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The address slip pasted on the top of this page has a date on it. If the date of the paper is later than that on the slip it is to remind the subscriber that he is taking the paper without paying for it. See Publisher's announcement.

Board Works Jan 1 01

BUSINESS NOTICE.

The "Miramichi Advance" is published at Chatham, Miramichi, N.B., every Thursday morning in time for despatch by the earliest mails of that day.

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The "Miramichi Advance" having its large circulation distributed principally in the Counties of Kent, Northumberland, Gloucester and Restigouche, New Brunswick, and in Bonaventure and Gaspe, Quebec, in communities engaged in Lumbering, Fishing and Agricultural pursuits, offers superior inducements to advertisers. Address,

Editor Miramichi Advance, Chatham, N.B.

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About the ....House

DOMESTIC RECIPES.

Cream Biscuit — One sifter of flour; one teaspoonful of soda and one of baking powder mixed in the flour, with one teaspoonful of salt, wet up with equal parts of sour cream and sour milk. Bake in a quick oven. These are fine for short cake by using butter spread between layers.

Cream Cookies. — One cup sugar; one cup sour cream; one egg; one tablespoonful of butter if cream is not too rich; one teaspoonful of soda and one teaspoonful of baking powder. Both soda and baking powder are to be sifted in the flour. Flavor with one-half teaspoonful lemon or vanilla.

Sweet Cream Biscuit. — Two or three sifters of flour; use one-third sweet cream and two-thirds sweet milk mixed together to moisten the dough. Mix soft; do not mold them any more than absolutely necessary. Bake in a quick oven. When one gets used to baking with cream she has excellent luck.

Haver Cake. — Take 2 cups cooked oatmeal, 1 cup corn meal, ½ cup butter, 1 small cup sugar, 2 cups sour milk, 1 teaspoon each soda and salt, 3 eggs, whites and yolks beaten separately. Lastly add one cup chopped, seeded raisins. Bake in gem tins.

Mexican Rarebit. — Put a piece of butter the size of an egg into the double boiler. When this is melted, add a can of tomato; let this become thoroughly heated. Season to taste with pepper and salt, and if desired, a large tablespoonful of Worcestershire sauce, and a little salt. Just before serving, slide in four unbeaten eggs and beat the whole quickly; then add two or three drops of onion extract. This is a chafing dish receipt, but it may also be made on the stove.

Cream Puffs. — One cup hot water, ½ cup butter. Put on the stove and stir in 1 cup dry flour. Let boil up, take from the stove, and stir smooth. When cold break three eggs in it, and stir five minutes. Drop in spoonfuls on tins, not very close together. Bake 25 minutes in a rather hot oven, not opening the door more than necessary. For the cream filling, take 1 cup milk, ½ cup sugar, 1 egg, 3 tablespoons flour. Flavor with vanilla. When both this and the puffs are cool, open the puffs a little with a sharp knife and fill with the cream.

Black Pepper Cake. — Take 5 cups flour, 1 heaping cup butter, 1½ cups sugar, ½ cup black pepper, 2 teaspoons ground ginger, 2½ cups Sultana raisins, 2 teaspoons baking soda, 3 cups buttermilk, 1 nutmeg (ground). Rub butter into the flour. Then put in the raisins, having soaked them previously in hot water to soften. Add the other dry ingredients, soda is stirred into the milk and poured over the four mixture. Mix well, place in buttered tins and bake in a slow oven as soon as possible, one hour should be long enough. This is a very fine cake to bake with tea, also economical — having no eggs — and wholesome.

Brown Meat Stock. — Cut the meat into small pieces about ½ inch thick. Fry brown in drippings. Do not dredge with flour first. Put in the soup kettle, salt, and cover with cold water. If there are any bones, break them into rather small pieces with a cleaver or clean hatchet, and put them in with the meat. Set on she back of the stove and let heat very slowly, being careful that it does not boil. Prepare early in the morning so it can be on the whole day. The last thing at night, strain through a colander. Skim off the fat before using. Beef is the most satisfactory meat for a standby, although any kind may be used. This stock is the foundation for a great variety of soups.

Stewed Prunes. — Wash very carefully through several waters. Soak over night or for several hours. Then place on the stove in a saucepan, or better still, a double boiler or steamer, and let cook slowly. Never boil them rapidly. The quality and size of the prunes of course determines the length of time they should be cooked, usually two hours is none too long. When done, stir in ½ cup sugar and 1 slightly rounded teaspoon cornstarch — previously stirred together — to each firm cup of prunes measured when dry. Cook gently for 10 minutes. The juice of half a lemon and the grated rind of a whole one is a great addition.

HOUSEHOLD HINTS.

A few slices of bacon under and over roast lamb will improve the flavor of the gravy.

If the stove smokes give it a thorough cleaning out; but if it's the farmer, well, we give it up.

Keep a stout paper bag with your blacking rags to slip your hand into when rubbing the stove.

A crack in the stove may be mended by a cement made of ashes and salt mixed with water.

Marion Harland's advice to young cooks relative to their failures is. "Never let a spoiled dish be seen, much less tasted. Get rid of it, even if you have to bury it."

Never cover warm food when you set it aside. The moist heat that remains makes mould swift and sure. Warm potatoes, if covered, soon get so soggy that they are not fit for use.

A half hour of soaking in the morning while you are doing the other housework will make the clothes wash far easier. A few minutes saved that way will rid you of many an hour's backache.

A frying basket is a convenience in families where fried cakes, fritters, croquettes, etc., are much esteemed. It is made of fine wire, to fit the frying kettle, and lifts out with all its contents when done.

Strain the fat after frying doughnuts, etc., using a cloth for the purpose. By the removal of extraneous matter the fat remains sweet longer and does not get full of sediment which turns it dark colored.

Lima Bean Soup. — Simmer a pint of beans gently in sufficient water to cover them until they are well cooked, then rub them through a colander. Season with salt and pepper, add a pint of rich milk and a little butter and flour rubbed together.

The Toilet Crockery should be kept scrupulously clean. It should be washed daily in cool soapy water and wiped dry on a clean towel kept for the purpose. If hot water be used the tendency is to crack the enamel, in which event foul odors will be retained.

The white of an egg, thoroughly beaten, slightly sweetened and flavored, is both food and medicine in cases of stomach and bowel diseases. It acts as a coating on the inflamed membranes, preventing irritation, and at the same time is a concentrated nourishment that can be retained on an extremely weak stomach.

Of all the dried bean family none is better than the Lima. To cook wash them thoroughly, soak over night in cold water, and simmer slowly for two or three hours until tender, but not broken. Season with salt, pepper, butter, then stew up in a little cream. What is left will make good soup by putting them through a sieve, adding a little hot milk and thickening slightly with flour rubbed with butter.

One of the most unbecoming signs of age in a woman is the "dewlap" that comes under the chin when the plumpness of youth is past. This loosening of the skin may be prevented, if taken in time, by a little daily friction of the throat to prevent fat from forming there and making the double chin, which later vacates and leaves the "harp strings" standing out. Besides the friction dash the throat night and morning with cold water, which keeps the flesh firm and also lessens the liability to sore throats and colds.

If you have a delicate cake to bake and fear the oven is too hot, place a piece of white kitchen paper on the shelf of the oven and close the door. If in ten minutes the paper is dark yellow, the oven is right for anything that takes time to bake. If the paper is only light yellow it is right for small cakes baked in fancy tins. For pies and rich cakes the temperature should be such as will color a sheet of white paper a light brown in the time named; when the paper turns dark brown the oven is right for almost anything that requires to be quickly baked. If the paper chars, the oven is too hot for anything.

THE OLD ROCKER.

Should Keep Its Place for Kindly Service Done.

The rocking chair by the sitting-room window could tell many a story of life and death, if it would speak. Grandmother sat in it sixty years ago, when, with a pretense of being absorbed in her book, she watched for the moon-shadow of her young lover to fall across the window. When they were married and came to live in the old house, the first baby cuddled in the rocking chair for his first nap — before the cradle had been brought down from the attic.

In later years mother sat in its supporting embrace for many an hour while a feverish or tired child found comfort in her arms and in the gentle motion of the swaying chair. When father was tired with the long day's work, he drew it to the fire, and half in dream counted his blessings as wife and children clustered about him.

Then came a time when, in the blank middle of the night, a bereaved wife sank into the old chair, and smothered her sobs in the cushion so often pressed by the dear head now to be lifted nevermore.

So the chair has seen funeral and wedding, mourning and merrymaking—and through them all it has kept a half-human care for the men and women and children whom it has held, and to whom it has brought relief and rest.

New fashions in chairs abound. Morris chairs and reclining chairs and Turkish chairs with patent springs flaunt their merits in shop and newspaper advertisements. But the old rocker ought to keep its place—a place of honor for kindly service done, and of trust for that which it still promises.

THE PULSE AND THE SEASONS.

A medical man, who has kept a nightly record of his pulse for five years, says that every year it falls through the spring until about midsummer, and then rises through the autumn to November or December. Then comes a second fall and rise, culminating in February.

MIRAMICHI FOUNDRY
STEAM ENGINE AND BOILER WORKS
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JOSEPH M. RUDDOCK, - - - PROPRIETOR
Steam Engines and Boilers, Mill Machinery of all kinds; Steamers of any size constructed & furnished complete.
GANG EDGERS, SHINGLE AND LATH MACHINES, CASTINGS OF ALL DESCRIPTIONS.
Can Dies,
Iron Pipe, Valves and Fittings of All Kinds.
DESIGNS, PLANS AND ESTIMATES FURNISHED ON APPLICATION.

FARM·FIELD AND GARDEN

BITTER MILK.

Very often complaints are made about cows giving bitter milk. The causes may be bad drinking water, bacteria, or a certain stage of lactation, or by cows eating weeds, etc. If the milk when first drawn is sweet and wholesome the bitterness is caused doubtless by bacteria and can be remedied by scalding while the milk is fresh. The utmost care should be taken by the milker also, as to the care of the cow and also to his own clothing. As the skin of the cow is an active excreting agent and a large amount of foul matter removed from the blood by it, it stands to reason that this matter must be removed or else it will dry and clog the pores. This dry dandruff must be removed or it will get in the milk and cause a most unpleasant odor very quickly.

A card made of fine wires should be used first, followed by a stiff brush. These two implements should be used every morning on each cow before attempting to milk. But a few moments will be required for the work each day. The extra work will be doubly repaid in the increased health of the animal and improved appearance. The water to which the cows have access should be pure. They should not be allowed to drink from stagnant pools. If these matters are attended to there should be no bitter milk. Sometimes the cow is too far advanced in lactation and this is the cause of the bitterness. If all means fail to remedy the trouble, she should be dried up, fattened for market or otherwise disposed.

THE APPLE ORCHARD.

When an apple orchard is planted, the ground should be in a high state of cultivation and not allowed to deteriorate, writes Mr. S. A. Reade. To accomplish this, corn may be planted in the spring. Shallow cultivation should be followed and at last working, sow cowpeas or crimson clover before the harrow or cultivator. I would not advise the sowing of small grain in an orchard of any kind. In breaking up the land in an apple orchard, I would plow as if there were no trees present, that is, divide the orchard into such sections as seem most advantageous, and avoid dead furrows between the rows.

By plowing in this way, the land is kept level and not worked into ridges or gullies. Ease the breaking plow out of the ground, so that no dirt will stick to the tree. Care should be taken not to injure the surface roots by plowing. If cowpeas are sown, a disk or cutaway harrow should be run over them after the vines are dead from frost, and clover should succeed them the following spring. In breaking up land and harrowing with two horses, I would not use the double or singletree or even the trace chains. It is impossible to take such an outfit in the orchard and work without injury to trees.

THE DAIRY COW.

Probably no animal on the farm utilizes its food so completely in the work of production as the dairy cow. In manufacturing, the economy of the machine is judged by the proportion of work to total energy expended. This may be applied in judging the relative economy of farm animals as producers of food materials. A cow producing a moderate yield of milk will require about the same food as a steer being stall fattened. Lawes and Gilbert, of England, have shown by elaborate experiments that a cow yielding ten quarts of milk per day will produce in her milk weekly 6.6 pounds of nitrogenous substance, 6.3 pounds of fat, 8.3 pounds of milk sugar, and 1.3 pounds of mineral matter, making 22.5 pounds of total food materials.

A steer gaining fifteen pounds per week will produce in the increase made 1.1 pounds of nitrogenous substance, 9.5 pounds of fat and two pounds of mineral matter, or 10.8 pounds of total food material. In other words, in a given time, the cow produces in her milk about twice as much food materials as the steer stores in his body. According to these figures the solids of milk differ from those of beef by being far more nitrogenous, and thus more valuable as food. With milk at three cents per quart and beef at seven cents per pound, the market value per pound of the solids of the two classes of products is about the same. When milk sells at a relatively higher price than this the increased economy of the dairy cow, as compared with the beef animal, becomes still more apparent.

DAIRY AND STOCK.

A thrifty calf and a healthy boy are very much alike in some respects. Both are choke full of mischief and always hungry.

Give the lambs clear wheat for the first third of the fattening period, half wheat and half corn for the second third, and corn alone for the last third.

If your cow puts up her foot to push you aside when you go up to her when she does not know it, don't kick the cow, but say, "Excuse me," and speak to her the next time you pass her.

Calves need the best of attention, especially in winter. The growth they have attained during the summer must not be allowed to stop, nor must they be permitted to become poor now.

Do not turn off a cow just because she is old. The question of usefulness is far more important than that of age. Not that we should be swerved from our best judgment by sentiment. The butter tub tells the story.

Milking at five o'clock in the afternoon of one day and seven of another is the surest way to serve notice on the cow that you do not care whether she does her best or not. If you fail on your part, she will certainly not work hard to keep up her part of the bargain.

POULTRY YARD.

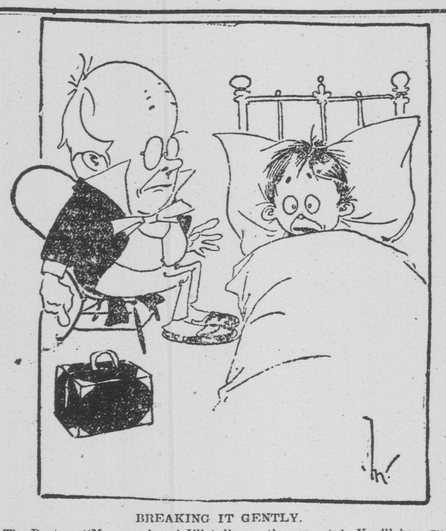
Ice water is not an egg producer.

A hen is not to be blamed if she does sometimes get into a stew.

If you have no scratching shed just sweep up the floor and put down a basket of clover heads or a sheaf of oats.

Let the poultry share the turnips and beets with the pigs. Boil with meat scraps and thicken stew with corn-meal and bran.

Fowls will gain very little by being permitted to wander about the premises in very cold or stormy weather. They are better confined to a roomy house.



BREAKING IT GENTLY.

The Doctor—"My poor boy! I'll tell you the worst! You'll be well just at the time school opens again!"

For frosted wattles and combs, cuts or bruises of any kind, keep in the poultry house an ointment made by mixing a pound of vaseline or cosmoline a teaspoonful each of turpentine, crude petroleum, oil of tar and oil of sassafras.

If you expect to have a liberal supply of eggs look around now and secure a special market for strictly fresh eggs. When you get customers of the class you want, such as appreciate a good article and will pay what it is worth, religiously fulfil your part of the contract.

CEMENT FLOOR.

To make a cement floor, fill in with four inches of broken stone or coarse gravel. Mix one barrel cement with eight barrels coarse sand, and then with water, so it is quite thin. Let this fill all the openings and cover the stones to a depth of one inch. After it sets, and before it dries, put on a coat ½ to ¾ inch thick, made with one part Portland cement to three parts of good sand. Trowel this down perfectly smooth, and sprinkle it occasionally with water so it does not dry too quickly.

Piles To prove to you that Dr. Chase's Ointment is a certain and absolute cure for each and every form of itching, bleeding and protruding piles, the manufacturers have guaranteed it. See testimonials in the daily press and ask your neighbors what they think of it. You can use it and get your money back if not cured. 60c a box, at all dealers or Edmanson, Bates & Co., Toronto.
Dr. Chase's Ointment

DEPLETED ENERGY.

Irritability Caused by an Exhausted Nervous System.

If you are disposed to find fault, to grumble at everything about you; if little things irritate you; if trifles upset you; if you go to pieces, so to speak, when anything goes wrong in your business, you may be pretty sure that there is some cause at work in your system, that your energy is being exhausted in some way, and that your vitality is at a low ebb.

Look for the cause at once. Perhaps you have been smoking too many cigarettes or cigars. Few things exhaust energy or lower vitality so rapidly as excessive smoking. Perhaps you are burning both ends of your candle, sitting up late at night, going to parties every evening, and trying to keep up with your work or your studies during the day, handicapped by loss of sleep and consequent dullness or inertia.

If you feel irritable and out of sorts on getting up in the morning, and are disposed to be fractious and fretful all day, there can be no doubt that there is something seriously wrong in your system. The bad effects may proceed from some mental disturbance. It may be worry or excessive anxiety about your business, your family affairs, or some other matter. Whatever the cause, you must find and remove it, or allow it to wreck your life.

You cannot do good work if the nervous system is shattered. If the nerve centres are systematically robbed of nourishment or demoralized by mental or physical dissipation, the whole machinery of body and mind is thrown out of order.

No defective machine can turn out good work, and the longer one tries to use it while some serious obstacle is clogging the wheels, the greater will be the damage it suffers, and the more difficult to put it in proper repair.—January Success.

Why is gas like poetry? — Because the number of feet required are regulated by the metre (meter).

THE RED BRACELETS.

Clever Device of an Indian Robber to Escape Punishment.

In connection with the punishment of the 9th Lancers for the alleged complicity of some of its members in the murder of a native, the following story, communicated to us by an English officer in command of a large body of native Indian police, throws an interesting light on the ingenuity of the natives in fabricating evidence.

The Indian police are often notoriously indolent, and, in order to save the trouble of investigating the charges brought against a suspected thief, they will frequently torture him with the object of making him declare where he has hidden the goods he is supposed to have stolen or of gaining any information that may lead to his conviction. Of course, I always set my face sternly against this mode of obtaining evidence, and some time ago made it known that the next case of torture that occurred should be visited with condign punishment. But it required all my vigilance. They would put a large Indian beetle with sharp feelers on a man's chest—under his upper garment—and the creature would dig frantically into his flesh in its efforts to escape; they would bind the wrists of their prisoner tightly with cords, and so on.

One man, whom the police had long tried to convict, was arrested on suspicion of being concerned in an extensive robbery. He complained bitterly to me next day of the cruel torture he had been subjected to, showing me his wrists, each of which, he said, had been tightly bound with a cord (which had cut into the flesh) and then tied to a beam. I was very angry, for each of the man's wrists was marked with a bright circle of red, apparently confirming

THE TRUTH OF HIS STORY.

As I expected, the native police loudly protested their innocence; but I did not for a moment believe they were speaking the truth, and told them that the threatened punishment would be inflicted.

That evening as I was smoking my pipe and thinking over the matter again, it suddenly struck me that there was no mark of a knot on either wrist. "Now," I said to myself, "if each wrist had been tightly bound with a cord, instead of there being a circle of red entirely around the wrists, there would be the marks of the knot on each, whereas I distinctly remember that the red mark ran all round each in a bright red unbroken ring."

The following morning I made a few inquiries, and elicited the information that an old woman had visited the prisoner for a few minutes on the night of his arrest. I commanded her to be brought before me, and by dint of a few judicious threats succeeded in solving the mystery. It appears that there is a native plant, with a juice of a bright blue color, which, when applied to the skin, leaves a blue stain; when washed the blue color vanishes, leaving a vivid red mark, which remains for some hours. The old woman, who had heard of the order, had brought this juice with her and had concocted the scheme; and thus she and her relative were nearly successful in their revenge on the men who had captured the culprit. This juice does not give any pain when applied to the skin beyond irritating it slightly.—London Tit-Bits.

Easy to Let A Cold Run On.
Until It Develops Into Pneumonia or Consumption—Easy to Cure a Cold If You Use
DR. CHASE'S SYRUP OF LINSEED AND TURPENTINE.

It is easy to let a cold run on. You may say with others that you always let a cold take care of itself. There is a danger of following this plan once too often. At this season of the year the lungs seem to be unusually susceptible to disease, and before you suspect it pneumonia or consumption has seated itself in your system. It is possible you have tried the cough mixtures which druggists offer to their customers. These may do well enough for slight colds, tickling in the throat, but they are powerless in the presence of serious disease.

Dr. Chase's Syrup of Linseed and Turpentine is far more than a cough remedy. It cures the cold as well as loosening and easing the cough. It takes the pains out of the bones, and reaches the very seat of disease when there is pain and tightness in the chest. It would not be too much to say that Dr. Chase's Syrup of Linseed and Turpentine has saved thousands of people from pneumonia and consumption. There is not a village or hamlet in Canada where this famous family treatment is not recognized as a most unusually effective cure for croup, bronchitis, asthma, coughs and colds.

Mr. Donald Graham, 45 Callendar street, Toronto, states:—"My boy, who is six years of age, was developing all the symptoms of pneumonia when we commenced giving him Dr. Chase's Syrup of Linseed and Turpentine. It very quickly checked the advance of disease, and in a few days he was as well as ever, and is now going to school regularly. I have now great faith in this valuable remedy, and shall recommend it to my friends."

Don't take anything said to be "just as good." There is no throat and lung medicine just as good as Dr. Chase's Syrup of Linseed and Turpentine. Remember this when buying, and insist on having Dr. Chase's; 25 cents a bottle. All dealers, or Edmanson, Bates & Co., Toronto.

KING EDWARD'S LETTERS

HIS MAJESTY RECEIVES SIX HUNDRED A DAY.

How They Are Delivered and Dealt With—An Army of Clerks.

Though the King's daily movements are fully chronicled in the newspapers and the Court Circular, there are many things his Majesty does of which the public has little knowledge, says the London Express. "State business," upon which the King is employed every morning, covers a multitude of urgent matters, from the writing of an autograph letter to a neighbouring sovereign to the selection of a coronation design; and there are, of course, numbers of official despatches which require the royal signature.

It is not generally known, however, that his Majesty preserves a careful supervision over the answers which are sent to the hundreds of correspondents daily writing to the King. On an average, the King's daily letter bag contains 600 letters, and about half as many newspapers, books, circulars, etc. Needless to say, this gigantic delivery needs the assistance of a body of private clerks, over whom Sir Francis Knollys, the King's private secretary exercises control.

"PERSONAL TO HIS MAJESTY."

All letters and parcels, with the exception of those which are quickly recognized as being "personal to his Majesty"—i.e., which contain a distinctive private mark, mutually prearranged, on the envelope or cover—are opened by the secretaries, and distributed in boxes, separately labelled, according to their nature and contents. These boxes are then carefully examined and checked by Sir Francis Knollys, and those letters of an urgent character requiring the consideration of his Majesty are retained by the private secretary and are laid before the King, who indicates in a few words his pleasure concerning them.

It is surprising—and has often astonished those in receipt of replies—how rapidly an answer is despatched from the royal residence. Many a time has a correspondent, whose letter has been received by Sir Francis Knollys by the first morning delivery, obtained a reply the same night, intimating that the first missive has been "laid before the King." Many letters—those emanating from cranks, faddists, and notorious beggars, those making impossible requests, and those of a purely commercial character—are never submitted to his Majesty, but are either ignored or stereotyped replies are sent, according to the subject of the letter.

SOME ADDRESSED IN PENCIL.

This much can be truthfully said: The greatest courtesy and delicacy have always characterized his Majesty's public correspondence, and many instances could be quoted where his secretary has gone out of his way to explain at length the King's objection to some application, or his Majesty's reluctance at being unable to comply with some request. Since the new reign began the typewriter has been introduced in the palace, and many replies, formal and otherwise, are now typed in violet ink. In the late reign the private secretaries were supposed to, and actually did, write every letter with their own pens, but when Edward VII. ascended the throne a modern change was quickly introduced, saving a large amount of time and labor.

All sorts and conditions of people write to the King. Many of the envelopes bear no stamps, as if Buckingham Palace were a government office, and some are boldly addressed in a pencil scrawl.

The East End postmark is a predominant feature; there are many poor people, who, alas! fondly believe the King can redress their grievances and mitigate their woes by a wave of his hand. It is no secret, however, that in several instances, after discreet enquiries have been made, suffering has been relieved in poor districts as the result of a letter to the King or Queen. Usually the channel of relief is one of the philanthropic societies, of which his Majesty is either a patron or interested in, to whose office the deserving letter is privately forwarded.

SCIENCE AGAINST GAMBLING.

The republication in English of the famous essay of the great French mathematician, Laplace, on the theory of probabilities serves to recall the harm that has resulted from a lack of general information on this subject. The confirmed gambler and the reckless speculator do not know how continually they fly in the face of the teachings of science. A recent reviewer remarks: "If in a game of even chances red turns up 20 times in succession, it is still an even chance whether red or black turns up on the 21st time; but no amount of mathematical reasoning will enable the gambler to realize that a previous run of bad luck gives no grounds for the expectation of recovering his losses by a run of good luck in the future." It was partly to combat the superstitions of gamblers and others that Laplace wrote his essay.

USE FOR TELEGRAPH LINES.

A man hopelessly lost in the bush in South Australia, after wandering about for four days, came upon a telegraph line between Adelaide and Port Darwin. He hadn't strength to go farther, but he managed to climb a pole and cut the wire. Then he made himself as comfortable as possible and waited. The telegraph repairers were sent along the line, and they came to the wanderer in time to save his life.

BAD TEMPER AND DIVING.

A professional diver says that one of the strange effects of diving is the invariable bad temper felt while working at the bottom of the sea. As this usually passes away as soon as the surface is reached, it is probably due to the pressure of the air affecting the lungs, and through them the brain. The exhilaration and good temper of the mountain climber is a contrary feeling, from an opposite cause.

GLASS BRICKS.

Glass bricks are gradually coming into use, and it is said that glass will soon be used for making statues for public places, as it resists the corroding effect of the weather much better than marble or granite.

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WOMAN AS A DETECTIVE

QUALIFICATIONS NECESSARY FOR SUCCESS.

She Must Not Be Too Romantic or Influenced by Mere Sympathy.

The woman detective has not always, as many are inclined to imagine a distinct personality; on the contrary, she is generally an ordinary woman in appearance, save for the quick eye and step born of her calling. She dresses modestly, usually in black, and looks quite domestic. If she were attractive, her game would be spoiled, for the self-conscious, attractive young woman rarely succeeds in this line of work. When she attempts it at all, it is for the novelty of the thing; but she soon becomes discouraged and gives it up to her worldly-wise and unromantic sister.

It is the woman of the world, who has learned patience and perseverance that succeeds. The enthusiasm of youth has spent itself, and she has lost the tendency towards sympathy and application of the golden rule which the young, still tender woman is prompted to give even to the undeserving. The female detective is not, and

DARE NOT BE, ROMANTIC;

she is not susceptible to bribery, tears or pathetic tales. However, she is not entirely hardened, and is often a noble woman at heart. In most cases, she is a woman with a dramatic past, fond of excitement and adventure, often hungry for prey. Her occupation feeds this appetite, and she derives a good living from the remuneration it offers. She possesses many masculine traits of character. Pity for her own sex never weakens her, and in this respect, men will say she is purely feminine.

Around the holidays in large city stores, she is especially alert and watchful, and her suspicious, trained eye is quick to discern a dishonest person. Arrayed in a modest gown of black, with a package or two in her arm, and a pocket-book in her hand, she looks a typical shopper. She follows the person or persons she suspects,

JUST OR UNJUSTLY,

and keeps within close range of them all the while. She will stand for half an hour or so over a hat, examining it, incidentally her quick eyes glancing at well-directed intervals at the objects of her watch. She waits until she sees the suspected one pay for the article they have been hovering near. If they make a move to conceal it without paying, she waits until the article is out of sight, then she does not go up to them at once, but follows them upon their journey through the store, and the triumph at the finale is worth the perseverance and strain it has cost. She never accuses a person until she is certain, and has ample proof that she or he has stolen the article.

ART OF SHOP-LIFTING.

In answer to the question, "Do kleptomaniacs, shoplifters, and thieves grasp the article impulsively, or do they medidatemm mm mm m or do they meditate, watch, and use discretion?" she answered: "Often the person looks at the object and walks away from it, acts restlessly for awhile, then walks deliberately back and awaits a chance to conceal it."

The shoplifter, in a way, is an anarchist. The shoplifter who resembles the anarchist enters the store with the idea burning in her brains that no class of people has a right to the tempting articles displayed because they have the money with which to purchase them. She is not philosophical, and rarely has intelligence to reason away her bitterness. She is selfish and defiant, and must be handled roughly. Then there is the woman who cannot resist the temptation to steal. She usually

IS A WEAK CHARACTER,

fond of display, impulsive, and regardless of results. This type of nature is usually a generous one, childish and cowardly.

The woman detective possesses an iron will, steady resolve and determination. She suppresses enthusiasm, when there is any, and goes about her task calmly and calculating. She is not self-conscious, and the guilty feeling never annoys her. The shoplifter, in most cases, recognizes the faces if there were any about, that her brain photographed; she never remembers having noticed the lady detective.

This is a field of labor that is not overcrowded, but the demand is not great. The essential qualifications are discretion, perseverance, comprehension, quickness, a meditative spirit rather than an impulsive one, and, above all a conservative tongue. The woman who cannot contain herself until she tells her neighbor would never do. In this last particular the woman detective is exceptional.

FAMOUS FROSTS IN ENGLAND.

The lowest temperature recorded in London during the past forty years was in January, 1867, when the thermometer fell to 6.7, or nearly 26 degrees of frost, but this undesirable record was almost equaled during the famous frost of 1895, when for one whole day in February the mercury never rose above 8 degrees. The coldest December was in 1890, the coldest February in 1895 and the coldest March in 1883. The warmest December occurred in 1868, the warmest January in 1884, the warmest February in 1869 and the warmest March in 1859.

A FINGER CLOCK.

A novelty in the way of an alarm clock has been perfected by an American jeweller. It is about the size of a hazel-nut. It is made to wear on the finger. The alarm is not a bell, but a sharp pin, which pricks the finger at the time the man or woman wishes to rise.