

fellow, Choker, should come, mind, you're not to let him see anything."

As the fates would have it, Choker did come. Perhaps Mr. Quicksett knew he was coming. Possibly Mr. Choker, who was a sharp and not very scrupulous professional opponent of his, had made himself aware of the unprotected state of Gray's Inn, and he brought with him a man that looked every inch a prize-fighter.

"Is Mr. Quicksett in—No? Well, it's of no consequence. I merely called to see as a matter of form one or two documents in Smith vs. Jones."

"Then I must trouble you to call again, when Mr. Quicksett is in."

"Quite right, young man," said Choker, approvingly; "that's the right thing to say in ordinary cases; but you see this not an ordinary case. We've got an order from the court to inspect these documents."

"Where is it?" said Sam bluntly.

"You've got it with you, haven't you?" said Choker, carelessly turning to his companion. The young athlete fumbled in his pockets, and declared with great apparent vexation that he must have forgotten to bring it.

"I don't believe you've got it to bring," said Sam.

"We'll have no nonsense, sir," said Choker in a passion; "at your peril refuse to show us what we want to see," and the two men advanced on Sam in a threatening way. But, little as he was, he never budged an inch. "I tell you what it is," he said, with all the coolness imaginable, "if you two don't leave the office this minute, I'll send for a constable."

There was no need to attempt that difficult operation. They were only trying it on, and with an affectation of injured innocence, Mr. Choker and his satellite withdrew.

On another occasion, after Sam had been a couple of months in the office, his uncle came out of his room one day and bade him to go down at once to the Judge's chambers and look after some case that was to come on there. "It is a thing that requires you to have your wits about you to do that, for you come face to face with a shrewd Judge, who can not tolerate a fool." The old clerk in Mr. Quicksett's office appeared paralyzed with astonishment at such an order; and one of them ventured, when partially recovered, to suggest a mistake on Mr. Quicksett's part. "It's rather a difficult case, sir, if you remember," he urged.

"All right, Mustay," was the cheery reply; "I know what I am about. The best way to learn to swim is to be pitched neck and heels into deep water."

The suspense was great among the ancients while Sam was away; but he came back in due time, and reported that the case had come on before the Judge, and that his lordship had made an order in their client's favor. "Did he ask you any questions?" inquired Mustay. "Oh, yes! and I answered them," said Sam; but he did not mention, for he did not know it, nor will it be mentioned in the memoir of the learned Judge when it comes out, that, accustomed as he was to ready answers, he had actually crossed his mind for a moment that the funny little lawyer's clerk would make a capital witness—he was so ready, and said neither more nor less than was wanted.

Whether a good witness would always make a good lawyer we need not decide; but it is certain, that in course of time, Sam made a very good one indeed. He was one of those not uncommon cases where supposed "deficiency" is superficial only, and where a far more grave deficiency is to be found in those who, by constantly laughing at it, run the risk of making it a life-long imbecility. Sam's relatives never laughed at him again after the first visit he paid them, though they often laughed with him, for his drollery was inexhaustible. He never married, but his sister Mary kept house for him, and was perhaps a great deal happier than she would have been anywhere else.—*Cassell's Magazine*

MONKEYS swim as men do, with the side stroke, not "dog fashion."

THE VALUE OF SUNDAY.

Why should we give one day in seven to religion? It is to be regretted that some very poor answers to this question are so strenuously insisted on. It is always dangerous to support a good cause by a bad argument; for when the argument is discovered to be baseless the thing that seemed to rest upon it is likely to be regarded as without foundation. The bad reason and the good cause fall together. To say that Sunday is needed for physical rest is not to give the best, nor the universal reason for its observance. Many feel no such need. Some constitutions will work 365 days in the year and then dance the old year out and the new year in by way of starting in fresh to repeat the same thing over.

But we want the day because man has a soul. We want it for the soul. The authority for its sacred observance lies deeper and goes farther back than any verbal commandment or ceremonial institution; it is written in the constitution of man. For some reason, the number seven, in ancient times, was held in mysterious reverence. Many nations and tribes besides the Jews observed every seventh day as sacred. There seems to have early arisen a sense of such a need for the better life of man. The finer qualities of the soul demand care and a special time devoted to their culture; otherwise, they will not prosper. If man were but a compound of stomach, muscle and pocket, a being that eats, works, gets tired, and lays up money, he might well stop with good care of the body. But when he makes the discovery that he is a soul, it throws a new interest into life. It is a stirring surprise. He has a new care that interests him more, and is even better for the health than a picnic. He must have time for this nobler care. He wants Sunday; he cannot do without it. He wants it for the soul. Great benefit to the body will result, but that is incidental. The soul must be the first consideration in the use of the day, and in the shaping of its arrangements. If lying abed until 10 o'clock, or going to a picnic, or spending the day in social visiting, will do most for the soul, then by all means do these things. But if attending church and Sunday-school, and the quiet study of the great questions of religion at home, will do more, then let the time be conscientiously devoted in that way. A soul well cared for will prove the best care of the body.

We need the day for religion. We need to keep Sunday rather than another day not because the time between Saturday and Monday is holier in itself than any other time, but because there is a general agreement to observe this day; and the uses of the observance can best be attained only in association with others. We need to keep it sacred because if not set apart to religious use it is almost sure to be diverted to other ends, and its benefits lost.

Give us such a rational Sunday, and the day will soon command the reverence of the people and become "a delight, holy unto the Lord."—*Work and Play.*

THE SECRET OF BEAUTY.—The secret of beauty is health. Those who desire to be beautiful should do all they can to restore their health, if they have lost it, or to keep it, if they have it yet. No one can lay down specific rules for other people in these matters. The work which one may do, the rest he must take, his baths, his diet, his exercise, are matters of individual consideration, but they must be carefully thought of and never neglected. As a rule, when a person feels well he looks well, and when he looks bad he feels bad as a general thing. There are times when one could guess, without looking in the glass, that his eyes were dull and his skin was mottled. This is not a case for something in a pretty bottle from the perfumer's, or for the lotion that the circulars praise so highly. To have a fresh complexion and bright eyes, even to have white hands and a graceful figure, you must be well. Health and the happiness that usually comes with it are the true secrets of beauty.—*Quarterly Review*

PROVERBS IN COOKERY.

Miss Dodd's demonstrative lectures on cookery are being continued in Philadelphia. They are full of little bits of information that might properly be called culinary proverbs. Here are a few of them:

There is a greenness in onions and potatoes that renders them hard to digest. For health's sake, put them in warm water for an hour before cooking.

Good flour is not tested by its color. White flour may not be the best. The test of good flour is by the amount of water it absorbs.

In cooking a fowl, to ascertain when it is done, put a skewer into the breast, and if the breast is tender the fowl is done.

A few dried or preserved cherries, with stones out are the very best thing possible to garnish sweet dishes.

Single cream is cream that has stood on the milk 12 hours. It is best for tea and coffee. Double cream stands on its milk 24 hours and cream for butter frequently stands 48 hours. Cream that is to be whipped should not be butter-cream, lest, in whipping, it change to butter.

To beat the whites of eggs quickly, put in a pinch of salt. The cooler the eggs the quicker they will froth. Salt cools and also freshens them.

In boiling eggs hard, put them in boiling water. It will prevent the yolk from coloring black.

You must never attempt to boil the dressing of a clear soup in the stock, for it will always discolor the soup.

In making any sauce, put the butter and flour in together, and your sauce will never be lumpy.

Whenever you see your sauce boil from the sides of the pan, you may know your flour or corn starch is done.

Boiled fowl with sauce, over which grate the yolk of eggs, is a magnificent dish for luncheon. Tepid water is produced by combining two-thirds cold and one-third boiling water.

To make macaroni tender, put it in cold water and bring it to a boil. It will then be much more tender than if put into hot water or stewed in milk.

The yolk of eggs binds the crust much better than the whites. Apply it to the edges with a brush.

Old potatoes may be freshened up by plunging them into cold water before cooking them.

Never put a pudding that is to be steamed into anything else than a dry mold.

Never wash raisins that are to be used in sweet dishes. It will make the pudding heavy. To clean them, wipe in a dry towel.

To brown sugar for sauce or for puddings, put the sugar in a perfectly dry saucepan. If the pan is the least bit wet, the sugar will burn and you will spoil your saucepan.

Cutlets and steaks may be fried, as well as broiled; but they must be put in hot butter or lard. The grease is hot enough when it throws off a bluish smoke.

The water used in mixing bread must be tepid hot. If it is too hot, the loaf will be full of great holes.

To boil potatoes successfully, when the skin breaks, pour off the water and let them finish cooking in their own steam.

In making a crust of any kind, do not melt the lard in the flour. Melting will injure the crust.

In boiling dumplings of any kind, put them in the water one at a time. If they are put in together, they will mix with each other.

A MAN having fallen into a slough, his friend called loudly to another for assistance. The latter, who was busily engaged in cutting a bog, and wishing to procrastinate, inquired, "How deep is the gentleman in?" "Up to his ankles," was the answer. "Then there is plenty of time," said the other. "No, there's not," rejoined the first, "for he's in head first."