

to the window and interviewed the weather, thinking perhaps she could make the trip alone without a protector. But it was raining in torrents and fearfully dark; there was no other alternative but to wait for Jack to play the gallant and done with it.

The crowd had all gone and the lamps were being put out; only one remained, when Mr. Willett suddenly came up stairs and re-entered the hall.

"You here still, Miss Broomfield?" he exclaimed. "I supposed everybody was gone. I came back for a book I forgot," and he picked it up from a table that was near.

A few words sufficed to explain Effie's awkward dilemma. "Never mind," he said, "if you will accept my company home, I shall be happy to relieve you from the unpleasant situation."

She accepted the offer in the same spirit in which it was made, and soon found herself on the way home, with a lantern as bright, an umbrella as large, and an arm as reliable as her father's.

As for Ralph Willett, it was the first time since his coming to Monroe that he waited upon a young lady, but the occupation was far from ungenial. Indeed, the very lively tattoo which his heart was beating, as for the first time Effie Broomfield's hand rested on his coat sleeve, convinced him fully of what he might have known long before had he acknowledged it to himself—that he was hopelessly in love with her. And all the while she, innocent little thing, was chatting as freely and unsuspectingly as if he were her grandfather.

"I do not expect to need an assistant," said Ralph, referring to the next term, "but I hope you will attend school."

"I should like to," said Effie, "but I must be taking care of myself now, and cannot do just what I prefer."

"You will try teaching again?"

"Yes, sir; but not here. I have not mentioned the matter to anyone as yet, lest something should happen to defeat my plans, but now the time is so near I may tell you that I expect to go to Virginia to teach. A friend there has kindly procured me a situation, and I must start next week."

To Virginia! Next week! Ralph forgot all his caution—forgot everything in the dread of losing her—and clasping her hands burst eagerly forth,—

"Don't go! Effie, dearest Effie, I love you as my life. Do not leave me!"

Was that the quiet Effie Broomfield? that indignant, scornful maiden, who tore herself away from him, from under the shelter of his umbrella, and with flashing eyes exclaimed,—

"Leave me this instant, Mr. Willett, and never let me see your face again! Oh, what have I ever done that you should so insult me?" and she gave way to a torrent of tears.

"Miss Broomfield," said Ralph in his dilemma, "will you think me more or less of a villain if I tell you I have never been married?"

"You have spoken of your wife," said Effie.

"Of Mrs. Willett, I acknowledge—but she is my mother and not my wife. I have never been married and shall never be unless you consent to be my wife. I beg pardon for alarming you so, but I spoke on the impulse of the moment."

What was Effie to do? It still rained hard, so she took his arm again, listening to his hurried explanation. When they reached her door Ralph whispered on leaving,—

"May I come and see you in the morning, and your father?"

With her half whisper "Yes," he pressed her hand warmly and bidding her good-night departed.

Morning brought Mr. Willett to electrify her parents with his explanations. He made his case so clear that there was no doubt of his honesty, but at his request they forbore to say anything abroad until, two days later, in response to a telegram, down to Monroe came his mother, Bob Ayres, and the old gray-haired minister, who had known him from a baby upward.

They brought proof enough of Ralph's assertions, Bob Ayres generously taking all the blame of Ralph's deception, and giving an account in his graphic way of how it came about; so Effie no longer hesitated to give her hand where it was useless to deny, her heart had already preceded it.

Of course Monroe was all ablaze, but everybody so idolized Mr. Willett that all seemed perfectly willing to extenuate the case. Ralph went to the trustees, acknowledged his fault, and tendered his resignation, which they utterly refused to accept.

So Effie did not go to Virginia, but her travelling suit was all ready for her bridal trip the following week; and when Ralph came back to Monroe to commence his summer term, it was indeed, and in truth, as a married man.

Obscure Men Happiest in Wedlock.

No woman will love a man the better for being renowned or prominent. Though he be the first among men, she will be prouder, not fonder; as is often the case, she will not even be proud. But give her love, appreciation, kindness, and there is no sacrifice she would not make for his content and comfort. The man who loves her well is her hero and her king. No less a hero to her, though he is not to any other; no less a king, though his only kingdom is her heart and home. It is a man's own fault if he is unhappy with his wife, in nine cases out of ten. It is a very exceptional woman who will not be all she can be to an attentive husband, and a very exceptional one who will not be very disagreeable if she finds herself willfully neglected. It would be easy to hate a man who, having bound a woman to him, made no effort to make her happy; hard not to love one who is constant and tender, and when a woman loves she always strives to please. The great men of this world have always been wretched in their domestic relations, while mean and common men have been exceedingly happy. The reason is very plain. Absorbed in themselves, those who desire the world's applause were careless to the little world at home, while those who had none of this egotism strove to keep the hearts that were their own and were happy in their tenderness.—*Alabama Baptist.*

Minnie May's Department.

MY DEAR NIECES,—The happy month of May has again come when we can amuse ourselves in the soft, balmy air, working in our flower-garden. Our sluggish pulses are aroused by the warm sunshine, and life-giving air. All our senses are animated by what we see and hear, and everyone of us feels a strong desire to take a part in general activity. I pity those who are shut up in stores and factories, or any place where they are debarred from the glorious privileges of walking out upon the green earth and seeing the daily unfolding of leaf, bud and flower. It is not only the most healthful exercise to work in the garden, but refining to our tastes.

I am happy to know that so many of my nieces take such delight in their gardens, and that some of them were so successful in winning prizes at the last autumn shows. Try again dear nieces. And I trust that you may retain the honor. I will name a few varieties of popular annuals which will give satisfaction the entire summer, if proper attention is given to their culture.

Aster, embracing the entire list of many varieties; Balsam, the improved double kinds; Petunia, the choice kinds; Nasturtium, the new Tom Thumb varieties; Portulacca, both double and single, make pretty bedding plants; Phlox Drummondii; this plant is pre-eminently the one for all, succeeding admirably in all places, and under the most adverse treatment. Dianthus, such as Hedderwigii, Laciniatus, Imperialis, Eschscholtzia, &c.—for brilliancy, this plant is unsurpassed. Verbena, Ten Weeks Stock, Zinnia and Larkspur. The above plants should be grown by all who cultivate flowers. No extra treatment is needed in their cultivation, and the most inexperienced hand can grow them with ease. I must not forget to mention that fragrant little annual Mignonette, which, of course, needs no commendation from anyone. How I wish I could peep at you all while engaged in your treasured gardens and I might be able to give a few useful suggestions.

MINNIE MAY.

RECIPES.

TO REMOVE INDELIBLE INK STAINS.

Indelible ink stains may be removed by first soaking the stain in strong salt water and then washing it in ammonia. The salt changes the nitrate of silver into the chloride, and the ammonia dissolves the chloride.

CURRY OF COLD MEAT.

Cut thin slices of cold roast beef into rather small pieces; slice thinly, and fry an onion in about two tablespoonfuls of butter until nicely browned; then pour in as much good broth as required for the gravy; add a little salt and a tablespoonful of curry powder; let boil up and add the beef; stir constantly for ten minutes; make a border or wall of boiled rice around a dish and pour the meat and gravy in the centre.

SUN-BURN.

Cream is very good to allay the burning sensation suffered in sun-burn, and to heal the skin.

SUNSTROKE.

Sunstroke may be prevented by wearing wet leaves, wet paper or moist cloths around the head during exposure to the sun. Frequently bathing the head is equally good as a preventative.

PREPARED GLUE.

In half a pint of water in a wide-mouthed bottle put eight ounces of best glue, place the bottle in water and heat until the glue is dissolved. Then stir in slowly two and a half ounces of strong nitric acid. Cork tightly. Glue thus prepared is always ready for use, and may be applied in mending furniture, broken vessels and other articles not exposed to water.

CREAM BEER.

Into three pints of water put two ounces of tartaric acid, two pounds of white sugar, the juice of one lemon, and boil all together five minutes; when cool, add the whites of three eggs well beaten, half a cup of flour, half an ounce of essence of wintergreen; bottle, and keep in a cool place. For a tumblerful of water use two tablespoonfuls of this syrup, and add one-quarter of a teaspoonful of soda.

TO CLEANSE FEATHERS.

M. M. S. writes: "There is no difficulty in cleansing feathers, granted the needed care and patience. Place feathers in a large tub, pour over them a hot suds of soap and borax, let them stand an hour or so, rinse thoroughly in clear water, and then spread on a sheet to drain in a cool, airy place. As fast as possible, place them in the kitchen oven, using dripping-pans with paper in them. Turn and watch that they do not burn. When dry, pick them over, and if not too much worn they will be as light as new feathers, and free from bad odors. When feathers are put in a new tick, or in the old one cleansed, if a comforter or quilt be kept between it and the under sheet, the beds will keep both sweet and clean. Mattresses, as well, should have such a cover, as the exhalations from the body soon soil the ticks. If the comforters are warm, run together the parts of old sheets that are good and case them. They are easily ripped apart in spring and fall for needed cleansing. Feather beds are doubtless condemned by many hygienists, but people who are thin in flesh will continue to use them. Let such people see that their beds are in the open air at least twice a week, and, with plenty of fresh air every day in their sleeping rooms, they surely cannot suffer from their use."

POLISHING TIN.

I notice that a recipe is wanted for polishing tin, and send mine: Pulverize charcoal very fine; dip a coarse cloth in soft soap just a little, then in the charcoal, and rub the tin briskly. Wash in hot water, and dry with a clean towel, afterwards setting them in the sun if it is shining. Tin polished in this way looks like new, and the tin does not wear off.

E. B. K.

CLEANING WALL PAPER.

To clean wall paper, take about two quarts of wheat bran, tie it in a bundle of coarse flannel and rub it on the paper. It will clean paper nicely; some people use bread, but dry bran is better.

Kitchen Utensils.

A correspondent makes the following suggestions as to what utensils should be kept in well-regulated kitchens:

"An oval or lozenge shaped kettle is the best for cooking fish, as it takes less water to cover it, and the greater the amount of water the longer it is in coming to the boiling point. All fish kettles should have a perforated false bottom, upon which the fish is laid, and upon which to take it out. I may say here that in cooking fish it should always be in boiling salted water, because boiling salted water is hotter than boiling fresh water, and therefore it makes the fish firmer by coagulating the albumen it contains. If the fish is not kept at boiling heat all the time, but allowed to simmer, it makes it soft and more apt to fall to pieces.

"Meat we wish to have as tender as possible, and for soups we want to extract all the nutriment. It is, therefore, better not to add the salt until it is nearly cooked sufficiently, and fresh water only moderately hot should be turned upon the meat when placed on the fire. But, on the contrary, if you desire to keep the nutriment within the food, as in cooking vegetables, boiling fowl, mutton, &c. boiling water, moderately salted, should be used; and it should be kept just on the boil for meat, and not on the gallop. If salted meats, such as ham, tongues, and corned beef are placed in boiling water, and kept boiling fast, they will become hard, and remain nearly as salt as before being cooked. But if put into water slightly warm and allowed to simmer until done, all superfluous salt will be extracted, and the meat will be tender and juicy. In boiling it is also necessary to skim off all scum that rises to the top, for if not taken off it sticks to the meat and renders it unwholesome. Therefore skimmers, colanders, strainers and ladles, are necessary articles to have in a kitchen. A deep saucepan, with a steamer fitted to the top, is also a necessary article.