

## WHY JOHN LEFT HOME

"John, dear, may I interrupt you just a moment?" timidly began Mrs. Tibbs.

"Yes, dear," replied Tibbs, laying down his paper.

"I want to talk to you about my dress. I am simply worried to death about it."

"What dress is it, my dear? You don't need another, do you? You've just ordered one."

"John! How can you say such a thing? You know I haven't had a dress for a long time," retorted Mrs. Tibbs. "Anyway, you said I could have it."

"Oh, did I? Well, how about the one you've just got? The one we've been talking about so long?"

"That's the one I mean."

"I am quite sure you told me the other day that you had ordered it."

"Well, you never more than half listened to what I say," she protested.

"Now, I want you to tell me honestly which of these you like better. Please put your mind on it for just a minute."

Tibbs took the patterns and eyed them languidly.

"When did you get them?" he asked.

"Those are the same ones I showed you before."

Tibbs looked at them a little more closely.

"So they are," he admitted. "But why are you asking me about them again? Do you think I'll change my mind?"

"Which one do you really like?" she went on, ignoring his question.

"I told you the other day I liked the light one," he answered, rather abruptly, and tossed them into her lap.

"That's just the trouble. Men have such queer taste. I hoped you'd like the dark one."

"Do you like the dark one better?" asked her husband.

"No. It does not make a particle of difference to me. Auntie likes the dark one better, though. And Mabel likes the light one, but she's going to get a light one made the same way, and I didn't want them to be so nearly alike."

We go out together so much, you know. But Mabel was awfully nice about it. She thought it might be nice if they were something alike. Goodness! I don't want to make a mistake."

"I don't see how you can make a mistake," said her husband, reassuringly. "If you like them both it makes no difference which one you take. Shut your eyes and grab."

"Why can't you treat it seriously? I suppose you men simply don't understand."

"I admit I don't understand. You asked my advice and I gave it the best I could," he replied.

"Well, what is it you don't like about the dark one?"

"I thought it looked rather cheap. That's all."

"Now, isn't that funny? You think the dark one looks cheap, and I think the light one looks cheap, and, besides, it seems kind of common. That's the reason I ordered the dark one."

"So you've ordered it, after all? You just said you didn't order it."

"What I said was that I didn't order it the other day."

"But what is the argument for if it's all settled?"

"I can change the order easy enough. Of course, I wouldn't think of taking the dark one if you think it looks cheap."

"I didn't say it looked cheap."

"You certainly did. You said it looked cheap."

"Well, if I did, I didn't mean it. What I meant was that it looked comparatively cheap. Compared to the other one, you know."

"Well, don't you think the light one looks kind of cheap?"

"Maybe it is, but that's one reason I like it."

"Well, if I can't get the dark one, perhaps I'll take the light one, after all."

"What do you mean by not being able to get it? I thought you said you had already ordered it."

"I did; but Mr. White, you know, only has the samples. He has to send out and buy the material after you select it. He said he'd call me up this evening and tell me whether he could get it or not. He knows I'm worried to death. There's the telephone now. I'll bet you that's who it is."

"Now, what do you think of that? Isn't it exasperating?" she exclaimed upon her return, after a long conversation with the tailor.

"What's wrong now?"

"He says he can't get the dark one."

"That's good!" exclaimed her husband. "That puts an end to the whole argument."

"Why, John, how stupid! Don't you see that he tells me he can't get the dark one because he wants to sell me the light one?"

"I don't see that that follows at

all. He doesn't care which one he sells you. He wants you to be satisfied."

"Then that makes it worse. If the dark one is really all sold out, it proves what I thought, that it is the best one. Goodness! I don't know what in the world to do!"

"You'll have to do something. What did you tell him?"

"I told him to go ahead with the light one. What else could I tell him?"

Tibbs heaved a sigh of relief and picked up his paper.

"Now, just one more question, John, and I won't bother you any more. How would you have the skirt made, pleated or plain?"

"They're making them both ways. Now, auntie thinks—"

"Gracious!" interrupted Tibbs, rising, and jerking out his watch. "I almost forgot an important engagement. I'm half an hour late as it is. But I'll not be out late. Don't wait up."

AN INTERESTING VESSEL

CURIOUS FACTS ABOUT THE KING'S BARGE.

Built Over Two Hundred Years and is as Sound as When Built.

It is impossible to say how many years it is since first an English King maintained his State barge on the Thames, but since both His Majesty and the Prince of Wales are great admirers of this old custom it does not seem likely to die out yet awhile.

The present barge was built in 1865 for William III., and is to-day as sound as when it was built. Its frame is of British oak, and it is lavishly gilded and decorated, with the Royal arms prominently displayed. The barge was built by Messrs. Salter and Co., of Oxford, a firm that is in existence to-day.

CHESTNUT AVENUE.

William III. was very fond of the river, and his favorite residence was Hampton Court. It was he who created Bushey Park and commissioned Sir Christopher Wren to carry out the famous avenue of chestnut trees. Living on the banks of the Thames he made frequent use of his barge, both on his visits to London and for pleasure trips to Windsor.

When Prince of Wales, the present King took great interest in this barge and saw that it was kept in proper repair. When he came to the throne he decided that the Royal barge should play a prominent part in his Coronation festivities.

When he inspected Eton College, therefore, shortly after his accession, he embarked upon the barge in company with the Queen and other members of the Royal Family, including the elder children of the Prince and Princess of Wales, and travelled down the river as far as Datchet, escorted by the Eton boys in their boats as used on the "Fourth of June" celebrations.

This, by the way, was the last occasion upon which the barge was utilized.

THE KING'S BARGEMASTER.

The barge was originally built for ten rowers, but only eight are now employed, together with the King's bargemaster, who steers the craft. This number of watermen has been adopted, in order to allow more room for the Royal party. As might be imagined, the position of King's waterman is one that is eagerly sought after. At the present time there are thirty of these watermen, and it is improbable in the extreme that any more will be appointed for some years to come. For generations these watermen numbered forty, but with the barge so little used it was decided some time ago to reduce them to their present number.

Ultimately not more than twelve of these are to be maintained, and as the present holders of the office die off or retire through advancing age others are not appointed in their places. The announcement, however, of a vacancy brings an immediate shoal of applications to the bargemaster, with whom the appointment rests, and there is very eager competition for the coveted billet.

QUALIFICATIONS NECESSARY.

The conditions are, however, rather severe. A candidate for the position of King's waterman must be one who has finished his time with a recognized firm on the river, and he must have been admitted to the freedom of the river, while there are other qualifications that are likewise insisted upon. They pay of these watermen is little more than nominal, £3 10s. a year paid quarterly, but their duties are extremely light. In addition to manning the barge whenever the Sovereign desires to take a trip along the river, they are on duty at Buckingham Palace or Virginia Water whenever a Royal garden-party is held, in order to take the guests

for a row should they so desire. In addition to their pay they receive a handsome livery that is renewed as occasion demands. This livery, by the way, though undoubtedly picturesque, is very heavy in which to pull an oar on a hot day.

The long, full-bottomed coat is of Royal scarlet, while they wear peaked caps of black velvet of similar pattern to those of the State bandsmen of the Life Guards.

Across the coat is embroidered the Royal arms in gold, while a large silver plate on the left breast bears the waterman's number. The State costume of the King's bargemaster is altogether of a more ornate character, and he wears a tabard richly embroidered in something of the same fashion as those worn by the Royal heralds.

UNIQUE PRIVILEGES.

Another very interesting duty that the King's watermen are called upon to perform, and one of which the outside world knows nothing, is to provide an escort for the crown whenever it is moved from its resting-place at the Tower of London.

Thus, when the King opens Parliament in State, two watermen in their quaint livery, each carrying maces, follow the crown, together with the bargemaster, and a similar service was performed at the Coronation and is undertaken upon all such ceremonies. The origin of this duty is now forgotten, but the custom is still maintained.

The King's bargemaster is an office of the Lord Chamberlain's department, and is always given to one who has distinguished himself along the river. The present holder is Mr. W. G. East, one of the best watermen that have yet been produced, and the winner of more cups and championships than it is possible to recall. He succeeded to his present appointment nearly eight years ago, following Mr. Messenger, of Teddington, who held the post for half a century. The barge is in his sole care, and he is responsible for seeing that it is ready for service at any moment its use may be demanded. He has also other duties to perform in connection with the barge and its crew, so his position is by no means the sinecure that it might be imagined.

The cost of maintaining the Royal barge and its crew is provided for every year in the Civil Service Estimates for the maintenance of the Court, under the heading of the Lord Chamberlain's department.

ROMAN JUSTICE.

How Technicalities Were Avoided in the Courts.

The bar was an open profession in ancient Rome; the litigant enjoyed the utmost latitude in the choice of an advocate, whose right to represent his client in court was fully conceded. Slavish imitations of the Greeks in literature and art, the Romans asserted their entire independence in the domain of law, says the Westminster Review. Their innovations had the stamp of originality; but these did not comprise any close connection between bar and bench. It is noteworthy that during a very long period in the history of Roman law there was no exact counterpart of our judge. The magistratus was a public official charged with the administration of the law; the iudex was a species of referee appointed by the magistrate to hear and report upon a particular case. Then there was an arbiter who acted alone, or with others, in arbitration cases (arbitria). Finally, there were recuperators who assisted in international questions.

The hearing before these various types of iudex was called the iudicium, as distinguished from jus, the hearing before the magistrate properly so called. The names of citizens qualified for serving as iudices were inscribed in a public record known as the album. Moreover, litigants had the right of objection to a particular iudex. Not only so, but this right was extended during many centuries to criminals, who were tried before centumvirs and decemvirs, sitting on the permanent tribunals. If the Roman Bill Sykes never thought of putting forward the demand of his English congener that "we all ought to have a voice in making the laws as we suffer by," yet we may be well assured that he would not fail to take a sporting chance, make a prime favorite of the judge who most reversed on appeal, and strenuously object to the others.

The point which calls for our special attention is that none of the men who discharged the various judicial or semi-judicial functions described were drawn, except in most exceptional cases, from the advocate class. Nor is it possible to conceive any arrangement better calculated than that in force in Rome to exclude their narrow, professional technicality from the settlement of civil cases. The presiding magistrates of the great criminal tribunals were seldom or never men who practised at the bar. Even in later times, when the distinction between jus and iudicium had disappeared, and the functions of magistratus and iudex were merged in one official, there is no evidence that the bench was recruited from the bar more frequently than before.

## HOME.

DELICIOUS CAKES.

One-Two-Three Cake.—One cupful of butter, two cupfuls of sugar, three cupfuls of flour, four eggs, three teaspoonfuls of baking powder; flavor to taste.

Devil's Food.—One cupful of sugar, two tablespoonfuls lard, two eggs, one-half cupful of cold coffee, one-half cupful sour milk, three teaspoonfuls cocoa, one teaspoonful soda (in milk). Bake (layer or loaf) frosting. Powdered sugar and milk.

Jelly Roll.—Beat yolks of four eggs. Add one scant cupful of sugar, one scant cupful of flour thoroughly mixed, with one teaspoonful of baking powder. Add flour gradually while stirring. Then stir in beaten whites and bake in large pan. Spread with jelly and roll.

Grandmother's Vanities.—Two eggs, a pinch of salt, and enough flour to make quite stiff. Beat the eggs light, add the salt, and flour. Roll out thin, cut into three inch squares and fry in hot lard to a delicate brown, and sprinkle with powdered sugar. These are delicious served with chocolate or with a fruit salad.

Tutti Frutti Cake.—One cupful granulated sugar, one-half cupful butter, one-half cupful sweet milk, two cupfuls Swansdown flour, whites four eggs, one teaspoonful cream tartar, one-half teaspoonful soda, one teaspoonful vanilla. Filling: White one egg, one cupful sugar. Add enough water to dissolve well, boil until it threads, pour over the beaten white, add candied fruits and nuts the last thing.

Mahogany Cake.—One-half cupful butter, one and one-half cupfuls of sugar, one-half cupful of sweet milk, two cupfuls Swansdown flour, two eggs beaten separately, two teaspoonfuls of baking powder. Boil one-half cupful of grated chocolate in one-half cupful of sweet milk until it thickens. Let cool, then stir in cake. Bake in layers and put together with boiled frosting.

White Fruit Cake.—Here is a recipe for a white fruit cake: One cupful of butter, two cupfuls of sugar, one cupful of sweet milk, two and one-half cupfuls of flour, whites of seven eggs, two even teaspoonfuls baking powder, one pound of raisins, one pound of figs, one pound of blanched almonds, one-fourth pound of chopped citron chopped fine, one teaspoonful of lemon extract. Put the baking powder in the flour and mix well before adding the other ingredients. Bake slowly for two hours.

Cakemaking Hints.—When making loaf cake with nuts or raisins instead of flouring them put some of the plain batter into the bottom of the cake tin, then add your fruit or nuts to the remainder and bake as usual. You will find that the fruit will not go to the bottom, and also you will not have flour sticking to the raisins after the cake is done, as is often the case when they are floured.

Jelly Roll Hint.—When making a jelly roll pour the dough on to a clean, ungreased sheet of manila paper. As soon as it is done lay it upon another sheet of paper sprinkled with powdered or confectioner's sugar. Dampen the manila paper and peel it off. This leaves the cake nice and soft, no hard crust as when baked in a pan.

Flourless Cake.—Half pound of Jordan almonds ground fine (like meal), one cup of granulated sugar, six eggs beaten separately; add the yolks to the sugar and beat till the sugar is dissolved. Add half of the almonds ground, beat hard, then add the rest of the almonds, beaten stiff and half a wineglassful of whisky and one-quarter teaspoonful of almond extract. Bake in a round tube tin slowly. Don't grease tin.

Fudge Cake.—One cupful of sugar, two-thirds cupful of butter, three eggs, one cupful of milk, two and one-half cupfuls of flour, one heaping teaspoonful of baking powder, one-quarter cupful of chocolate, one-half cupful of English walnuts broken coarsely. Cream the butter and sugar together, add the cup of milk and then stir in lightly the flour, in which the baking powder has been sifted. Stir in the chocolate, which has been dissolved by placing in a cup and sitting in hot water. Add the nuts and lastly the eggs, which should be beaten whites and yolks separately. The fudge frosting should be made as follows: One and one-quarter cupfuls of butter, one-half cupful of unsweetened powdered cocoa, a few grains of salt, one-quarter cupful of milk, one-half teaspoonful of vanilla. Melt butter, add cocoa, sugar, salt and milk, heat to boiling point and boil about ten minutes. Remove from fire and beat until creamy. Add vanilla and pour over cake to depth of one-quarter inch.

KITCHEN HELPS.

A tablespoonful of thick cream added to cake icing will keep icing from cracking.

To make cabbage crisp shred and

drop into a bowl of iced water an hour before using.

A common crock makes a fine baking dish for young chicken, as it keeps the meat juicy.

Mayonnaise Help.—To be sure of smooth dressing add tablespoon cornstarch to beaten ingredients. Beat all well and cook in double boiler.

To make cocoanut that has become hardened as fresh as new place in a sieve over boiling water and cover tightly for about five minutes.

Boiled salad dressing will not curdle, but will be smooth and light if stirred frequently while cooking in a double boiler, with a revolving egg beater.

To beat bread sponge quickly use a large size egg beater. It does the same work as a machine and is quickly cleaned, will also save work in mixing cake batter.

In blacking a stove use a paint brush to apply the blacking. You can get in all the creases on the stove and not soil the hands. Then polish with stove brush.

Melted paraffin poured over the cut surface of a ham will keep the outside slice fresh and free from mold. The paraffin may be melted and used several times.

Always test a custard with a silver spoon or knife. When boiling custard the knife becomes thickly coated when done. In a baked custard the knife should come out clean.

When layer cake burns on the bottom leave the cake in the tin until cold and then remove and take a sharp knife and you can scrape off the burnt part without spoiling the cake.

Jelly Help.—Slightly grease jelly molds with butter and when jelly or pudding is to be taken out plunge the mold into hot water and remove at once. The jelly will then turn out without any trouble.

Shortcake Help.—Take a firm hold of a piece of silk thread at either end and draw it through cake as you would a knife. It will not make it soggy like using a knife. This is especially good for splitting hot shortcake.

Peanut Butter.—Grind peanuts through meat or food chopper; make paste with olive oil; two teaspoonfuls of melted butter added to potato cream soup, cream of corn soup or to many of the other vegetable soups gives a new and appetizing flavor.

Paraffin which has been used to cover jelly glasses can be melted and used again for the same purpose. Used in ironing, the same as wax. Mix a small lump in the cooked starch while boiling and iron will never stick, and gives a gloss. Melted and mixed with a small quantity of glue makes good sealing wax.

When steaming bread or stale cake for pudding put into a small colander and place in steamer and proceed as usual. It is much easier to get out when hot, and while the holes in the colander allow the steam to pass through freely the sloping sides do not allow water to collect and cause the food to be soggy and water soaked, as it would be if put in the bottom of the steamer.

CLEANING.

Cleaning Feathers.—Take a quantity of gasoline, enough to cover the feather. Add three-fourths of a cupful of laundry starch and mix well. Dip the feather up and down and wash well. Then rinse twice afterward in clear gasoline. Tie them together and hang on the line and when dry they will be snow white and nice as new.

Velvet.—To clean a velvet suit sponge the spots with pure alcohol. Then suspend the suit on a hanger in the bathroom in such a way that the air can reach all sides of the garment. Turn on the hot water in the tub until the steam fills the room. Shut the door and windows. Shut off the water and let the steam do its work for an hour, but do not touch the garment until it is perfectly dry. You will be surprised at the newness of your suit.

SALAD POINTERS.

Potato salad is best made of warm potatoes.

Mix salt thoroughly through your minced potatoes before adding the dressing, to prevent flat taste.

Wash the lettuce under cold running water and it will be crisp.

Vegetables for salads should be thoroughly dry or the dressing will not stick.

All salads should be thoroughly chilled.

Stir mayonnaise with an egg beater if hurried.

For smooth dressing, blend with a fork, not a spoon.

Mix the flour and sugar together dry for dressing, then add boiling water and stir.

If dressing curdles, add cold water and stir quickly.

If vinegar is heated before adding to the dressing, it will not curdle.

If mustard is mixed with milk instead of water it will not dry out.

If a slit is made through the cork of the olive oil bottle and the bottle propped at the right angle, the oil may be dropped into the dressing without constant personal attention.

A Spanish proverb says that to make salad requires four persons: "A spearthrift for oil, a miser for vinegar, a lawyer for salt, and a madman to stir it up."

## BRAIN UNDER STOVAINE

BOY CHATS DURING CRITICAL OPERATION.

Doesn't Know Operation is Going On—Prof. J. J. J. Tells of Drug's Powers.

Prof. Thomas J. J. J., head of the medical department of the University of Bucharest, has been demonstrating successfully in London the use of stovaine as an anesthetic.

"I didn't invent stovaine," said J. J. J. before his departure from London, "but I have discovered its marvelous powers. Strychnine, added to stovaine, is an absolutely harmless and thoroughly efficient anesthetic."

SMILE UNDER OPERATION.

J. J. J. showed a number of photographs of patients going through surgical operations. Women of all ages and all the other patients were smiling. There was a series of photographs of a boy of 8 whose brain had been explored.

"This lad," the professor commented, "was talking to me all the time I operated on him. As you see, his eyes were bandaged, and he knew so little that I was busy upon his brain that he kept asking when I would begin the operation, for he was anxious to receive the silver coin I had promised to give him afterward."

"Stovaine has come to stay. In many European countries its marvelous properties are fully recognized and I am glad that in my short stay in London, I succeeded in convincing many leading scientific authorities that the possibilities of the new anesthetic are boundless."

The Lancet gives a technical description of J. J. J.'s demonstrations, which, it says were attended with "comparative want of success."

LANCET'S FURTHER COMMENT

"One case, it says, 'was almost perfectly successful, but in the second, laparotomy for gastric carcinoma, there was a straining expiration which interfered with the surgeon's manipulations to an undesirable extent. In the third case a high injection was made in order to procure anaesthesia for a mastoid operation. After two injections, although the skin was perfectly anesthetic, there was so much agitation on the part of the patient when the periosteum was dealt with that chloroform was resorted to and the operation performed under its influence."

"J. J. J. lays great stress upon the importance of not sterilizing the stovaine itself. Chemists who prepared the stovaine for the occasion declare it was not sterilized. Its behavior, however, suggested to some that a mistake in this respect, and that to this want of complete success in the demonstration may have been due."

FRENCH SURGEONS CHARY.

The injection of stovaine into the spinal column to produce anaesthesia is not approved at first blush by many French surgeons.

One of the most eminent of them, Prof. Pozzi of Broca hospital, when asked his opinion of the treatment, described it as a sport in surgery.

"To witness an operation upon oneself might be attractive to some patients; might, even be called a theatrical treat," he said. "But I'm certain a great majority of patients would suffer enough mentally through the horror of this sight to counterbalance all the inconveniences of the old anaesthetics."

"Then, too, the spinal injection of stovaine is certainly dangerous. It may be good in some cases, notably where there is heart or kidney trouble. I myself have used it, and this proves that my opinion is not prejudiced. It would be the gravest kind of mistake, even a crime, to encourage its indiscriminate use in the spine."

"One of my conferees in Paris had two cases in which death was directly due to injections of stovaine. There is no rule by which one can know how far the drug will permeate the system."

NOVEL DISHES.

Salmon Pie.—Take one can of salmon steak, free from skin and bone, shred into small pieces with a fork and season with salt and pepper and a little lemon juice. Butter a shallow baking dish and spread over the bottom a layer of hot mashed potatoes; put the fish on this, moisten with a little milk, and cover with another layer of potatoes. Put little chunk of butter on top. Bake the pie until it is quite hot and the surface browned. Serve in the dish in which it is baked. It is an appetizing and inexpensive dish.

Stuffed Oranges.—Cut oranges in half, remove pulp, cut in small pieces, together with pineapple and walnuts. Take juice of oranges and pineapple, add a little sugar, boil together until rather thick, pour over mixture, return to orange skins, and serve with whipped cream.