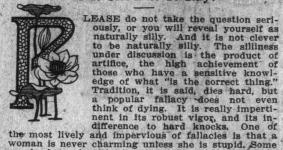
Feminine Fancies and Home Circle Chat

Is It Clever to be Silly?



woman is never charming unless she is stupid. Some people, betraying bluntly their idea of what should determine a woman's attitude towards life, add that "men don't like women who think." This hoary popular fallacy is forever lifting its wicked old head woman is never charming unless see is supple, some people, betraying bluntly their idea of what should determine a woman's attitude towards life, add that "men don't like women who think." This hoary popular fallacy is forever lifting its wicked old head and encouraging thousands of silly girls to be even more silly than mature intended or desired when start with the read of the world, however, assures us that there is much the world, however, assures us that there is much the world, however, assures us that there is much the world have a subject to the bore the most dangerous. Of course, a woman should not betray her intelligence when she is trying to attract a husband, especially when the possible husband is younger in years than she is. She must conceal that she is wise when following the chase. But when the quarry is caught, and the position of capturer and captured are modified, it is not the childish, brainless, thoughtless woman who has the best of things. Woman, when man is once hers, has to think a great deal or she will never be able to keep him. You can't even keep a cat or a bird without some thought. The cult of silliness is, all the same, rather like the cult of deformed feet, or black teeth, or tatooed faces, or shayen heads. No one could endure these things if they were natural. Yet there are countries where such physical defects are cultivated as a sign of distinction and high breeding. There is really very little difference between mutilating the body because fashion has decreed that tatooed faces, or crumpled feet acuse and the such as the such as the such proposed when we leave the fallacy that owner, we have the man and woman game and deal with life which—shall we say unfortunately?—Is not all love and marriage, we find the fallacy that women should never think seriously pressing very hardly on them. W

Fashion's Fancies

"A woman's dress, it's said, "from scarf to sole From toque to toe, from lingerie to locket. Should, tout ensemble, make a perfect whole." It often does so—in her husband's pocket.

The French woman is a much daintier person than her more prosaic English sister. She has her breakfast and does her morning writing and housekeeping in the prettlest tiseuse—a two-piece garment that is infinitely less slovenly than our ordinary dressing gown. Both she and her household abhor marking ink, and every article of underwear, as well as hand-kerchiefs and house linens, are marked beautifully in red, white or blue color, as is most suitable. Unfortunately, few English girls are taught this most useful accomplishment as they should be. French women are, of course, exceptionally clever enbroiderers, as well as apt with their needles, which they use with great skill in all kinds of fancy and plain needlework, though, as regards the talent, nothing can surpass the lingerie made and embroidered by Irish nuns and peasants, whose work is very much more durable The French woman is a much daintier person than and peasants, whose work is very much more dural than the ordinary nainsook that comes from Paris.

pass the lingerie made and embroidered by Irish nuns and peasants, whose work is very much more durable than the ordinary nalusook that comes from Paris.

Toques promise to be fashionable during the early spring, and in London toques of maramout feathers are the latest extravagance of fashon. Lovely as the marabouts are, when used as feathers, they are not so successful, if priceless, as toques. Swansdown and grebe, at the moment, are also much used for millinery, emerald green and russet, brown tulle hats, with high crowns and flat brims, adorned in front with a wonderful multi-colored bird in harmonizing tones, all worn in the afternoon at small functions, and having the crowns encircled with a band of embroidered velvet, mole-colored and grey, and black satin. Colored hats, some with wired net and gathered crowns, are among the most attractive of the large hats, and these are generally trimmed with large, fancy feather mounts. As in many of the newest Paris model gowns, two colors are effectively combined, such as mole and turquoise, blue and pink, black and emerald green, and brown with dull pink. So this idea is repeated on the spring millinery. A very lovely dinner gown of the palest grey silk collenne has a wide band of steel and fine bugle embroidery on filet net down the front and round five hem, and the design is intersected with blue bebe velvet ribbon, the skirt being made up over pale blue soft satin, veiled in mousseline de soie. The round decolletage is draped in grey chiffon, below which comes a band of exclusite steel and bugle embroidery worked on pale blue velvet, which continues over the shoulders and across the back, it being further elaborated with medallions of silver late, from the centre of which depends a silver tassel. The quite simple sleeves are of black net, edged with Chantilly lace, as are the majority of the evening sleeves. Very lovely are the dinner dresses of soft white satin, with their tunic over-dresses of silver sequined and embroidered net and grey satin growns, with lon

is being revived on the new coats. Wing sleeves to evening dresses, all finished off with tassels of gold and silver. Tea gowns have become indoor dresses. They are most picturesque, borrowing their styles from the Japanese, the Indian dancing girls, the Roumanians and the Greeks. Skirts are growing tighter, if possible, and the loose tunics serve but to reveal the lines of the figure more clearly, as they are usually weighted with shot or heavy fringes. The short trotteur skirt is only cosidered for morning or ordinary wear. Visiting gowns are long and usually composed of filmsy fabrics worn over silk. Cloth skirts have kimono bodices cut out like lacework in cloth, worn over a velvet blouse the same color as the costume. Log rucked or tucked sleeves of chiffon are fashionable, and in cloth we have the sleeve buttoned on the outside of the arm from shoulder to wrist. The sleeve in many instances is a continuation of the shoulder of the bodice, like a kimono effect. Various devices are being resorted to to give this impression. The most popular is to place a band of trimming, starting from the neck, which reaches well over the shoulder; another is to cut the shoulder seam right out and connect the back and the shoulder seam right out and connect the back and the shoulder of the bodice by a series of velvet straps. Nothing stiff or heavy is now in favor, everything is supple, flowing and soft. The new colors are a trifle crude, but the eye will get accustomed to them in time. There are the natilier and Delft blues, Chinese pink, buff and yellows, golden tans, vivid purples and petunias, and a host of intermediate shades. Beadwork is having a great revival, and we are promised any amount of beadwork trimming, bags, chains, beits, and bracelets.

Paisley and Indian scarves should not be cut, as scarves will be most fashionable this spring, not only to wear round the shoulders, but to wind round the hips for princess and other evening gowns. Old lace and furs are the liny lace butterfles of real Valenciennes lace, is being revived on the new coats. evening dresses, all finished off with

The House Beautiful

On Furnishing a Snug Little Flat

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We will consider that the flat is diminutive, or
at any rate that only a few of the fooms will be
furnished to start with by the new people who pronose to occupy it. The flat is entered by a broad
doorway leading into a rather wide passage, lighted
at the side by a window. From this passage opens
out, first the sitting room, behind this a small bedroom, and right at the back a large bedroom; between the two bedrooms comes the bathroom and
kitchen, everything very compact and comfortable,
and these are the rooms I propose suggesting furniture for.

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For the sitting room, as it faces north, I have chosen a pretty poppy red paper, with a freize of waving poppies and corn above the ivony picture rail. All the paintwork is ivory and the freplace consists of a white tiled recess in which stands a pretty little basket grate. The fender and fire irons are brass, likewise the coal cauldron. The carpet is a Turkey rur displaying the issual combination of red, blue and green, the former two-being more in evidente. There is ane large window in the room, and a smaller one at the side, and these are furnished with pretty frilled muslin curtains, with casement curtains of cream and red, which serve the purpose of blinds. Across one corner the plane is arranged, and at the back of it come two cosy easy chairs and the tea table with leaves which drop down, and this sused for the more important meals. Some particularly charming chairs, with and without arms, having rushed seats and prettily railed backs, in light oak form the chief seating accommodation, together with a couch covered with a -pretty red and white chintz, the cushions thereon being in various shades of poppy red. A dresser-sideboard of pleasing design occupies the centre of one wall, while close by the fireplace comes a remarkably pretty little writing table. It is made of light oak and has a drop-leaf, which makes a writing table, and various little shelves for bric-a-brac and any little treasured silver articles. A small boolcase and two small occasional tables complete the furnishing of this apartment; while the wall paper, over which trails a pretty design of Michaelmas, dasiss in natural colorings, the freize above the lvory picture rail being colored manue with washable distemper; a green carpet covers the floor over two-thirds of the apartment. At the further end of the zoom comes the bedstead of light oak with a green rug on either side. The hedroom suite is of artistic design, also, of cour

Children's Amusements

Avoidable Dangers

Children always look forward to having a good time, and what high-spirited boy or girl who can have such a luxury is not keen to possess a pony? I do not wish to enter into any argument as to the desirability of sport, but I firmly believe in riding being a very valuable acquirement in these wandering days, when no one can foresee what the future life of any child may be. The perfect pony is hard to find, and by this is not meant the fat, solemn Shetland pony or the Iceland steed, that carries the tinies in a chair saddle; but the animal suited for young riders, say from eight to fifteen. A boy's pony should be of the Exmoor type, easily gripped. A thick, stout animal is very bad for a boy. It may strain him, and certainly cannot be safely gripped by short legs. But a girl who rides on a side-saddle can do well with such a pony. The proportion of girls who ride astride is, however, on the increase. That question should be settled by their elders. My remarks are merely as to the animal which should he ridden. The most important part is that the animal should be reliable. As a race they are apt to be trickey. A quiet steed may not compare in looks with the dainty, smart, highly-bred rival, but which inspires its young rider with confidence, is the right thing, and when the young owners feel that they can control their mounts and have acquired an idea of the confidence which should exist between horse and rider, a good start has been made. But a bad accident, or even a nervous worry will do a great deal to spoil horsemanship. Children are often ashamed or too shy to say that they dread the ride that ought to be such a delight to them. Yet, if they do

not like it, probably no good will be done by forcing them to go, or laughing at their fears. Some are born to the saddle, others have to learn to like it, and some will never learn to like it.

Firearms are another source of great danger, if unwisely treated. It is, in my opinion, a really serious error to let children grow up ignorant of every thing connected with real guns and pistols—and allowed to shoot at each other, and domestic pets, with toy guns. Innumerable fatal accidents have resulted from this teaching, which might have been avoided. In a country house where guns and rifles probably abound, a child of seven or eight may begin the training and be taught to handle and carry an unloaded weapon properly, always impressing the old saying, "Never point a gun at any living thing you do not want to kill." Let any infinigement of this rule be sharply and severely punished. Playing with firearms may mean death, and a well-trained young-ster will soon learn to be proud of the fact that he is trusted with a real gun. The next lesson is the right and the wrong way of loading and the habit of drawing the cartridges before leaving gun, rifle or pistol ought to be insisted on. "I did not know it was loaded" has been too often the plea, when irreparable mischief has been done. Most of us have known of such accidents, and how hard they are to avoid. But all these matters and the art of shooting should be taught clearly and sensibly, and girls, as well as boys, may, with advantage, be trained to the use of firearms. In any woman's life there may come a time when such knowledge is invaluable. The teaching of childhood is rarely forgotten, and the proper way of handling a gun comes back—even after years—when perhaps there has been no chance of so doing. Half the accidents that happen to children are caused by want of training, and by nervous people who dread to let their children run the slightest risk, which so often leads to surreptitious ventures, undertaken in a most reckless fashion, and really most dangerous. A

Menu

A Substantial Dinner for the Month of March Stuffed and Baked Cod. Jugged Hare.

Broiled Cutlets and Spinnach. Roast Beef.
Railway Pudding. Apple Maringue.
Curried Savory Toast.

Leek Soup.

Required: Six to eight leeks, six large potatoes, one ounce of butter, celery seed, seasonings, one quart of milk.

Method: Remove the outer skins of the leeks and potatoes, melt the butter in a saucepan, put in the vegetables; cover lightly and let them fry without discoloring or burning; shake the pot frequently, add a little water, and let all cook until tender, seasoning with salt and pepper; a small bunch of herbs (or celery seed) tied in muslin. Rub the vegetables through a wire seive, return to the saucepan and add sufficient boiling milk to make the soup the right consistency; stir till all is boiling, then serve.

Hand croutons of fried bread with this.

Stuffed and Baked Cod. Required: A small cod of three to four pounds, two ounces of fat bacon, two ounces of suet, a teacupful of breadcrumbs, one egg, chopped parsley, a little thyme, a small onlon, half a lemon, pepper and little thyme, a small onion, half a lemon, pepper and sait.

Method: For this you should have a small fish weighing not over four pounds, have it cleaned and then fill with stuffing.

Bub the suct into the breadcrumbs add the chapping facen, heres to iten and seasoning, with plenty of black pepper ald sait.

When the fish is trivity stuffed, sew it up and bake it, basting it commonably with clarified dripping.

Garnish the fish with slices of lemon and parsley in sprigs.

Serve with egg sauce.

Note 1.—If cod is not to be obtained, i. e., one small one, the headpiece of a large one may be used instead.

Required: A tender hare, slices of fat bacon, two onlons, a carrot, a bay leaf, parsley, thyme, salt and pepper, one and a half pints of stock, forcemeat balls. Method: Cut off the head, legs and shoulders of a good-sized hare that has soaked in salted water. Then chop the body in half down the middle, and divide each into two or three pieces, season each and roll in flour.

Take the neck, liver and heart and use them for gravy, adding a slice of fat bacon chopped small, two onions, a carrot, a bay leaf, parsley, thyme, salt and pepper, covering all with a pint and a half of second stock or water.

After this has cooked slowly for two hours, strain it, thicken with flour rolled in butter, and color to a good brown.

Put the pieces of hare into the gravy and let them stew slowly until all the meat will come off the bones.

Serve with forcemeat balls and red currant jelly.

Note 2.—If the jugged hare is cooked too fast, it
will be entirely spoilt.

Boiled Cutlets and Spinnach.

Required: Five or six cutlets, two pounds of spinnach, one ounce of butter, pepper, salt, and a squeeze of lemon juice.

Method: Take as many cutlets as you wish to serve from a well-hung neck of mutton.

Scrape the bone clean and trim each cutlet into a nice shape.

Brush over with oil, and broll over a very clear fire.

Have ready some boiled spinnach, chop it very finely and reheat with a little butter, pepper and salt.

Make a mould of the spinnach along one side of the dish, with the cutlets along the other, and serve at once

is always a good substantial dish at this season, and it comes in useful cold at this time for sandwiches or hasty meals.

Place the meat in a good hot oven at first, which should cool later, and do not over-cook the joint.

Serve with a good horseradish sauce and boiled cabbages and potatoes.

Railway Pudding. Required: A teacupful of floor, one ounce of but-ter, one egg, half a teacupful of milk, tablespoonful of sugar, teaspoonful of baking powder, jam. Method: Mix the floor, sugar and baking powder together; rub in the butter, beat up the egg in the

Flavor to taste and beat all together for three minutes.

Pour in a buttered tin made hot.

Bake for ten or fifteen minutes in a sharp oven, turn out, divide in half, spread with jam, and serve pressed tightly together, with sifted sugar on the top.

Pour some sweet sauce round and serve;

Apple Meringue.

Required: Four large apples, tablespoonful of corn flour, two eggs, one gill of milk, one ounce of butter, rind of half a lemon, four tablespoonfuls of white fugar, a little pastry.

Method: Slice and stew the apples, and add the corn flour to the fuice by degrees.

Beat the yolks of the eggs in a gill of milk, and add to the apples. Stir in two tablespoonfuls of white sugar, a little finely chopped lemon peel, and a small piece of butter.

Line a pie dish with a short crust, and pour in the mixture.

mixture. Beat the whites of the eggs with two tablespoonfuls of sugar.

After the pudding has baked for forty minutes.

After the whites of eggs and sugar.

Return to the oven to set slightly brown.

Required: One ounce of autter, one saltspoonful of curry pewder, two eggs, three tablespoonfuls of milk, fried bread.

Method: Heat the butter in a stewpan. When this bolls add the curry powder and a little milk. Break two eggs in a basin, beat them a little, add to the ingredients in the pan, stir alltogether, add three tablespoonfuls of milk and salt to taste. Directly the mixture is thick, pile it on to squares of fried bread. Garnish with small dice of beetroot and serve.

Cream Buns.

A dainty to serve with the coffee is the following recipe for cream buns:

Put a gill of hot water into a saucepan with two ounces of butter and one ounce of sugar.

When all boils, add gradually two and a half ounces of finely sifted flour and stir quickly until the mixture is dry and stiff.

Take the saucepan off the fire and stir the contents for about ten minutes, then add two eggs, one at a time, beat the mixture thoroughly with a wooden spoon, and leave it to get cold.

Butter a baking sheet, lay the paste on it with a teaspoon in small round balls, the size of a large plum, and bake in a moderate oven for twenty minutes.

When cold make an incision in the sides of each, and fill with whipped cream, slightly sweetened and flavored with vanilla.

Sift white sugar over each bun before serving.

How to Preserve Green Figs.

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Small figs are best for this purpose.
Choose them not too ripe, and quite free from blemishes of any sort whatsoever. Wipe them well with a clean soft cloth, and then soak them in cold water for twenty-four hours, and then simmer gently in the same water until they appear tender, and then soak them again, for three days this time, changing the water each day.

They should now be soft enough to be easily plerced with a small blunt article, such as the head of a pin, for instance.

Next weigh them, and take as many pounds of sugar as you have of fruit, place it in a saucepan, allowing as many pints of water as you have pounds of sugar. Let it dissolve, and then place over a medium heat.

Stir in one teaspoonful of beaten white of egg.
As soon as the scum rises remove it.

Keep the sugar boiling till no more scum appears, and when it is quite clear, pass it through a clean place of musiln. and when it is quite clear, pass it infough a clear piece of muslin. Reheat the syrup, add the figs gently, simmer for twelve minutes, then turn out into an earthenware

bowl.

Leave for two days, add the grated rind of a lemon and a little ginger. Reheat the syrup and figs again, let it cool, reheat and cool again. Then divide the figs as carefully as possible, place in pots, cover with syrup, and tie down closely.

Comments of an Onlooker

Lady Violet Greville has been giving a Sunday paper for the benefit of her impressions of Queen Alexandra, and, of course, this delightful writer is fully competent to instruct us on this op any other subject, or social topic. If, on this particular occasion Lady Greville does not give us anything particularly new, she has jotted down a number of memorandums which will be read with pleasure. It is, of course, difficult to find anything to say about our adored sovereign lady which has not been said before. Everyone will agree with the remark that "when other ladies of less royal rank have shown indications of masculine proclivities, the Queen has always preferred the less demonstrative qualities, has discouraged the hooligan tendencies of society girls, and forbidden her maids of honor to romp or smokelcharettes."

The Downer Empress of Russia, the Empress Marib, will, in all dikelihood spend some weeks with Queen Alexandra during the King's absence on the Continent, and it is quite possible that the royal sisters will take a spring holiday together abroad.

A rather good story is told of a well known powel.

A rather good story is told of a well known novelist who was taking a friend to play his first round of golf. He didn't know a driver from a mastle, nor a bunker from a putting green; but by dint of hard slogging and removing an appreciable part of Scotland, he managed to get along for two of three holes, till at last he found himself in the bottom of a deep bunker. He descended and worked like a navvy, breaking several of his "sticks," and himself breaking out into violent perspiration and language. The caddie stood by in terror lest the infuriated "fiction monger" would make a bunker of the whole of that part of the links. At last, after looking round him carefully, he whispered in his ear: "Plek it oot, sir; pick it oot. There's naebody looking." And "pick it oot" the maker of fiction did.

A golf statistician calculates that no fewer than 6,006,000,000 shots were played on the links of the United Kingdom last year. The recording angel must have had a painfully busy time of it.

Someone having confided—confided is, of course, exactly the right word—to an interviewer that diffidence makes life a torture chamber, one begins to be glad for the first time that so few people in the modern world are diffident. Diffidence arises from a want of confidence in oneseif, and that is not a common failing nowadays. It would be unwise to assume much excellent virtue in the different spirit. It is generally terribly self-conscious—afraid to ask a policeman the way, because the whole street is looking, afraid to give an opinion, because it may not please the recipient, afraid to break the silence or initiate departure, even when a visit has been unduly prolonged. It isn't always easy to sympathize with the tortures which this want of initiative inflicts on its victim, for one knows that it springs from excessive introspection, and that is a curable disease. Directly a person's vision is turned outwards, unreasonable diffidence is bound to disappear.

The man who explained in a county court recently that he had been laid up for six weeks and nine days, reminds us of the Irishman who protested that he wasn't a regular, faith no! but he liked a little drop every evening of the week—and Sundays, too!

The art of criticism is not an art in which The art of criticism is not an art in which the present age excels. Some modern critics seem to think that criticism is the same thing as finding fault; others fail to establish a difference between criticism and eulogy. The severe critic and the gushing critic are two distinct types in England, and other places, too. And the artist can only pray to be delivered from both. The dramatic critic is peculiarly attached to the art of "fencing" his criticism, and is fond of the words "notwithstanding" and "however." It will demonstrate that although a young lady on the stage should study elocution and be more careful to articulate clearly, she has little to learn as an actress—and is altogether charming. One of the "fraternity"—as I believe the critics in the stail are nicknamed,—achieved immortal fame—as fame goes—by a brief notice in which, after applying the rod freely to a rising young actor, he finished his criticism by the qualification—"nevertheless, taken as a whole, his performance was superb"!

Birds as Pets

The Jay and the Magpie

Two particularly handsome British birds, which were formerly common in the woods of Great Britain, are the jay and the magpie. Unfortunately, both bear a bad character and reputation with the gamekeepers, who have consequently dedicated them to wholesale slaughter. Traps and guns are used in a mercliess fashion, so that the very unsightly object, "The Keeper's Tree," to be seen in many preserves in the Old Country is largely ornamented with the bodies of these two birds.

A favorite trap for the fay, is to place a thrush's nest and eggs on a little platform of turf, a few feet from the ground among the underwood, and surround whe nest with steel traps.

The jay certainly does destroy the nests and eggs of small birds, and occasionally also those of gama birds. Seidom, too, does it decline the temptation of fruit, besides helping itself freely to the peas in the garden. The Jay and the Magpie

garden.

But it is such a bright and beautiful bird, that it seems almost a pity that in many parts of the King-

dom, where it once was so plentiful, it is no longer to be seen nowadays.

In those places where the jay is still to be found, its presence can soon be detected by the harsh cries which it gives voice to, though through the whole of the breeding season it is quite silent.

This member of the crow family makes a very interesting and charming pet. It is not so readily or quickly tamed as the magple or jackdaw, but with a little patience it can be taught to whistle and pronounce several words. When intended for cage life, the jay, when possible, should be taken as a nestling, and reared by hand.

The food consists of meat cut into thin strips, scraps from the table, and occasionally barley-meal, made crumbly with milk, and plenty of fresh water for drinking and bathing purposes.

No one should ever think of making a pet of of caging a wild-caught magple.

Such a bird might become fairly tame with the flight feathers of one wing cut, and turned out in the garden. But it would not be the glossy, fine looking bird that has been reared from the nest by hand.

looking bird that has been reared from the nest by hand.

A young magple is easily reared by being fed every two hours on barley-meal made crumbly with milk, and lean raw meat, together with a few drops of water each feeding time.

When mature, the magpie will do well on the same food as a jay. The magpie is hardy and robust, living for years in confinement, if kept clean and in a good-sized cage.

A magple with a frayed or broken tail is a miserable looking object, and a cage that is too small for him completely spoils his appearance. The cage should be cleaned out daily, the floor being covered with dry sifted earth.

Dry earth is the best thing with which to cover the floors of the cages of birds of this description It is a good absorbent, and prevents all unpleasant smell, and keeps the bird's feet in good condition.

A hand reared magpie becomes perfectly docile and companionable. He is bold, sagacious and tricky, and, like the other members of his family, a born thief.

A tame magple, living in Kent, was in the habit of accompanying a coach, which changed horses at his master's house on the way to London—till it met the down coach, when it transferred itself to that vehicle and returned home.

Beauty Hints

Modern Elixir of Youth.

Modern Elixir of Youth.

The fashion in hairdressing as well as in dress in general is all just now in favor of the woman who is—well, no longer a girl—while there is no gainsaying the fact that her love of outdoor amusements and pursuits, and her power of keeping up her youthful enthusiasms are all points which have armed her against the dreaded enemy of avoirdupois—against which her aunts and cousins waged war so unsuccessfully in times gone by. The other extreme is, however, every whit as dangerous to the woman past her first youth, who is fired by laudable enthusiasm in her effort to conceal her age, and following in the wake of all her friends in her regime of diets and exercises, she is able to soften her angularities and prevent the hard lines of the face which are so apt to "give her away," even before her sum total of years should by rights cause her any uneasiness. To many women the milk cure represents the elixir of youth, when decreasing instead of growing weight proclaims the march of years. Hot milk on waking, hot milk in the morning, midway between breakfast and lunch, followed by cocpa-nibs and milk instead of tea in the afternoon. And and final "nightcap" of warm milk the last thing at night constitute the simple regime to which so many women owe their youthful vigor at the present moment. Another favorite remedy which is wonderfully; successful in cases where the milk cure is distilked is that of the apple treatment. This, after all, consists of nothing more elaborate than the juice of apples strained and sweetened very slightly, which is taken three or four times a day. To complete the apple cure, the curious notion was originated of rubbing the skin with cider, which, if it did nothing else to complete the rejuvenating process, at least made the skin delightfully soft and fresh, and white, too. Hot rooms are fatal to a complexion, which has to be watched and guarded. A "young" hand is another secret of perpetual youth which is never ignored now-adays, when, by means of expert massage and man

The Foolish Acorn. Under an oak an acorn lay
And cried to itself the livelong day:
"Oh, how I wish that I could be
A great big tree! Oh, me!" Oh, me!"

"You can, if you will, be a great big oak!
But years must pass; you must do like me—
I've told you how," said the big oak tree.

"Yes, yes, but it's cold and dark, I know, Down there in the earth where you'd have And I couldn't come up again till spring, And then I'd be a small green thing!"

"Well," said the oak, "there's no other way; I had to do it, and time files away "When one is working and growing too—You'd be a tree 'most before you knew."

But the acorn lay in the shade and sighed.
"I like it here, I don't want to hide
Away in the earth and work! Oh, me!
But I wish I were a great big tree!"

And the oak tree begged and advised—but no, The acorn wouldn't. It lay below, Crying again and again, "Oh, me, I wish I were a great big tree!"

So the months passed by; and at last when fall Was busy decking the oak tree tall with acorns new and a crimson dress, The old acorn died of idleness. A Mothers' Meeting.

A Mothers' Meeting.

"I beg your pardon," said the cow,

"But it would make you laugh
Could you but hear the cunning things
Said by my little calf.
She's only three days old; you'd scarce
Believe the thing was true;
That darling child has called me 'Ma-a-a-a!'
And once she murmured 'Moo!'"

"I beg your pardon," said the hen,
A bird of lofty mien;
But when my chickens tried to eat
A large plebeian bean,
They turned their little noses up—
The result made them weep—
They looked with scorn upon that seed
And loudly cried 'Cheap—cheap!'"

"I. beg your pardon," said the mare,
Whose colt was six days old,
"About this little son of mine
I could a tale unfold.
I asked him if he thought 'twould rain—
It was but yesterday—
He looked me in the eye and smiled,
And said, distinctly: 'Neigh!""

"I beg your pardon," said the dame,
Whose child had lived a year;
"Than mine your babes are younger far,
Much smarter, too, I fear.
I hate to tell the horrid truth—
Yet 'tis the thing to do—
My great big baby's never said
A single thing but 'Goo!'"

sistance roused the severy colony men ral ish flag.

The first Canadia

Eight years ago of Paardeberg, in So the oldest of the box were but little childre had withstood all th had withstood all th

the besieged cities.

Friday, March

NOTE

weary weeks in garr proved their value a that General Cronje River. An army of formed part set out capture, if possible, the assailants were scarcely more than s that the oldest veteral or greater courage among whom were se trenches at Paardeber and their gallant con the first to praise th honor due them.

The British nation the enormous quantitaken by the people the crime and povert. The parliament is try with many of the dri is harder to do becaus the means of living without paying them drinking among the than was the case in is looked upon as a greater number of the Esquimalt would no ing their journey act very few, if any, cour laws are not being selling of liquor The Prince of Wa help Canadians keep their country. If Cha

been far greater if al prising, as brave and founder of Quebec. ages, been the found For twenty-five

ror twenty-nee ; need New Brunswick place last week the great majority. Just ince got tired of Lib to understand. More than two h Great went to Holla order that he might be

order that he might be men in building ship the capital of Russia Archangel, on the W that Russia could ne she had ships to carr the furs, the leather were produced so abu The magnificent city built on the Neva, an great grain port. On an outet for the whe Russia was not satis planned to get a seap or on the Indian ocea an outlet for the pro ocean that led to throught have had a diff that her navy was no ships of Japan. No ships so that she will on see as well as on l ships so that she will on sea as well as on I that it will be imposums of money on the There has been no ou Persia, and both Tuthey do not intend to spirators who plotted as were condemned twas a young girl of a next ten years of her a mertiful sentence, the horrors of a Ruthis poor girl would fate of her comrades.

people of that Far Ea Europeans that bom way of removing one thrown into the Shal men were killed, but as a tyrant escaped mobile. Since the been rulers among n the teacher governs choose a leader, and captain's orders. Lo strongest man to be t Whenever men have governor, suffering a Because there hav just laws, many men should be no laws. The should be no laws. The should be no laws. The should be rulers and themselves anarchists they have done evil.

In Chicago on Montered the house of the murder him. The chies into through the body the two was only as He, too, was only a
There is now mu
United States, and it
work. There are pec Teach them the will be changed. The try for the plotter and

When the dry dog was thought that it with that would want to e that already it will and larger one if Vic work of repairing the our port. Very soon ships which make tri nere from Yokohama paired at the Esquir dock would be work The more trade there go to the Ottawa tre as well as British Col of its wastan. its western seapor

A Japanese ship sa a load of supplies of Portuguese. The shi who believed the ar-tended for Chinese r Prina must apologize elease the ship, and the y the courts as to he loss caused. English business claims which Japan roads in Manchuria. o not hear a word

The business done that our quiet city is of money, and it is the improvement of money will be spent summer. The C. P.