the fact that the bad debts-on these large transactions are so small. In so far as they relate to loans made by us, they constitute, in our opinion, a remarkable evidence of the honesty of the Irish fisherfolk."

There is a fasting alligator at the Crystal

fisherfolk."

There is a fasting alligator at the Crystal Palace, London, which has not tasted food for more than eighteen months, and is still fasting. Crocodiles and alligators are apt at first to refuse food in captivity, and at the menageries by which they are introduced it is the habit, to prise open their jaws with a handspike or iron bar, and ram home blocks of meat. This fasting is the result of sulkiness.

A Parisian Toilet

1. A trepid bath of twenty minutes in the treatment of the twenty minutes in the part of the twenty minutes of the twenty minutes in the part of the twenty minutes of the

RHUBARB AND BREAD AND BUTTER PUDDING.—Prepare the rhubarb as for a pie, cover the bottom of a pudding dish with a layer of rhubarb cut in short pieces; spring kle thickly with sugar; put on another layer of bread and butter; cover with a layer of rhubarb cut in short pieces; spring kle thickly with sugar; put on another layer of bread and butter, and so on until the dish is full. Cover, and steam for half and lour; then remove the lid, and bake until nicely browned.

RHUBARB TART.—Do not peel the rhubarb, and the very small pieces of the rhubarb, add the necessary amount of sugar, a teaspoonful of ground ginger, the grated peel of half a lemon, and the juice of two oranges. Bake rather slowly.

STEWED RHUBARB.—This is best cut in short lengths, stewed in sugar and a very little water, and served with boiled rice around the dish. A little goods weet cream added gives it a very delicate taste.

SELECTION OF STALKS FOR PRESERVING.—The late supply of rhubarb is the best for all preserving purposes, as grown during the heat of the summer it requires less sugar than the spring supply. Care should, be a kaken to select good stalks, brittle and full of juice.

MRS. BROWN.

Air Pressure at the Oannon's Mouth.

Experiments, our correspondent says, were made during the last trial trip of the armed cruiser Beowulf to determine the air pressure at the mouth of the gun at the processory of the mouth of the gun at the surface of the Webb plate at Washington.

Funny things happen, too, even in the staid and stately Episcopal Church. One of them occurred upon the last sunday in June, when a young man came to church late, slipped into an unoccupied seat and sat down directly on top of a high silk hat belonging to a man in the next pew. The hat gave way with a loud cruck, and just then the clergyman's voice arose in solemn accents, reading the first verse of the Pasiter for the day: "O Lord, Thom hast searched me out and known me. Thou knowest my downsitting and mine uprising."