sank down fainting. When he recovered his senses he had been relieved of his bonds. The captain and Helen, on the other hand, lay bound on the floor. Palkin looked around with eyes full of bloodthirsty re-

(TO BE CONTINUED.)

The Suppression of Rabies.

The Suppression of Habies.

That rabies can be suppressed does not admit of a doubt. Its existence depends solely upon its contagious principle, and it cannot arise spontaneously under any conditions, any more than dogs themselves can. Eighteen years ago, through being unable to trace the origin of a case of rabies which occurred under my personal observation at Rochester, Kent, I was of opinion that it might have a spontaneous origin, and this opinion, I may state, was held at that time by several of the leading veterinarians on the Continent, (Bouley in France and Roll in Austria.) But soon afterward, on a more careful consideration of its geographical extent, and the result of sanitary police measures in different countries, I arrived at the conclusion that its maintenance was due to its contagium only, and that if this were destroyed there could be no more rabies or hydrophobia. This conclusion I have made known on overy possible occasion.

It may also be asserted that though many kinds of creatures can become infected, and may infect each other, yet the dog is the original infector and the chief disseminator, the dissemination being affected by inoculation, in nearly all cases by means of a bite. After inoculation, if it is to be effective, a variable period clapses before the signs of disease manifest themselves; this is

of a bite. After inoculation, if it is to be effective, a variable period clapses before the signs of disease manifest themselves; this is the period of latency or incubation, and it may extend from a few weeks to many months, but in the great majority of cases it does not go beyond six months, though there are some recorded in which it has been longer. Twelve months should cover all cases, and, therefore, if dogs could be prevented from biting for that period in this country, and no dogs were allowed to enter it from other infected countries, the contarion must periah for lack of renewal. this country, and no dogs were allowed to enter it from other infected countries, the contagion must perish for lack of renewal, and the scourge would be no more seen or felt. What a blessing to mankind, dogs, and other animals this would be! Even the dog worshippers might contrive to understand what a benefit it would confer upon their idol if they would only consider the matter. There would then be no need to all those futile, because partial and temporary, measures which harass dog owners and cause discomfort to dogs, while they have to be repeated incessantly. Nor would man look with grave and deserved suspicion, even amounting to dread, upon a devoted animal companion which he at present allows to be expessed to the risks of infection that will perchance destory them both. Surely a fow months of inconvenience are as nothing when compared with the advantages that would be obtained. Think of the children and adults who would be spared a torturing death in future years! Consider the perpetual abolition of the diabolical muzzle, ye eynophilists, and know that in the days to come dogs might bit and rend to their heart's content without being suspected or accused of madees, or any doubt be sitertained as to the inout being suspected or accused of madness, or any doubt be sutertained as to the in-nocusness of their saliva.—George Fleming in the Nineteenth Century.

Mighty Mimrods in Africa-

"Lion hunting made cary" might be the motto employed by M. Cattier, a bold colonist of Algeria. He has taken up the succession of the late M. Bombonnel, who died a few days ago in Dijon after having been for the greater part of his existence a mighty Nimrod in the north African jungles and dearts. If warm to great if the textile mighty Niurod in the north African jungles and deserts. If we are to credit the testimony of those who know the colony well, it is an error to suppose that there are no lions in Algeria. On the contiarry, the "monarchs of the desert" abound in the forests of Bona and in the gorges of Palestro. M. Cattier is "running" his lion-hunting business at Palestro, and is doing his best to work up a connection, not only among gentlemen who may wish to accompany him in his expeditions, but also among ladios. Here is a splendid opening at once for the "modern woman" who dares do all that man does. M. Cattier has inscribed his butiness cards with a notice to the effect that in his hunting rendeurous are to be found lions of the ing readersons are to be found lions of the Atlas Mountains, panthers, jackals, and older wild beast, and that its establishment is provided with a special retuge or shelter for the weaker sex. The property on which M. Catter has organised his happy hunting ground was bequeathed to him— so far as ground was bequeathed to him— so far as the rights of chase are concerned—by his friend Bombonnel, at whose disposat it was placed by the Government in order to facilitate his zoological researches—or, rather, what may literally be called "pursuita."

The Kome.

The editor will be glad to have short letters from any of his friends who feel disposed to write, asking questions, giving advice, hints to other housekopers, receipts, or anything which they think would add to the interest of this department. But communications ought to be as brief as possible.

The Sitting Room Window. BY ANNIE L. JACK.

I came home from the Dominion Temperance convention that had been held in Montreal, and sat down by the sitting room win-The girls were busysewing-for darndow. ing and mending must be attended to even in the summer day.

Theair was cool, and refreshing-home so homelike, the flowers filled the rooms with fragrance, and the quiet was comforting to fragrance, and the quiet was comforting to my weary spirit. I talked of Miss Willard and her strong, helpful soul, that gave one! the encouragement needed and told of her address, "The White Cross and White Shield." Her beautiful picture of love and marriage, of the home, and then her denouncement of all that is impure or frivolusi in our lives was calculated to arrest. denouncement of all that is impure or frivo-lous in our lives, was calculated to arrest the thoughts of young girls, as well as the boys who were her hearers. It seemed as if an air of thoughtfulness and sincerity prevaded all her sentences as shespoke of the elevation of women to co-education, and all other positions equal with men when they were worthyot it. I thought as I sat there while she denounced the style of dress and manner of the girls of the period, and blamed them for men's failure to live up to their ideal, of George Meridith's sentence, "For hun, them for men's failure to invention increase, of George Meridith's sentence, "For him, she was purity, charity, the keeper of the keys of whatsoever is held precious by men." Ah, if girls only knew it, and knowing kept the keys with pure and honest heart. Marriage, she told her hearers, was only perfect when the parties were equal in every respect, nating the lack of one. with some other the lack of one, with some other the other. Then I thought of Whittier's lines :

"He owns her logic of the heart And wisdom of unreason. Supplying, while he doubts and weighs The needed word in season.

Supplying, while he denote and weighs
The needed word in season.
Prudence had a piece of news. Mattie
Nelson, our neighbor's daughter, is to be
married and "only think, mother," she said,
"its to Dave Thompson, and he's a poor farmer with a mortgage on the land." "Well,"
I said, "he's doing the right thing to help
pay it off. Mattie is a careful girl; she mends
the tips of her gloves daintily, has learned
economy and thrift and shows her good
sense by taking him now, not waiting till he
is better off. If I was a girl in such a position
I would resent the idea of waiting, letting
the man I loved toil along alone, for it is as
much in saving as making. A city girl, if
she marries a man on a salary, can do a
great deal toward making a comfortaulehome
cheaper than boarding can be done. If I cheaper than bearding can be done. If I was destined to marry a poor farmer, I'd pay off that mortgage, but I would be there to do it, and to sustain the man on whose should it, and to sustain the man on whose aboulders such a burden was imposed. Stay at home and take things easy, 'you say, "Ah, my dear, it is not of such stuff as that our grandmothers were made. They did not wait till all the rough paths weremades mooth, but were willing to travel the rugged road together. Depend upon it in after years the will look back upon the early toiling paying of days with pride and pleasure, such as they could never have felt if they had spent them apart. A woman is so trammelled by conventionality that she is helpless to aid the man she loves no matter what his needs may commended and the second of th

girls were growing up, that they could wear them as often as they chose if they did the starching and ironing—and each took a special pride in doing her own. If they did not care to wear them it was at their will, but the season for summer pretty things is so short, I do not wonder if young people enjoy lighter garments. I confess to a weakness in that direction, since as a child in England we all were white freeks and a bunch of spring flowers at the Whitsuntide anniversary, so that the advent of pretty spring dresses seems suited to the season of flowers and summer time. "It is not always May" and the young girls will soon enough find that life has sombre colors. So go on with your ironing, dear, and from the sitting room window I will next week talk of the best methods of doing this all important branch of house work.

Home-Made Jams and Jellies.

Belonging to the small class of the few home-made articles for table use, that are greatly superior to those that can be bought of even the best wholesale manufactories, preserves and jellies may be safely ranked, and it is therefore much better to make them at home, not only on account of these good qualities, butas well from metives of economy, as good nreserves can be made by the house.

at none, not only discontine to the goest qualities, but as well from motives of economy, as good preserves can be made by the house-keeper, even when the fruit must be bought at half the cost of purchasing them.

But as great daintiness and nicety is required in making them, in order to be successful. Where experience is wanting and the young housekeeper is ignorant of the art, great care must be given the work, and patience and judgment exercised. More but the most perfect and best flavored 'ruit should be used for preserves; it should be carefully picked before becoming too ripe, and never bruised or roughly handled.

The sugar should be the best cut sugar, if clear, well-flavored preserves are desired. If not sea ed, a pound of sugar should be used for every pound of fruit; if sealed, less will answer for fruit not too tart—though we know some old-fashioned housekeepers.

will answer for fruit not too tart—though we know some old-fashioned housekeepers, who are famous for the superior quality and beauty of their preserves and jellies, who insist that equal quantities of sugar and fruit must always be used in order to have rich, perfect preserves.

insist that equal quantities of sugar and fruit must always be used in order to have rich, perfect preserves.

All fruit that requires paring should be put immediately in very cold water, and allowed to remain until sufficient quantity has been prepared; this provents the fruit from becoming discolored. Where the fruit is tender and it is desired to keep its shape and color, it may be dipped quickly into strong lemon juice, and when the syrup is made in which it is to be cooked, a little lemon juice may be added. Some cooks use alum water for hardening fruit for preserving, but we do not advise it.

A procelain kettle is best for preserving; too large a quantity should never be cooked at one time. Large fruits may be put in the syrup, cooked rapidly at first and then slowly to preserve the shape; if the fruit is cooked, and the syrup yet thin, take up a piece at a time, carefully boil the syrup until thick, return the fruit to it and cook slowly.

Small fruits should be cooked slowly thirts.

owly. Small fruits should be cooked slowly thirty

Small fruits should be cooked alony thirty or forty minutes. Preserves keep best in small, glass jars or tumblers, with paper dipped in brandy laid on the tops.

If preserves ferment, which they will not do if sufficiently cooked at first, boil them over and add more sugar. If dry or candied in the jars, set them in a pot of cold water and allow gradually to come to a boil.

For making jellies, fruit should be just at the proper stage of ripeness, if over ripe or green, the result will not be satisfactory. Small fruits for jelles should never be picked immediately after a rain, or when the dow is

Small fruits for jelhes should never be picked immediately after a rain, or when the dow is on them.

As fruits differ in quality, and do not yield their junces all alike, it, is not easy to know just how to make each variety, until a little experience has been acquired; but general rules for the work will be found useful.

Currants, bernes and all juncy fruits, may be washed, and then cooked without water; then strain, and the junce boiled for fifteen or twenty minutes before adding the sugar, when little boiling will be required.

When cooking large fruits, such a quince, applies, peaches, or pears, the must be added to obtain the boiling, it may be strained and until the proper consistent about it is should be taken from the glasses or molds. When the sugar, as soomal the last of the right of the right to the

A pound of sugar is usually required to every pint of juice, though less may be used in making currant or tipe grape jellies. For straining the juice, it should never be extracted by squeezing, but allowed to drip through the jelly bag.

If jelly does not "torm" the next day after being made, it is useless to cook it over. If it does not become firm when first cooled, standing it in the sun before covering it, will sometimes assist in hardening it. Jelly should be well covered and kept in a cool, dry place.

will sometimes assist in hardening it. Jolly should be well covered and kept in a cool, dry place.

Peach Preserves.—Pare some good ripe, sound fruit, and remove the seeds; put the peaches in cold water. Make a syrup of sugar, allowing a pound of sugar to a pound of fruit. When boiling, add the fruit. Let cook slowly till done; take out a piece at a time in a perforated spoon and lay in a large dish. Boil the syrup low and thick; return the peaches to the kettle and boil gently until transparent. Put in a glass jar, pour the syrup over and cover the top with paper.

APPLE PRESERVES.—Make a syrup of three quarters of a pound of loaf-sugar for every pound of apples; add a sliced lemon. Pare and quarter good, tart apples and put in; boil until transparent and put in a glass jar; boil the syrup thick and pour over.

QUINCE PRESERVES.—Pare and core the fruit and boil in clear water until tender. Make a syrup of a pound of sugar for each pound of fruit, and boil the quinces in it half-an-hour.

Pram Preserves.—Pare, cut in halves.

half-an-hour.

PEAR PRESERVES .- Pare, cut in halves PEAR PRESERVES.—Pare, cut in naives, core and weigh; allow three quarters of a pound of sugar to a pound of fruit. Make a syrup and dip the fruitin it. Cook slowly, when done take up and place in glass jars. Boil the syrup low, pour over and

seal.

Cran-Apple Preserves.—Take the red Siberian crab-apple. Wash, and wipe dry, leave the stems on, put in water to cover, and let come to a boil. Take up, let cool, and carefully remove the skins. Weigh, allow one pound of sugar to every pound of fruit. Make syrup, flavor with the juice of one lemon to every three pounds. Put the crab-apples on, and cook until clear; put in jars while hot.

Crept Posserves.

CHERRY PRESERVES. -Stone ripe cherries, CHERRY PRESERVES.—Stone ripe cherries, and save the juice; allow a pound of sugar to a pound of fruit. Boil the fruit and sugar together to make a syrup, put in the cherries, and cook until done. Put in glass jars while hot.

STRAWBEBRYAND BLACKBERRY PRESERVES. -Pick and prepare the berries, put a pound of sugar to a pound of fruit. Sprinkle the sugar over, and let stand several hours. Boil slowly half an hour.

New Goods TO HAND.

We have received a large stock of new Stamp od Goods, which we are selling at the follow-ing very low prices:

Stamped Toilet Sets, n west designs, 300 and 90c per set of five pieces. Oc and 90c per set of five pieces.

Comb and Brash Bags, newest designs 156, 150, 75c and \$1 cach.

Night Dress Bags, newest designs, 40c, 450, 50 and \$1 cach. Splashers, 18x36 and 18x45, newest doubles, 50c; and 75c each.

carving and Tray Cloths, suitable design 50c and 65c cach. Sideboard Scarls, 18x72, 75c and \$11

Stamped Laundry Rags, newest and 90c each.
Stamped Umbrella Holders, no each.

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Stamped Pilow Shams 132 7623
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