BY OLIVE THORNE.

way it began, Hannah was cross ay. For one thing, she had a big ksgiving baking to do in an old-oned house, where pies and cakes made by the quantity. en, while she was out of the kitchen nent, Margery, in a frolic with puss,

speet the churn with its load of all over the snow-white floor. nade plenty of extra work; but the ning disaster was to find, when she to the pantry for the beans she in-i to bake, that a bottle of brandy ne had kept last summer to bathe nkle, which she had sprained in g down the cellar stairs, had been

stood far out of the way on the top but, unfortunately, the dish of was directly under it, and the y had dripped over them, soaking so thoroughly that it was not possiuse them.

t the worst was yet to come. On ng the beans ruined, she simply ied them into the pail which stood e kitchen door, and, washing her s, set to work to knead her big pan

nify bread dough. w the kitchen-door opened into a lshed, and the ash-pail, with the s on top, was supposed to be safe egh; but unfortunately, on this ial afternoon, the outside door was

e beans had not been there long bethe turkays came around to be fed, sual: and one of them, of a prying sition, noticed the open door, and bably remembering the good things came out of the door, quietly hopped the step and walked in. othing to be seen but piles of wood

the season, now getting severe, and es-a pail with something in it. 'Ah! now that looks good; I'll try thought the curious turkey (no

She did try it, and, not being sensitive either taste or smell, she never stopd trying it until she had swallowed the top ones, soaked in brandy, and en turned to go. The effect was sad

Her head whirled around, it is suposed; at any rate, her legs refused to old her up, and she fell to the ground

Half an hour later, Hannah went out r more wood to replenish her fire, and the gathering darkness stumbled over

e turkey still lying there.
A glance at the fowl, to see that she s not outwardly hurt, and another at e pail, told the shameful story.
"Here's a fine bit o' work!" exclaimed

annah, turning the limp turkey over. The idiot has gone and killed herself stirely with those beans! I'd like to

irkey, for though she was sometimes oss, she was always economical, and e knew no questions would be asked as how it came to its end, provided it was

ench to cool, shutting the door to keep out the cat while she finished some other

Meantime tea-time arrived; the family came home, and were all at the table, when the door burst open and Hannah rushed in, evidently frightened out of her wits.

"Oh, Mr. Winslow," she cried, 'there's something in the woodshed-all in white, and it ran after me when I went for some wood, and I daren't go out there, if you plaze!"

Mr. Winslow, supposing some animal had got in, left the table, and, arming himself with the poker as he passed through the kitchen, threw open the door. Silence and darkness only.

Yet in a moment came an audible rustling on the woodpile, and an indistinct glimpse of something white.
"Bring the light, Hannah!" called Mr.

Winslow, and, taking a candle from her trembling hand, he led the way to the strange object.

"It's a white—why, no, it isn't!" he interrupted himself, as he drew nearer to the fluttering, frightened thing. "It's -I declare, it's a picked turkey! Where on earth-"A picked turkey !" screamed Hannah.

Sure, and can it be the one I picked this evening has come to life?" "How did you kill it?" asked Mr.

Winslow.
"I didn't kill it at all. The botherin' crater killed itself ating beans that got soaked in my brandy, and I had to stop my work and dress it before it cooled." Well, it evidently was not dead," said Mr. Winslow; "but, now it's dressed, you better cut off its head.'

'Oh, no, papa!" cried Margery, who stood on the steps. "Don't kill the poor thing! I'll take care of it somehow." "But it'll freeze, dear," said papa, go-

ing back into the kitchen.
"No, I'll fix it up; I'll make it something to wear. Please let me!" pleaded

Margery, carnestly. "Well, I don't care, child," said her coming when called enerally mak-father, laughing. "Do as you like, and ing a visit to the for her usual

dress it up. I want a fat gobbler, and

and by the next morning many plans

had been thought out for its comfort.

That was a great day to Margery, who was confined to the house by delicate lungs, and who longed for something to pass away the hours when lessons were over and the daily sewing "stint" finished.

Here was something to de! The new pet was fed, and the lessons and sewing nurried through, so that by noon she was free to carry out her plans.

free to carry out her plans.

By this time the turkey had found out But, though lands

that Margery couldn't hurt it, and was cions, she not so frightened as it had been last really occur night; so when the little girl took it in her arms it made no objection.

"Now you must have a name," said Margery, softly, carrying her new play-thing off into her own especial corner of the big kitchen, where work and Han-

nah never came.
"Let me see," she went on, "I'll name you after my lovely doll that got broken Kristine and I must make you some clothes, so you can walk around, and not be hobbled up so."
With the help of mamma, the busy

little girl contrived a sort of cot for Kristine. It was made of an old shawl. and was bright searlet, with black and white plaid. It came pretty well up on the neck,

and of course covered the naked legs; the wings were left inside. It was fastened together at the breast, and was really a pretty good fit-considering.

As ornament Margary sewed some of the fringe of the shawl around the neck. like a ruff, at the edges where wings ought to be, and around the legs. So, when dressed, the unfortunate, or rather the naughty turkey looked liked a new plaid variety of scarlet flamingo, with side-pockets and fringed drawers.

The appearance of Kristine stalking around in her new suit was very funny. How the boys did laugh! and even papa had to wipe away the laughing tears.

In this dress, the next morning, after she had been fed daintily, Margery introduced her to her old friends of the poultry yard by opening the kitchen door and letting her walk out where the turkeys were taking their breakfast.

Margery thought they would be glad to see her, but alas! this distinguished stranger in gay attire was not recog-nized. They stared and scolded at her and the old gobbler ruffled up his feathers, and dragged his wings on the the ground, and came to her, saying,

angrily—
"Gobble-gobble-gobble!"

Kristine seemed to be disheartened at this coolness on the part of her family, and slunk into a corner, as though ashamed of her fine dress. Then the family crowded around her to punjah her impertinence in coming among them,

Margery, who was watching from the provided Margery with a fine lot of window, could hardly believe her eyes at first; but, yes, they were actually chapter from the Chronicles of Putpecking at the poor outcast, who finally that accompling across the way. fled, screaming, across the yard. Margery flew to the door, and Kristine hurried in, just in time to escape the whole family, who were close upon her.

in the house."

On her part, Kris was a very brit at meal-times, when she would it around the table and receive delle

her, turning her knowing head side and then the other, and so saying, in a zeflective way:

"Quit!" As soon as books and work away she was ready for play. she enjoyed her strange life ver and grew fat under it, so that pre the boys begau to tease Margery gesting that her pet was really her place on the table.

The only time she seemed comfortable was when the kitchen was scrubbed.

kitchen was scrubbed.

No sooner did Hannah appent the scene with the scrubbing-bra ad go down on her knees to polish floor, than Kris would hop, by a schadder which one of the boys had mor her, up to a corner of a high marker the fireplace, and there she wait, all humped up and miserable, le work was done, or until her hanistress came and took her into the Groom.

The place where Kris wainded to spend the time of her ban in from the yard was a large chanver the woodshed, which was kepte by the kitchen chimney, and thorstere her bed or roost was prepar her, and

bed or roost was prepar her, and where she was shut up evight; but she was so lonely and unbland tried she was so lonely and un faint tried so hard to get out, and rry was so fond of her for a playmant she generally got down before bist and did not go back until bed which is at dusk in the turkey family know.

Well, the winter maway and spring came. Kris granew set of

well, the winter spring came. Kris gn new set of feathers under her idress, and when the weather becarm, mamma said she must leave of ress, and go out of doors with the roo the first real warm day, Margori off the red dress and drove her

Kris had not forgot cool recep-tion in the winter, at first was careful not to go too the turkeys, though they did not co her now in her feather-dress. Alew days she stayed most of the them, only

dress it up. I want a fat gobbler, and not a five-pound hen-turkey, for Thanksgiving."

After some trouble, the shivering, naked turkey was caught and carried into the warm kitchen. It was carefully wrapped in an old skirt for the night, and tied into a basket.

The astonished creature rebelled and fought against the indignity of wearing a fannel skirt; but cold conquered it, and at last it cuddled down quietly in its strange new bed.

Through the long Sunday that followed the turkey was kept a close prisoner, and by the next morning many plans had been thought out for its comfort.

Treats.

She had not been by long when one morning Margait out to see her, and she was a No one had seen her since breat margery felt very sailly, and, and it all a strayed away and lice or the whole flock wandered far toil. But the next morning, seal time, Kris walked in as usund in to beg for food. Margery hed and fed her, and she ate as then sits starved.

When she had nisher meals her, and she was a No one had strayed away and lice or the whole flock wandered far toil. But the next morning, seal time, Kris walked in as usund in to beg for food. Margery felt wery sailly, and, are it all about, came to the sad const hat she had strayed away and lice or the whole flock wandered far toil. But the next morning, seal time, Kris walked in as usund in to beg for food. Margery felt wery sailly, and, are it all about, came to the sad const hat she had strayed away and lice or the whole flock wandered far toil. But the next morning, seal time, Kris walked in as usund in the beginning of the way sailly, and, are it all about, came to the sad const hat she had strayed away and lice or the whole str treats.

her suspi-

really occur of the day.

After this strong conduct had been going on for a f aw weeks, there came a day when Haw had another scare.

She declared the transport of these

going on 10; and weeks, there came a day when Map nah had another scare. She declared that tramps or thieves were up in the wood-shed chamber; she heard them and she detred not go up.

While she stood in the wood-shed telling Margery in a whisper about it the child heard a suep that she knew.

Kris hopped down to the top step of the stairs which led to the room overhead. After a moment she hopped to the next, and after her came, one by one, twelve baby tarkeys.

Margery resamed with delight, and ran to catch feris and pet the whole family, while Hounah rushed up stairs in dismay and have a sight that shocked her more than the fear of tramps.

In that room tranks and things not in

In that room tranks and things not in use were stoted, and a month or more ago Hannah had carried up there a large, square, "squawbasket" with a cover—a bakket such as the Oneida Indians of New York State make for vari-ous house old uses of their white sis-ters. The basket was nearly full of the ters. The basket was nearly full of the winter su ply of woolen stockings, all neatly me ded and laid away till fall. In this basks, on these soft stockings, had Madams kristine made her nest and hatched od her interesting family.

She must have found the door ajar, and managed to pry off the cover, which lay on on side, and here she had hidden all these weeks.

all these recks.

The rom was put in order and the deor cloed, and Kristine was provided with a place in the yard. Every day that windered off with her babies, but she never started until she had visited that treatdast table with her whole of to get her regular morning meal. It gest it was funny to see them run ind and pick up crumbs, but as they wit began to be troublesome to have of turkeys so much at home in puse. So mamma made a new law. Kristine and her family must be fed door.

Her that, her life was like that of tir turkeys, only she knew her name would come when called, and never d to run up to Margery whenever naw her.

nd the dinner that walked away last supplied twelve dinners this year,

There was a man lived near Putman, lass., who had a favorite dog, a Maltese ross cat, and twenty-nine hens, with "You poor, dear Kristine!" she mur-heir natural guardiaas and consequent mured over her when she had her safely proods and accompanying enemies in arms. "Did they peck you?—the Something nightly invaded this man's naughty things! You shan't go with palatial hennery, sucked a few eggs, them any more! You shall stay with me and ate a tender weetling little chicken now and then. The man investigated ell, I want a turkey for Thanksgiving, ad this one died by accident, and its eat will be as good as if I'd wrung her eck."

So muttering and grumbling to herlif, after fixing her fire, she attacked the life, the she was account to the she was account t At a late hour the next morning of 1 inch in thickness and are of the he got up, and went to look on her part, Kris was a very the bird. She would come when called at a dead p. c. (paleris catharname, and she never failed to be on bil at meal-times, when she would it was a dead dog, his own favorite dog, midway between the house and the hennery In a few minutes, she had the feathers off, except those on the wings and tail, and she laid the picked turkey on a large that the table and receive due way between the house and the heanery He wept with grief and rage, and won dered who could have been so mean at or sewing, kris would stand and tall cruel. The next thing he saw in the coroner's line was a dead Maltese cross

cat. He shuddered and said, "I can never tell my wife of this." Then e never tell my wife of this." found two dead hens, and his heart nesgave him. He went into the henery ad counted eleven more dead hens, and then he knew what the dog and cat couldn't eat the bens had finished. He picked up six hens that were just pasing into the gloomy abode of the shdes. And while he gnashed his teeth aft rehearsed little speeches to himself & saw something with his nose, and loking afar off, on the sandy hillside, he heard the p. c. that he hated, creeping along among the rocks to his solitary lar, like the south wind passing over a tank of fish, stealing and giving night booming serious. "Ah, thus," he said "from childhood's hour, my fondest hoes have passed away; the cake is dough the milk is sour, a general flavor of deay comes with the breeze from yonder hills; oh, cup of sorrow's bitterest dres! Grim death the dog and Maltese kills and spares the thing that sucked he eggs." This interesting chapter of leal history is a literal translation from the true chronicles of Putnam. - Burlington Hawkeye.

## PERSONAL AND GETERAL.

A new town in the island of Scienty has been named Patti, after the prima dona.

"In the morning by the bright light, when Gabriel blows his trumpet in the morning," thank heaven he won't blow that tune.

One little Long Island town is said to number among its residents 75 persons whose ages average 85 years, seventeen of them being over 90.

The Russians are paying great attention to the revolver as a means of war-fare. Upwards of 60,000 of these handy weapons are being made at Berlin for the Russian army.

In a little villa of Eure et Loire may be read on the portals of the cemetery : "By the decision of the municipal council, there are to be buried here only the dead who live in this commune.'

The Ottoman gendarmerie scheme has totally collapsed, and after this there will be an end of the English gendarmerie in Turkey, about which there has been so much cry and so little wool.

Appreciative sympathy: Herr Bogoluboffski plays a lovely nocturne, which he has just composed. To him (as he softly touches the final note.) Fair amateur : "Oh, thanks ! I am so fond of that dear old tune !"

A tramp woke up suddenly with a cold sweat standing in great beads upon his forehead. "What's the matter?" asked his companion. "A frightful dream! I dreamed I was at work " "I told you that last mince pie would give you a horrid nightmare." "I told you

To Raise the l'ile on velvet.-When the pile is pressed down, cover a hot smoothing iron with a wet cloth, and hold the velvet firmly over it; the vapor something arising will raise the pile of the velvet with the assistance of a light whisk or clothes brosh

American Lumber to

Our Consul-Ger ral Shanghai writes as follows cor versi markets for lumber in Chins ability of our lumbermen to s subject is worthy out serious consideration of ou s engaged in this great brane export trade. We have long be that the world has marke to consume all the lumber ir forests can yield, but we my at we have not been satisfied wit Gousul-General of the exporter

I believe the one which deserves the close tatt ion on the part of our merchants. Jina is extremely poor in wood; the w e region extend-ing from the 400 flown to the 30th northern parallel, n from the sea coast westward inland as ar as the remote provinces of Szech n and Kansu comprising, roughly callated, an area of 432,000 square mil may be said to be entirely bare of tiper. When it is considered that this gion is thickly populated, that lumb is largely required for building purples, for furniture, for agricultural impments, and last but not least, for coffs, one may easily form an idea of the extmous consumption of lumber.

Leaving out the question that part of the country hich practically is situated beyond if radius of foreign trade, shall confe any further remarks to the markets of from the sea ports.

The North i provinces of Shantung and Chihli dw their supplies chiefly from Corea by junks, which load at Taku-shan, Chinese port adjacent to the Corea fatier, and thence proceed to Tientsis and the different harbors along the hantung promontory. This province well as those contiguous to it, depend or their lumber upon Japan and Food W.

It may sturally be asked how can we. from the acific coast, compete with proof consumers as those above the rea named. In reply I shall point out a few reason which I deem sufficiently strong as to inte our people to give the quesconsideration, and perhaps to latio in the reads costly article when compared to what it is in Oregon and California. Beffe reaching the port of shipping it has be transported over long distanand by extra time involved, by the use egard to dispatch which characterizes Chinese workman. Then again comes consideration of freights on this coast; m Japan and Foochow te this, vary m one-third to one-half of the rate ling under normal conditions for sail g vessels from Oregon to this.

The lumber from Japan consists niefly of deal-boards varying from 63/ 7 feet in length—12 to 14 inches in readth (but the broader the better) 3 commonest quality; they represent about 70 per cent. of the total imports of lumber to Shanghai, being used for partitions, etc., in Chinese houses.

Foochow supplies almost exclusively poles from 12 feet upwards in length and 6 to 10 inches and upwards in diameter. The Corean wood comes in the shape of huge but short trunks which the Chinese cut up into planks for various purposes. From the Southern parts, Straits and occasionally from Manilla we receive a variety of hard wood which always finds a ready market, provided it be of desirable size and quality.

Those who wish to enter this vast field of competition should appoint some one to closely study the requirements of the

country. For instance: coffins are an important Chinese coffin is about six times that which it takes to make a foreign one; only stout wood is desirable for such a purpose, and that is in China the most expensive kind. The liberality which the middle and better class of Chinese display for obsequies is quite surprising; the wood alone for a superior coffin is said to vary from \$50 to \$300 each.

Household furniture forms an article which also deserves some comment; from one end of the Empire to the other, the different objects of that category hardly vary in their shape and construc tion. A table or a chair that sells in Canton will sell equally in Tientsin or in the remotest part of the country. There is no caprice or change of taste to contend with; the fashion never changes and in shape they are so clumsy and sim ple that, with a few patterns, the princi pal parts of a piece of furniture could be turned out on a large scale by our labor-saving machinery at a low cost. Here it is where our capabilities of com petition must come into play.

To save freight and labor we should be able to supply the rough material in parts, such as legs and table tops, chair bottoms, in fact all parts of furniture, boards for coffins, cut into proper dimen-sions, and all kinds of lumber shaped to a certain purpose, all of which might be shipped in their rough condition direct from the mills, leaving the finishing and putting together to the Chinese on this side. If produced in this part of our Pacific coast where timber is abundant and in close proximity to the final port of shipping, we should certainly be able to compete and build up a large trade.-American Exporter.

The following oil is recommended as an excellent compound preparation for restoring and strengthening the hair: Take of purified beef marrow, say four ounces; purified lard, two ounces; con-crete oil of mace, four ounces; oil of aloes, lavender, mirt, rosemary sage and thyme, each two drachms; camphor, one drachm; alcohol, one ounce; place the alcohol in a glass mattress, and with the heat of a warm water bath dissolve therein the balsam of tolmu; add the camphor and essential oil. On the other hand, melt together the marrow, lard, oil of mace, and as it congeals add the alcoholic solution made, and stir the whole until it is entirely cooled. Lubricate the head with oil once or twice every twenty-four hours.

Thomas Jefferson, a crippled old shoeblack of Vicksburg, Miss., has just been made happy by \$6,643, his accumulated penson for service in the Union army.

The Schools of the United States.

We have received from the Commissioner of Education his ninth annual report of the condition of schools in the United States. It is a volume of more than 700 pages and is crowded with interesting information touching the schools of the country. It appears from it that the school population is, for thirty-eight of man often brings fish upon the table States, 14,418,923, for nine Territories, 157,260; the number enrolled in public schools is, for thirty-eight States, 9,294,316, for ten Territories. 78,879; the number in daily attendance is, for thirty-one States, 5,093,-298, for five Territories, 38,115; the number of pupils reported in private schools is, for twelve States, 280,492, for four Territories, 6183; the total number of teachers is, for thirtyeight States, 269,132, for nine Territories, 2012; the number of male teachers in thirty-four States is 100 .-878, in eight Territories, 789; the number of female teachers in thirtylour States, 141,780, in eight Territories, 1027; the public school income is, for thirty-eight States, \$86,035. 264, for ten Territories, \$942,837; the public school expenditure is, for thirty-eight States, \$79,652,553, for ten Territories, \$877,405; the permanent school fund for thirty-two States is \$106,138,348, for one Terri-

tory, \$1,506,961. The condition of the schools in each State and Territory is carefully set forth. In point of excellence and in the proportionate number attending the schools Massachusetts leads all the other States. There are 156 Normal schools with 1227 instructors and 39,669 students. The Comducing tricts lying so closely within missioner favors warmly the Normal schools. There are 129 business colleges, with 527 instructors and 21, 048 students. The Kindergarten number 159 with 376 instructors and ge some experiments, which as a 4797 pupils. For the superior instruction of women there are 225 and conjectures, namely: timber institutions, with 2478 teachers and e districts is, before felling, al-23,639 students. There are 358 colleges and universities, with 3885 instructors and 57,987 pupils. There are 96 schools of science, with 809 cest no light expense. The cheapness instructors and 13,153 students. bor is to a great extent counterbal- There are 125 schools of theology, with 577 teachers and 4220 students; 50 law schools, with 195 instructors and 3012 students, and 105 schools of medicine, dentistry and pharmary, with 1337 instructors and 11,830 students. There are 11 idiot schools, 52 for the deaf and dumb; 30 schools for the blind and 38 reform schools. There are 246 orphan asylums. The Commissioner recommends that a Superintendent of instruction be appointed, by the Federal Government, for each Territory, and impresses the need of the Government taking the matter of education directly in recommendation will be realized by a careful perusal of the foregoing figures. It will be seen that not with standing the vast sums expended on schools, and notwithstanding the about half of the children of the country, take it all in all, are receiving the elements of an education. This is not, by any means, a satisfactory showing in a country whose item; the quantity of wood used for a institutions have no other foundation than the intelligence and patriotism of the people. As the world runs at present, the country which expends most on its schools, expends

> keeping late hours at night; and sleeping late in the morning; wearing clothing too tight; wearing thin shoes; neglecting to wash the body sufficiently to keep the pores open; exchanging the warm clothes worn during the day for costumes and exposure incident to evening parties; compressing the stomach to gratify vain and foolish passion for dress; ha assing the mind with borrowed trouble swallowing quack nostrums for ever imaginary ill, taking meals at irregul

The six Methodist churches of Deroit were all in debt a few months ato in sums ranging from \$1,100 to \$1,000the whole sum footing up \$35,000. They formed a syndicate to clear the decks and on Thanksgiving they helds jubilee because they had reached Pall's standard, who says to all the disciples: "Owe after a few moments sho no man anything."

American Fish.

"Tain't no use talkin', dar ain't no place in de world like 'Merica for fish,"

said an old colored cook recently.

The truth of her asseveration may be confirmed any day by a visit to one of the great Fulton Market fish houses and an inspection of the limitless variety offered to purchasers. But while nature has done so much, the wrongheadedness in an unsatisfactory conditition. It is the aim of this article to give a few plain and simple directions for the pre-paration of fish for family use, without entering into a recital of claborate recipes and sauces. For much of the information acknowledgment should be made to Fish Commissioner Eugene C. Blackford, who is an undoubted authority on all piscatorian matters.

Fishermen themselves harm their own interests and the palates of their customers by allowing fish to struggle their lives away in gasping agony after they have been caught. All fish should be killed as soon as taken from the water by making an incision in the back of the neck with a small blade of a knife and cutting the backbone. Many dealers prefer to have live fish on their stands because the flapping attracts attention.

A fish slowly dying, however, becomes feverish, and the flesh tends to ready disintegration, becoming soft and flabby and crumbling readily when boiled. An excellent way of killing lobsters, which should not be put into the kittle alive, is should not be put into the kittle alive, is to bleed them. This is done by making an incision under the last joint of the tail and hanging the lobster by the head. About half a teaspoonful of thick, semi-transparent fluid, slightly whitish, drains off. Death by this method renders the flesh of the lobster harder and considerable sweeter.

Freshly caught fish are somewhat rigid, while stale fish are soft and flexible, with colorless gills and filmy, opague eyes. Properly refrigerated fish may be kept from summer until spring in good condition, though when the temperature is too low the freezing and thawing destroy the character of the fish. Fish should never be placed in actual contact with ice.

The manner in which fish should be cooked depends, generally speaking, upon the size. A large fish should be boiled or baked, a small one broiled or fried. In preparing fish for cooking as little water as possible should be used, and the fish carefully dried with a cloth. According to Miss Corson, in boiling fish those of large size should be placed in water cold and well salted, while small fish may be put directly into boiling water. Others recommend that the water be always cold at first. Half a teacupful of vinegar—in Europe claret is used—corrects the muddy taste of some fresh water fish without imparting any acidity. Sliced lemon and a few cloves and pepper corns or a "bouquet" of herbs will add to the flavor of boiled fish. This 'bouget" of herbs is composed of a little bay leaf, a stalk of celery, a dozen cloves, and a dozen pepper corns tied in a bunch

of parsley.

If the flesh of a fish to be baked is somewhat dry, an improvement will be effected by cutting diagonal slashes along the side and placing in each a slice hand in regions where the poverty of of fat pork. There should be no water the people makes it impossible for them to nurture necessary schools in the baking-pan, but olive oil, fresh butter or salt pork can be used. The ortheir midst. The soundness of this be found executent with baked Brown sauce, often used with baked fish, is made by putting in a thick saucepan for one pint of sauce a tablespoonful of butter and one of flour, stirred over the fire until brown, then adding slowly on

salt and pepper.

In broiling fish, the gridiron ship be buttered and the flesh-side place the to the fire first and broiled to be brown, while the skin side sho be brown, while the skin side sho be more thoroughly cooked to a darf ad-Maitre d'hotel butter is an except addition to broiled fish. This co one tablespoonful of butter, of pars-ley chopped fine, one teas alt and lemon juice, one saltspoon expends most on its schools, expends least for convicting and punishing criminals. A slight expenditure on the education of a child may save a very large expenditure, in pursuing, in good clive or sweet when this in good clive or sweet blue vapor becomes so but that a light and punishing the

becomes so hot that a lead of the vapor arises, drop the fish in brown. If much fryin again. Either man. The first expenditure bears interest in good so long as the child lives; the latter is a dead loss. And as all the States of this Union are indissoluably connected, one State indissoluably connected, one State though common swell are improved by used. Many small peaten yolk of an heart disped into

indissoluably connected, one State cannot permit its children to grow up in ignorance without wronging all other States. Hence the education of the children of every State and Territory is a matter of National concern, and Congress should attend to it. Congress can make an appropriation to take obstructions from a river; it certainly would not be a stretch of power to remove the obstructions which clog the brains of the children of the country.

How People Get Sick.—Eating too much and too fast; swallowing imperfectly masticated food; using too much fluids at meals; drinking poisonous whisky and other poisonous medicines; keeping late hours at night; and sleeping thought common sw are improved by nsed. Many small cate nyolk of an being dipped into ker crumbs before egg and rolled in should, as soon as frying. All fried a should, as soon as fish may be sign though the should, as soon as frying. All fried a should attend to it. Congress can make an appropriation to take obstructions from a stretch of power to remove the obstructions from a stretch quar saltspoonful of sa Peel a quar saltspoonful of peppe the fire pin f button onions, toss ov of butun brown, with a teaspoon of butteand of sugar, and add, the matteand of sugar, and add, the sauce atte to simmer one hour. If the sauce aborates, add enough being water to ake up the original quatity. When the matelotte is done, add glass of wind serve with crontons of fried bree. and serve with croutons of fried bree

for the lowest WHAT A NATURALIS' SAW .- An lish naturalist, while preserving an spiders in bottles of sicohol, me touching exhibition that cause forego further experiments. Ind examine my goods to preserve a large female ing elsewhere, twenty-four of her young A. GOLDSMITH. into a bottle of alcohol,

hand a

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upon her body, and was put into the bottle the Lumber! Lumber! was his surprise to B. Rhinehart has been appointed agent