### PERSONAL AND LITERARY.

T. Buffern Tailer, of New York, is said to have the best library of books on sporting subjects, and particularly on riding and driving, in this country.

Gen. John W. Noble, of St. Louis, exsecretary of the interior, intends to devote the remainder of his days to forestry, irrigation and reclamation of arid areas in the west.

T. Jenkins Raines, the author of sea tales, owns a yacht of his own, which is, most of the time, his home. He has been a captain of a merchantman and is consequently an expert sailor.

The favorite recreation of President Eliot, of Harvard, during his vacation is sailing, and in this he indulges nearly every day, being a first-rate sailor and handling a boat with no little

akill. The purchase of the library of the late Prof. Max Muller for the Univermity of Tokio must have impressed the western world as somewhat odd. What the transaction shows is that Japan is making rapid etrides in the absorpalon of western learning.

George Moore, the English novelist, is still in a condition of revolt against the present state of literature in England. He, together with W. B. Yeats. and others, has withdrawn to Dublin, gefusing to recognize London as the senter of art and literature of the English-speaking people.

Statues of three generations of Dumases will soon decorate the Place Malesherbes, at Paris. That of the writer of "Les Trois Mousquetaires" is already in place; the statue of the ison and playwright by Saint-Marceaux will follow, and then the turn comes to the grandfather, Gon. Dumas, by Moncel. The general is leading a sharge with raised sword and bare

Mend. Although Ibsen is liked best in England and the United States as a dramatist, the Norwegians love him also ms a poet. Edward Grieg has set some of his most beautiful music to Ibsen's dyrics, and "Peer Gyat" is full of the bromance and arder of the singer. Ibmen used to take an eccentric delight in wearing the pink of fashion. His ties, his coat, his above and his hat have Inlways been irreproachable.

## POPULARITY OF TIMY PIPES.

#### Product of a little Town in Holland Which is Now in High 1-1

PAVOP. There are no pipes in the world at present as popular as those which are manufactured at Gouda, a little town in Holland. They are very small and there are three kinds of them, one Whind being formed of red, snother of black and a third of white carth. They are all, however, of the same shape and of the same dimensions. The stem is ave centimetres in length. m millimetre and a half in diameter sutside and three-quarters of a mil-Mimetre inside. limetres in height; its greatest interior diameter is six millimetres and its interior is four millimetres. The total weight of the pipe is only half a gramme and the quantity of tobacco which it holds amounts to only a few grains, which barely suffices for a single puff, says the New York Her-

iald. "The Chinese," says M. Delauney, a writer, "smake what are called inintentaneous pipes, since the tobacco In them is consumed after two or three puffs. The Goods pipes evidently would not satisfy them, as one pull suffices to empty them. Reither would they satisfy the Boers, who are secustomed to keep their pipes forsever in their mouths.

"This, however, is an age in which little things are popular. The ancient races liked large things, as the pyramids and the buildings at Ninesch and Bahylon show, and we, in turn, prefer small things. In other words, megalomania has given place to mieromania. The Chinese are very fond of little things, and apparently we have acquired the taste from them. Whenever distinguished tourists call at the factory in Goods they are presented with tiny pipes, and are bound to admire both the skill of the workmen and the superior quality of the earth employed in the manufacture."

The stems of these pipes are ornamented with arabeques on both eides and almost along their entire length. Each bowl also is beautifully decorated with an oval frame formed of small pearls, within which are va-A rious devices, such as a garland of # flowers, a child playing with a skipping rope and a portrait of the young

queen of Holland. Naturally, these dainty things are extremely fragile, and "therefore," maya M. Delauney, "it in hazardous tohandle them often, and much better to keep them in a box which is lined with cotton."

" He Had to Meet All But One. "Well," asked the professor, "didyou attend our commencement and

meet our graduates?" "No," answered the editor, "I didn't.

attend, but I've met them all, I guess. How many young men did you gradmate this year?" "Two hundred and twelve," an-

mwered the professor. "Then one of them must be ill," said the editor. "Up to date, 211 have been around to strike me for a job."

-Indianapolis Sun.

The People Are Hard to Suit, MIf a widower marries too soon folks say he might have shown some reapect for his first wife. If he doesn't minery at all they say: "Ana he got enough of it the first time."-Washington (la.) Democrat.

he Sign of Pricadable, Just because you have gone with a fellow's sinter in 110 sign you are his miend. - Washington (In...) Demo-

### WIT AND WISDOM.

Worry often comprises a lot of foel things that never happen.-Chicago Daily News.

Miss Wayback-"What is the latest form of regrets?" Miss Onthego - "I don't know, my dear. I never send any."-Indianapolis News.

Why tell big stories? Don't you know people won't believe them? And, in addition, they will talk about you in a discreditable way. - Atchison Globe.

"Your hair is getting very thin, sir," remarked the fat barber. "That's good," replied the touchy man; "corpulence is so vulgar." - Philadelphia Record.

"Do you think the bicycle will ever figure in a war?" "Ever will? Great Scott, man, haven't you ever heard two wheelmen scrapping over the merits of their respective wheels?"-Philadelphia Press.

Angry Patron-"Look here., This is so tough that I haven't been able to bite it yet, and I want a rebate for it." Head Waiter-"Very sorry, sir, but I do not think we can give you a rebate. You might try a rebite, however."-

Baltimore American. Fuddy-'Come, now, do you think food tastes any hetter because the bill of fare is printed in French?" Duddy-"Perhaps not, but then you don't know what you are eating, and that's some comfort."-Boston Tran-

"Why like you not the phonograph, dear Mr. Professor? It can the music exactly again make that is into it played or sung." "Yes, certainly, my Mister. I to the phonograph itself do not myself against set. I the music that out of it comes hate not, but the music which is into it put."-Indianapolis News.

### SAVED BY ANOTHER BEAR.

#### One of the Animals Was Drowning His Mate When a Third Interfered.

But for the energetic and almost human action of one of the bears in the cage at City park, one afternoon lately there would have been a death by drowning in the colony, says the Denver Republican. One of the bears in the cage held the head of another under the water until the first was mearly asphyxiated and would probably have held the victim there till he died had not a third bear in the cage become alarmed at the struggles of the drowning animal and rushed to the rescue, getting him out of the water barely in time to save his life. As it was, the watersoaked bruin was nearly smothered and the rescuing bear had to roll him about considerably before he had recovered, the beast which nearly caused the casualty became conscience-stricken over the possible serious resut of his prank and during the rest of the afternoon showed by his deferential manner and solicitous demeanor that he was thoroughly penitent.

There were seven animals in the bear pit at the park, three being on one side and four on the other. During the heated weather a hose is sprayed constantly into the pit. On one side of the pit is a trough which is full of water and in which the bears roll and toss throughout the day. The other afternoon two or three bears in one compartment, after playing around the cage for some time, rolled into the water, where they continued cuffing and hauling each other about, evidently in play. After a scuffle one got the other's head in his paw, and, throwing the weight of his body on him, pushed his body, head and all, under water, holding it there firmly. The victim struggled hard, but the top bear had him absolutely under control and he was unable to raise his head out of the water to breathe. The third bear watched the antics of the top bear for some time in an apparently disinterested manner until it appeared to suddenly dawn upon him that there was some danger. Then he jumped into the trough, and, pushing the top bear away, dragged the recumbent and almost lifeless form of the under animal out of the trough onto the cement floor of the

cage. For a short time it appeared as though the bear was really dead and the offending bear was commencing to whine piteously when the nearly drowned animal snorted and opened his eyes. Within half an hour all was serene in the cage, but the two bears did not play in the water any more.

Sanile as Window Cleaners, ... An old colored woman selling snails occasionally makes her appearance on South street, and sometimes she may be found along Front street or Second street, up in the district that used to be known as the Northern Liberties. She carries an old basket, in which the anails repose on freshly sprinkled leaves. These are not sold as food, but for cleaning the outside of window panes an old practice still in vogue in Kensington. The snail is dampened and placed upon the glass. where it at once moves around and devours all insects and foreign matter, leaving the pane as bright and clear as crystal. There are old established business places in Kensington where the upper windows, when cleaned at all, are always cleaned by anails. There is also a fine market for snails among the owners of aquariums, as they keep the glass clean and bright .-- Philadelphia Record.

Won't Dig for Gold. Of the world's five great gold pro-

ducing territories Russia alone remains unprogressive. Her gold output is now practically the same as it was 20 years ago. - Chicago Chronicle.

# THE LENGTH OF LIFE.

Vital Statistics Have Reduced Prophecy to an Exact Science.

Death Rate Among People in Various Walks of Life - Decumations That Are Considered Most Bangerous,

A study of the death rate will enable one to foretell with amazing accuracy just how long a man in any occupation or environment may expect to live. The collection of vital statistics in recent years has reduced this form of prophesying to an exact science, says the New York World.

The most complete tables of this kind are kept by the life insurance companies. These tables are built up on the vital statistics of cities and villages, and show the effect of every occupation upon human life. Upon the accuracy of these calculations, of course, depend the safety and profit of millions of dollars of life insurance

A good example of the care with which these figures are collected is the vital statistics for clergymen, which have been carefully calculated for various countries.

The results show, in the first place, that the profession of clergyman is one of the safest occupations in the world. The average death rate for the male population of English-speakspeaking people between the ages of 25 and 45 years is 11.5, while the rate for clergymen in the Church of England is but 5.4. In strange contrast to this the rate among Catholic priests under the same conditions is 9.7, the highest among any class of clergymen in the world.

The death rate among the Protestant clergy in America is also much below the average, while that of the Catholic priest is comparatively high. Ladies' maids have, according to the showing, a remarkable hold on life, as out of every thousand but eight die between the ages of 25 and 63 years. This is lower even than the rate of the most favored clergymen, who rank next in the list. Lawyers rank next, and after them grooms and then physicians. The death rate for the period between 25 and 65 years is 12.6 for grooms and 12.9 for

physicians. It is rather surprising to find that waiters come next in order after the attorneys and then Catholic priests. It is more than twice as dangerous to be a Catholic priest, for instance, as to be a Protestant clergyman or a lady's maid.

The least desirable occupation, in view of its dangers, is that of cab driver. In every 1,000 of these 26.6 die between the ages of 25 and 65. The calling of wine merchant is also very descrable, with a death rate of 25 to the thousand. Apothecaries and workers among drugs are also fated to the extent of 19.1 per thousand for the same period. Surgeons, by an odd coincidence, have exactly the same death rate. Coachmen and undertakers, on the other hand, are slightly more favored.

It is significant that the educated classes are, as a rule, less subject to accident than citizens of the lower walks of life.

# HIS FARM IS UNDER GROUND. Pennsylvanian Nakes Money Ruising

Mushrooms in an Abandoned

Mine. An underground farm is one of the most paradoxical curiosities of the region of Scranton, Pa. Sunshine, light and air are usually considered three prime requisites to the success of agriculture, but Isaac Williams manages a farm at Greenwood which is successful and profitable and into which the light of day has never pea-

etrated, says a local exchange. Williams conducts an extensive mushroom farm, which is located in the abandoned top vein of the Greenwood mine three miles from thiat city. The vein is about 50 feet below the surface and along its underground passages Williams has laid out the beds in which the mushrooms are grown.

An ingenious arrangement of doors, which prevent drafts when one is entering or leaving the farm, keeps the temperature of the passage at about the same point the year around. According to Williams the matter of temperature is of the greatest importance in the cultivation of the mushroom. Without an even, moderate temperature the growth is not good and the flavor, which is the prime requirement of a mushroom,

cannot be obtained. Williams finds a market for all the mushrooms he can raise, and manages to make a very comfortable living from his queer farm. In the beginning it required infinite work and pains to convert the barren and sterile mine galleries into productive farm land. Soil and fertilizer had to be carried to the site of the underground farm, which has been greatly enlarged since Williams first began operations. He never enters the mine without bringing with him some rich soil or fertilizer. No matter how small the amount, Williams never

fails to take in something with him. The mine-grown mushroom is a tride darker than that grown in the open air, but it is esteemed as a great delicacy, and its only rival with the epicure is the French canned muchroom, whose snowy whiteness is in atrong contrast with the dark-hued

product of Williams' farm. Williams is a man well advanced in years and his one absorbing passion is this unique agricultural enterprise. All of his spare time is spent down under the ground caring for these plants.

### COUNTRY AROUND LONDON.

Primitive Appearance of the Farms and Farm Buildings Near the the Great City.

The physical fact that London is surrounded by farms and woods and meadows and that its streets, terraces and rows of semi-detached houses do not extend to a distance of more than nine miles from its center, is merely one aspect of the fact that London is not larger than it is. It is not, however, this physical fact alone which tends to render the aspect of our suburban country strange, says the Saturday Review.

What is most striking in it is not the fact that it is country, but that in many directions it is a country of curiously primitive character. The villages have all the air of villages of the last century. There are old inns unchanged since the day of coaches. There are public houses with signs swinging in the public streets just as we see them represented in Hogarth's pictures. There are quaint, secluded dwellings, half-cottage, half-villa, which seem to belong to the time of Strawberry Hill.

There are farms and farm buildings, carelessly and picturesquely irregular, like those which George Eliot has described so well, as characteristic of the England which existed before the railways and the first reform bill. And far more strikingly primitive are the looks and the demeanor of the people. The rural laborers within 14 miles of London are as leisurely in their gait, and seem as strange to the hurry of modern life as the figures which encounter one slouching along a Shropshire lane or lifting their cider kers in a remote Devoushire field.

In point of dress, indeed, the former are often more primitive than the latter. It is in the country close to London that the smock frock has survived longest. Smock frocked plowmen only a few years ago might be seen among their furrows within a gunshot of the Alexandra palace; while from one of the towers at Sydneyham a man with a good telescope might detect to-day on the village green of Kent men and women who might be denizens of the "Sweet Auburn" of Goldsmith. In this fact there is, indeed, something strikingthis persistence of traditional and ocal hubit among all the changes so distinctive of modern progress, nor is it by any means exemplified among

the poorer classes only. In spite of the cosmopolitan apirit which rapid traveling generates, the spirit of locality is still strong, as is shown by the vitality of the innumerable local newspapers, which flourish in districts almost within sight of the metropolis. To readers of these journals the club flower show, fete and cricket clubs are far more important than any similar events in London. The clergyman, the doctor, the vills residents, the farmers, all revolve round the same local axis, and the rumor of London merely reaches them "like a tale of little meaning, though the words are strong."

# A BIG DUCK RANCE.

Over Thirteen Thousand of the Birds Cared For in a Single Inclosure.

"No zoo I ever saw was as interesting as the duck ranch I visited at Riverton, Va.," says a correspondent of the Washington Post. "The proprietor asked me to guess how many ducks were in the immense fields and pens he showed me, and I promptly said 20,000,000. He assured me that there were only 13,500. All are of the Pekin breed, and are pure white. They are hatched from eggs laid by old ducks on the farm, and are fattened and killed for market when one or one and one-half years old. The methods of hatching, rearing and fattening the great numbers of birds are interesting, but the remarkable feature of the business is the economy of its management. In the first place, there are many eggs placed in every incubator which will not hatch a duck. In seven or eight days the manager can tell the ones which will not hatch. He said that a week in the incubator does not hurt them. When it is evident that they will not produce a live duck they are taken out and are hashed up, shells and all, with meal of some kind and made into feed for the young duck-

Every feather is saved when the ducks are plucked, and the whole output sold to a Boston firm. The duck man's name is Morgan, and he is a very clever, shrewd fellow. He said that on account of his health he had decided some years ago to rest for a year, and hatched out 150 ducks' eggs, just for amusement, with an incubator. Since then he has not returned to his former business. He sells 40,-000 ducks every year at prices ranging from 15 to 40 cents a pound, and the

ducks will average four pounds. "In wet weather, to keep the ducks from becoming ill by taking in unhealthy matter with their food, the grain and other stuff is spread on top of gunny sacks laid on hay. It is, in consequence, perfectly clean when the ducks pick it up. He has no pond on his place, only-wide troughs filled with running water, and in this the ducks swim without damage to their plumage or the opportunity to find poisonous substances in mud."

### Speinl Obligation. Little Elmer-Papa, why is it more

blessed to give than to receive? Prof. Broadbead Because, my son, if you permit yourself to receive you are compelled to give about three times as much in return in order to property express your gratitude .--Smart Set.

Liar Respects Verseity. Even a liar respects veracity-in the other fellow .- Chicago Daily News.

# HOUSEHOLD TALKS.

644 Bits of Information Regarding Matters in the Culinary Depariment.

One of the safeguards to health is frequent flushings of the various drains and waste pipesan the house. Hot water is better than cold for the purpose, and at least once a week a solution of sal sods or potash should he sent down all sinks to remove the grease that adheres to the sides of the pipes, says the New York Tribune.

The coarse leaves of the lettues which are so often wasted, may be cooked with spinach, beet tops or any other greens and will prove a welcome addition.

Left over fish that is too ofly to be improved by the warming over process may be removed from the akin and bone and put in spiced sinegar for a few hours. It will make an excellent luncheon or supper dish.

To prevent the eroquettes from sticking to the wires dip the frying basket into the hot fat before filling it. A delicious salad may be made of three small boiled and diced notatoes. one cupful each of button mushrooms, green peas, cooked and drained, and finely-minced oelery and half a cupfut of small pickled onions cut in quarters. Serve with a dressing made as follows: Cream one tablespoonful of butter and add one teaspoonful each of salt, sugar and mustard. Stir in slowly three tablespoonfuls of olive oil, 2% tablespoonfuls of vinegar, a teaspoonful of lemon juice and, last of all, an egg well

besten. One of the prettiest salads seen this season consisted of small, whole yellow tomatoes arranged in pyramid shape on a bed of lettuce hearts garmished with parsley. The tomatoes were plunged hastily into boiling water, their skins were removed and they were allowed to chill on the ice. They were then dipped into French dressing seasoned with a little made musterd.

Pickled mangoes are among the oldtime dishes that are still popular. Young musk or nutmeg melons are needed for the purpose. Through a slit in the side of the melon extract all the seeds with the fingers without breaking the fruit. In case the patience gives out, a plug can be cut out, eaved and replaced, but it is better to make only the sift. Keep the melons in strong brine for three days, then drain them and let them remain in pure water for 24 hours. Heat slowly in vinegar, in which alum has been dissolved, until the melons are green. For a gallon of rinegar, a piece of alum half the size of a hickory put will be wanted. The following is the recipe for the stuffing, given in an old cook book: One handful of horseradish. scraped; two handfuls of English mustard seed, two teaspoonfuls of chopped garlie, one tempoonful of mortared autmeg and mace, one dozen whole peppercorns, one teaspoonful of ground ginger, half a teaspoonful of ground mustard, one teaspoonful of olive oil. Fill the greened mangoes through the allt with the mixture. Sew up the slit, or tie the meion securely so that it will not open. Pack the mangoes in a big stone jar and pour scalding vinegar over them. After two days drain off the vinegar, scald and return it to the jar, and repeat twice at intervals of two days. The mangoes will be ready for use in four or five months.

# MR. TESLA WAS BORED.

And He Expeditionaly Disposed of the Person Who Annured Him.

"It goes without saving that the man of year-long calculations and many mooned computations must possess patience of some payern. That this would be exercised toward untoward interruptions is not so certain, says the New York Times. Not long since a "special representative" of some mushroom association or other-for sanding palm leaf fans to the Finlanders or pocket pincushions to the South Sea islanders, or the like-braved the barnlike entrance and freight elevator of Nikola Tesla's downtown workshop to petition a donation. The electrician of Houston street was making a right angle of himself over a huge drawing board. The "special representative" was fat, and scarcely five feet plus. As the wizard wearily raised his lank length to the perpendicular, her round, expressionless eyes were confronted by his waistacoat buttons. The tableau in profile was striking. The special representative began a voluble recitation of the virtues of her association. The wizard listened silently for the space of three minutes, and then with dreamy, averted eyes and that characteristic "over-the-hills-and-far-away"

voice, said, gently: "My dear madam, what would you take to go away just now and not come any more again while youryour association shall last?"

"I-I-ten dollars," stammered the astonished special representative. "It is well." said the tall man with impassive face. "To-morrow," taking the card that had been trembling in the fat fingers, "to-morrow I send you my check if you go and do not come again, and if you send me not one of those papers you speak of, or any of those advantages you mentioned. Good day, madam; I thank you!" And Tesla returned wearily to his manymooned computations while the special representative found her way back to the freight elevator in an uncertain

### frame of mind. Midneys with Bacon.

Chop a small onion very fine, add to it double its quantity of bread crumbs, a pinch of salt, some pepper, a few drops of lemon juice and some chopped parsley; moisten a bit with a beaten egg; in it roll some thin slices of kidneys and fry with becon till done-that is, fry the bacon till crisp and in ite fat fry the kidneys .- Good Literature.

# USE FOR OLD STRAW HATS:

Cut Out the Crowns and Put on Wire Frame for Lamp thades.

Often we find that old straw hats are subjects of grave consideration. Many of them, we hear it said, are too good to be thrown away, too fanciful to be given to the poor and yet not quite modish enough to tempt their owners into trimming them up for another season. This then, is the time when it is best to transform them into lamp shades. Most charming as lamp shades they become, especially for summer houses and verandas, says the Washington Star.

To carry out the scheme is a simple matter. Leghorns or very large garden hats of rough straw are the most desirable. First should the top of the crown be cut out when already, as call be imagined, the hat will assume somewhat the shape of a lamp shade. Underneath it should then be wired up and down as well as about the top and bottom, that it may be held in shape; and bent gracefully, for above all size, these shades must have a free, finppy appearance. They do not look well if at all stiff. The trimming consists mostly of artificial flowers and grasses which many women have on hand from hats of preceding summers. Long. deep-green grasses are usually hung about the lower edge as a fringe. If, however, the edges are not in good condition it looks very well to put about them a ruff of pinked-out taffeta ribbon, either to match or contract with the color of the straw. A legi-horn for instance, would be most effective with a grass green ruff about the edges and a few large red poppies seattered over its surface. Sometimes flowers that one has in the house are faded, but even then their colors cam be intensified by painting them afreely with either tapestry dyes or water colors. Many old straws can also behelped by touching them up judiciously.

On the other hand, so pretty are these straw lamp shades that it is quite worth while to buy the hats, should they not be forthcoming in any other way. Late in the season many decorative ones are sold at remarksbly low prices. To be effective they should always be large. Deep reliew ones of rough straw trimmed with buttercups and grasses are unusually pretty and cast a golden glow when the lamp under them is lighted. The wholly green ones are also restful and attractive.

When a particular style or color of straw is desired it were best to buy # by the yard and then sew it togetherover a wire frame. It is also in this way that the similar and very small shades for candlesticks are made, and which are quite enchanting, as they decorate the four corners of a table or cast a glimmer from some dim corner of the veranda.

# NEW DRESS NOTES.

and Makeup of Next Summer Gowas.

Skirts of pique, linen, duck, crash or butchers' lines of heavy weave, for beach and mountain wear, are all made in round or outing length, with the still fashionable close effect about the hips, and a very graceful but not decided flare below the knees. Welted seams are more used this season than those which are strapped, as last summer it was found that the bias bands covering the seams of pique and linen. dresses did not shrink when sent to the laundry in the same manner that the skirt itself did, and that no amount of drawing and pressing restored them to their pristine appearance, says the New York Post.

. The newest girdles sent out by a noted city designer are very deep, and have a decided dip in front. They are draped, but are supplied with a carefully fitted foundation, which gives them perfect symmetry. When worn with bolero or Eton jackets, which end above the waist line, these girdles give just the requisite length to the figure. In former seasons both of these styles have failed to prove becoming to many women who adopted them, on account of the short-waisted

The sailor collar with revers fronts. the folded fichu with scarf ends, and the new shirt waist cut away in the neck, and worn with a gimp and marrow blouse vest, are among the popular effects of the summer. The shawi collar is likewise noted on many of the stason's new garments, including jackets, tea-gowns and fancy waists.

Brier, feather, fagot and simple stem-stitching, in black, white and delicately colored silks, is used in various dainty ways on skirt flounces, seams, bands and tucked and boxplaited waists, or costumes formed entirely of linen lawn, bastiste, India mull and similar transparent fabrica, as well as on liberty silks, foulards, taffetas and soft creped satins. A very handsome Paquin waist is made of the latter fabric in soft cream color, the half-inch tucks fagot-stitched in shell pink silk. The waist is cut away on the shoulders, with a circular frill as a finish at the top. The gimp and undersleeves are of pearl-dotted pink chif-

Prested Eggs on Teast.

Beat the whites of as many eggs as are required for a meal to a stiff froth. adding salt and pepper to taste, then drop several spoonfuls on slices of toust. In the center of each mound put froth place an unbroken yolk, put in a quick oven for two minutes, or until the white is a fine brown. Serve immediately, garnished with a little paraley.—Housekeeper.

Too Tired. Dusty Dan-Hi, git off the track! Here comes de t'roo freight.

Layaround Lucas (sleepily) -- Wuzn't fer gittin' my clos sore I'd lay still.-Ohio State Journal.

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