Portuguese Bullfights.

At Portuguese bull fights not only are the points of the bulls' horns sawed off, but the stumps that remain are carefully padded. The horses also are ridden with consummate skill, and every precaution is taken to prevent the bull touching them. Banderillas are used by the men on foot and on horseback and are planted in the neck of the bull, which irritates the bull, but cannot be described as torture. Just as much skill is shown as in a Spanish bull fight, and there may be just as beautiful a display of costumes, but there is no killing either of the bull or of the horses.

Logical Inference.

Mrs. A.'s little son suddenly asked, in a rather startled voice: "Mamma, is there bay rum in this bottle?"

"Mercy, no dear. That's mucilage."

"Oh!" said the boy. Then after a minute of silence, "perhaps that's the reason I can't get my hat off."—Pittsburg Press.

Sculptors' Potboilers.

They were walking past a beautiful pink-and-white house in New York whose door cap was most exquisitely carved. The sculptor pointed to it. "My work," he said. "That's the potboiling I do while I work on my masterpiece. It is nothing unusual with sculptors to do such work. Two of the finest pieces that were sold to the Metropolitan Museum last winter were done by a man whose regular business is to make door caps.

The more children a woman has, the fewer fads she is likely to cultivate.—Philadelphia Record.

Hot Rusks.

One cupful of sweet milk, one-half cupful of butter, one cupful sugar, two eggs, one-half cake of compressed yeast. Make a stiff batter by adding a little flour to the above ingredients, stand in a warm place to rise; when very light work in enough flour to make a rather soft dough, and stand in a warm place to rise again. Mould into rolls when light and set in pans to rise, until twice their size, then rub over the tops with sugar and milk, sprinkle lightly with cinnamon and bake. These can be made of equal parts of whole wheat and white flour and are delicious, but should always be served hot. When reheating them for the table dip into cold water before placing in the oven.

Broiled Chicken.

Singe, split down the back, clean and wipe with a damp cloth. Rub inside and out with a little butter, then sprinkle with salt and pepper. Arrange on a greased wire broiler. Cook with flesh side toward the fire at first. When seared hold a little farther away from the fire. Turn occasionaly on the skin side, but be careful, as it readily scorches. A chicken weighing two pounds and a half will take from fifteen to twenty minutes; if not well done it will be tough. Transfer to a hot platter and rub again with butter.

Almond Cream Pudding.

Soak three tablespoonfuls of gelatin in cold water and, when soft, add a cup of boiling water. Stir well and set aside to cool. While cooling whip a half-pint of cream and crop a half-cup of blanched almonds. Beat two eggs very light and whip in a cup of sugar. When the gelatin is cool add to it the eggs and sugar, then the whipped cream, one teaspoonful of lemon juice and, lastly, the chopped almonds.

What the Onion Will Do.

It is well known that an onion eaten at bedtime will cure a cold, and as a plaster it removes inflammation and hoarseness. But it is not generally known that it cures sleeplessness. Take all the juice out of one or more onions and you have a smelling compound that will quiet the nerves after a few minutes of smelling, just from sheer weariness, and sleep will result. It is best to let someone else try this remedy first.

Pepper Mangoes.

Keep large bell peppers in brine for two weeks; soak over night in fresh water. Remove the inside and fill with grated horseradish, grated onion, a little green pepper chopped fine, little white mustard seed and sugar to taste; put in the tops and drop them into spiced vinegar, with which has been heated several tablespoonfuls of olive oil.

To Keep Cake Fresh.

Cut a slice of new bread about an inch thick and place in the tin with the cake. This will help keep the cake fresh for some time. The bread must be renewed when stale, says Home Chat. An apple placed in the cake tin will answer the same purpose as the bread, and should also be renewed when withered.

Brussels Sprouts.

Take the outer leaves off and lay the Brussels sprouts in cold salted water for three-quarters of an hour. Drain, put into salted boiling water and cook about fifteen minutes, or until tender. Drain, and lay in a hot dish, season with salt and pepper and pour over all melted butter. Serve very hot.

Tea Biscuit.

Delicious tea biscuits are made by mixing a tablespoonful of sugar, a teaspoonful of salt, and a teaspoonful and a half of baking powder with a quart of flour, then add two tablespoonfuls of melted butter with milk enough to make the dough roll out easily. Bake in a quick oven.

Gems.

To one pint of boiling water add a teaspoon salt; stir in corn meal and one-half cup white flour until a thick mush is made. Cook eight minutes, stirring all the time that it may be smooth. Pour in greased gem irons; bake thirty minutes.

Canned Peas.

Lay the shelled peas in cold water for half-hour, then drain and boil tender in salted water. Pack in air-tight jars, boil up the salted liquid, fill the jars to overflowing with this and seal immediately.

Sponge Cake.

Two eggs, well beaten; one tumbler of sugar; one tumbler of flour; one-half tumbler of cold water; one-half teaspoonful of soda; one teaspoonful of cream of tartar. Flavor with extract of lemon.

His Visits to the Earl.

There is a well known English bishop who writes a very bad hand. This bad hand caused a sad error to happen some years ago. A young clergyman had written to the bishop to inquire about a vacant curacy, and the reply that the young man got informed him that the salary was small and the work difficult. But there was one mitigating circumstance. The incumbent, among his other duties, would visit the earl every morning and spend two hours there. The curate would have rejected the post but for the daily visit to the earl. That attracted him. There would, no doubt, he told himself, be many fashionable dinners to which he would naturally be invited. He would make many friends among the rich and powerful. These friends would be able to help him in his career. The earl, perhaps, had daughters. One of them—who knows?—stranger things had happened. And so the curate accepted the difficult and poorly paid curacy to discover on his first visit to the town that he had misread the bishop's letter and that his daily two hours' visit was not to the earl, but to the jail.

Cheerfully Admitted.

Miss Gabbell—I'm stronger than you are, anyway. I can step up to a horizontal bar and chin it sixteen times.

Miss Chillicon—I have no doubt of it. I believe you could step up to that or anything else and chin it all day long.

A Lofty Death.

Asama is a volcano in Japan. A young man of that country grew despondent the other day and threw himself into the crater, leaving this letter: "Suffering a feeling of despair impels me to throw myself into the crater of vehement Asama, thus winning a splendid death and ascending the mountain's smoke to a lofty life above the sky."

Sinister.

"Mr. Jeekill," said the man with the heavy gold watch chain, "this is my friend, Col. Bunker. He is Senator Lotsmun's right hand man."

"Delighted to meet you, Col. Bunker," said the other. "By the way—er—Senator Lotsmun happens to be left handed, you know."—Chicago Tribune.

A Very Lucky Thing.

"There does seem to be 'something in the belief about the luck attached to my left hind foot," remarked the rabbit.

"Yes?" asked the robin.

"Yes. At any rate, I'm sure if I hadn't had mine with me this morning I wouldn't have got away from that dog."—Philadelphia Press.