

HARD FACTS.

DIVORCE NEWS.

A rather depressed looking kind of a man, who was formerly one of the leading citizens of Austin, went into the office of a young lawyer and said:— "I live very unhappily with my wife, and I come to you for relief."

AMICABLY ADJUSTED.

"Do you mean to call me a liar?" asked one rival railroad man of another railroad man, during a dispute they had on business.

FOREIGN INTELLIGENCE.

Gilhooley and Gus De Smith were talking in an Austin restaurant. "How about the war in Europe?" asked Gus.

A CONSIDERATE COLORED MAN.

He tapped the egg gently with his knife, and it popped, and people all over the house began to examine the gas fixtures to see if the gas was properly turned off.

IMPORTANT TO EX-OFFICE HOLDERS.

A young man, named Folsom Bower, applied to a wealthy Austin stockman for a position on his staff—to go West and herd sheep at \$19 a month, but the stockman said he was not hiring anybody to herd sheep.

Short Talks with the Boys.

"I am a farmer's son and am not satisfied with my surroundings." This paragraph or a portion of it is certain to be found in four out of every five letters received from the country, and it is a matter which should be investigated.

Canoeing as an Exercise.

Canoeing promises to be a favorite pastime this season among young men who are fond of athletic exercise. It is a capital form of recreation. Paddling develops both sides of the body, strengthens the chest and hardens all the muscles.

Horse-Flesh in Butchers' Stalls.

A local government inquiry was held recently in Manchester, Eng., to inquire among other things into an application of the corporation to impose regulations on the sale of horse-flesh. Evidence was given that horse-flesh was largely sold in the poorer neighborhoods of the city, dressed like beef, cut up into steaks, and sold at 5 pence per pound.

NEW STYLES IN CARRIAGES.

Old Gentlemen and Ladies Specially Cared for—Results of Fresh Designs. During the last few days of favorable weather the roads have literally been thronged with vehicles of all descriptions, and any number of new styles have been seen out. Hence the carriage-makers have been put to their best to supply the exacting demand for novelties made upon them and a number of attractive turnouts have been produced.

For ease and comfort the grand phaeton is noted. It is an elegant, high-standing carriage, mounted on suspension springs, and is very easy. It is well adapted to display a lady's dress. The phaeton is painted black, and has a hair-line of amber for decoration. In front the driver's seat stands six feet from the ground, under which is a French boot.

A new gentleman's spider phaeton has been made and sells readily. It is much lighter than the old phaeton, having the seats mounted on the wrought-iron work in place of the old heavy boxes. It can be used with or without a hood and has a rumble at the back for a footman.

A new style of brougham called the London is very handsome. It is mounted on heavy wheels painted vermilion and black. Judge Hinton has purchased one, and had it richly painted in dark colors with his monogram on the panels. It costs \$1,350. An extension brougham with octagon front seats for four persons has handsome cylinder lamps and costs \$1,450.

Mrs. Orme Wilson, nee Astor, will be seen out in a new French victoria. It is a very handsome carriage, mounted on platform springs, and elegantly upholstered with brown fittings. A pair of handsome French lamps decorate the sides. The carriage weighs 323 pounds and costs \$1,250.

Several new light driving wagons have been bought. Mr. Washington E. Connor has purchased a side-bar wagon, to weigh 200 pounds and cost \$615. Mr. Blair, of Washington, has purchased a very light one. Mr. W. Vanderbilt has bought a light, single seated wagon weighing 150 pounds, and one for two persons.

It would heap too much honor upon Lord Bacon should he prove to be the author of the Shakespeare plays. But such an extraordinary word carry out the scriptural "To him that hath shall be given," while from such a poor deer-stalker as William Shakespeare shall be taken away what little he seemed to have.

Bacon's merit lies in the fact that he called the attention of scholars and thinkers to the value of earth and material sciences; and urged them to gather up terrestrial data instead of transcendental data and instead of seeking definitions of "mind," "soul," "angel," "will," "fate," "man," "horse" and "eternity," these thinking leaders should gather up all information possible about the soils, grains, winds, rains, instruments, machines, arts, and appliances of society, and then draw conclusions that would compel a general advance.

and there is an amazing omission of the domestic arts and sciences and a wonderful attention to things moral, imaginary, fanciful, romantic, and fantastic. Angels, imps, nymphs, large and small devils, dwarfs, goblins, and ghosts are born out of the fertile human fancy as sparks rise from a shaken fire, but in those thousands of years no thinking mind touches a plow or reaping knife or any implement to make it do more good and with less labor. The ground is plowed with crooked sticks, and the harvest is cut with a case-knife; and while women and children are reaping, and thrashing the one-third crop, the ten thousand birds eat up a fourth part of the ripe grain and another fourth part is taken by the tax-farmers who scour the country like jackals at night on a battlefield. Hence great famines and diseases came and swept away millions.

Had not Rome gone down under her military madness and the vices that resulted from her conquests, Lord Bacon would perhaps have been robbed of his laurels and made impossible by the sons of Virgil and Pliny. Rome had begun to study the development of material things and was busy at great wagon-roads, aqueducts, drains and general improvements. Caesar had begun to invite men of science to come to Rome to reside. He planned libraries for all the large towns; he was planning a draining and filling of the Pontine marshes; he had forbidden the young men of rank to ride in litters carried by slaves; he had stopped the importing of luxuries; he had set the example of plain living and plain dress. The Latin mind had gotten wholly away from the transcendental regions and had led to a million duties to almost none at all.

All things indicated an era of material advance. But this awakening came too late. Rome was a sick man whose constitution was gone. Reason came too late, and going into a rapid dissolution, dissolve Rome handed over her begun sciences and inventions to the care of the Sixteenth Century in which Bacon was to come. Long was the interval between Virgil, Pliny and Lord Bacon. It was filled in chief by the affairs of religion and the lofty decorations of religion.

Christianity did not make the Dark Ages. They were manufactured on the days which ruined the Pagan splendor; and Christianity had to accept of a wreck of her inheritance. Goth, Vandal and every kind of wild and torrid creature were to be found in the estate that passed into the hands of Constantine. The mysterious Druids were on one border, the heathen on another, and the Norsemen were passing down through the centre. The Christianity did not know anything except the theology; and thus the human mind was turned toward the study of God and the house of God.

Under the impulse given by Lord Bacon, mankind began to let the angels alone long enough to admit of a look at the plow, the hoe, the orchard, the field. This look was repeated until new implements and inventions began to appear. The steam-engine and railway, the steamship, reaping-machine, have appeared on the arena of man, and while the angels are not harmed any by this philosophic neglect, the millions not yet angels have profited much by the transfer of thought from things in heaven to things on earth. Heaven and earth will be equal partners in the philosophy of the future.—David Swing, in Chicago Current.

Off on a Tour. "Hi! hi!" yelled a boy in an alley off Clifford street yesterday. A second boy, who stood on the crosswalk, mended down and asked what was wanted.

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Very recently we moved a couple of bee-hives that were sitting on a box about six inches above the ground and placed them, when moved, about three feet from the ground. The bees, on returning loaded, would light on the box about the height of the former box. We noticed, also, they would, on returning, go to the old place about forty yards distant, and seemed perfectly lost. It took them over a week to learn their new place and surroundings. The habit even of a bee controls them when once formed.—Quilman (Ga.) New South.

HOUSEHOLD HINTS.

If you wish to paper a whitewashed wall brush it over with a strong alum water. The luster of morocco is restored by varnishing it with the white of an egg. Apply with a sponge.

Starch the pillow and bed ticks quite stiff after washing them; they will hold the feathers better. A distinguished medical authority says that coarse salt is effective as the means of deodorizing sewer gas. Kid shoes can be kept soft and free from cracks by rubbing them once a week with pure glycerine or castor oil.

To remove egg stains from silver spoons take a little common salt between the thumb and finger and rub the stain briskly. Then wash in hot suds. A window without a curtain is like a picture without a frame. With a neat carpet, pretty walls and tasteful hangings a room has an air of refinement about it, even though the rest of the furniture be simple and insufficient.

A handsome table scarf of olive satin has a design of two large discs on either end worked in gold-colored silk, one disc overlapping the other. The upper one has a vine of rich crimson nasturtiums extending around one side. Bunch bark canoes of various sizes are charming flower holders. One filled with dark purple pansies is effective, the contrast of color being delightful. Very small canoes, six or seven inches long, are just the things for holding violets.

Watch glands are made of two tiny oars crossed. At the point of contact is the hook from which the oars are suspended. The ends of the oars are pointed with marine views. Miniature lawn tennis rackets are also adapted to the same purpose. If anybody has any peaches to spare the coming summer, it may be well to remember that the richest flavor is lost with the skin. They should have the fur removed by dipping baskets of them a moment into weak boiling lye of wood ashes or common potash and wiping them with coarse towels.

Black walnut may be stained to resemble ebony by washing the wood with a solution of sulphate of iron two or three times. Let the wood dry thoroughly, then apply two or three coats of a strong solution of logwood. Afterward wipe the wood with a wet sponge and polish it with linseed oil. An effective way of draping an ugly white mantel is to make a lambrequin with full curtains beneath to hide the sides. For a drawing room we lately saw the draperies of golden-brown velvet with a decoration of wild roses. For a bed room the draperies were of ecrú felt with trailing hop vines.

A lemon sandwich is among the novelties for the spring breakfast table. Peel a lemon, removing carefully all the white part of the skin, which is bitter. Slice very thin with a sharp knife, removing all the seeds. Make very thin toast, broan, butter, keep hot, and lay between two slices of this the rings of lemon, dusted over with powdered sugar. Serve quickly. Creamed Fish—Heat and thicken a cup of milk, flake any cold fish, omitting all bones. In a greased pan put a layer of fish, one of grated bread or fresh crumbs, season with pepper and salt and nutmeg, then pour over some of the dressing. Continue this until the supply is exhausted, ending with the crumbs, sprinkle it over with pieces of butter and bake just long enough to brown.

This delicious sweet dish is easily made: Put in a bowl a quarter of a pound of grated chocolate, four tablespoonfuls of cream and a little rum and vanilla to flavor. Work the whole well together so as to make a paste which you divide into small round balls. Dip these into currant or raspberry jam, melted, then roll them in a layer of grated sweet almonds. When finished place each ball in a tiny paper case and serve. Instead of keeping quaint heirlooms in old silver stowed away in closets or "secretaries," the fashion now is to spread them over an "occasional table" in the parlor. Old clasps, buckles, watch-cases, snuff-boxes, Norwegian belts and Swedish rings, snuffers and trays, pomanders, &c., are put upon a table covered with dark blue or purple cloth, which displays the metal and, like the collections of old china, help to amuse one's friends.

A very good ox-tail soup is made by this recipe. Chop the ox-tail in pieces an inch long. Set them on the fire with an ounce of butter, stir until it turns brown, and then turn the fat off. Add the amount of broth required, and boil slowly until the pieces of ox-tail are done; then add three or four tomatoes, whole, season with salt and pepper; boil gently for fifteen minutes longer and serve, meat and all. It liked, a tumblerful of sherry wine may be added just before serving. Water may be used instead of broth, and then carrot, turnip, parsley, leek, onion and a few cloves may be added.

Making It Go. "I'll tell you what it is, Jinks, my wife can make a dollar go very far." "That's nothing, Jobbins! My wife can make a thousand dollars go very far—so far that the aforesaid gets beyond my reach entirely."—Tonkers Gazette.

DOMESTIC HINTS.

SARDINE TOAST. Drain all the oil from the fish, free them of bones and bruise to a paste. Dust a little pepper through and a little lemon juice, spreading over slices of crisp toasted bread.

Two cups of Indian meal, one-half cupful each of rye and wheat flour, two-thirds of a cupful of molasses, one pint of sour or buttermilk, one teaspoonful of salaratus or cooking soda, one teaspoonful of salt.

Five pounds of the shank boiled five hours with celery seed; drain off the gelatine, and then chop the meat very fine, and pepper and salt to taste, and put it into a cloth on a platter. Cover with a cloth and press it.

One cupful of cold strong coffee, one cupful each of molasses and sugar, one-half cupful of butter, four cupfuls of flour, one cupful of raisins and one teaspoonful of soda. Season with cloves, cinnamon, allspice and nutmeg.

Boil cabbage in the usual way and squeeze in a colander until perfectly dry, then chop small; add a little butter, pepper and salt; press the whole very closely into an earthenware dish and bake one hour. When done turn it out.

For two loaves take two cupfuls of buttermilk, three cupfuls each of wheat flour and corn meal, one cupful steamed pumpkin, one cupful molasses, half cupful butter, two eggs, one tablespoonful soda. Steam one and a half hours, then bake half an hour.

The pie is made with a bottom crust only, and that not thick, but light and flaky. Take one coffee-cupful of thick, sweet cream, half a cup of pulverized sugar, a tablespoonful of flour, one egg, flavor with lemon extract; bake until you are sure the crust is brown and hard, so that it will not absorb the custard.

One and a half cupfuls of sugar, one cupful of butter, one-half cupful of molasses, three eggs, one tablespoonful of soda, one cupful of raisins, two cupfuls of currants, one tablespoonful of ginger, one tablespoonful of cloves, one tablespoonful of cinnamon, and one tablespoonful of allspice; mix soft as can be rolled. These will keep several months.

Make a layer cake with two cupfuls of sugar, two-thirds of a cupful of butter, half a cupful of milk, three cupfuls of flour, four eggs, a teaspoonful of soda, two teaspoonfuls of cream of tartar; then spread between the layers and over the top of the cake a dressing of a beaten egg, half a pint of whipped cream, a cupful of grated cocoanut, half a cupful of sugar, the juice and half the grated rind of one orange stirred up together.

One pint of steamed apples, one tablespoonful of melted butter, half a cupful of sugar, the white of six eggs and the yolks of three, and a slight grating of nutmeg. Stir into the hot apples the butter, sugar and nutmeg, and the yolks of the eggs well beaten. When this is cold, beat the whites of the eggs to a stiff froth, and stir into the mixture. Pour a three-pint dish and turn the soufflé into it. Bake thirty minutes in a hot oven. Serve immediately with any kind of sauce.

One pint of fresh or canned pineapple, one small teaspoonful of sugar, one pint of cream, half a package of gelatine, half a cupful of cold water. Soak the gelatine two hours in the water. Chop pineapple fine; put it on with the sugar to simmer twenty minutes; add gelatine and strain immediately through a cloth or sieve into a tin basin; rub the pineapple through as much as possible; beat until it begins to thicken, then add cream which has been whipped to a froth; when well mixed pour into a mold and set away to harden; serve with whipped cream.

Grate two ounces of sweet chocolate; put it over the fire in a saucepan and melt it by gentle heat; heat a quart of milk quickly, stir it into the melted chocolate, and let the mixture cool; separate the yolks and whites of six eggs; when the chocolate is nearly cool mix the yolks with it, add four tablespoonfuls of sugar or more if required, and bake the pudding in an earthen dish; set in a pan of hot water for twenty minutes; meantime beat the six whites to a stiff froth, add to them twelve heaping tablespoonfuls of powdered sugar, mixing the sugar very gently with the whites to form a meringue; put the meringue on top of the pudding and return it to the oven to color. Then take the pudding from the oven and serve it either hot or cold. In summer it is best cold.

Those who have attained a measure of reputation which justifies a biography, are entitled to treatment of a reasonable and discriminating kind. It is not necessary and it is not proper that their private papers should be ransacked for piquant details of their intercourse with friends and acquaintances, or that all the flippant and derogatory observations of envious contemporaries should be repeated against them. They have a right to justice not only, but also to a certain degree of charity. By the act of becoming noted, they do not authorize ready liberty to be taken with their personal records. It is the duty of the biographer to sift all the facts carefully, and exercise a sound discretion as to what belongs to the public and what is none of the public's business, and this duty he owes not less to his audience than to his subject. The best biographies are not those which go into minute particulars, and follow the theory that everything should be told, leaving the reader to do his own discriminating and to pass his own judgments. To tell the story of a great man's life in a fair, correct and impressive manner, it is quite as essential to leave certain things out as it is to put certain things in.—St. Louis Globe-Democrat.