

Topics of the Times

Some politicians had better practice the S O S.

Germany wants to borrow \$120,000,000. But is she sure that will be enough?

The price of Bibles may go up, but the higher criticism is not going much higher than at present.

"Is it possible for the course of true love to run smooth?" asks a woman writer. Not in the fiction we read.

Again it has been demonstrated that a wireless telegraph outfit is an invaluable thing to have on a sinking ship.

There are no Americans moving out as a result of Senator Poirier's discovery that Alaska is Canada's by right.

Peary and Cook have demonstrated that the principal products of the Arctic regions are meteorites and gold bricks.

Wives who palmed off founding babies on their husbands would be angry if the husbands tried to deceive them that way.

One of the troubles about getting along without meat is that there are so few other things to eat, if one doesn't like prunes.

One of the fortunate features in the case of Paris is that nobody will be justified in saying the city is "rising Phoenix-like from its ashes."

Down in Mexico they have sentenced an American railroad conductor for contributory negligence. Let's send them an American baggageman.

It is reported that eggs are smaller than they used to be. This makes more work for the investigating committee. Let no guilty hen escape.

The salary of a general in the Nicaraguan army is 20 cents a day. That is one of the disagreeable results of having an army composed entirely of generals.

"Hip and bust lines are coming into style again," says one of the authorities on fashions. Stout ladies will agree that the world is growing better and brighter.

If King Albert of the Belgians tries to turn over the Congo country to Great Britain, we may discover why the Germans have been so fierce about building a navy.

The treasurer of a Pittsburg church recently embezzled \$28,000. We say without fear of successful contradiction that a man who does a thing of that kind would not hesitate to put a counterfeit quarter in the contribution box.

Most gratifying progress has been made by the movement for children's playgrounds in the large cities. Of the nine hundred cities in the country which have a population of five thousand or more, over one-third—including most of the largest, where the need is the greatest—are now maintaining supervised playgrounds.

At least one American railway has a record to be proud of. In ten years it has carried one hundred and ninety-four million passengers without causing the death of one of them. That is a higher distinction than the road could gain by running its express trains a mile or two an hour faster than those of its rivals.

Yong men from distant lands are coming in increasing numbers to the United States for an education, and clubs consisting wholly of foreign students now exist at twenty leading colleges and universities. These clubs, the total membership of which is about two thousand, representing almost every land under the sun, recently held their third annual convention at Cornell University. The presence of these young foreigners is incidentally of no small benefit to the American boys with whom they come in contact.

A Georgia man who has for a number of years been experimenting in floral culture has succeeded in producing a black rose, and, more wonderful still, he claims that by mixing three inexpensive and common chemicals he is able to grow black cotton. His achievement is hailed as a boon by people who are capable of recognizing boons when they appear. With black cotton it will no longer be necessary to use dyes that are often damaging to the wearing qualities of the fabrics to which they are applied. Socks made of black cotton are expected to be much more durable than are those which now trickle through the channels of commerce. This one item would make black cotton well worth while.

And if we can have black cotton, what is to prevent the experimenter from producing red and blue cotton? The time may be near when we can have calico that has never gone through the print mills. As soon as this shall have been brought to pass, perhaps Burbank or some other willing experimenter can be induced to get ostriches to consume food that will result in the growing of feathers of various brilliant hues, and from that it will be but a step to the Easter egg which shall be beautifully colored when the hen has done her part. We face a future that is full of promise.

Living languages grow and change by usage, so that the solecisms of one generation become the academic speech of the next. We are always ready to admit this after a change has been completed, but the purist in speech always disputes it while the change is going on. An interesting case in point is the rapid growth in what is considered good English of a phrase confined for many years to the mouths of the vulgar. The use of the accusative for the nominative case after a verb is a notorious fault of children and adults of imperfect education. Parents and teachers have to battle strenuously against the "It's me," "It's him," "It's her," of childish speech. And you often catch adults careful about other things, even such refinements as the use of shall and will or the subjunctive moods, calmly taking you into their confidence by making some statement strictly "Between you and I." Theoretically these are alike unpardonable, but there has been a growing disposition of the phrase "It's me" to rise above the others from the muck of vulgar speech to the authority of literary writing. We do not know how to explain this, unless it be by the analogy of the French phrase "C'est moi." That may have grown up in precisely the same way, although we believe that the moi is called a second form of the nominative. The same fiction will probably be employed when it comes to be received in the English grammars and dictionaries. In the meantime the phrase has been making its way in the best literature first cautiously in the speech of irresponsible characters and finally with the authority of the writer himself. We remember it distinctly in Kipling and more vaguely in Stevenson. Finally comes an English professor of philology, named Jespersen, with a plea for full acceptance of the phrase on the ground that "It's I" has become pedantic, while usage has made "It's me" a perfectly sound locution.

HIGH LOCOMOTIVE SPEEDS.

Present Method May Yet Make Good Showing Against Monorail.

The high speeds which are predicted for the Brennan monorail lead one naturally to compare them with the best that the ordinary steam or electric locomotive on double rails can do, the London Globe says. It seems probable that the monorail will eventually beat the double rail, but its capabilities still remain in the region of prophecy, while the locomotives to which we are accustomed have proved themselves by actual running tests. And their records show that they may yet make a good fight with the newer traction, backed as they are by wealthy companies and enormous vested interests. Speeds of sixty miles an hour maintained over fairly long stretches of line are common to most good railways; a speed of seventy miles is reached in almost every express run, and short bursts of eighty and ninety miles an hour are frequent on the four leading lines of this country. An experiment made in Germany some years back showed that it was possible to maintain a speed of anything between eighty and ninety miles an hour for long stretches, but in this case the line has to be specially cleared and unusually powerful locomotives have to be employed. The real difficulty in the way of very high speeds is that for long-distance journeys where traffic is great there must be constant stoppages, and although it is possible to accelerate and decelerate the speed very quickly after each stop—especially with electric traction, as our underground lines show—the discomfort to the passengers of such rapid changes of speed is very great if pushed beyond a certain point.

Things We Never See Nowadays.



A Sovereign Remedy.

A Philadelphia woman was ordered by the doctor to put some ice in a bag and bind it on the temples of her sick boy. On inquiring after his patient the next day he was informed: "Oh, Tommy's better, but the mice are dead."—Kansas City Times.

Burn your money to-day and grovel in the ashes to-morrow.

Few men have the courage to admit they are cowards.

MAKING LIFE LONGER.

No Previous Race Worked Harder to Achieve Distant Ends.

In his address as president of the American Association for the Advancement of Science, Prof. T. C. Chamberlin, of the University of Chicago, argues in favor of the theory of solar evolution for which he is responsible, and he holds that it probably foreshadows a long history for the earth. He says: "But into the problem of human endurance two new factors have entered, the power of definite moral purpose and the resources of research. No previous race has shown clear evidence that it was guided by moral purpose in seeking distant ends. In man such moral purpose has risen to distinctness. As it grows, beyond question it will count in the perpetuity of the race. No doubt it will come to weigh more and more as the resources of destructive pleasure, on the one hand, and of altruistic rectitude on the other are increased by human ingenuity. It will become more critical as the growing multiplicity of the race brings upon it, in increasing stress, the distinctive humanistic phases of the struggle for existence now dimly foreshadowed. It will, beyond question, be more fully realized as the survival of the fittest shall render its verdict on what is good and what is evil in this realm of the moral world. But to be most efficient, moral purpose needs to be conjoined with the highest intelligence, and herein lies the function of research. None of the earlier races made systematic inquiry into the conditions of life and sought thereby to extend their careers. What can research do for the extension of the career of man? We are witnesses of what it is beginning to do in rendering the forces of nature subservient to man's control and in giving him command over the maladies of which he has long been the victim. Can it master the secrets of vital endurance, the mysteries of heredity, and all the fundamental physiological processes that condition the longevity of the race? The answer must be left to the future, but I take no risk in affirming that when ethics and research join hands in a broad and earnest endeavor to compass the highest development and the greatest longevity of the race the era of humanity will really have begun."—Popular Science Monthly.

The Killing Lust in Humans.

In New Liskeard recently an owl perched itself on the peak of a business block as the crimson streaks of the dawn appeared and wrapped in its muff of feathers, settled itself in comfort to enjoy the drowsy hours of daylight. It was the picture of comfort and pretty as a picture, cozy, warm in the winter's cold, inoffensive and harmless.

But the owl was in a fool's paradise. It had lain down with the tiger. It was in the midst of the wolves. The bushy little ball of feathers had fallen unawares into the hands of the fiercest and most bloodthirsty of the world's animals.

The sleeping bird was no sooner despatched than the human wolves set up a—yap. Men hurried off for their killing machines and in a few minutes a battery of riflemen were at work pumping death into the spark of life in the bundle of feathers. After awhile one of them hit it, and then the heroes were satisfied. They went home with their guns and the boys exhibited the carcass.

Poor dead little bit of useless carbon! The boys' eyes sparkled with excitement.

There is a deal of the savage left in the human.—Cobalt Citizen.

Lived Two Hours—Three Million.

Charles W. McLean, of Brockville, Ont., has fallen heir to \$3,000,000 as the result of peculiar circumstances attending the birth of his child and its death. Mrs. McLean, formerly Mrs. George A. Sheriff, was a daughter of the late Senator Fulford. She died several days ago and her child survived her only two hours. Mrs. McLean's estate, according to the terms of her father's will, amounted to only \$13,200, but if a child was born it was to inherit one-third of the whole estate. The estate is now valued at over \$9,000,000, and the infant therefore was heir to \$3,000,000 during its lifetime of two hours. The father will now inherit its share under the law.

Scriptural Reflection.

The man with the fading fringe of hair in sort of a festoon from ear to ear across the back of his head stood in a store and watched a woman purchasing braids, switches and so forth. Turning sadly away, he mused: "Unto her that hath shall be given, but from him that hath shall be taken even that which he hath."—Life.

Instructive Sermons.

"Ah, sir, we do enjoy your sermons," remarked an old lady to a new curate. "They are so instructive. We never knew what sin was until you came to the parish."—Sacred Heart Review.

He is a wise poet who annexes himself to a girl with a millionaire father.

Men may come and men may go, but women's tongues go on forever.

SOMETHING FOR EVERYBODY

Acrostics were invented in the fourth century.

It is possible to accommodate comfortably 306,000 persons in the New York hotels at one time.

Candidates for the profession of teaching in Canada receive a special course of training at government expense.

The highest masts of sailing vessels are from 160 feet to 180 feet high, and spread from 60,000 to 100,000 square feet of canvas.

Mrs. Helen Troy of Auburn, N. Y., has been received into full membership of the Six Nations. She has devoted the last 14 years to study and research regarding the Iroquois traditions.

It requires many hands to clothe the New York women and some women outside of the city, for there are 96,162 employes in the metropolis working on women's clothing and their yearly output is valued at \$261,049,287.

A junior league of the New York State Association opposed to Woman Suffrage has been formed at Albany with Mrs. N. H. Henry as president. The membership is said to have reached already the neighborhood of one hundred and to include young women of every social grade in Albany.

Germany's first complete flotilla of turbine torpedo boats was commissioned last month. It consists of 11 vessels of the newest type built in Vienna, Germania and Schichau yards. Those built in the two first-named establishments have attained a speed of over 34 knots. Besides Parsons turbines, three types of German turbines are represented in the flotilla.

In the Comptes Rendus of the Biological Society of Paris, M. Picard gives an account of a useful wasp found in Senegal and Nigeria. It is one of the burrowing wasps, and feeds its larvae on a species of tsetse fly. In view of the part played by many species of the latter in spreading disease, this wasp might prove a useful ally to those who are fighting malaria in tropical countries.

China now possesses 6,300 miles of railways, of which only 1,930 are managed by the Chinese. The management of the remaining 4,370 miles is divided among six foreign powers, as follows: Russians manage 1,077 miles, Belgians 903 miles, Japanese 702 miles, Germans 684 miles, English 608 miles, and Frenchmen 400 miles. When the railways now being laid down in China are finished, the total length of China's railway system will amount to 8,000 miles.

It is perhaps worth recalling that the art of baking loaves came to Europe quite late in history. Flat cakes were baked even in the earliest times, but as late as the beginning of the nineteenth century loaf bread was comparatively unknown in many parts of the continent. In 1812, for instance, when an English captain ordered loaves to the value of \$5 in Gothenburg the baker stipulated for payment in advance on the ground that he would never be able to sell them in the city if they were left on his hands.—London Chronicle.

Petroleum has been introduced into medicine with beneficial results, and if a Paris contemporary be not misinformed the properties of petrol are limitless. It is claimed, says the London Globe, that from the residuals of crude petrol a chemist has succeeded in extracting butter. It is said that butter can be made from a base of nitrogen and carbon, but that the residuals of petroleum produce these elements in greater proportions even than milk. It is further claimed that this artificial butter is better than the natural. The color is said to be a little darker than that of dairy butter.

Fulwood's Rents, the little Holborn court leading into Gray's Inn gardens, which will be largely rebuilt, formerly possessed the privilege of "sanctuary," and hence became a notorious resort for fraudulent debtors and still more unpleasant characters. Yet this dingy "dive" can boast of many glorious memories. Francis Bacon lived here in "Fulwood's House" and valued his furniture at £60, a huge price for that period. Here the Whig Club and Melbourne and Oate's Club met in the reign of Charles II, and here stood Squire's coffee house, from which several numbers of the Spectator were dated.—Westminster Gazette.

"A part of the Nobel prize, which was awarded to Selma Lagerlof, will be applied," says the Times of Stockholm, "to the purchase of a house on the Marbacka estate, where she was born. This is situated beautifully near the banks of the River Mellanfykan, its main building being the old home-stead, which is severely plain in architecture, but large and comfortable. It came into the hands of the family through her grandfather, who was a regimental clerk. At his death it was inherited by Eric, whose children were born there. Through reverses the estate passed into the hands of strangers, from whom the Nobel prize winner will rescue it, and her joy at being able to do so is shared by her countrymen."



Creamed Crab Meat.

Cut the crab meat into dice. To a pint of the meat allow two tablespoonfuls of butter. Melt this in the saucepan, add two tablespoonfuls of flour and stir until smooth, then stir in a pint of milk, half cream, if you have it, season well with salt, paprika and pinch of nutmeg and stir to a smooth sauce. Now turn in the crab meat and a green pepper minced. Cook, stirring all the time, until very hot, then turn into a hot dish. Garnish with rings made of green peppers sliced crosswise.

White Cake Filling.

Heat two-thirds of a cupful of milk in a granite saucepan, add a piece of butter the size of an egg and two cupfuls of sugar. Stir constantly. Let the mixture come to a boil and add two squares of chocolate and a pinch of salt and cook until the mixture forms a soft ball, when tried in cold water. Remove from the stove, allow to cool for a few minutes, and add two teaspoonfuls of vanilla. Stir until it begins to thicken, then spread on the cake layers or loaf.

Salt Codfish, Bottled.

Soak over night before using, changing water at least once. Place it on the back of the stove, never allow it to boil—just simmer, until soft enough to pick apart very fine with a fork. For codfish cakes, have the potatoes nicely mashed, with milk and a little butter, proportion of one cupful of fish to three of potatoes, a little pepper, red or black. Dip in egg or not, as you prefer, before frying brown. To be made in cakes of a thickness to please.

Lamb Stew.

Take the neck or breast of lamb, parboil and cut in pieces, then put on in cold water, enough to cover it, adding a large onion, cut fine, a large slice of bacon cut fine, black and red pepper and salt. After cooking until all bones can be extracted, add canned tomatoes and corn and half a pound of butter. Before serving add stale bread crumbs. Serve in a tureen.

Ginger Drops.

One-half cup sugar, one-half cup butter, one cup molasses, one cup boiling water, with two teaspoons soda dissolved in it, one teaspoon each of cinnamon, ginger and cloves; two and one-half cups of flour, two eggs beaten well and add a little thing. Don't add more flour because they may look thin. They are very dainty with but the amount mentioned. Bake in gem pans.

Norwegian Crullers.

One cupful of sugar, one teaspoonful of butter, four eggs, four tablespoonfuls sweet cream, one tablespoonful of brandy, a little salt. Beat yolks and whites separately, also beat cream. Flour enough to roll thin. Cut in any shape and fry in hot lard.

Squash Fritters.

To two cups of mashed, dry winter squash add one cup of milk, two well-beaten eggs, one teaspoon of salt, a little pepper, and one heaping teaspoon of baking powder. Beat well, and drop by spoonfuls into hot butter or cooking oil, and fry.

Orange Marmalade Icing.

One cup of granulated sugar, one-quarter cup orange marmalade. Moisten this with boiling water until it is a thin paste, cook until it forms a soft ball in cold water. Remove from fire and beat as you would fudge, until creamy. Spread on with warm knife.

Baked Codfish.

Soak fish a dozen hours, gently simmer until nearly done; remove bones and bruise fine; mixed mashed potatoes, two parts potato to one of fish. Place before fire or in oven until rich brown. Serve with egg sauce.

Creamed Pineapple.

Whip one-half pint of cream; drain one can of shredded pineapple and stir the pulp into the cream. Chill and serve in sherbet cups.

Hints for the Housewife.

Mix starch with soapy water and the linen will have a good gloss and be easy to iron.

Graham bread and brown bread are both excellent for sandwich purposes and raisin bread, "with lots of raisins in it," is a welcome change.

Carrots will make delicious preserves. Take three-quarters of a pound of sugar to a pound of carrots and sufficient water to make a sirup, and boil until the preserves are thick. A little ginger or lemon should be added to flavor.

For those who find maple sirup beyond their means try this: Five cups of light brown sugar, three to four cups of granulated sugar, and about one-quarter to one-half pound of maple sugar; add water and boil to consistency of sirup.