

RICH, BUT WRETCHED.

The Famous Tale That "A Miserable Millionaire" Feared Death in a Letter

Money does not make man happy. Poor Lady Betty, through the want of it may make them unhappy. The following letter, which has been attributed to me by "A Miserable Millionaire," is a curious document, says a Detroit Free Press writer.

WOMEN & MEDICINE.

Scientific and Curative Effects of Some Flowers-Growing Upon the Human System.

Modern science is returning to the old belief that perfume has medicinal and health-giving properties. Perhaps, physicians say, the orientals were not wrong in claiming that a proper use of scents prolonged life and bestowed beauty. Violet is said to be especially valuable in its properties. It is suitable for nervous people, and the violet cure for cancer is coming to be thought effective, states Woman's Home Companion.

ENGLAND'S WAR TAX.

A Year in South Africa Shows Where Much Money Was Spent by the Army.

A journey once across the Karroo is distinctly interesting. Just now it has a more than usual interest for an Englishman, says a correspondent of the Boston Transcript. As he travels north of Matjiesfontein, and even more so when north of Beaufort West, he can see where a good proportion of the income tax at a shilling and fourpence in the pound has gone. From Matjiesfontein to De Aar it is represented by empty tin-cans and bottles which have been thrown out of the transport trains by Atkins & Co. on their way from Cape Town to the scene of the recent unpleasantness. If the railroad tracks were torn up, and every evidence of their having been a railway were obliterated, it would still be easily possible to make one's way across the 300 miles of Karroo by steering between the tin cans and bottles. There would be no danger of going ten feet astray.

A BALLOON FARM.

Valuable Business Carried On at a Distance Near the City of Utica, N. Y.

There is at present a general interest in airships, for which the late experiments of Santos-Dumont are largely responsible, and in view of this many will read with more than ordinary interest the clever description of the great balloon farm of Carl E. Myers, written by Chassey McGovern for Pearson's. "You would be inclined to think you were dreaming," says Mr. McGovern, "were you to walk through the farm of Carl E. Myers, nine miles from the city of Utica, state of New York. Here can be seen, on constant view, in summer time, a large variety of aerial craft—airships that actually fly, just as they do in the story books, doing strange things that you had supposed could never happen in reality."

QUEEN'S TRIP TO SPAIN.

Members of all European royal families delight to travel incognito whenever they can, for it spares them a great deal of tiresome etiquette, and contributes to their comfort in many ways. When Queen Victoria wished to be incognito she adopted her title of countess of Balmoral. King Edward when he was prince of Wales used the title of earl of Chester frequently when on the continent. Empress Eugenie travels as Comtesse de Pieterfontaine, a title chosen from a favorite shooting-ledge in the forest of Fontainebleau. The king of the Belgians is Count Ravenstein when he pays an informal visit to London or any other capital where he wishes to be unrecognized. The queen regent of Spain, who is just now enjoying her first real holiday out of Spain for some years, hides her identity under the title of countess of Toledo; the queen of Portugal, when she stays with her relatives in England, is Marquesa de Villacorta; and the king of Portugal uses the incognito title of Count de Barcellos.—London King.

JAPAN'S GIRL ENTERTAINERS.

Some Interesting Information About the "Geisha" and Their Standing Among the People.

"Geisha," the professional girl entertainer of Japan, is by no means to be confounded with "Gaijin," says Japan and America. The word Geisha really means actor, "gi" meaning a play or entertainment of any sort, and "sha" means a person. For instance, ikuha means physician, and so on. The word really means what "actor" does in English, but it has come to mean only those in Japan who are trained to entertain by dancing and singing to the shamisen and koto, the usual musical instruments for light entertainments, and they also are trained to converse agreeably on topics of the day. "Geisha," on the other hand, while it really means the same thing as "Geisha," has now come to be applied to artists, in a higher sense.

CALL IT THE CAN CITY.

New Name for Baltimore, Once Noted for Its Many Large and Handsome Monuments.

That more attention is paid to matters of business nowadays and less to sentimental considerations is shown in the case of Baltimore, a new colloquial name for which city is sought, says the New York Sun. It appears from the most recent census bulletin of the division of American industries that 60 per cent. of the oyster canning in the United States is done in Baltimore. It is not alone on oyster canning, however, that the fame and profit of Baltimore as the Can City rest, for in addition to oysters, fruits, shrimps, mussels, crabs and corn are packed in large amounts in Baltimore, and the increase in these lines is continuous. For many years Baltimore has retained the name of the Monumental City of the United States, not by reason of the great number of monuments it possesses, for Baltimore in that respect does not rank so high as New York, Chicago, Boston or St. Louis, but because it was the first city to commemorate the services of George Washington with a monument. The Maryland legislature having made provision for one in 1809. The monument was begun on July 4, 1815, and completed in 1830.

THE "TRAMP."

"That man is a phenologist, Pat." "A what?" asked Pat, puzzled. "A phenologist." "An' sure, what's that, sorr?" "Why, a man that can tell by feeling the bumps on your head what kind of a man you are." "Bumps on my head, is it?" exclaimed Pat. "Begorra, then, I think it would give him more of an idea what kind of a woman my wife is."—London Answers.

GOT SATISFACTION.

But It Was Not Altogether What He Had Hoped Out for Himself.

The middle-aged man, who was taking a quiet stroll in the outskirts of the village, was accosted by a young fellow of frank, engaging countenance, William C. W. Taylor, is Chicago Tribune. "Isn't this Mr. Rankin?" asked the latter. "Yes." "You used to teach in the Kirk-bridge school house ten or twelve years ago?" "I did." "Do you remember a boy named Tip Beaver that went to school to you about that time?" "Very well."

SKILL IN WASHING.

An Accomplishment That Is Worth Learning, If Only for Economy's Sake.

Washing is an art, and needs to be learned as well as anything else. Everybody can wash after a fashion, but not everybody can so turn out handkerchiefs, silk and lace blouses and the other washable belongings that a professional laundress would not scorn to own them as her work. It is emphatically an accomplishment worth learning, if only for the sake of reducing one's laundry bill, says the London Express. Dissolved soap is a necessity, and is made by finely shredding a quarter of a pound of yellow soap into one quart of water, and boiling it till dissolved. A quantity can be made at one time and kept for use when required. When washing flannel and woolen goods never rub or twist them. Squeeze them about in tepid water, to which (for white flannels) a little ammonia is added. Wash thoroughly on both sides, rinse carefully, shake and dry in the air, not in the sun. Iron when nearly dry with a cool iron.

Oyster Shortcake.

To make oyster shortcake, mix two cupsful of sifted flour with three level teaspoonfuls of baking powder, one level teaspoonful of salt, three-quarters of a cupful of milk and three tablespoonfuls of butter; make into a soft dough and bake in two layer cake tins. For the filling, put two tablespoonfuls of butter, a small piece of bayleaf, three cloves and one slice of carrot into a saucepan and simmer slowly; add two tablespoonfuls of flour and cook for three minutes without browning; add 1/2 cupful of milk, salt, pepper and a dash of nutmeg and cook until thick; cut each oyster of one quart of oysters into three or four pieces and add to the sauce; cook two minutes, remove from the fire and add the yolk of one egg, remove from the stove for one minute; put the mixture between the shortcakes and serve hot.—People's Home Journal.

Fig Pickles.

These are unusual, and especially delicious. Weigh pulled figs and take three-quarters of a pound of sugar to every pound of fruit. Make a sirup of the sugar and a cupful of water to each pound; boil and skim for five minutes, and then drop the figs in and simmer till a straw will penetrate them. Put them in jars in layers with a few cloves, bits of whole cinnamon, and a very little mace between them, and cover with sirup, but do not close the cans. For three mornings pour off the sirup without moving the fruit, reheat it to the boiling point and put it back, and allow one cupful of vinegar to every three cupfuls of sirup; boil it up thoroughly, pour at once over the figs, and close the cans.—Harper's Bazar.

Bested Cheery.

Cheery, the baker, and Jimmie, the Dago, had a hot argument a few days since. It was up and tuck for a long time, but finally Jimmie exclaimed, with infinite scorn and that lofty mien which he assumes on occasions, "Me no here for steela de chick! Me here for kills de two-d peep." That settled Cheery.—Sing Sing Star of Hope.

What We Have.

The people of the United States have in their possession one-fourth of all the gold there is in the world, and about one-fourth of all the good things in the world also.—N. Y. Sun.

FRILLS OF FASHION.

Some of the Pretty Tricks That Go to Make Up the Season's Fancies.

Long chains of jet and crystal beads are much in favor. Moire antique is being revived for dress and millinery wear. Old Hoxton is being revived for bridal veils and wedding dress garter-tops. Orchid colored cloth—a shade of red—is used for some fetching fall costumes. Considerable vogue is predicted for smaltine this winter both for long coats and blouses. Narrow bands of satin with covered buttons to match adorn some of the new autumn costumes. Detachable revers are quite a feature in caracul, sable, squirrel and the other favorites in fur. Fine gold cords and tiny dull gold buttons, likewise fancy braids showing a glint of gold, are much used for trimmings. Velvet grapes and autumn leaves appear on many of the new hats, but there is danger of the combination becoming too popular for fashion's devotees. The jeweled girl is as fashionable as ever and likewise balls of beaten gold and silver. Black and white checked silk in tiny patterns are used as trimming for gowns of tweed and serge. Velvet toques in coral pink and turquoise, veiled with black chamilly and finished with jet ornaments and pins are conspicuous in the season's millinery. One of the new designs is an applique of seedbeads in white and delicate greens upon white mousseline de soie. Pieters hats for children and grown-ups are fashioned from long haired soft plush in light and dark shades. Imitation astrakhan is utilized for some smart hats, the material consisting of a mixture of lamb's wool and black chenille.

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HOUSEKEEPING LORE.

A Variety of Domestic Information for the Help of the Day.

If the white woolen shawl has become soiled, dip it into a bath of cornmeal and rub it thoroughly. One-half cupful of sweet cream is added by certain New England housewives to the baked beans pot about a half hour before it is taken from the oven. Two or three tablespoonfuls of strong but delicately flavored tea are said to enhance the delights of apple pie, says the Boston Budget. Preserved shredded pineapples, peaches cut in dice and preserved cherries with the pits removed make a toothsome combination for a fruit ice. Make a custard of one quart of cream, the yolks of six eggs and 3/4 cupful of sugar. When it is cold turn the custard into a freezer and turn the freezer until it is about half frozen. Then add the fruit and peak. Let it stand two or three hours. To make pistachio ice cream pound and bleach one-quarter of a pound each of pistachio nuts and almonds and pound them together in a little water until they are thoroughly crushed. Make a custard of one quart of rich cream, three-quarters of a pound of sugar, the yolks of eight eggs and one teaspoonful of vanilla. Remove it from the fire, add the nuts, and when it is cold press the mixture through a sieve, and freeze. There is a growing tendency among cooks who think for themselves to use cucumbers in chicken, capon and fish salads. In almost every case they are eminently satisfactory so used. Lettuce or celery or radishes may be used, too, in cases where meat is used. Strong and vigorous people may bathe early in the morning on an empty stomach. The young and delicate should bathe three hours after a meal. The best time is two or three hours after breakfast. Persons subject to attacks of giddiness and faintness, and those who have palpitation and other signs of disquietude at the heart, should consult their physician before bathing. After being in the water a considerable friction ought always to be used, enough to bring the blood to the surface of the body. If any chill is felt, take immediately a warm sipping glass of wine, or two or three grains of quinine. To absorb the noxious effluvia, etc., in a sickroom, place two or three good-sized onions, cut in halves, on a plate on the floor. Change them every three hours. To disinfect clothing and towels from cholera or fever patients, throw them into a tub of water, in which has been dissolved one ounce of permanganate of potash to every three gallons of water. Boil the clothes as soon as removed from this solution.

A COMPROMISE.

He Didn't Get What He Came After But He Was Pretty Well Satisfied.

"For three or four weeks a man had been dropping into my office almost daily," said a Detroit insurance man, according to the Detroit Free Press, "and I felt confident that he would sooner or later strike me for a loan. I went up to the Flat yesterday to do a little fishing, and I was out in one of the channels with a punter when my caller showed up. "I heard that you came up this morning, and so I took the next boat," he observed as he saw the puzzled look on my face. "Did you want to see me about anything in particular?" I asked. "Well, yes." "Did you row out here on purpose?" "I did." "Can't you put the business off until I get back to the hotel?" "Hardly, though I don't want to interrupt. Can you fish and lend me \$5 at the same time?" "No, sir," I promptly replied. "You don't mean to tell me that you've gone to all this trouble and expense to ask me for the loan of \$5?" "Yes, sir." "But I never heard of such a thing." "Yes, considerable trouble and expense, but if I get the five I shall be \$5 ahead and have a nice day of it. Did you say you could spare it?" "I didn't say so," laughed the man of politics. "On the contrary, I blessed him up hill and down and gave him to understand that I couldn't be worked. I was mad and hoped he would get angry also, but he hung on to himself so well that I got ashamed of myself and compromised with him. I paid his steamer fare and boat-hire, and he rowed away with a smile on his face."

Dutch Apple Cake.

One pint flour, one-half teaspoonful soda, one-half teaspoonful salt, one of cream tartar, one-quarter of butter, one egg, one scant cupful milk, four sour apples, two teaspoonfuls sugar; mix dry articles, rub in butter, add egg and milk, rub in butter; cut apples in one-eighth pieces and lay on top of dough; sprinkle sugar over top, and bake in hot oven 30 minutes. Serve with cream.—Boston Globe.

Mixed Oysters.

Chop 12 oysters very fine. Add two beaten yolks of eggs, a cupful of bread crumbs, salt and pepper. Drop this batter in hot fat by the tablespoonful, and fry a delicate brown. Remove to a piece of brown paper to drain off the grease. Serve hot.—Boston Budget.