

BLACK AND WHITE

Colored Miner Weds the Girl With Whom He Eloped

The ending of the love story of a black man and a white girl was fore-shadowed at the London Sessions when a good-looking young man of color, named George Wilson, pleaded guilty to causing bodily harm to David Davies. For a long time, said Mr. Macdonald (for the prosecution) the two men had worked side by side. Then Wilson fell in love with Davies' daughter, a girl of eighteen. Her stepmother was in favor of the match, but nothing could persuade the father to give his consent. The lovers eloped and went to London, where Wilson went to a registry office, and paid the necessary fees. Before the wedding had taken place, however, the girl's father followed in pursuit, and, having obtained their address from his wife, he discovered the couple at a hotel in Hammermith, from which the marriage was to have taken place. There was a scene, and Wilson, in a fit of temper, struck the typical old Welshman on the jaw, which was fractured. Prior to the elopement, added counsel, the girl was warned that marriage would result in her being turned from home, but she was still determined to marry the man she loved. The marriage would now take place as soon as possible—probably next day, for the father had withdrawn his objection. At first he was heart-broken, but he had told counsel that he had a vision. The Lord appeared to me last night, he said, and told me to "shave in a Christianlike way to this girl and man, and to forgive him, although he is black."

ACCIDENTALLY HANGED

Suspended From a Rope Used For Beating Carpets

A tragic occurrence took place in Cork involving the death of John Lawrence, aged fourteen. The boy was playing in the garden of Miss Mayne, on Patrick's Hill, having gone there on a visit with his mother. A rope used for the beating of carpets was suspended in the garden, with a loop attached to the end. His horror-stricken mother discovered him suspended from this by the neck, presumably whilst playing, and though at once medically attended life was lost to be revived.

CONSUMPTIVE AS LODGER

The Housekeeper Was Awarded Damages by the Court

Judgment for the plaintiff was given at Monaghan Quarter Sessions in a case in which Eleanor Gwynne, a boarding-house keeper, sued Mr. Thomas Clarke, merchant, Monaghan, executor of the will of the late Benjamin Clarke, to recover damages for injuries to her premises caused by Benjamin Clarke, when residing as a lodger in the house of the plaintiff, in that he infected the house and furniture with a contagious disease—pulmonary consumption. Judge Johnson quoted a number of decided cases, showing that a person who, knowing that he is suffering from an infectious disease, succeeds in gaining admission as a lodger, either by falsely representing that he is not suffering from an infectious disease, or by warranting that he is not suffering from some particular infectious disease, renders himself liable in damages. The plaintiff was entitled to the full amount of her loss through the disinfection of the room and the destruction of some of the articles, \$50 and to \$20 for the loss of fittings.

Tombstones in Garden

Digging in his garden at Cardiff, a local resident Mr. D. Evans, unearthed a series of tombstones bearing the date 1874. Mr. Evans was not in occupation of the house, and apparently the garden had not been thoroughly dug up for years. It is believed that the stones are simply memorials, and that the bodies repose in one of the Cardiff cemeteries.

Hatched in a Top-boot

Thrushes on the Lifford estate, Northamptonshire—a family bird sanctuary—built their nest in a top-boot in a railway hotel between Barnwell and Wigthorpe. Now there are three young thrushes in the nest, although the plate-layers use the hotel at meal times.

Voted at 108

Mr. John Durrant, of Weybridge, aged one hundred and three, was probably the oldest voter in the local elections throughout England. Mr. Durrant accepted a lift by motor car to the polling booth, but he marked his paper without resorting to the aid of glasses.

Stealing Horse Hair

"Thefts of horses' manes have been complained of," said a railway detective at Kingston-on-Thames.

Read The Daily News

Woman And The Home

THE TICKLEMOUSE

—and his Sleepyland Adventures with Dory and Dorfy

By Roy Rutherford Bailey

The Rarebit

When the twins awakened in response to the Ticklemouse's greeting last night, they found Willy-Wishingmouse looking so awful they just had to ask him what he was thinking about. "Oh," said Willy with a sheepish grin, "I was wishing I had all the cheese I wanted, just for once!" "Willy, boy," said his uncle, "I'm afraid there isn't as much cheese as that in the whole wide world!" And then he laughed again and whispered to Dorfy.

"Yes, there is," said Dorfy. "I saw a big wedge of it in the cook's basket today. Shall I bring it. Mr. Ticklemouse?" And she tiptoes her way to the pantry.

When she came back she had the chafing dish, some milk and a big wedge of cheese. "Stand back, sir!" cried the Ticklemouse to the Wishingmouse. "This is to be rarebit." He seemed to be an expert in the art, for the toothsome dish was soon well under way. Willy got almost crazy over the appetizing smell, which made the nursery like a bower of roses, to his way of thinking.

But all of a sudden he stopped turning summersaults and pointed a trembling paw at the chafing dish. "Look out, folks—it's alive!" The rest drew back, but the rarebit had already risen in the dish and stretched out stringy fingers to draw them in! It was a queer little yellow man—but hold on! Not so little, either, for they felt themselves dwindling as he dragged them over the brim of the sizzling chafing dish.

A pitched battle followed. The rarebit, getting stronger every minute, struggled to push their heads down under the bubbling sticky surface. And every minute the friends felt themselves working down, growing weaker, and more limp. Soon they would be melted entirely.

What was to be done? The drooping Ticklemouse just then caught sight of the Teddy Bear over in the corner, and yelled something at Willy, who was dancing with heat and rage. Quick as a flash Willy struck a winking position—and Reddy sprang to his feet, rubbing his eyes and blinking at the strange sight in the chafing dish.

"Quick, Teddy, turn it out!" cried the Ticklemouse. Teddy grabbed the wick in one trembling paw and snuffed it out, in spite of the sizzling fur. With a low, shuddering sigh, the rarebit sank back into the dish, limp and lifeless. The next moment Willy and his uncle, the twins and Teddy—all were tearing him to shreds and gulping him down—the most delicious rarebit ever tasted!

"Well, that was a hot fight!" missed the Mouse, after it was all over. "Guess you had all the cheese you could hold, for once, my mouse!" "Guess again!" chuckled the saucy Wishingmouse. "I've had all I can hold, Uncle Tick—but that isn't half what I wanted!"

ON BELIEVING IN ONE'S SELF

By Ruth Cameron

Modesty as a quality has been so much praised that it has cast a cloud of gloom over many successful qualities which are not particularly desirable—diffidence, bashfulness and self-distrust, for example.

Once upon a time there was a girl who was naturally self-distrustful, and, who, because she disliked vanity and admired modesty so much, cultivated her self-distrust. This girl was not pretty. She was painfully conscious of the fact; her sensitiveness made her prickly and suspicious, and needless to say, her prickliness, and suspicion did not bring lovers flocking to her feet, for men, especially, do not like that sort of thing.

Now in common with all girls on the borderland of plainness and prettiness, she had one great advantage over a beauty—there were glorious moments when a becoming gown, a flush of excitement, or a successful coiffure made her momentarily pretty, and thus gave her a thrill of happiness which no habitually pretty girl can experience. On one such occasion she chanced to be thrown into the company of a man to whom she was greatly drawn, and would probably have been drawn to her if it had not been for the repellent force of her exaggerated self-distrust. Now, on this occasion her consciousness of her momentary beauty gave her confidence and happiness, and her confidence and happiness completed the circle by adding to her beauty. The man obviously admired her, which, of

course, made the color in her cheeks flame pinker and the light in her eyes shine brighter. And that again completed the circle by adding to his admiration. So, altogether, they had a very happy happy day.

On the way home, the young man, being a rather unusual person, gave way to a burst of frankness. "Why aren't you always like this?" he asked her. She turned startled eyes upon him. "What do you mean?" she countered. "Why don't I always look so well?" "No," he said, "I didn't mean that. But why aren't you always so happy and sure of yourself?"

What the girl answered doesn't matter particularly. What does matter is that she thought back in; she acquired a distrust of her self-distrust and is now trying to overcome it, with the most delightful results. And now I suppose you want to know if a wedding is likely to take place. Well, then, I should not be at all surprised. It is by request that I tell this story, the request of the girl herself. She thinks there may be other women who are repelling love and admiration by exaggerated self-distrust.

The woman who is trying to win or to hold a man cannot afford to be uncertain of herself; such uncertainty begets uncertainty.

Believe in yourself, and you will make others believe in you. I think that is an equally good suggestion both for the man of business and for the woman who is engaged in "woman's only business."

if it is down at the bottom open the jar and use.

To make the syrup for canning add four cupfuls of boiling water to six cupfuls of granulated sugar. This amount will fill about four quart jars of raspberries or other closely packed fruit, or three quart jars of halved pears, peaches or cherries, or two quart jars of large whole fruit, such as large plums.

Heat the sugar and water slowly and allow to boil gently without stirring for five or seven minutes, skimming all black scum from the top. Do not allow the syrup to boil hard or do not stir it after the sugar is dissolved.

Now here is where the simplicity of the method comes in: with only a few exceptions, I use the same strength of syrup for all fruits. The amount of syrup added to each jar adjusts itself according to whether the fruit packs closely or loosely in the jar. It so happens that the sweeter fruits, such as berries, can be packed very closely and will require only about a cupful of syrup to the quart, while the acid fruits, which are large and pack loosely, require from one and a half to two cupfuls of syrup to the quarts.

MUCH LACE ON NEW MODELS

The question of laces will be unusually interesting to the dressmaker this fall, as Paris has introduced some advance styles which will appear here in the autumn, and which will call for the employment of a great deal of lace.

It is not always the entirely new which is of the most importance in fashions, and to the dressmaker it is of moment always to know what styles will make it possible to use materials which the customer has on hand, and the ease of anything so costly as lace is especially advisable. There is no doubt that lace will play an extremely important part in the coming season, for it will appear not only as a trimming, but also will be used as a fabric in many of the dresses, and evening models, and the dressmaker can be assured of using almost any style and any amount of lace.

The indispensable guide to the purchase of lace will be the manner of its use, and as this will be specified in three styles, to make a broad statement, it will be quite possible to purchase far enough ahead to insure choice of pattern and quality, and also to buy in sufficient quantity to make a profit.

The first style to be noted is the tunic or dressy coat effect, which is formed by using a deep lace flouncing in straight, rather full style from the shoulder well down over the hips, and either loose or better and in deollette or high neck. Black is used over white and white over black, and the favorite laces are filet, venise, chantilly, Bohemian, Spanish or the combination designs. Those with a fancy pipot or distinctly scalloped edge are favored.

The second style is the dress foundation of messaline, charmeuse or whatever is desired, with an entire over-dress made of lace flouncings. Various widths are used, from 20 inches forming the entire skirt in two rows, and draped to form the fichu and sleeves, and four or five inches with panier or tunic draperies of allover to match. Chantilly, shadow, Bohemian, net top or Paragon laces are first favorites, and white is best thought of for these styles.

The third class of model is the tailored or demi-tailored, in which the heavy laces are used as coats and other trimming. Already many of the most exclusive Parisian houses are making fall models in this class, for example, a navy-blue charmeuse calling costume with draped skirt in high-waisted style has a blouse of cream shadow lace with ruffles of baby Irish and touches of scarlet and emerald in the lining, while a coat of heavy hand-made binahe lace is trimmed with bands of stunk an inch wide.

Lace blouses will be pre-eminent as the dressy costume waist, and so far it seems as if the favorite laces will be light weight in these dainty models. Gold lace blouses are very chic, and it must be borne in mind that when "blouse" is spoken of it means the blouse made into the dress design in all high-class models. The three-piece dress is the strongest feature in high-class ready-made garments, and it has its counterpart in the dressy lace blouse in the custom tailoring.

One might go on to the very marked use of allover lace for negligees, house gowns, etc., and also cite the use of lace gowns, bands and motifs in all possible effects. Lace is to be the most fashionable of the fall trimmings, and the safest styles to buy will be shadow, Bohemian, binahe, heavy filet, torkion and net, top, fish will be best in the baby designs.

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RECIPES

TRIPE ALLUMIDO—Soak tripe 10 or 15 minutes in hot water and vinegar. In a stewpan place one large tablespoon butter and two tablespoons olive oil. Cut tripe in small strips and brown in mixture. Chop a kernel of garlic fine; add a little parsley, onion, celery, one handful dry mushrooms soaked in a little water, a small piece carrot, one cup hot tomatoes, salt, pepper and a pinch of cloves. Cook all one hour and when nearly done add one handful cheese.

VEAL WITH GINGER ROOT—Veal 15 cents' worth of a cheap cut of best cut in small pieces and dip each piece in flour. Fry one sliced onion, add veal and fry until brown. Then add pepper and salt and a small piece of ginger root. Cover with water and stew until done, adding water as needed. The meat will be delicious and the gravy fine.

PLAIN STEAK ROAST—Get a good plain steak cut medium thick. Chop one large onion fine. Spread out the steak and salt, pepper and flour it good. Then dip in the onion and roll it tight. Close with skewers to keep the juice in. Spread grease on the outside, bake one hour, and serve hot.

BEEF RISsoles—Chop cold roast beef and season with salt, pepper and tomato catsup or a little prepared mustard. Make some plain pastry, roll very thin, and cut into pieces four inches square. In each place some of the prepared beef, fold one edge of the paste over like a turnover; drop in hot lard and fry as doughnuts to a very light brown. The paste should be rolled very thin. A delicious breakfast dish.

SCOTCH EGGS—Cook six eggs for 20 minutes in water just below the boiling point, let stand in cold water for 10 minutes, then strip off the shells. Put one half-cup of milk in a saucepan and stir and cook to a smooth paste, remove from the fire, add one cup of finely chopped ham, one half-cupful of mustard, one quarter teaspoon of salt and a few grains of cayenne, then add one raw egg and beat thoroughly. Cover the eggs with this mixture, fry in deep hot fat, and drain well before serving.

THE MARKETS

Table with market prices for various goods including Bacon, Butter, Eggs, Potatoes, and Live Stock.

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Table with market prices for various goods including Flour, Poultry, Cured Meats, and Live Stock.

Canadian Stockers at Chicago A trade of considerable volume in stock cattle between Ontario and Chicago and Buffalo is promised if the tariff is removed, but a recent effort by Toronto speculators to inaugurate it in advance resulted unprofitably.

EASE THAT SORE THROAT NERVILINE WILL DO IT. The Champion Clog and Festival Dancer of Canada Tells How to Keep it Trim.

Few men in this profession are better known than Mr. Thomas Hogan, of 27 Fortification Lane, Montreal, who writes: "To limber up a stiff joint, to remove every sense of soreness from tired muscles I can tell you nothing compares with Nerviline. It is really a wonderful liniment, and I use it continually because I find it keeps the muscles and joints supple and entirely free from pain and stiffness. I earnestly recommend Nerviline to every person that requires to use a strong, penetrating, pain-subduing liniment."

THE DAILY NEWS FOR THE HOME