THE INFLUENCE OF FARO NELL

WOLFVILLE STORY BY ALFRED HENRY LEWIS (DAN QUIN)

"THAR'S no doubts about is," observed the Old Cattleman, apropos of tne fairer, better sex—for woman was the gentle subject of our morning's talk; "thar's no doubt about it, females is a refinin' an' ennoblin' influoence; you-all can put down your chips on that an' bet 'em higher than a cat's back! An' when Faro Nell prefers them requests that time, she's ondoubted moved of feelin's of mercy. They shore does her credit, said motifs does. Which if she had asked Cherokee, or Jack Moore, or even Texas Thompson, things would have come off as effectif, an' a mighty sight more pleasant. But since he's standin' thar, all casooal an' accidental, Nell ups an' recootes Dan Boggs on the side of hoomanity that a-way, an' tharupon Dan goes buttin' thoughtless an' without doo reflection, an' sets them Mexicans examples which to give 'em a best deescription is shore some bad. It ain't Nell's fault, but Dan is a gent of sech onusual impulses that you-all don't know wherever Dan will land none once you goes pokin' up his ha'r-hung sensibilities with su'gestions that is novel to his game. Still, Nell can't he'p it; an' in view of what we-all knows to be the female record since ever the werld begins, I reasserts, onhesitation', that effects of woman is good. She subdooes the reckless, subjoogates the rebellious, sobers the frivolous, burns the ground from onder the indolent moccasins of that male she's roped up in holy wedlock's bonds, an' p'ints the way to a higher, happier life. That's whatever! an' this yere drammy of existence, as I once hears Colonel Sterrett say, would be 'a frost an' a failure an' bog plumb down if you was to cut out the leadin' lady roles an' ring up the curtain with nothin' but bucks in the cast.'

"Narrow an' contracted as you may deem said camp to be, Wolfville itse'f offers plenty proof on this yere head. Thar's Dave Tutt: Whatever is Dave, I'd like for to inquire, prior to Tucson Jennie runnin' her wifely brand onto him an' reclooin' him to domesticity? No, thar's nothin' so evil to Dave neither; an' yet he has his little ways. For one thing, Dave's about as extemporaneous a proposition as ever sets in a saddle; an' thar's times, when you give Dave licker an' let him be fully dressed—that is, have his guns—an' then go on an' convince him it's a o'casion for jooblation, an' you-all wouldn't have to leave no 'call' with the clerk to insure yourse'f of bein' out early in the mornin'. Son, Dave would nacherally keep that camp settin' up all night.

"But once Dave comes onder the mitigatin' spells of Tucson Jennie, things is changed a whole lot. Tucson Jennie knocks Dave's horns off doorin' the first two weeks; he gets staid and circumspect; an' tharby plays better poker an' grows more urbane.

"Likewise does Benson Annie work miracles sim'lar in the conduct of that maverick which Enright an' the camp, to allay the burnin' excitement that's rendin' the outfit on account of the Laundry War I relates about yeretofore, sorts o' herds into her lovin' arms. Tenderfoot as he is, when we-all ups an' marries him off that time, this yere French already shows symptoms of becomin' one of the most headlong sports in Arizona. Benson Annie seizes him, purifies him an' makes him white as snow.

"An' thar's Missis Rucker; as troo a lady as ever bakes a biscuit! Even with all the burdens of the O. K. Restauraw, she still finds energy to improve old Rucker to that extent that he rides off towards the hills one mornin' an' never does come back no more.

"'Doc,' he says to Doc Peets, while he's fillin' a canteen in the Red Light, prior to his start; 'I won't tell you what I'm aimin' to accomplish, because the Strangers might regyard it as their dooty to round me up. But thar's somethin' comin' to the public, Doc; so I yereby leaves word with you that next week, or next month, or later, if doubts is expressed of my fate, that I'm still flittin' an' flutterin' about the scenery some'ers an' am a long way short of dead. An' as I fades from sight, Doc, I'll take a chance an' say, that the clause in the Constitootion of this yere country which allows that all gents is free an' equal, wasn't meant to incloode no married man.' An' with these croode bluffs, Rucker chases forth for the Florida.

"No, the camp don't do nothin'; the word gets passed 'round that old Rucker's gone prospectin', an' will recur in our midst whenever thar's a reg'lar roll-call. As for Missis Rucker, personal, from all we can jedge by lookin' on—for thar's none of us who's that looced we ups and asks—I don't reckon now she ever notices that Rucker's quit.

"Yere's how it is, the time when Faro Nell, her heart bleedin' for the sufferin' of dumb an' he'pless brutes, employs Dan Boggs in errants of mercy, an' Dan's efforts to do good gets ill advised. Not that Dan is easily brought so he regyards his play as erroneous; Enright has to rebooke Dan outright in plain, set terms, an' assoomes airs of high severity before Dan allows he even entertains a doubt.

"'Suppose I does retire that Greaser's hand from cirk'latin',' says Dan, sort o' dispootatious with Enright and Doc Peets, who's p'intin' out Dan's faults. 'Mexicans ain't got no more need for hands than squinch owls has for hymn books. They won't work; they never uses them members except for dealin' monte or clawin' a guitar. I regyards a Mexican's hands that a-way, when considered as feachers in his make-up, as plumb footile. To go shy one, don't make no more real difference in his destinies than a button off his coat.'

"'Dan, you shore is the most perverse sport' says Enright, makin' a gesture of impatience an' at the same time refillin' his glass in hopes of a ca'mer frame of mind. 'This yere ain't so much a question of hands as it's a question of taste. Nell's requests is right, an' you're bound to go about the rescoo of said chicken as the victim of them crooelties. Where you-all falls down is on a system. The method you invokes is impertinent. Don't you so regyard it, Doc?'

"'Which I shorely does,' says Peets. 'Dan's conduct is absolutely uncouth.'

"Dan lays the basis for these yere strictures in the followin' fashion: It's a fieste with the Mexicans—one of them noomerous Saint's days they gives way to when every Greaser onbuckles an' devotes himse'f to merriments—an' over in Chihuahua, as the Mexican part of the camp is called, the sunburnt portion of Wolfville's population shore broadens into quite a time. Thar's hoss races, an' monte, an' mescal, an' pulque, together with seech roode music as may be wrung from primitif instruments like the guitar, the fiddle, an' tin cans, half filled with beans.

"Faro Nell, bein' only a child as you-all might say, 'an' ready to be engaged an' entertained with childish things, goes trippin' over to sort o' size up the gala scene.

"Thar's a passel of young Mexicans who's Ridin' for the Chicken's Head. This yere is a sport something like Gander Pullin'; same as we-all engages in on Thanksgivin' days an' Christmas, back when I'm a boy in Tennessee. You sayeys a Gander Pullin? Son, you shore don't mean seech ignorance! Thar must have been mightly little sunshine in the life of a yooth in them morose regions where you was raised, for you-all never to disport yourse'f, even as a spectator, at at Gander Pullin' It wouldn't surprise me none after that if you ups an' informs me you never shakes a fetlock in that dance called moneymusk.

"To the end that you be addicated—for it's better late than never—I'll pause in my narratifs concernin' Boggs an' the Mexicans, long enough to elooci date of Gander Pullin's.

"As I su'gests, we onbends in this pastime at sech epocks as Christmas an' Thanksgivin'. I don't myse'f take actooal part in any Gander Pullin's. Not that I'm too delicate, but I ain't got no hoss. Bein' a pore yooth, I spends the mornin' of my c'reer on foot, an' as a hoss is a necessary ingredient to a scientific Gander Pullin', I never does stand in personal on the festival but is redooced to become a envy-bitten looker-on.

"Gander Pullin's is conducted near a tavern or a still house, so's the assembled gents won't want the inspiration befittin' both the season an' the scene; an' it is commonly held onder the auspices of the proprietor tharof. Thar's a track marked out in a cirkle like a little race course for the hosses to gallop on. This yere course runs through two poles pinned into the ground; or mebby it's two trees. Thar's a rope stretched that a-way from pole to pole, taut an' stiff, she's stretched! An' the gander who's the object of the meetin' with his neck an' head greased a heap lavish, is hung head down from the rope by his two hind laigs. As that gander hangs thar, what Colonel Sterrett would style 'the cynosure of every eye,' you'll notice that a gent by standin' high in the stirrups can get a grip of the gander's head.

"As many as determines to distinguish themse'fs in the speculation throws a two-bit piece into a hat. Most likely thar'll be 40 partic'pants. They then organizes, Injun file, an' goes caperin' round the course, each holdin' his place in the joyous procession. As a gent goes onder the rope, he grabs for the gander's head; an' that party who's expert enough to bring it away in his hand wins the hat full of two-bit pieces yeretofore adverted to.

"Which, of course, no gent succeeds the first dash outen the box, as a gander's head is on some good and strong; an' many a saddle gets emptied by virchoo of them backward yanks a party gets. But it's on with the dance! They keeps a whoopin' an' shoutin' an' ridin' the cirkle, an' grabbin' at the gander, each in his cheerful turn, ontil some strong or lucky party b'ars off the prize, assoomes title to the two-bit pieces, struttin' to the licker-room, an' buys licker for the pop'lace tharwith.

"Shore, doorin' a contest a gent's got to keep ridin'; he not allowed to pause an' dally with the gander an' delay the game. To see to this a brace of brawny sharps is stationed by each pole with clubs in their willin' hands to remonstrate with any hoss or gent who slows down or stops as he gets onder the gander.

"Thar you have it, son; a brief but lively picture of a Gander Pullin', as pulled former in blithe old Tennessee. An' you'll allow if you sets down to a ca'm an onja'ndiced earnest study of the game that a half hour of reasonable thrill might be expected to flow from it. Gander Pullin's a pop'lar a whole lot, when I'm a yearlin'; I know that for shore; though in a age which grows a heap effete, mighty likely if we-all goes back thar now, we'd find it fallen into disuse as a relaxation.

"In Ridin' for the Chicken's Head, a Mexican don't hang up his prey none same as we-all does at Gander Pullin's. He buries it in the ground to such degrees that nothin' but the head an' neck protroodes. An' as the Mexicans goee flashin' by on their broncos, each in turn swings down an' makes a reach for the chicken's head. The experiment calls for a shore enough rider; an' when a party is over on one side that a-way, an' nothin' to hold by but a left hand on the saddlehorn an' a left spur caught in the cantle, any little old pull will fetch him out on his head.

"This day when Faro Nell comes bulgin' up to amoose her young an' idle cur'osity with the gayeties of Chihuahua, the Ridin' for the Chicken's Head is about to commence. Which they're jest plantin' the chicken. At first Nell don't savey, as she ain't posted none deep on these yere Mexican pastimes. But Nell is plenty quick, mental; as, actin' look-out for Cherokee's bank, she's shorely bound to be. Wherefore Nell don't study there preeliminaries long before she gets onto the roodiments of some idee concernin' the amiable plans of these jocund Greasers.

"At last the chickens is buried, an' tha's nothin' in sight but its anxious head. Except that it can turn an' twist its neck some, it's fixed in the ground as firm an' solid as the stumps of a mesquite bush.

"The first Greaser—he's a gay an' gaudy party with more colors than you counts in any rainbow—is organizin' for a rush. He's pickin' up his reins an' pushin' his moccasins deep into his tappedeeries, when as he gives his cayouse the spur, the full beauty of this exercise of Ridin' for the Chicken's Head bursts on Faro Nell. Comin' on her onexpected that a-way Nell don't see no pleasure in it. It don't present them attractions which so alloores the heart of a Greaser. Without pausin' to think, an' feelin' shocked some over the fate that's ridin down on that buried chicken, Nell grips her little paws convulsive an' clicks her teeth. It's then her eye catches Dan Boggs who's contemplatin' details an' awaiting the finish with vivid interest.

"'Oh, Dan!' says Nell, grabbin' Dan's arm, 'I don't want that cicken hurt none! Can't you-all make 'em stop?'

"'Shore!' says Dan, prompt to Nell's cry. 'I prevails on 'em to cease easy.'

"As Dan says this, that radiant cavalier is sweepin' upon the pore chicken like the breath of destiny. He's bendin' from the saddle to make a swoop, as Dan speaks. Thar ain't a moment to lose. Dan's hand goes to his gun.

"'Watch me stop him,' says Dan; an' as he does, his bullet makes rags of the Mexican's hand not an inch from the chicken's head.

"For what time you-all might need to slop out a drink them onlookin' Mexicans stands plumb still. Then the stoopefyin' impressions made by Dan's pistol practice wears off an' a howl goes up like a hundred wolves. At this Dan gets his number two gun to b'ar' an' with one in each hand, sort o' dictates at the tan-colored multitoode.

"'Thar's shore a nice shot, Nell!' says Dan over his shoulder, ropin' for them congratulations he thinks is comin'.

"'But Nell don't hear him; she's one hundred yards away, streakin' it for the Red Light like a shootin' star. She bursts in on us with the brake off like a stage coach down hill.

"'Dan's treed them Mexicans!' gasps Nell, as she heads straight for Cherokee; 'you-all better rustle over thar plumb soon!'

"Cherokee jumps an' grabs his hardware where they're layin' onder the table. Bein' daylight an' no game goin', an' the day some warm besides, he ain't wearin' 'em. In a second Cherokee buckles on his belts an' starts; the rest of us, however, bein' fully clothed that a-way, is already half way to Dan.

"It ain't a two-minute run an' we arrives in time. Thar's no more blood, though thar might have been, for we finds Dan frontin' up to full two hundred Greasers; their numbers increasin' an' excitement runnin' a heap nigh. We cuts in between Dan an' the foe, an' extricates that over-vol'tile sport.

"But Dan won't return none onti! he exhoomes the chicken, which is still bobbin' an' twistin' its onhkrmed head where the Mexican buries it. Dan digs it out an' takes it by the laigs; Enright meanwhile cussin' him out, fervent an' nervous, for he fears some locoed Greaser will cut loose any moment an' mebby crease a gent an' so leave it incumbent on the rest to desolate Chihuahua.

"'It's for Nell,' expostulates Dan, replyin' to Enright's criticisms. 'I know she wants it from the way she grabs my coat that time. Moreover, from the tones she speaks in, I reckon she wants it alive. Also, I don't discern no reason for this yere toomult neither; which you-all is shore the most peevish bunch, Enright, an' that's whatever!'

"'Peevish or no,' retorts Enright, 'as a jedge of sech warjigs I figgers that we gets here jest in time. Thar you be up ag'inst the entire tribe, an' each one with a gun. It's one of the deefects of a Colt's six-shooter that it hits as hard an' shocts as troo for a Injun or a Greaser as it does for folks. Talk about us bein' peevish! What do you-all reckon would have been results if we hadn't cut in on the baile at the time we does?'

"'Nothin',' says Dan, with tones of soopreme vanity, at the same time dustin' the dirt off Nell's chicken, 'nothin', except I'd hung crape on half the 'dobies in Chihuahua.'

"As I says, however, we nacherally extricates Dan. About two hours after, when things ag'in simmers to the normal—an' while Nell is makin' her chicken a coop out to the r'ar of the Red Light—Enright gives a half laugh.

"'Dan,' says Enright, 'when I reflects on the hole wa drug you out of, an' the way you-all gets in, you shore reminds me of that Thomas Benton dog I owns former when I'm a child on the Cumberland. Which Thomas Benton that a-way is a mighty fervid an' industrious dog, an' would turn over a quarter-section of land any afternoon diggin' out a groundhawg. But thar's this drawback to Thomas Benton which impairs his market valyoo. Some folks used to regyard it as a foible; but it's worse; it's a deefect. As I states, this Thomas Benton dog would throw his whole soul into the work, and dig out a groundhawg like he ain't got a minute to live. But thar's this peccoliarity: After that Thomas Benton dog has done dug out the groundhawg for a couple of hours, you-all is forced to get a spade an' dig out that Thomas Benton dog. He's dead now these yere 40 years, but if he's livin', I'd shore change his name a whole lot, an' rebrand him "Dan'l Boggs." ' "

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EASTER SUNDAY CHURCH GOWN

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man who was long a power at Vassar College.

"I do not see any room in your life for a blue-checked apron," said this famous teacher to an ambitious girl who had been expressing at length her plans for work and hopes for fame. It was a quaint reminder that, although housekeeping is not woman's only province, every woman should cherish the spirit of the homemaker.

The blue-checked apron is not necessarily a shroud for any lawful ambition; but there is no woman so gifted that she need hesitate to acknowledge that she knows how to put it on.

DISHES MADE FROM ORANGES.

Compote of Orange.

These are nice served with plain boiled rice and suitable for a breakfast or lunch dish or simple, wholesome dessert.

Peel the oranges carefully with a sharp knife, remove all the white pith and cut the fruit in two even halves crosswise. With a sharp, pointed knife take out core and seeds. Make a syrup of sugar and water and little lemon juice with a piece of stick cinnamon, having enough to cover the fruit when a layer is placed in the saucepan. Boil them carefully until they are tender and clear-looking; do not let them break. When they are done arrange them in pyramid shape on a dish, if served alone, or use them for a border for the rice. Boil the syrup down until it will thread, then pour it over the fruit. The compote may be served cold with whipped cream or with Bavarian cream, ice creams or plain cornstarch custards or puddings.

Orange and Peach Mousse.

Rub a quart of yellow canned peaches through a sieve. Add a cup of orange juice, strained, to two cups of sugar and boil until it makes a thick syrup; then add to the peach pulp and let get cold. Whip a pint of rich cream very dry and drain on a hair sieve. Add a little sherry or vanila to the cream before whipping, to flavor delicately. Stir the cream and fruit together, then pack it in ice and salt and set in a cold place for three hours.

Orange Marmalade.

Weigh the oranges, then score the rind with a penknife into quarters and remove from the pulp in four sections, cook in boiling water until so soft that the white part of the rind will come off easily when scraped with a spoon. Drain and scrape, leaving thin yellow shells which must be cut into fine shreds with scissors. While the rind is cooking prepare the pulp of the oranges; separate into sections, remove seeds and all the thick white skin that is possible. By scraping the pulp from the skin with a small sharp knife scarcely a bit of the tough white portion will remain.

Allow three cups of white sugar to two pounds of whole oranges. Put the pulp, juice and shredded cooked rind into a saucepan, turn in the sugar and stir until it becomes liquid. Set the saucepan back where the contents will cook slowly for at least two hours, and if the marmalade is not then transparent, cook it longer and until it reaches this stage. Fill small glass jars having covers, or jelly tumblers.

Orange Jelly.

Soak one-half box gelatine in one-half cup cold water, until soft; add one cup boiling water, juice of one lemon, one cup sugar, one pint orange juice; stir until sugar is dissolved, and strain, and set in molds.

Orange Salad.

If possible, use sour oranges for this salad. If sweet ones are the only oranges available, strain lemon juice over them after they have been sliced. Cut the oranges in thick slices, carefully remove the seeds, arrange them in rows and turn over them a dressing made of one tablespoonful of lemon juice to three of oil, with salt and paprika to taste. This is excellent to serve with game, and grape fruit can be similarly treated.

FOR THE TABLE.

Browned Cauliflower.

Cut one or more cold boiled cauliflowers into convenient slices. Make a roux by stirring two tablespoonfuls of sifted flour into two scant ones of boiling butter, adding enough milk (about a cupful) to make a very thick mixture. Dip each piece of cauliflower into this, and when cool saturate each piece in batter made by mixing a cup of flour with one of milk and adding two well-beaten eggs (the whites separate) and half a teaspoonful of sauce. Dipping into the sauce and then in the batter is not as intricate as it seems, and when this is accomplished and the pieces cooked to a golden brown in deep boiling fat, the result will be so delicious and delicate that it will well repay the extra trouble.

Another Lenten Salad.

Discard the head and after splitting down the back remove carefully the bones from four salt herrings. Cut about six cold potatoes into dice and the fish into bits, add bits of raw apple (if liked) a few capers and chopped pickle of any sort at hand—beets are particularly good. Season to taste with pepper, salt and dry mustard, then blend with enough oil and vinegar to moisten. Make into mound shape and just before serving cover with mayonnaise or the cream sauce given above. The dish may be decorated with gherkins, cherries in vinegar, capers and the like, with a lettuce heart in the center. If preferred the cream sauce may be mixed through the salad as well as on top and other cold fish may be added.

A Delicious Sauce.

Mayonnaise dressing is out of favor in some households because, unless one has a very strong digestion, it is too rich, and yet it gives color and finish that French dressing lacks. The following will delight both the taste and the eye, and the slight cooking given the ingredients render them more digestible than when raw: Break two eggs into a bowl, beat well, then first blend thoroughly through them a teaspoonful of sugar, then half a teaspoonful each of mustard and salt, next stir in gradually three tablespoonfuls of vinegar and lastly a tablespoonful of cream. A small porcelain-lined double boiler is excellent for this, when the mixing can all be done in the inside kettle. If this is not at hand, place the bowl inside a saucepan of boiling water, with a muffin ring or the like between to prevent sticking. Keep the water absolutely boiling, stir constantly and in less than five minutes the contents of the bowl will be thick and smooth. Put aside to cool, after which it is ready to use.

A PASTEL PINK AND WHITE SATIN-FACED LINEN COSTUME.

Dark blue dress of nun's veiling with pale blue stitched band.

Emerald Salad.

Another pretty salad and of dainty enough flavor to tempt an epicure is made as follows: Open a can of peas of any good brand, except the small "French" variety, empty them an hour or two before using to obviate any close or canned flavor. Make sure the pease are tender by tasting. If not, boil them until they are. Wash and dry a nice head of lettuce, separate and arrange in the salad bowl. Chop any cold white meat at hand—if prepared on purpose, sweetbreads are delicious—and spread over the lettuce and the peas over this. Just before serving pour over the whole a plain dressing of two parts olive oil and one part tarragon vinegar, pepper and salt to taste. Use cream dressing if preferred.

Concerning Fruit.

In households where fruit is considered a staple article of food, how to serve it every day so that it may ever be a source of delight is a question of great interest to the housewife.

The apple seems to hold, relatively, the same place in the fruit world that the potato holds among vegetables, and, like the tomato, partakes somewhat of the nature of both fruit and vegetable, inasmuch that it is a suitable accompaniment for some meats, such as pork, goose and tame duck, more in the way of a vegetable than a relish.

But apples are not always cheap or plentiful, especially in the season when the rich meats are obtainable, and therefore many think it extravagance to indulge in what they regard as superfluous. This is a mistake; far better to omit one or more vegetables, the dessert, or even the salad, from the menu, unless apples enter into the salad preparation, than fail to serve the wholesome apple with the above-mentioned meats. Oranges are quite as important and necessary as the apple, but, unlike the apple, serve their purpose better in most cases when eaten uncooked.

The dried fruits and the banana may be regarded as more substantial foods than apples and oranges, as their nutrient properties are considerable and they are much too heavy and substantial to take the place of accessories on the bill of fare.

Such canned fruits as peaches, pears, pineapples and grapes are like unto the apple and orange in food qualities. The process of preserving changes their nature somewhat, but does not add to their food value. When canned or preserved they may be considered as a dessert, either served plain or in combination with other materials. If spiced or pickled, they belong to the relishes and appetizers.

Fruit Salad.

Use equal parts of oranges, apples and nuts. Cut apples and oranges in small cubes and mix with chopped nuts. Serve with Mayonnaise.

Sweet potatoes, like spinach, are improved by twice cooking. To saute them in the chafing dish, true Southern style, cut in slices. To one pint of the sliced potatoes allow two tablespoonfuls of butter, two tablespoonfuls of sugar and two of vinegar. Have the butter very hot, lay the potatoes in, sprinkle sugar over the top, pour the vinegar over lightly and cook until brown.

Toast can be made for a rarebit in the chafing dish by laying an asbestos mat over the flame and browning the bread on that first.

A cupful of mint tea prepared with half water and half wine, and taken daily, is said to be a sovereign remedy for bad breath.

Mushrooms.

Recent investigations made the Department of Agriculture show that mushrooms are about equal to potatoes in the element of nutrition that goes to make flesh and blood, but that, on the other hand, they do not hold much of the fuel stuff required to keep the body machine running.

On Worry and Fear.

Worry is a baby fear.

Worry, being a child of fear, has inherited all its parents' evil traits of character.

Worry, if well cared for, will become a full grown fear.

The worry family is a very large one, fear is quite prolific.

Fear is born of self-depreciation and and apprehension.

Apprehension is rarely absent from fear.

We, in the most part, feel able to endure the present, but constantly look for worse in the future.

Today is only cloudy; I borrow the rain and storm from tomorrow.

I import distress from yesterday, and disaster from tomorrow.

My income is sufficient for present needs, but what shall I do when I get old, or when I get sick, or when my family get sick?

I could endure the present pain, but what shall I do this afternoon, or tonight, or tomorrow?

I have rarely seen anyone commit suicide to escape today; they always run from tomorrow.

Hot Milk as a Beverage.

A real luxury, the value of which but few people know. Many who have abundance of milk never think of using it as a drink—or rather as an eatable—for we should eat milk instead of drinking it. That is, take it in small sips. Why? Because the casein of milk, when it comes in contact with the acid of the gastric fluid, coagulates and forms curd, and if swallowed in large quantities at once, a large curd is formed, which the stomach handles with difficulty. The gastric fluid can mingle much more rapidly with the small curds that result from sipping the milk.—London Health.

EVENING. FUN.

A Novel Soap-Bubble Party—Tricks With Numbers.

NOTHING gives greater pleasure, especially during the long evenings of Winter, than the ability to perform some simple and yet mystifying tricks, or to be able to suggest some puzzles which seem to be "brain-twisters."

Quite a number of soapbubble parties have been given, and the bubble-blowing will always be popular. A novelty may be introduced by some member of a soapbubble party which will mystify all the others if the party doing it can keep his secret. Let the one who is going to introduce the novelty fill the bowl of his pipe, of course secretly, with cotton wool soaked in gasoline. He takes his place at the table and proceeds to blow bubbles in the ordinary manner, but there is this difference, the bubbles which are blown from his pipe will be found to explode in a bright flame when approached with a light, much to the astonishment of the others, whose bubbles are only water vapor, upon which light has no effect except to dissolve them.

Another interesting trick can be played on the same evening because pipes are being used. Get two empty and clean pipes like those used for bubble-blowing pass them round for examination, and they will appear to be unprepared. The bowls are then placed one over the other, when the performer, by simply inserting the stems in his mouth, commences to blow clouds of smoke from the pipes.

The explanation is as follows: In one of the bowls you have secretly poured a few drops of hydrochloric acid (spirits of salts), while in the other you have placed a few drops of ammonia. It is not likely that the presence of so small a quantity of liquid, which most likely will have passed into the stem, will be noticed. The union of the two chemicals produces a thick vapor, which has all the appearance of smoke produced from tobacco. To vary the trick and add to the mystery, a glass tumbler and a small tea plate may be prepared in the same way, by putting the hydrochloric acid in the tumbler and the ammonia in the plate; to all appearance both are perfectly empty. You quickly place the plate over the tumbler, and cover both with a pocket handkerchief; you then begin to blow the cloud from your prepared pipes and removing the stem from your mouth order the smoke to enter the tumbler; be careful not to get the acid in your mouth; get someone to remove the handkerchief and the tumbler will appear to be filled with smoke. Everyone will wonder how you managed to do it, but you can keep your secret and make them think you are possessed of occult powers.

To prevent close questioning the amateur should be prepared to follow up a trick with another, or else with a puzzle or conundrum which takes the minds of those present from the last trick.

For example, you may ask if they are aware of the peculiar properties of the numbers 37 and 73? They will answer in the negative and you will tell them that the number 37 being multiplied by each of the numbers in the arithmetical progression 3, 6, 9, 12, 15, and so on up to and including 27, all the products will be composed of three similar figures, and the sum is always equal to the number by which 37 was multiplied. For example:

37	37	37	37	37	37	37	37	37
3	6	9	12	15	18	21	24	27
111	222	333	444	555	666	777	888	999

Add together the three figures in each product and you have the amount of the multiple. The number 73 being multiplied by each of the forementioned progressive numbers, the products will terminate by one of the nine digits, in reverse order. 73 multiplied by 3 equals 219, by 6 gives 438, by 9 equals 657, and so on until the terminal figures are 9, 8, 7, 6, 5, 4, 3, 2 and 1.

TRAVELERS' GUIDE.

Burlington Route

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When he wrote: "We no longer travel; we merely arrive."

Perchance he had a glimpse of Burlington Flyers speeding across the plains of America. Perhaps he heard in advance that Burlington trains would hold all records for speed between the Rocky Mountains and Lake Michigan.

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W. H. MEAD, General Agent,
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The first-class S. S. Portland will sail for NOME DIRECT

Leaving San Francisco.....April 19th
Leaving Seattle.....April 26th
(Stopping at Unalaska only long enough to coal.)

For freight and passage, apply to NORTHERN COMMERCIAL CO. 645 Market Street, San Francisco. Or Empire Transportation Co., Puget Sound Agent, Seattle, Wash.

Astoria & Columbia River Railroad Co.

LEAVES	Depot Fifth and J Streets.	ARRIVES
8:00 A. M.	For Mayger, Rainier, Clatskanie, Westport, Clifton, Astoria, Warrenton, Flavel, Hammond, Fort Stevens, Gearhart Pk., Seaside, Astoria and Seashore Express, Daily.	11:10 A. M.
7:00 P. M.	Astoria Express, Daily.	9:40 P. M.

Ticket office 255 Morrison st. and Union Depot. J. C. MAYO, Gen. Pass. Agt., Astoria, Or.

WHITE COLLAR LINE

STR. TAHOMA, DALLES ROUTE.
Winter schedule—Leaves foot Alder street every Monday, Wednesday and Friday morning, 7 A. M. Leaves The Dalles every Tuesday, Thursday and Saturday morning, 7 A. M. Stops at all way landings for both freight and passengers.

ASTORIA ROUTE.
STR. BAILEY GATZERT (Alder-st. Dock). Leaves Portland daily every morning at 7 o'clock, except Sunday. Returning, leaves Astoria every night at 7 o'clock, except Sunday. Oregon phone Main 351. Columbia phone 351.

Salem, Independence, Albany Corvallis and McMinnville.

Steamer POMONA, for Corvallis, leaves 6:45 A. M. Tuesday, Thursday and Saturday.
Steamer ALTONA, for McMinnville, leaves 7 A. M. Monday, Wednesday and Friday.
OREGON CITY TRANSPORTATION CO., Office and dock, foot Taylor st. Phone 40.

TRAVELERS' GUIDE.

O. R. & N. OREGON SHORT LINE AND UNION PACIFIC

THREE TRAINS DAILY FOR ALL POINTS EAST

UNION DEPOT.	Leave.	Arrive.
CHICAGO-PORTLAND SPECIAL. For the East via Huntington.	9:00 A. M. Daily.	4:30 P. M. Daily.
SPOKANE FLYER. For Eastern Washington, Walla Walla, Lewiston, Coeur d'Alene and Gt. Northern Points.	6:15 P. M. Daily.	7:00 A. M. Daily.
ATLANTIC EXPRESS. For the East via Huntington.	8:30 P. M. Daily.	8:10 A. M. Daily.
OCEAN AND RIVER SCHEDULE.		
FOR SAN FRANCISCO. SS. Columbia—Mar. 8, 18, 28. SS. Geo. W. Elder—Mar. 3, 13, 23.	From Ainsworth Dock. 8:00 P. M.	5:00 P. M.
FOR ASTORIA and way points, connecting with str. for Ilwaco and North Beach, str. Hassalo. Ash-street Dock.	8:00 P. M. Daily ex. Sunday. Sat. 10 P. M.	5:00 P. M. Daily, ex. Sun.
FOR CORVALLIS and way points, steamer Ruth, Ash-street Dock. (Water permitting.)	6:45 A. M. Mon., Wed., Fri.	6:00 P. M. Tues., Thurs., Sat.
FOR DAYTON, Oregon City and Yamhill River points, str. Modoc, Ash-street Dock. (Water permitting.)	7:00 A. M. Tues., Thurs., Sat.	3:00 P. M. Mon., Wed., Fri.

TICKET OFFICE, Third and Washington. Telephone, Main 712.

PORTLAND & ASIATIC STEAMSHIP CO.

For Yokohama and Hong Kong, calling at Kobe, Nagasaki and Shanghai, taking freight via connecting steamers for Manila, Port Arthur and Vladivostock.
INDRAPURA SAILS ABOUT MARCH 28.
For rates and full information call on or address officials or agents of O. R. & N. Co.

EAST VIA SOUTH — SOUTHERN PACIFIC COMPANY — SUNSET, OGDEN & SHASTA ROUTES

Leave	Depot Fifth and I Streets.	Arrive
*8:30 P. M.	OVERLAND EXPRESS TRAINS, for Salem, Roseburg, Ashland, Sacramento, Ogden, San Francisco, Mojave, Los Angeles, El Paso, New Orleans and the East. At Woodburn (daily except Sunday), morning train connects with train for Mt. Angel, Silverton, Browns-ville, Springfield, and Natron, and Albany Local for Mt. Angel and Silverton.	*7:45 A. M.
*8:30 A. M.		*7:00 P. M.
*4:00 P. M.	Albany passenger ...	*10:10 A. M.
*7:30 A. M.	Corvallis passenger.	*5:50 P. M.
‖4:50 P. M.	Sheridan passenger.	‖8:25 A. M.

*Daily. ‖Daily except Sunday.

Rebate tickets on sale between Portland, Sacramento and San Francisco. Net rates $17.50 first class and $14 second class. Second class includes sleeper; first class does not.
Rates and tickets to Eastern points and Europe. Also JAPAN, CHINA, HONOLULU and AUSTRALIA. Can be obtained at Ticket Office, No. 254, cor. Washington and Third.

TAMHILL DIVISION.

Passenger Depot, foot of Jefferson street. Leave Portland daily 7:20 A. M., 12:30, 1:55, 3:25, 4:40, 6:25, 8:30 P. M. Daily except Sunday, 5:30, 9:40 A. M., 5:05, 11:30 P. M. Sunday only, 9 A. M.
Arrive Portland daily, 8:20, 10:50 A. M., 1:35, 3:10, 4:30, 6:15, 7:40, 10 P. M. Daily except Sunday, 6:35, 9:30, 10:50 A. M.; except Monday, 12:40 A. M.; Sunday only, 10:05 A. M.
Leave for Dallas daily except Sunday, 5:05 P. M. Arrive Portland 9:30 A. M. Passenger train leaves Dallas for Airlie MonCays, Wednesdays and Fridays at 3:50 P. M. Returns Tuesdays and Saturdays.
*Except Sunday.

V. A. SCHILLING, City Tkt. Agt. R. B. MILLER, Gen. Frt. & Pass. Agt.

NORTHERN PACIFIC — TIME CARD OF TRAINS — PORTLAND

	Leaves.	Arrives.
Overland Express	2:00 P. M.	7:00 A. M.
Twin City, St. Louis & Kan. City Special.....	11:30 P. M.	7:45 P. M.
Puget Sound Limited, for South Bend, Gray's Harbor, Olympia, Tacoma and Seattle.....	8:35 A. M.	5:20 P. M.

Two trains daily to Spokane, Butte, Helena, Minneapolis, St. Paul and the East.
A. D. CHARLTON, Asst. General Pass. Agt., 255 Morrison street. Portland, Or.

Pacific Coast Steamship Co.

For South-Eastern Alaska
Leave Seattle at 9 P. M.
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For San Francisco

Leave SEATTLE at 9 A. M. every fifth day. Steamers connect at San Francisco with company's steamers for ports in Southern California, Mexico and Humboldt Bay.
For further information, obtain folder. Right is reserved to change steamers or sailing dates.
AGENTS—N. PORTON, 249 Washington st., Portland; F. W. CARLETON, N. P. R. R. Dock, Tacoma; Ticket Office, 113 James st., Seattle, M. TALBOT, Comm'l Agt.; C. W. MILLER, Asst. Gen'l Agt., Ocean Dock, Seattle; GOODALL, PERKINS & CO., Gen'l Agts., San Francisco.

THE GREAT NORTHERN

Ticket Office 122 Third St. Phone 680

LEAVE		ARRIVE
No. 4 6:15 P. M.	The Flyer, daily to and from St. Paul, Minneapolis, Duluth, Chicago and all points East.	No. 3 7:00 A. M.

Through Palace and Tourist Sleepers, Dining and Buffet Smoking-Library Cars.

JAPAN - AMERICAN LINE
STEAMSHIP TOSA MARU
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About March 25th.