CUPID SCHOOLED.

When she was gay as a linnet, And I was as fresh as a lark, Never a day but awno ministe We met betwirt dawning and dark.

"Katie, and when shall we marry?" "Marry?" she said with a sigh-"That's cake and ribbons on Monday, And sorrow ere Saturday's by.

I am as poor -a a monse; Nothing per anoum paid quarterly, Harsly finds rent for a house,

" Love and crust in a co'tage." Capital! just for a pair; What if the hut should grow populous! How would the populace fare?

"Oh, at the uncle you reckon on, Gouty, rich and unwed-Dick! They wait ill, says the adage, who Wait for the shoes of the dead

That's what your thinking, I guess-Why, I should risk it to-morrow, Dick, if I cared for you less ! "Love's apt to fly out at the window,

When poverty looks in at the door; Rather I'd die than help banish him, Dick, by just keeping you poor. "Kiss met You'll look in on Sunday?

Won't my new bonnet be brave?
June at its longest and leanest—
My! what a ramble we'll have! "Byn-bye! There's grandmother waiting Patient at home for the tea.

Dick, if you won't wed both of us,
You must be patient for me!"

Showers, if they ruffle its foliage, Fresh in the green of the grove; True lover's tiffs, as d old Terrence, Are only fresh fuel to love.

If I flung off in a passion-If she crept in for a cry --Sunday came smiling and settled it; Katie was wiser than I.

Love's but a baby that, passionate, Tries to be mated at birth; Time isn't lost if it teaches you What a good woman is worth,

What if the waiting was wearisome? What if the work days were drear? Time, the old thief, couldn't rob us of Fifty-two Sundays a year.

How long was liberty coming? Long enough-even her way; Lustrum, or Decade, or Contury What does it matter to-day?

Nunky died single at sixty, Granny at eighty or so; Well, if we didn't weep long for 'em-Twas'nt in nature, you know

Granules and uncles are liable All to die some day, that's clear; Sorrow finds wonderful comfort in Five or six hundred a year.

And lovers marry at forty,
Av, and live happy to boot;
Though Phillis be gray as a codeer,
And Cordyon held as a coot.

### HOUSEHOLD.

To pickle peaches take seven pounds of sugar to one quart of vinegar; boil cloves in each peach before putting it in the vinegar and put a handful of stick thick—say like a boiled energy in the vinegar. einnamon into the vinegar. If you have not become thin and watery if kept a enly ground cinnamon in the house put year. it, but shut your eyes and keep putting it in until the right taste is imparted. Some cooks peel the peaches and do not boil them, but pour hot vinegar over them for several mornings, but I con-fess that I like them best "cloth and all," as a little girl said, simply taking care to wipe them off with a clean towel first. Pears may be put up after this recipe; they, however, ought to be pecled, as the skin is tough and has no secciation of down or red cheek with it. adding it to the juice. Plums of almost any variety are delicious pickled in this way: To twelve suit your taste; heat the vinegar, sugar and spice, pour while hot over the fruit; do this for two mornings. Blackberries are also very nice prepared in the same

French Pickles-though why so called I know not -are made by slicing one peck of green tomatoes and nine large onions; throw over them one teacupful of | tassels. salt, cover them with cold water, and let them stand all night; in the morning drain them, and boil in weak vinegar until the tomatoes are tender, not soft. While they are boiling take four quarts two tablespoonfuls each of ground alla teaspoonful of cayenne pepper; pour this over the tomatoes, and let it all boil together for half an hour. Put in jars closely covered, and if you wish to keep some for use in July and August, seal them in cans. It is surprising how in this way they retain the peculiar fresh taste. Catsup made of green tomatoes makes a good retish also; for this take hours. If you prefer to sweeten the catsup, add a cup of sugar.

"E. H." wishes to know if a large Christmas pudding can be boiled in installments, so that it will be possible to have one ready for a 1 o'clock dinner. The better way is to make a smaller pudding than the recipe calls for, keeping the proportions the same, and then, of course, it will require less time to cook. Or if to meet the requirements of the family you need to make the whole quantity, divide it in two parts and boil in separate kettles.

Curtain rings are much more convenfent to hang a dress up by than loops of braid or cloth, put one at each side of the waistband on the skirt. If loops of any kind are used to hang the waist itself by, sow them on at the under side of the armhole. The waist can then be folded in the same way as when it is laid in the trunk or drawer.

A sure cure for chapped hands is some-thing greatly to be desired. Try this: Wet your hands in warm water, then rub them all over with Indian meal; do this

Kitchen Keramics.-Grapes may be pickled in a variety of ways. Either of the following ways is recommended as being excellent; Boil ripe grapes till they are soft, then mash them through a colander, leaving the seeds only in it. To one pound of grapes use three-quariers of a pound of sugar and a half a teacupful of vinegar. Boil until almost like jelly. Then, just before taking from the fire, add cinnamon and cloves to suit your taste. No. 2. Take ripe grapes; remove imperfect and broken ones. Line an earthen jar with grape leaves; then fill with grapes. To two quarts of vinegar allow one pint of white sugar, half an ounce of ground cinnamon and a quarter of an ounce of cloves. Let the vinegar and the spices beil five minutes; then add the sugar. Let it come to a boil, and then, when cold, pour over the grapes. If poured on while hot, it shrivels them, even if it does not break the skin and spoil the appearance of the pickles. Grapes pickled in this way are nice put with mixed pickles in a castor or pickle bottle.

A correspondent asks for directions pickling the small yellow tomatoes that are brought to the market in crates. Let them lie in salt nd water for three or four days, changing the brine if a scum rises; then rinse them with clear water and let them lie for a night in weak vinegar, or, say, half vinegar and half water. The next day prepare thus: To one peck of tomatoes allow half an ounce of whole cloves, a quarter of a pond of ground mustard, half an ounce of whole black pepper, and six good-sized onions, ices. Put the tomatoes in a cutin a jar, putting a layer of onions and spice between the layers of tomatoes till the jars are full. Cover the whole with cold vinegar of good strength. In a week or ten days the pickles will be ready for the

One of the most convenient articles that a woman can possess, even if she does but little sewing, is a small lapboard with a yard measure on one edge. My own is of light wood, with two cleats on the under side. This board is threequarters of a yard long and a little more than half a yard wide. It has a curved side, and on the straight outer edge is a measure. It is carefully and exactly divided in inch spaces, and has the eighth, and quarter and half of the yard marked in unmistakably plain figures. It serves occasionally as a work-table, a writing-desk, and it is useful also as an invalid's table, on which a cup of coffee

and a plate of toast may be placed. "D. C." asks for a good recipt for making tomato catsup. I have used the following formula for years, and have found it in every way satisfactory: Take six quarts of cut tomatoes, cook them until they are perfectly soft, strain them through a sieve, then add one pint of vinegar, half a cup of sugar, two table spoonfuls of black pepper, two of salt, one each of cloves, cinnemon and allspice; boil until thick. Put away in bottles, or can while hot. It is a good

To make blackberry wine, press and some—say three tablespoonfuls—in a little muslin bag and let it boil with the bruise the berries, and to one quart of little muslin bag and let it boil with the pruise the berries, and to distribute the bruise the bruise the berries, and to distribute the bruise gatlon of this is as little sugar as I would like to allow. If brandy is added, put half a gallon to three gallons of juice. Leave in an open jar, well protected from flies and insects of all kinds, until fermentation ceases, then draw off and bottle. If the fermentation is slow to commence, a little yeast may be added, which will start it at once. It is a good plan when making the wine to dissolve the sugar and make a syrup of it before

Lovely little wraps for cool days for use in the baby carriage are made of sinpounds of fruit allow six pounds of gle zephyr crocheted in two colors in sugar, one quart of vinegar, spice to stripes. Crochet each stripe with four rows of loose shell stitch, and then with a row of squares where the next stripe joins, so that narrow ribbons may be run through them. Four stripes make the wrap the right width. This is very handsome made of cardinal and white worsted, with cardinal ribbons run in. Finish the bottom with fringe or with

Very delicate macaroons are made of one pound and a quarter of almonds blanched and pounded, and a little rose water added to moisten and flavor them. The whites of three eggs should be of good vinegar, two pounds of brown beaten very light, and the sugar stirred sugar, two ounces of white mustard seed, in gradually. Mix all thoroughly tobeaten very light, and the sugar stirred gether, and drop on clean writing paper. spice, cloves, cinnamon, and ginger, half Bake for about three minutes in a quick

## Evils of Opium Smoking.

Ten or twelve pipes produce a deli cious languor or intoxication; from twenty to twenty five pipes is followed "heaven" which by a dreamy torpor, the the opium smoker madly seeks-an emone peek of tomatoes, six small red blem of the long sleep to which he peppers, or one teaspoonful of cayenne blindly hurries. The habitual smoker pepper, four tablespoonfuls each of sait has pallid cheeks, vacuous eyes, and is black pepper, one tablespoonfal unfitted for any energetic employment. each of ground mustard, cloves and all- The functions of the stomach and intestispice, two quarts of vinegar; cook the nal organs become disarranged and tomatoes and pepper in the vinegar until weakened. In indulgence, the idiot they are soft, then strain, add all the smile and death-like stupor of an opium spices, and boil slowly for at least four debauchee has something more awful to the gaze than the bestiality of the drunkard from spirits. The pain he suffers when deprived of the drug after long habit no language can explain, and it is only to a certain degree under its influence that his faculties are alive. Persons of mature age occasionally become opium smokers, but the habit, as a rule, is acquired in youth. It is well known among the initiated that a physician in New York who claims to care victims of the opium pipe, and has built an asylum for that purpose, has not been able to cure himself, and daily indulges in its use. Those who pretend that they have been able to relinquish the habit, may be found hanging about opium places and do not deny themselves a pipe now and then. They are simply moderate smokers for a time, and eventually fall back to an excessive use of the drug. No opium smoker will deny the fact that the babit has ruined him mentally and physically.

> A young man of Maryland committed suicide because he was too poor to marry. This is an isolated case.

### A LOST JEWEL.

Seth Allen, having graduated with the highest honors of his college class, and won the consent of Lisette May to become his wife, came to New York to take fame and fortune by storm with the air of his brilliant college reputation in a subordinate position in a large publishing establishment.

He began low, and won his way, by his increasing adaptability, to a high position. But it was a long and an arduous struggle, on small means and with the most exhausting labor. The marriage day seemed ever to recede, until he began to look upon it as almost hope-

By this time his sphere was so far removed from that of Lisette that she no longer influenced him. Seth Allen had the entree to the very highest circles of the metropolis-the clite of intelligence and culture. Here he met ladies whose conversation and social prestige quite eclipsed the simpler gifts of poor Lisette. Alas, for her gentle heart, forsaken and despised.

With Lirette, the one fixed idea of years had been her marriage with her early lover. She had borne much neglect with ready excuses; she loved him singly and purely, and had never doubted. And so, when he wrote that cold selfish letter, which was cvidently intended to be so caudid and so rational in all its details, in which he asknowledged that he no longer loved her as he once did, but was ready to fulfill his engagement, because his honor was pledged, aithough the shock of it wall nigh killed her sne was disenchanted. There was a night of tears and desperate heart-break; a morning that brought wiser thoughts with much womanly pride, that dictated the words that alone he deserved, "You are free," and helped her to collect, with untrembling hands, every memento of his dead love, to be returned with that fateful missive.

A great shadow fell on her life, but few observed it. And after a very long time it passed away, leaving only a tender, reproachful memory of the youth had loved, and working entire forgetfulness of the man who had injured

Years passed away, a score of them, after this time of parting. Seth Allen had long been a very famous mau. Men spoke his name with a sort of awe, so high was he lifted up above the masses of his kind. Then at the very acme of his fame, disease smote him fearfully. Not in that wasting, burning form in which death soon comes and welcomely to close the scene of suffering, but in that insidious sapping of the springs of life, and loss of mental and bodily vigor, that is too apt to follow a life of intense and incessant brain labor, such as Seth's had been. So smitten, and beyond the medicaments of the pharmacopia, Seth was forced to yield to the mandates of his physicians, and seek rest and absolute

He was homeless and without ties. was but natural that he should find his thoughts turning toward the woman he had so long forgotten, the woman who he once hoped would have created a home for him, and bound all his life and energies in the sweet influence of her

do nothing, he was permitted to do nothing, at least in his favorate pursuits. And that was the reason, probably, why he bethought himself of a quiet journey to the long-deserted scenes of his col legiate labors and successes.

If he did think of Lisette at all, and I do not doubt he did, it was as the same sweet, patient, rimple girl who had given him all her heart and waited for him in good faith so long. He was a famous man, now, and had become accustomed to enthusiastic welcomes. Why should he doubt such a welcome from this country gicl, whom he could not think of as aught but a young creature, but whom he knew must be far on the shady side of life. Perhaps she would-

But there he always paused. Did h mean that perhays he had but to ask and be received back gracefully to his old position in her regard, to renew with the calmness of advancing years a chilly similitude of the vows of youth, and thus to secure a valuable and most de voted nurse and housekeeper? Very likely he did, but he was a man, a famous man, a man whom long adulation had persuaded of his own overwhelming merits, and whom sickness had made more intensely selfish than was usual even to an extremely self-conscious habit of mind.

He went down at commencement time. He did not see Lisette until the small effervescence of the season had quite subsided. He asked no questions about her, for he had not come in contact with any old friends in whom he liked to recall memories of the past. But he called at the homely cottage, where she still resided with her mother (that much he had learned from the stranger bost of the hotel where he had his room), on the morning following the close of the commencement exercises, sure that he should then find her at home.

Nor was he mistaken. He was shown into a small room, a sort of study, as books and manuscripts scattered around fully indicated, and waited long, conscious all the time of a bustle, like the notes of preparation for some approachbut which he naturally ing event, ascribed to the departure of guests or something similarly connected with the

Lisette came to him at last. A handsome, rather imposing lady, past middle age, but wearing well. A slight flush tinged the cheek that was still fair and round, and that was all the sign of embarrassment that she betrayed. Not so Seth Allen. He stammered and stood before his ancient love abashed. She was so different from that which he had expected! He felt sorry that he had lost her; he felt, for the first time, the meanness of his conduct. He began to doubt

if he should win her back. In half an hour he went away with his mind fully settled on that point. He had not only been rejected, but he carried in his pocket, tied together with the emblematical white ribband, the cards of Lisette and the Reverend Dr. president of the college, to whom she

as that evening to be united.

He had promised to stay for the wed-

courage to see her united to another, and the next morning he left the town, never to return. The remainder of his life was spent in the cold solitude that he had chosen in his younger years; but each year it became more irksome, and each convinced him that all his fame, and all his honors, could not compensate and sundry college poems, essays and him for the jewel of domestic joy which, such like stuff. He soon found his level, when he held it in his reach, he had deliberately east from him forever.

### What Lime Does to Soils.

It benefits crops in two ways, one direct, the other indirect. Directly, it is plant food, especially for roots and leguminous plants; indirectly, it makes the soil yield its nitrogen, otherwise held fast in a trial, and so were put in with as little insoluble compounds, for the plant to feed upon. Sir John Lawes says: "Lime sets as the medium by which nutrifica-tion takes place; and the almost entire absence of nitrates in the water passing. through the peat soils in Scotland -which abound in nitrogen-must be mainly due to the absence of lime." The shade and the lamp proper. The same author remarks: "I may observe latter is a glass globe about four that although the amount of lime dis- inches long, and the shape of a solved, and removed in drainage waters is considerable, still, the necessity of repeating the application after a few years sppears to be rather due to a descent of light. The globe is air-tight, and the air the lime to a lower level in the soil, where it is less accessible to the roots of horseshoe in a perfect vacuum. When the plants."

The capacity of lime for setting free the nitrogen in a form available for plant food is of course limited by the amount or nitrogen in the soil; and when each application of lime is attended with less beaefit than the preceding one, we may feel tolerably sure that the resources of the soil have been too largely drawn upon, and that the export of fertility has been too great. The soil, as we know, receives its nitrogen from the cept that the light was more brilliant air, and the simple fact, in a case like than gas and a hundred times steadier. the foregoing, is that by the use of lime | To turn on the light nothing is required we are taking the nitrogen from the soil | but to turn the thumbscrew; no matches faster than it is supplied by the air. It are needed; no patent appliances. As is for this reason that the benefits of soon as it is dark enough to need artifilime are most durable on land least cial light you turn the thumbscrew and heavily cropped—as pastures that are the light is there, with no nauseous grazed. Its effects are very good upon smell, no flicker and no glare. virgin soil; it lasts longer upon good than upon bad land, and upon clays and heavy loams, than upon light land. In regard to the direct use of lime as plant | the light looked dim. It was not till food, it is an interesting fact that lime can be made with certain plants a substitute for potash. Roots and clover feed largely on potash, but when this is not steady it is. Then the twenty-seven abundant in the soil, they possess the power of using lime in its place. Lime, therefore, economizes the use of potash.

#### A Monster Colminal.

The third trial of Wheeler in the San

Francisco crimical court for choking his

sister-in law to death has resulted in a verdict of murder in the first degree. fifteenth as much as from gas, the in-This was probably the most horrible and ventor says. The light was soft, melrevolting crime that had ever been com-mitted in that murder stained city. The and it seemed almost like writ victim was a young girl about 19 years of age, a sister of Wheeler's wife, whom he had seduced at their residence in the east. Wishing to continue enjoyment of the criminal relations he proposed to oughly tested last evening as any light remove to California and the project was acquiesced in by his wife for the purpose of concealing her misfortune and the infamy of her sister fron, their old to know the good and bad points of a father. Wheeler was the father of two lamp, and the decision was unanimously children by this young girl. She did in favor of the Edison electric lamp as to the front yard and took his stand hear not love him but he terrorized her, as against gas. One night is a brief period some bushes by the roadside. At this also his wife, to such an extent as to in which to judge of the merits or deforce them to aid in falsely representing that the young girl was his wife. In Sacramento the girl attracted the notice of a young man named Peckham to whom she confided her story. Peckham sought to marry and remove her from under the tyranny of this monster who, suspecting the intention, clandestinely removed the two women to San Francisco, taking lodgings on Kearney street. Peckham followed, traced them out and quietly took lodgings on the opposite side of the hall. Discovering the persistence of her young lover, Wheeler took the girl upon his lap, told her that he loved her too much to flet ber marry Peckham, kissed her cheek, laid her head back on his shoul der, and with his hands choked her to death, his real wife in the adjoining room being deaf and unable to hear the noise of the struggles. When she had ceased breathing, he opened a trunk and forced the girl's body into its small compass. It has taken three years for San Francisco to dispose of this monster, and yet the hangman's rope waits upon the

## The Matter with the Telephone.

"I doan' know vhat I shall do mit dat telephone of mine," observed a citizen as he entered the headquarters of the company yesterday and sat down in a dis-"Out of order, is it?"

"Sometimes it vhas, und sometimes it vhas all right. If I go to speak mit der coal man, or der City Hall, or der butcher, it vhas all right, und I can hear man does. every word. If somepody vhants to order my peer, I get de name shust as plain as daylight."

"And when does it fall?" "Vhell, shust like two hours ago. saloon man he owes me \$18, und I rings him oop und calls out, "Hello! hello! I likes my monish to-day!" Den he vhants to know who I am, und he says he can't catch der name. I tell him cafer and the mouth pout, the eyes open and shut, oafer, und by und by he calls out dot he doan deal in watermelons, und dat he of Dr. Danforth lit up suddenty as he goes in to paye Gratiot street, und dot bent over the corpse. "Hush!" he said, goes in to pave Gratiot street, und dot bent over the corpse. "Hush!" he he is sorry he can't sign my petition to "I can hear the breast beat." goes in to pave Gratiot street, und dot der Conneil. Den 1 haf to go all oafer und he tells me to stand back, und to heard the rhythmic throbbing of the come closer, und to speak louder, und at last he gits mad und tells me dot if I call him a dandy again he'll proke my head. It's no use-I can't make one of my oustomers hear me. If sometings doan' ail all my telephone, it may be ash my voice is giving out. I vhish you would examine me und see if I had better let my son Shon do der talking vhile I keep der pooks."- Detroit Free Press.

Sunday of man," thought he would compliment and please his wife by shouting Sunday!" Daisy glared at him as though she imagined he was daft, and then quietly said: "Dan, I may be your Sunday, but I'm not going to give you any rest until you buy me a bonnet that's fit to wear to church." Dan now keeps his to her one morning: "Daisy, you are my neck. The heart began to contract feebly

### Edison's Light.

On September 5th for the first time the Times building was illuminated by electricity. Mr. Edison had at last per-

fected his incandescent light, had put

his machinery in order, and had started

up his engines, and his company lighted up about one-third of the lower city district in which the Times building stands, The light came in in sections. First there came in a series of holes in the floors and walls, then several miles of protected wires, then a transparent little egg-shaped glass globe, and, last of all, the fixtures and ground glass shades that made everything complete. They were temporary fixtures to give the light tearing and cutting as possible. To each of the gas-fixtures in the establish ment a bronze arm was attached, and the electric lamps were suspended from the ends of these arms. -The lamp is simplicity itself. At the top is a brass circle from which are suspended the dropping tear-broad at the bottom and narrow in the neck-in which is inclosed the carbon horseshoe that gives the has been exhausted, leaving the carbon nection with the electric wires is thus formed, the electric current makes the carbon so brilliant that it would be unpleasant to look at. It is not intended to be looked at, however, being entiraly hidden by the ground glass shade. The whole lamp looks as much like a gasburner surmounted by a shade that nine people out of ten would not have known the room was lighted by electricity, ex-

tion. It was then broad daylight, and about 7 o'clock, when it began to grow dark, that the electric light really made itself known and showed how bright and lamps in the counting rooms made those departments as bright as day, but with-out any unpleasant glare. It was a light that a man could sit down under and write for hours without the consciousness of having any artificial light about him. There was a very slight amount of heat from each lamp, but not nearly as much as from a gas-barner-oneing by daylight to have a light without a particle of flicker and with scarcely any heat to make the head ache. The electric lamps in the Times Building were as thorcould be tested in a single evening, and tested by men who have battered their eyes sufficiently by years of night work against gas. One night is a brief period merits of a new system of lighting, but so far as it has been tested in the Times office the Edison electric light has proved in every way satisfactory. When the composing-rooms, the press-rooms, and the other parts of the Times Building are provided with these lamps there will be from 300 to 400 of them in operation in the building-enough to make every corner of it as bright as day.

It was about 5 o'clock yesterday after-

noon wher the lights were put in opera-

## Dead Man's Heart Beats.

On Friday afternoon, within one min ute after the body of James Tracy, the murderer of Policeman Henbner, been taken from the gallows, Drs. Mann and Bluthardt, in the presence of other physicians, began the interesting experiment of applying electricity with a view to resuscitation. The features were not distorted, and the dead man looked as peaceful as though he had passed away in sleep. Dr. Bluthardt said:
"He died painlessly. He lost con-

sconsness within a moment after the drop fell. He was dead before he knew what hurt him. The neck was dislocated at the first vertebræ. I wish you would let me make a post mortem," he added, turning to James McCann, to whom Tracy had willed his body.

"No," said the old Irishman, looking mournfully at the corpse. "He will be buried in Calvary just as he is."

McCann is the man who swore posi tively at the trial that Tracy was attend ing a wake at his house on the night of the murder. If any one knows whether James Tracy was guilty or not that old

"Now that is all over," said a reporter to him, "tell me, are you positive that Tracy was with you on that fatal night?" "I am positive of it," was the reply; and pointing to the corpse, he added, "That mon was fouly dealt with."

Then the doctors applied the electricity, and it was intensely interesting to see the muscles of the old face twitch, and the heart heave. The countenance others bent down in turn, and they, too, heart. This is the statement that they wrote at the request of the representative of the San. "The experiment was begun by ap-

plying one pole over the spinal cord and the other over the heart-the latter by means of three needles, one over the apex and two over the base of the heart. The needles were inserted beneath the A young farmer who had been reading On turning on the current the effect was book which stated that "woman is the very marked. Muscular contestion with the heart. ablest and most respected physicians in the state, but who now is a broken down skin, so as to bring the elecric current the meal put a teaspoonful of pure glycerine. If it is not pure it will irritate the skin.

The wife has a good deal to answer to wash on the meal put a teaspoonful of pure glycerine. If it is not pure it will irritate the skin.

The wife has a good deal to answer to the meal shown him that a rest until you buy me a bonnet that's it to wear to church." Dan now keeps his true friendship might be reared above to wear to church. But to wear to church. But to wear to church. But the ruins of their long extinct love. But the ruins of their long extinct love. But the ruins of their long extinct love the abdomen contract strongly. The

most significant fact, however, was the rhythmic action of the heart, notwithstanding that the neck was broken. It is probable that a considerable propor-tion of the criminals who are hanged in this country are either mechanically strangled—that is, choked to death; or killed by the shock—that is, death is the result of the terrible impression made upon the nervous system. In cases where the neck is not broken and the spinal cord is not lacerated, we are of the opinion that resuscitation would not be impossible. It might be accomplished by electricity, friction, artificial respiration, the hot bath, and other well-known means of restoration. In this case resuscitation was impossible, as the neck was broken."- [Lancaster Examiner.

#### Awaiting the Guillotine.

So soon as the sentence of death is passed in France the criminal is placed on double allowance. The ordinary prisoners have rations of meat and of wine only on Sundays and Thursdays; but the convict set apart for the guillo-tine has roast beef every day and a "cinquieme" of wine both at breakfast and dinner. He may read, write and smoke as much as he likes. He has two warders constantly in attendance upon him, and their orders are never to contradict him, and not to abstain from entering into cheerful conversation with The assassin Tropmann used to him. play cards with the jailors. Finally, the condemned man has an hour's exercise every day in the "promenoir" attached to the prison infirmiary. There are, it is true, a few drawbacks to his physical enjoyments. Directly sentence is passed the prisoner is made to don the 'camisole de force"--the strait-jacket; and that dismal garment-if he be not respited—he never doffs until he makes his toilet for the scaffold. The camisole is a sack-like canvas vest, with the end of the sleeves tied together to prevent the protrusion of the hands. passing round the thighs, and fastening at the shoulders, attach closely to his body the arms of the prisoner. At meal times one arm of the camisole is loosened to allow the prisoner to eat with a wooden spoon the food which has been cut up for him. Again his hand is set free when he wishes to write. The murderer never knows when the day of his doom is to come. Behind his meat, wine, tobacco and other comfort rises the great red specter of the guillotine. The cords which bind his arms to his sides are as the hand of death, premonitorily clutching, and at any moment the governor of the prison, the almoner, and the "greffler" may enter his cell and tell him that his execution is fixed to take place, not a week or a month hence, but that very day and within an hour or two.

### A Funny M hs Adventure. An amusing incident happened Wed-

nesday night about two miles south of

e Roy. Between 10 and 11 o'clock

on that night a young man while in bed heard some unaccountable noise in his front yard. Thinking that marauders were prowling around, he got out of bed, and not waiting to put on his clothes, unfastened the back door and went out into the yard. Seeing nothing suspicious around the house he walked some bushes by the roadside. At this juncture he heard the sound of wheels approaching, and, not wishing to be seen in his night clothes, he cronched down in the bushes. In a short time a horse attached to an open buggy, in which were seated a man and woman, came jogging along. If he had been a smaller man, or had the bushes been denser, it might have turned out all right for our friend, but as it was he could not conceal himself from the eyes of the horse. The animal catching sight of a white crouching figure in the bushes, gave a loud snort. sprang to one side of the road, and stood here trembling and gazing at the object that had frightened him. The occupants of the buggy saw that there was something in the bushes that had frightened their horse, and the man, not being overstocked with courage, made his wife get out to investigate the cause of the trouble. The man in the bushes seeing a woman approaching his hiding place, sprang to his feet and ran for his house Seeing this apparition the woman uttered a piercing shrick, the horse bolted and ran, and the man made such an outery that the whole neighborhood was aroused and every one near came out to see what was the trouble. Among those that came finally to the scene of the trouble was the innocent author of it all, who had by this time gotten himself into his day-time habiliments. Explanations followed, and a hearty laugh ended the fright.

# How to Catch Fregs.

The Washington Star thus tells how frogs are caught in the Potomac:

The manner of catching them is to drift about at night in a skiff among the swamps which line the Potomac and its creeks with a bull's eye dark lanters. When the frogs begin their loud, gutteral conversation with each other, the bunter edges up as near as possible to his game and throws the intensely re flected light from his bull's-eye directly upon the frog, which appears to have the effect of completely paralizing him-Once the light strikes them t ey are immovable, and will suffer themselves to be bagged without a murmur. One expert stated to a Star reporter that he took a dozen from off one old rotten log in Hunting creek, but a big moccasin snake struck out for him, and in getting away, he lost nine of them. The frogs are particularly plump this year, and their flesh tender as squab meat.

The Evening Wisconsin tells a pathetic story of Dr. Gilbert Wright, who, s quarter of a century ago, was one of the that years ago he discovered the infidel-