

Baby's Bedtime Song.
Sway to and fro in the twilight gray,
This is the ferry for Shadowtown;
It always sails at the end of day,
Just as the darkness is closing down.
Rest, little head, on my shoulder, so
A sleepy kiss is the only fare;
Drifting away from the world we go,
Baby and I in a rocking chair.

See where the fire-logs glow and spark,
Glitter the lights of Shadowland;
The pelting rains on the window, hark!
Are rippling lapping up its strand.
There where the mirror is glancing dim,
A lake with its shimmering cool and still;
Blossoms are waving above its brim,
Those over there on the window-sill.

Rock slow, more slow, in the dusky light,
Silently lower the anchor down;
Dear little passenger, say good night,
We've reached the harbor of Shadowtown.

Is This Common Humanity?

New York Herald: A few days ago—the story is familiar to the public—a young woman without friends, without money, without hope, attempted to end her sufferings with laudanum at the Grand Central depot. She was taken to the Bellevue Hospital, where with due care and proper treatment she recovered. She has chosen to conceal her identity from the public. Nothing is known derogatory to her character. It is a question whether she was mentally responsible for her rash act. Now, what do the authorities propose to do with this unfortunate young woman who is penniless and friendless in this great metropolis? Send her home? Provide her with means to go to her friends? Help her to get employment? Send her to an appropriate retreat for the mentally afflicted? No. She is to be arraigned as a common criminal in a police court. She has offended, say these apostles of justice, against that section of the Penal Code which declares an attempt at suicide to be a felony punishable by imprisonment in a State prison. This is an absurd law. If it has any effect it can only be to make a would-be suicide more desperate—more determined not to fail in the attempt. As a matter of fact it has proved a dead letter, and rightly so. It ought to be blotted from our statute book. Shame on the attempt to use it for the persecution of an unfortunate being on the threshold of womanhood and to brand with infamy a young life which deserves more humane treatment.

The Badger's Ready Victim.

A young man rushed into a city police station last night to breathlessly tell the Sergeant in charge that he had been made the victim of a badger game. He had, in the afternoon, gallantly sheltered a dashing young woman under his umbrella in Broadway. She invited him to call on her in the evening. He accepted and was confronted at the house by a man who sprang out of a closet and played the role of the angry husband. It was the same old game. And the victim had only himself to blame for falling into the trap. It doesn't appear to be necessary for either the green-goods man or the badger gang to change tactics. Given the alluring promise of good money for a song, and the unwary farmer glides blindly into the swindler's grasp. Given the blandishments of a bright woman of the street, and the city "smart" man becomes an easy victim of the badger. It is on the cards for yesterday, for to-day, for to-morrow.—New York World.

John Mayer's Plea.

Chicago Press: There was a powerful sermon in an appeal that was made by John Mayer, a good-looking German, to Justice Lyon yesterday. "I can't find employment, and would like to be sent to the Bridewell." "Well, I'll make it \$25," said the justice. "Oh, please make it \$75," Mayer begged, "and that will keep me till the grass grows again." And still we hear from press, pulpit and platform, and in essays on triumphant democracy, that "there is work for all, opportunity for all, plenty for all," only some folks are lazy, trifling, good-for-nothing. As a comment on this view of social conditions, John Mayer's plea for imprisonment for 150 days is almost tragic.

We Give It Up.

Buffalo News: According to the remarks made at the Women's Christian Temperance Union in Boston no woman who wears corsets can be ranked among the really elect. What connection can there be between whiskey and the straight-laced women of the country?

All the Same.

Bacar: "Say, Bonny," says Hicks, enthusiastically, "you never saw my baby, did—"

In the Mart of Love.

New York Herald: "Was Bond's marriage a failure?"

"No, an embezzlement. It took place after six months' residence in Dakota."

Uncle Sam's Tender Notes.

Philadelphia Times: Chili, China and Canada are the high C's which Uncle Sam is bound to reach unless he splits his larynx.

A Rare Chance.

Milton Champion: Champion for one year for a barrel of snow apples.

At the Chicago flower show the golden rod was selected as the national flower.

It has just been learned, says the Calgary Tribune, that the survey party which left Calgary two weeks ago, ostensibly to make a survey from that place to the boundary in connection with the C. & E. railway, has gone to Crow's Nest. The report which was circulated that they were going to make a survey to the boundary was evidently unfounded. No doubt the survey is made by the direction of the C. P. R., and is in connection with the proposed new line by Crow's Nest Pass to the coast.

A device of English parentage is a posta balance combined with a knife, in which the letter is hung to the blade of the knife, the handle of which is balanced on the edge of the table.

He—Why are you so sad, darling? She—I was just thinking, dearest, that this was the last evening we could be together till to-morrow.

She—How odd of Mr. Ergent to make me a present of a parrot! The parrot—Not at all! He's trained me to speak a good word for him.

STUDENTS OF COOKERY.

Ladies Showing Increased Interest in Miss Parloa's Lectures.

LAST NIGHT'S DEMONSTRATIONS.

There was a larger turn-out of ladies than ever at Miss Parloa's cooking lesson last evening, but men were small potatoes and few in the hall. The lecture began promptly at 7.30 and it was twenty minutes to eleven when the sampling was done. One of the dishes on the evening's programme was scored off, fish being unobtainable, but the instructions were given so that the ladies can experiment in the seclusion of their own kitchens.

The first dish was tapioca cream, and measuring cups and knitting were laid aside as Miss Parloa arose to give the formula, and several hundred notebooks were opened to jot it down. It was as follows:

Wash four tablespoonfuls of tapioca; put it in half a pint of cold water and soak over night. In the morning pour off all the water remaining (if any—sometimes it absorbs it all), and put the tapioca in a double boiler, with a quart of boiling milk; stir in the yolks of four eggs, half a teaspoonful of salt, and one cupful of sugar, well beaten together. Cook the mixture, stirring constantly, till it thickens like a soft custard—say about seven minutes. Have the whites of the eggs beaten to a stiff froth, and as soon as the cream is cooked stir this froth into it; season with either a teaspoonful of vanilla or lemon extract; pour into an earthen dish and let it get perfectly cold. At serving time pour into a glass dish. The dish looks better if you have some bits of broiled jelly to put over it.

Having given the "specifications," she proceeded to the practical demonstration, meanwhile talking away about the treatment of meats, and the advantages of broiling and roasting over other methods. Preparing to deal with a leg of mutton before her, she warned the class that at first the oven must be hot. Wipe the meat, season well with salt and pepper and dredge it well with flour, being also very generous with the pan—to let plenty go into it. Then put it into the hot oven. As soon as it is brown on one side turn it over and brown the other side. Miss Parloa's pan had feet on it and the meat lay on a rack in the pan, keeping it out of the hot water below. Always put hot water in, but the meat must be kept up or it will stew. It must be dredged, not with the fat, but with the gravy water, every twenty minutes, being turned over with a spoon and fork, but the latter must not pierce it. Each time it is turned over it must be generously basted with the liquor, then lightly with salt, pepper and flour. The object of putting the water in is to keep the temperature down to that of boiling water. And so the leg of lamb was treated.

Speaking of custards Miss Parloa extolled the double boiler and emphasized the value of constant stirring and slow cooking, and impressed on the class that at a certain point the custard must be removed from the fire. For a quart of soft custard she would use four eggs. The custards made with yolks alone are smoother. Too much sugar ought not to be used; half a cup would be too much.

While the meat was cooking and the tapioca cream cooling, the following method of dealing with the sweet potato was discussed, and subsequently the dish was cooked:

Cook (boil) the potatoes one hour; pare them, and cut them in halves, or if large in quarters; season with salt, dredge and put in a pan (stale bread); beat the flour and two tablespoonfuls of butter, one level teaspoonful of salt, a quarter of a teaspoonful of pepper, two of the butter together (it was explained that the beating must be thorough, and the result a light, creamy mass or the mixture would be lumpy); in the meantime, add the onion, parsley, carrot and half the salt and pepper; beat the mixture; then set the pan on the stove; when the milk begins to boil set the pan back where the mixture will simmer for five minutes. Season the potatoes with the remaining salt and pepper and put them into a gratin dish or any shallow escarp pan and strain the hot sauce over them and sprinkle the crumbs over this. Dot with the other tablespoonful of butter; set the dish in a rather hot oven and cook for 20 minutes.

A very tasty dish was the mashed and browned potatoes in cream sauce, and great interest was taken in its preparation by the ladies. It was as follows:

For six persons use one quart of cold boiled potato cut in cubes; one slice of onion; three tablespoonfuls of parsley, one slice of carrot; three tablespoonfuls of butter, one level teaspoonful of salt, a quarter of a teaspoonful of pepper, two of the butter together (it was explained that the beating must be thorough, and the result a light, creamy mass or the mixture would be lumpy); in the meantime, add the onion, parsley, carrot and half the salt and pepper; beat the mixture; then set the pan on the stove; when the milk begins to boil set the pan back where the mixture will simmer for five minutes. Season the potatoes with the remaining salt and pepper and put them into a gratin dish or any shallow escarp pan and strain the hot sauce over them and sprinkle the crumbs over this. Dot with the other tablespoonful of butter; set the dish in a rather hot oven and cook for 20 minutes.

The cooking went on merrily and the ladies, fired questions at the teacher, on various topics. The assistant basted the lamb, and while the fire got in its work Miss Parloa gave the formula for the missing number, fish au gratin.

Any kind of fresh fish, free from skin and bones, will do. Use for one pint of fish a cup and a half of cream or milk, one tablespoonful of flour, two of butter, a quarter of a teaspoonful of pepper, one and a half teaspoonfuls of salt, half a tablespoonful of onion juice, eight tablespoonfuls of grated bread crumbs. Break the fish into a plate with a fork and sprinkle over it half of the pepper and one teaspoonful of the salt, mixing a little with a fork; put the milk or cream into a small sauce-pan and heat it to the boiling point; meanwhile heat together the flour and one tablespoonful of the butter and stir it into the boiling milk; stir for one minute and add the onion juice and pepper; take it from the fire and put about half a spoonful of the sauce into each of six scallop shells, now put in a thin layer of fish and another grated bread crumbs over each shell; melt the second tablespoonful of butter and sprinkle over the fish in a plate with a fork and sprinkle over it half of the pepper and one teaspoonful of the salt, mixing a little with a fork; put the milk or cream into a small sauce-pan and heat it to the boiling point; meanwhile heat together the flour and one tablespoonful of the butter and stir it into the boiling milk; stir for one minute and add the onion juice and pepper; take it from the fire and put about half a spoonful of the sauce into each of six scallop shells, now put in a thin layer of fish and another grated bread crumbs over each shell; 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