

HEALTH AND BEAUTY HINTS

Suggestions Concerning Treatment of the Skin and Proper Footwear.

If there are brown spots on the hands make a paste of lemon juice and powdered sulphur and apply it whenever possible, allowing it to dry in the sun. Let it remain on as long as you can after each application. This paste, says the Chicago Daily News, will take effect more readily if the hands are soaked in warm water some time before it is applied.

Girls should heed the repeated warnings of physicians against the present fashion of wearing low shoes in winter. Medical men trace far more subtle diseases than mere colds and bronchitis directly to the chilling of the extremities. If low shoes are preferred as more comfortable and lighter, by all means protect the ankles with cloth gaiters.

An excellent tooth powder that is inexpensive, pure and efficient may be easily made by anyone. Mix two ounces of pulverized borax with four ounces of precipitated chalk, add one ounce each of powdered myrrh and pulverized orris. Sift through fine bolting cloth and it is ready for use. Tooth powder bottles with adjustable covers, such as shop powder is put up in, may be saved and filled with this home-made product.

To be suddenly awakened from sound sleep sends a great rush of blood to the heart, thus overtaxing and straining it. People whose business necessitates their being awakened early have long suspected the practice of being an evil one, and have tried to rid themselves of it. But heretofore they have had no better reason for wishing to continue to lie in bed than that they found it inconvenient or unpleasant to rise early. Evidently they have right on their side. It is an unhygienic practice, this being waked up at unearthly hours in the dusk of the early morning. It is bad for the heart.

An inexpensive and useful accessory to the daily bath may be made by placing a cupful of odd bits of good soap in a large knitted or chamois cloth bag, with a quart of bran, an ounce of powdered orris root and half an ounce of almond meal. This makes the best skin beautifier ever invented, and after using it freely in the bath perceptible improvement in the complexion will be noticed at once. Constant use will make the improvement permanent and there will also be a luxurious feeling of perfect cleanliness as well as a flowerlike odor about the person, the effect of the orris root.

Always rinse your hands in cold water after having had them in water which is more than blood warm. During cold or windy weather it is best always to have some preparation handy, that it may be applied whenever the hands have been wet. Powdered starch is very healing to most skins; it is easily applied, not at all expensive, and does not prevent one from going about one's household, even the cooking, if the hands are perfectly free from everything. Tuck a little in a thin rag, and keep a box near the wash basin. When the hands begin to get sore, rub the starch well in while they are still moist.

NEW MILLINERY TRIMMINGS

Feathers and Ornaments Will Be Much in Vogue on Fashionable Headgear.

Feathers and flowers are worn all the year around. But it must be acknowledged that feathers have a wonderful vogue. There are beautiful feathers of the shaded variety and these, upon a hat of straw, afford a very pretty sight. One of these feather-trimmed hats is of brown of a very lovely shade of straw. At one side the brim takes an upward curve, and just here the feather is fastened. It is a deep brown. But it shades gradually lighter, and upon the tip it is a bright yellow. It is secured to the hat with a great dull gold ornament.

Gold ornaments will be worn a great deal upon the hats of spring, as will silver and gun metal. Indeed, gold and silver seem to be taking the place of the rhinestone pin, which held its favor so long. The rhinestone pin is, of course, used. But there are many times when the gold slide or the gold buckle or the great round gold ornament is the best thing that could be used.

Roses which have always been worn will continue to be worn, and a little garden of rosebuds is seen upon many of the handsomest French hats. Roses never come in amiss, and one can get them in all colors, even to blue and black. If one wants to be perfectly safe stick to roses. They come this year in the tiniest sizes, and are particularly chic combined with black. There are floral hats of tiny roses and black panne velvet, and there are small bouquets of irregular shape, that pin well back upon the coiffure. These are as becoming as anything that can be imagined.

Value of Learning to Knit.

Fifty years ago every woman and girl was taught to knit as part of her education. Now, however, comparatively few are taking up knitting needles with any seriousness of intention. Young women should become expert knitters, not because they cannot buy many things as cheaply as they can produce them, but with a view of that far-off day which is certain to come in time—a day of old age.

To the brightest girl of the day there may 50 years hence arrive the day of deafness, when the voices of music shall be brought low or the day of blindness, when this fair world shall be dim and darkening to twilight or night. To the gayest of us all may come in the far-off time of the future a period of great loneliness, for "friends after friend departs." When one cannot see or hear well, when acquaintances are few and hours drag, there is a great satisfaction in being able to employ the fingers. A good knitter uses hers with the swiftness of an automaton. She sits in the firelight and knits, an embodiment of contentment.

AGED BATTLESHIPS.

THEIR FATE WHEN TOO FAR GONE TO BE OF SERVICE.

Small Sums Realized Upon Great Vessels That Have Cost Fortunes to Build—Their Lifetime.

What is done with those warships which, becoming obsolete, have to be "disposed of at alarming sacrifices," is one of those questions few ordinary persons could answer, says London Tit-Bits. Of course, the most profitable way would be to sell them to foreign countries, such as the South American republics, and Turkey, Spain and China might even be occasional customers.

But for obvious political reasons such a thing is never done, indeed, so stern is the government's determination not to run the risk of our navy's "ineffective" ships falling into foreign hands that in every case it is stipulated that they shall be broken up in British waters. Thus it occurs that obsolete war vessels, which, perhaps, cost the nation £500,000, or even £750,000, have, from time to time, to be sold for £15,000 or £20,000, when as war vessels they would probably realize twice or thrice as much if sold to a foreign country which did not mind having a navy somewhat out of date.

But sold—as in nearly every case they are—for breaking up, they simply fetch the price of old metal, from which is to be deducted the cost of shipwreckers' labor, this being an important factor, since it stands to reason a man of war cannot be disintegrated with a can opener.

Taken out of commission, the condemned warship lies moored until the admiralty sells her either by auction or private treaty. She is stripped of guns and stores, and generally of certain portions of her fittings, which are often up to date and serviceable. Then she passes into the hands of her purchasers, generally a British firm who have a special plant for dealing with ironclads. She is towed to the most convenient place and her destruction begins. She is ripped to pieces, from quarter-deck to keel. Her engines, decks, steering gear, woodwork—everything is taken from her—until the mere steel shell remains, and the final blows are generally dealt with dynamite to break up her plates. As often as ten or 12 months are occupied in breaking up a battleship.

Then what becomes of her? You may be sitting in a chair the wood of which was once part of a battleship; before a grate made out of a cruiser's plate, for her plates are sold for remodeling, and they turn up unsuspected in a thousand homes, are made into stoves, railway lines, park railings, fire irons, traction engines, etc. If only steel could speak, there's many a humble-looking fire grate which could tell of stirring deeds.

There is not much wood about the warships which fall into the ship breakers' hands nowadays, but what there is commands a ready market for a variety of purposes, as it is understood to be the best, toughest and most seasoned of its kind ordinarily obtainable. At the same time large portions of a ship's timber are good only as fuel and as such it is sold; but it is always reckoned to be the finest fuel wood money can buy. The better stuff is bought for barge building, flooring, etc., to be worked up by carpenters and cabinet makers. Ships' timber is considered particularly good for employment in damp places.

Every ounce of the wrecked vessel is disposed of to some purpose, yet even then, owing to the expensive trouble of breaking her up, her purchasers sometimes find she has only just repaid the cost to which they have been put, and that albeit she cost them only a fifth or sixteenth part of what she cost the nation no more perhaps than 20 years before.

Twenty years is about the time which changes a new war vessel into an obsolete ship such as it would be foolish to send into action. But occasionally ships become obsolete and meet their inglorious doom very much sooner. In one case, indeed, a battleship became obsolete while she lay in the building stocks, and she was actually broken up without being shifted from the place where her keel was laid. Another vessel, the Hood, was broken up without ever "riding salt water," having been built in the Midway and only being launched to go farther above for the purpose of being disintegrated. A third war vessel, of a smaller type, became obsolete while waiting for her boilers to be put in, and she never lived to breathe steam.

Not every obsolete war vessel meets the melancholy fate of being broken up, however. On rare occasions condemned ships on being taken out of the effective list are used for the storage of powder, etc., or as training ships, though ironclads are not very well adapted to such uses. Vessels of small types are sometimes, too, rigged up for special purposes wherever a government office would otherwise have to purchase a new ship at a much greater outlay. But the ultimate end of every ship of war not sunk at sea is to be battered for almost a fifth part of her cost, broken up, and scattered over the land to be converted to a thousand different uses.

Original. "You seemed surprised when I gave you that sonnet to read," said the would-be poet. "Perhaps you didn't believe it was original."

"I knew it was original the first moment I saw it," replied Crittick. "Yes."

"Yes, the first moment I saw it was some 20 years ago, when I was reading Shakespeare."—Standard and Times.

Poor Fido. "What is the matter with Fido?" "Oh, isn't it horrid! I gave him to the laundress to wash, and she starved him."—New Yorker.

THE SPIDER'S LIFE-LINE.

Insect Crusoe Found a Way of Getting Itself Out of a Critical Situation.

The more man learns of the ways of animals the more he respects them, and the more he feels that they are embodiments of the wisdom of the Creator as truly as man himself. Therefore, although man's experiments with the mute creature are sometimes a trifle hard on them, there is an ultimate gain in understanding and sympathy. A writer in the Hearst tells of an experiment he made on a spider.

"I took a wash basin and fastened in it a stick upright like a mast, and then poured in water enough to turn the stick into an island for my spider, which I named Crusoe."

"I put him on the mast. As soon as he was fairly cast away he anxiously commenced running round to find the mainland. He would scamper down the mast to the water, stick out a foot, get it wet, shake it, run round the stick and try the other side, and then run back to the top again."

"Pretty soon it became a serious matter to Mr. Crusoe, and he sat down to think it over. As I was afraid he might be hungry, I put molasses on the mast. A fly came, but Crusoe wasn't hungry for flies just then. He was homesick for his web in the corner of the wood shed. He went slowly down the pole to the water and touched it all around, shaking his feet as pussa does when she wets her stockings in the damp grass."

"Suddenly a thought appeared to strike him. Up he went, like a rocket, to the top, and began to play circus. He held one foot in the air, then another, and turned round two or three times."

"He got excited, and nearly stood on his head before I found out what he had discovered, and that was that the draft of air made by the fire would carry a line ashore on which he could escape from his desert island."

"He pushed out a thread that went floating in the air, and lengthened and lengthened until at last it caught on the table. Then he hauled on the rope until it was tight, struck it several times to see if it was strong enough to hold him, and walked ashore. I decided that he had earned his liberty."

SOME NOTABLE CHILDREN.

The Richest Baby and the Youngest King, General and Professional Organist.

The richest baby in the world is said to be the little son of the late Harold Brown, of Providence, R. I. The death, within a few days of each other, of his father and his uncle left this youngest possessor of a fortune which, according to the New York Sun, is estimated at between \$40,000,000 and \$50,000,000.

The youngest general in the world is Sultan Ahmed Mirza, youngest son of the late shah of Persia, and brother of the present shah. He was born in 1891 and is, therefore, only 13, but he is a full general in the Persian army, and has a regular staff. He holds reviews of the troops and plays a soldier with an army corps for a plaything.

The youngest king in the world is Daudi Chua, king of Uganda, who is now about eight. He holds his court seated on a scarlet throne with a leopard skin mat under his feet, and bearing in his hand a toy gun. The British exercise a protectorate over the young king and his kingdom, and have established for him a sort of parliament, which he opens regularly with much pomp.

Little Daudi Chua speaks English and gives state dinners, at which there is a curious mixture of African and European foods and customs, though the royal table is supplied with fine linen, cut glass and silver brought out from London. At these banquets the chief duty of the prime minister is to see to it that his royal master does not eat enough to make himself sick.

The youngest professional organist in the world is Kathleen Mills, who presides over the great organ in the Catholic church at Ongar, Essex, England. The regular organist failing ill, little Miss Mills took her place and played for several Sundays with such skill on the instrument that all the people were astonished when they found out that a child of 11 years was presiding over the keys and stops.

The youngest master of fox hounds in the world is Lord de Clifford, who is 18, and has been master of the Dalgan pack, in County Galway, Ireland, for two years.

How Koreans "Swear Off."

Everybody knows the fondness of the adult Chinese for kite flying. The Korean, however, puts this pastime to a use altogether novel. When the time of good resolutions comes around at the new year the Korean writes on a kite all his faults, "Evil disposition, impatience, bad words, street fights," etc. "It was so dark," says one American residing in Korea, relating such an instance, "that no kite could be seen, but when he had run the string out to its full length he cut it and let it go, imagining that so he had rid himself of his enemies and could begin the new year with new courage."

Scuttling a City.

The ancient capital of Korea, Ping-yang—which is figuring frequently in the dispatches these days, is called by the natives "the boat-shaped capital," having been built on these lines. No one is supposed to dig for water anywhere inside the walls, as that would be cutting through the bottom and sinking the ship. For this reason water is carried from the river even to the most distant quarters, and the peculiar gait of the water carrier is one of the oddities of the streets.—Philadelphia Press.

OUR PUZZLING LANGUAGE.

The Verb and the Preposition Are Difficulties Insurmountable to the Frenchman.

English is said to be one of the most difficult languages in the world for a foreigner to learn. The verbs and prepositions are particularly puzzling. A professor in Columbia School of Mines tells of the trouble of a Frenchman with the verb "to break," relates the New York Times.

"I begin to understand your language better," said my French friend, M. de Beauvoir, to me, "but your verbs trouble me still. You mix them up with prepositions."

"I saw your friend, Mrs. Berk, just now," he continues. "She says she intends to break down her school earlier than usual. Am I right there?"

"Break up her school, she must have said."

"Oh, yes, I remember; break up school."

"Why does she do that?" I asked.

"Because her health is broken into."

"Broken down?"

"Broken down? Oh, yes! And, indeed, since fever has broken up in her town—"

"Broken out."

"She thinks she will leave it for a few weeks."

"Will she leave her house alone?"

"No; she is afraid it will be broken—"

"Broken—how do I say that?"

"Broken into."

"Certainly! It is what I meant to say."

"Is her son to be married soon?"

"No; that engagement is broken—"

"Broken off."

"Yes, broken off."

"Ah, I had not heard that!"

"She is sorry about it. Her son only broke the news down to her last week. Am I right? I am anxious to speak English well."

"He merely broke the news; no preposition this time."

"It is hard to understand. That young man, her son, is a fine young fellow—a breaker, I think."

"A breaker, and a fine fellow. Good day!"

So much for the verb "break."

CONCERNING OUR HOLIDAYS

Most of Them Are Regulated Entirely by the Authorities of the Various States.

There is no national holiday in the United States, in the sense of being made so by federal law. Such matters are regulated entirely by state authority, and they vary in the different states. Mississippi alone having no statutory holidays, says the Nashville (Tenn.) Banner. The Fourth of July and Christmas are observed as holidays in all of the states, and all of the governors usually follow the president in setting apart a Thanksgiving day, which the laws in most states have made a bank holiday, but otherwise there is nothing like uniformity. June 3, Jefferson Davis' birthday, is a holiday in Florida, Georgia, Alabama and Louisiana. Abraham Lincoln's birthday is observed as a holiday in Connecticut, Delaware, Illinois, Minnesota, New Jersey, New York, North Dakota, Pennsylvania, Washington and Wyoming. A number of states observe some special holiday not observed elsewhere, as January 8 (the battle of New Orleans) in Louisiana; March 2 (state independence) in Texas; May 20 (McKinkburg declaration) in North Carolina, etc. Congress has at various times appointed special holidays, and in the second session of the Fifty-third congress it passed an act making Labor day a holiday in the District of Columbia. It has also recognized certain other days as holidays for commercial purposes within the district, but there is nothing like a general act on the subject. The president's Thanksgiving proclamation makes that day a legal holiday in the District of Columbia and the territories only.

MORMONS IDEAL SETTLERS.

Colonies in Mexico Have the Reputation of Being Most Desirable Citizens.

The following information was recently given to the Chihuahua Enterprise by President Ivins, of that state, who presides over the Mormon colonies in Mexico.

"The year just passed has been quite prosperous for our people in Mexico, although the crops were not the best on account of the scarcity of rain last summer; yet the aggregate shows an increase of wealth. In Colonia Juarez, at Nevias Casas Grandes, the average income for each head of a family was \$1,400, or \$140,000 for the 100 families. The other colonies have done quite as well, the total for the 4,000 colonies being about \$400,000 per year. We have a very perfect system of obtaining statistics among our people, and every year a complete census is taken of our people and what they are doing. About 3,600 of them reside in this state and the rest in Sonora."

"At Colonia Juarez we have commenced to build an academy at a cost of \$50,000, and this will be finished in a year. The school will be free to all, Mexicans included."

The Witness' Report. Lawyer—You say there were three men called at the house that night? Witness—Yes.

"What did you notice about these men?" "They were colored men."

"Are you sure they were not one and the same man coming three times?" "I am sure they were not."

"You are sure they were three different colored men?" "No, sir. They were three different men, but not different colored. They were all black."—Minneapolis Times.

THREE ZONES IN ONE HOUR

Two Known Regions Where That Many Temperatures Come Very Close Together.

Only two places exist on this globe where one can pass through three zones of temperature—the tropical, subtropical and temperate—within an hour's time. Hawaii is one of these places and Darjeeling, in northeastern India, is another. In both these places, says a geographical journal, the trick is done by climbing up the high mountains. In Hawaii the traveler starts with the warm breath of the Pacific fanning him amid the smell of palm trees. He passes by great clusters of tropical fruit and as he mounts the trees change, until he is in the kind of scenery that may be found in the southern United States. Still he climbs, and soon he notices that it is much cooler and that the character of the scene has changed to one that reminds him of the temperate zone, with fields in which potatoes and other northern vegetables are growing.

In Darjeeling the change is still more wonderful. The entrance to the tableland on which the little mountain city stands is through a dark, somber tropical pass, full of mighty palms and hung with orchids and other jungle growth. After awhile the trees change from palms to the wonderful tree ferns. These alternate with banana trees, until, after some more climbing, forests are reached of magnolias and similar trees. Through these magnolias the way leads ever up, and all at once, over an open pass, there come into view immense thickets of Himalayan rhododendrons and the evergreen of firs and cedars, and beyond stand the white, grim, snowclad, frozen mountain peaks like arctic icebergs on land. In less than two hours a traveler can ascend from orchids through jungles to tea plantations and thence to a climate of northern roses and violets.

EDUCATION OF THE JAPS.

Government and Naval Officials Entitled to Much Credit in the Work.

In no field of activity has Japan done so much as in that of education. Thanks to the private and temple schools, which have been in existence for centuries, as well as to the higher state seminaries, popular education has always been at a high level, says the Seattle Post-Intelligencer. It is greatly to the credit of the Japanese physicians that ever since the middle of the 18th century they have applied themselves to the study of the Dutch language, thus opening a channel which has enabled the science of Europe to enter among them. As early as 1857 Tokio saw the creation of a sort of institute for foreign science, in which instruction was given at first in Dutch, then in English, French, German and even Russian languages. The chief achievement of this summary was the compilation of an English-Japanese dictionary, while in 1858 the first European school of medicine was also established there. A quarter of a century ago Japan depended almost entirely upon foreign countries for its supply of professors and teachers; now the recruits are wholly drawn from native scholars. It scarcely requires to be shown that this new system of public education proved in a comparatively short time an effective means of transforming Japan in the progressive sense intended by the government, so that the ministry of education may be said to have done most to weld the nation into a harmonious whole. It may fairly be inferred that this wise and full development of Japan educationally is to be credited largely with the clever work now being performed by the Japanese naval commanders and government officials, the similarly clever work of Japan's army and navy in the China Japanese war of 1894-95 and in the march of the allied forces upon Peking.

When You Get Shaved.

"Very few men realize the manual labor entailed in the operation of shaving, aside from the constant care and skill that must be exercised," said the handsome barber, as he paused to strop his razor. "I didn't realize it myself until the other day. The man I was shaving was a stranger to me and he seemed a trifle nervous. When I got through with him he said to me: 'Do you know how many strokes of the razor you used in shaving me?' I looked up at the clock. It had taken me nearly 20 minutes. 'I give it up,' I said. 'I never thought about it.' 'Well,' said he, as he buttoned his collar, 'you used just 459 strokes with the razor. That's pretty fair for me, because I'm nervous. I have frequently been up to nearly 600. You see, I suffer from insomnia, and the only way I can get to sleep at nights is to lie in bed and count. In that way I have got into the habit of counting the razor strokes while getting shaved, and I want to tell you that 459 is a pretty good record for me.' Say, do you believe that?"—Philadelphia Record.

Too Advanced.

Father—You are very backward in your arithmetic. When I was your age I was doing cube root.

Boy—What's that?

"What? You don't even know what it is? Dear me, that's terrible! Here, give me your pencil. Now, we'll take, say, 1, 2, 3, 4, and find the cube root. First you divide—no, you—let me see—um—yes—no—well, never mind—after all, perhaps you're too young to understand it."—Stray Stories.

Saving the Bread.

Ten tons of bread were saved at Dover workhouse last year, by allowing inmates to have as much as they could eat, instead of serving them with the regulation weight and having it nearly half wasted.

A CULINARY COLLECTION.

Some New Recipes for Dishes That Are Palatable and Seasonable.

To make coconut pudding, take three ounces of butter, one-half pound grated coconut, one cupful and a half of stale sponge-cakes crumbled fine, three ounces sugar, one large cupful of milk, six eggs, one-half teaspoonful of vanilla or rose-water, says the New York Post. Cream the butter and sugar, and add the beaten yolks, when these are well mixed put in the coconut, stir well before adding the milk, cake crumbs, and flavoring. Lastly, add the whites of three eggs. Pour the mixture into a pie dish—which should not be quite full—and bake for half an hour. At the end of this time whip the other whites to a very stiff froth, with three tablespoonfuls of white sugar, and flavor with vanilla. Pipe this in large spoonfuls on the pudding, and close the oven till it is slightly browned. For all meringues the oven should be only moderately hot, or they will burn. These quantities are sufficient for a large pudding.

For gooseberry pudding, which is also a delicious dessert for this season, take one pint of gooseberries, one teaspoonful of milk, one-half teaspoonful sugar, one tablespoonful of butter (melted), toasted bread. Stew the gooseberries gently in a little water for about ten minutes. Cut some slices of bread, trim off the crust, and toast it to a slight brown. Dip each slice, while hot, into the milk, and spread it with the melted butter. Cover the bottom of the dish with them, next put a layer of gooseberries, sprinkled well with sugar, and so on, till the dish is full. Cover closely, and steam in a moderate oven for 20 or 25 minutes; then remove the cover, and let it brown before serving. Serve with good pudding sauce, if liked.

These persons who have never tried whisked eggs will find the following receipt worth experimenting with. Take six eggs, one quart boiling water, some thin slices of buttered toast, pepper and salt to taste, a tablespoonful of butter. Put the water, slightly salted, in a saucepan over the fire, and keep it at a fast boil. Stir with a wooden spoon or ladle in one direction until it whirls rapidly. Break the eggs, one at a time, into cup, and drop each carefully into the center or vortex of the boiling whirlpool, which must be kept in rapid motion until the egg is a soft round ball. Take it out carefully with a perforated spoon, and put it on a slice of buttered toast laid upon a hot dish. Put a bit of butter on the top, set the dish in the oven, to keep it warm, and proceed in the same way with each egg, having but one at a time in the saucepan. When all are done, dust lightly with salt and pepper, and send up hot.

CHOOSING BABY'S PICTURE.

A Performance in Which the Photographer Played an Undesirable Part.

A young photographer, when asked what sort of subjects presented the greatest difficulties to him, replied, without a moment's hesitation: "Babies. I don't mean the babies themselves," he added, "it is not so hard to get what I consider satisfactory negatives of them. It is the relatives that make all the trouble."

"For instance," he continued, "I took photographs of a little five-months-old fellow the other day in a very smart position. Yesterday I sent the proofs to his mother, and to-day she brought them in."

"I'm sorry," she said, "without any obvious effort, but none of these negatives will do."

"Not one of the six?" I inquired, though I was prepared for what was to follow.

"No," she said, "I'm afraid not. You see, I like this one very well, though, of course it doesn't really do baby justice; but his Aunt Ellen says it's an absolute caricature of the dear little fellow! The one she likes I don't care for at all, and his papa says he never would know for whom it was intended. It looks so cross, and baby is such a sunny child! The one he likes, this smiling one, I shouldn't consider for a moment, for it makes the baby's mouth look so much larger than it really is."

"His grandmother chose that one, but, as Cousin Fannie said, there's a very queer look to the child's eyes in it—very queer! However, she likes sober one. You ought to have heard the one where he's almost crying—that baby's grandfathers when she said she liked it. He really decided the thing, for what he said seemed so sensible! He asked me why I didn't have some more taken, and see if there wouldn't be at least one that would really look like baby. Now, when can he sit again? It's hard for me to spare the time, but you see, it's the only thing to be done!"

To Heal Burns.

How many children are burned about the hands or arms none but mothers know, and a good thing to know is how to cure them without leaving a scar. A sure way, which I have tested, is to place a piece of the inside skin of a raw egg-shell on the burn—the wet side to the burn—as the white of the egg sticks and heals it quickly. This is also good for blister on the back of the heel, caused by wearing new shoes.—Agricultural Epitomis.

Bohemian Soup. Scrape and cut small two carrots, saute in a tablespoonful of butter, add two tablespoonfuls of flour and allow to brown slightly. When of a good color add two quarts of water, a green onion, a bay leaf and one pint of peas. When the vegetables are tender, rub through a sieve. Return to the fire, add a teaspoonful of salt, a dash of cayenne and one cupful of cream.—Good Housekeeping.