



Books and Periodicals.

Far Western Reflections on New Publications.

"Apples of Istakhar" a new volume of poems by William Lindsey has been published by Copeland and Day, Boston. In the dedication it is set forth that the purpose of poetry is to teach that the beautiful, the best alone is worth life's struggle, and that to fail.

Seeking the vision of a holy grail, is better than success in common quest. Many of the poems are in classic form and on classical subjects. Others are of sentiment, or grasping after mere elusive suggestions of a beautiful thought, that the poet vainly would catch and hold expressed in word forms, but cannot. Athletics comes not amiss for topics. The hundred yard dash, the hammer throw, sculling, and yachting come in for topical treatment, with a great deal of lightness, force and spirit. The imitations of old English forms are excellent and the volume closes with some sonnets that are filled with good rhymes and good ideas. The edition of these poems is limited to 500 copies of a small square volume in rich olive bindings, and fifty copies on hand made paper.

"Moody's Lodging House And Other Tenement Sketches" by Alvan Francis Sanborn is published by Copeland and Day, Boston. If anyone would know how the world of tramps, "bums" and beggars in the large cities live, eat and sleep, with inside glimpses of their ways of getting a living and picking up money without working, let him read Sanborn. The Author says truly his is not a book about "sociology" nor a literary fad, but "true things about poor people." Some of these sketches appeared in the New York Independent and Forum and the book has all the dry unflinching realism of Rousseau's Confessions, which Emerson declared was the most sincere effort at book writing ever accomplished. Mr. Sanborn is not a literary dude or pulp reformer. Indeed he offers no reforms at all nor does he handle the subject of poverty in the slums with tongue and a napkin to his nose. His work is clean, straight and manly. He went and lived with the tramp as his brother in the lodging house. He slept with him. He begged and starved with him. He lived, bled and suffered with him in a spirit of earnest sacrifice. He cast aside luxury and comfort that he might know the heart beats of his human brother in the under world. So far as his renunciation was complete and selfless he has left us a valuable transcript that should be read by all who would study the social problem at a safe range. We must warn the reader against being afraid of having vermin leap upon him from among the pages describing the sleep-n quarters in ten cent hotels.

"The Philistine" for December is the first number of volume two. It appears in the red colors of lawlessness that it flaunts so saucily in the services of the literary eth called The Society Of The Philistines. They are simply the unregenerate, the non-conforming who do not write for the fashionable and popular fancy of the day but to please themselves. That there are such men and very few women in the world argues hopefully for the future of literature. As for the "Philistine" itself it is still human and costs a dollar a year. But it is so unique and deliciously saucy as to be readable every paragraph, advertisements included. Persons of literary taste will enjoy it thoroughly but it should be said it is not for family reading as it has relation to literary art. But in the higher relations to truth it is far more valuable than the big padded affairs "made to sell." It is not on the baking powder and Pear's soap basis. Thank God they are a few such left in the world. The books and thoughts written and the sermons preached not for gain are still the only ones that possess any influence and move the world forward a notch. As a test of what has been said about this little magazine, which cannot live and will not have many readers, you can take up any number of it so far published and read it backward and take any article in it and read the last paragraph first and it will prove quite as interesting as any other way. This may be not the least evidence of merit, but it shows that the power of expression is of a high order throughout. It is edited by H. P. Taber, East Aurora, New York.

"College Girls" by Abbe Carter Goodloe, illustrated by Charles Dana Gibson. These are bright sketches of college life and a suitable chaperon in print for any young lady who would go to a college away from her home to spend a few years. These impressions reveal the same elements of good-fellowship, rivalry, fun and ambition among girls that have been the charm of college literature from "Tom Brown of Rugby" down to the present day. They show a wide range of observation and a capacity for dealing effectively with both the humorous and serious aspects of the little college world.

There is very good fun in "Revenge," in which a rather supercilious young Harvard new-papper man is properly punished for ridiculing the athletic achievements at a certain girls' college, and in "As Told by Her" one finds a grain of strong feeling and considerable power of dramatic expression. The volume is altogether a most entertaining addition to college literature, and will do much to dissipate any narrow impressions which may exist in some quarters that college girls are anything else than thoroughly feminine and charming. There are a number of illustrations by C. D. Gibson, and one of his most characteristic drawings is reproduced in a very attractive way as an ornament for the cover. Published by Charles Scribner's Sons, New York.

The critics of Harry Perry Robinson's labor novel, Men Born Equal, which was published by Harper & Brothers in February, 1898, almost unanimously assumed the story to be based on the incidents of the great Chicago strike of the preceding July. Nearly all the characters were identified by one critic or another with the various men who took prominent part in those strikes on one side or the other. The book has now gone into a second edition, to which is prefixed a short note by the author, in which he for the first time makes public the statement that the story was written some months before the strike in question broke out. Nor is there, he asserts, one single line of portraiture in any character. If this be true, as presumably it must be, then the book, apart from the merits of the story, becomes a very remarkable example of literary prophecy.

The following story is reprinted from the Cambridge Tribune: Mr. Rudyard Kipling, rather against his will, was induced through the all-potent influence of a cheque for a very considerable sum, to write a story of Indian life for a ladies' paper of large circulation in Philadelphia. The MS. was forwarded by the author and in due time its receipt was acknowledged in a letter, in which the editor said that it was the unvarying rule of their journal not to permit the name of any intoxicating beverage to be used in articles published in their columns. "And" continued the editor, "I regret to observe that two of your characters at one point in your sketch are said to have consumed a bottle of champagne between them." To this Mr. Kipling responded in righteous indignation, "Strike out 'champagne' and make it 'Mellen's Food,' I observe the manufacturers advertise with you!"

The peril to which our missionaries in China were recently exposed, and the present insecurity of their stations in the Turkish Empire, lend a special value to the book published by Harper & Brothers, entitled "Modern Missions in the East." In that work the late Edward A. Lawrence, D. D., gives an account of a missionary journey around the world, undertaken with the express purpose of studying the work of the several denominations. Rev. John Henry Burrows, D. D., leader in the World's Parliament of Religions, writes: "I regard Modern Missions in the East as one of the most important books ever issued in relation to the methods and achievements and limitations of missionary work. I shall keep it very close to me when I visit India next year."

"The Gray man," a new serial story by S. R. Crockett, will be published in Harper's Weekly, beginning in January. During the

current month, or in the immediate future, the Weekly will contain illustrated articles describing the regions of the Venezuelan boundary dispute, of the troubles in Turkey, of the rebellion in Cuba, and of the Japanese acquisition of Formosa. There will also be noteworthy papers on domestic subjects—the notable features of the Great West, by Julian Ralph; and "Debt and Valuation," an important paper of national interest by J. K. Upton.

The Kindergarten Magazine for December continues its normal training course work on the Chautauque plan and outlines the Kindergarten work in the school and the home fully for the first month of the New Year. No teacher can read its pages without having a higher and nobler conception of their profession. No mother can scan its pages without being impressed that hers is a mission on earth that stands in importance as far beyond the ordinary social ambitions as the pleades are beyond the changing moon. Kindergarten Literature Co., Chicago, Ills.

Messrs. Copeland and Day will issue for the holidays the first two books of a series of American verse which will be known as The Open Slip Series, and to appear at irregular intervals. The volumes will be duodecimo size and bound uniformly in paper boards with a rubricated title page, and will sell for 75 cents. An edition of thirty copies will be printed on hand-made paper, at \$2.00 each. Volume I, "Dumb in June," is by Richard Burton. Volume II, "A Doric Reed," is by Zitiella Cocke.

The Thomas Carlyle centenary celebrated last week seems to have aroused only a limited amount of literary enthusiasm. From this fact many have reasoned that the influence of Carlyle is declining. One observer in the Boston Herald thinks this decline is due to the Scotchman's mistreatment of his wife, as revealed in the Froude publications. This observer must be a modern Woman.

"Inmates of My House and Garden" by Mrs. Elizabeth Brightwen. Here are twenty-four chapters with nearly as many engravings, all composed with loving kindness for God's creatures and a refined and sympathetic intelligence for nature—just the element we so much lack in our modern methods of child-education. The book is printed on plate paper, has a gilt top and artistic covers. Macmillan and Co., New York.

Among Macmillan & Co.'s most important December publications will be the long-awaited Life of Henry Edward Manning, Cardinal Archbishop of Westminster. It is written by Edmund Sheridan Parnell, member of the Royal Academy of Letters, and will be published in two volumes, illustrated by portraits.

Both Governor Lord and Secretary of State Kincaid express themselves as highly pleased with the Bookman, the literary magazine published by Dodd, Mead & Co. The Gov. nor of Oregon reads a great many new books that strike his fancy. He was much pleased with Anthony Hope's "Prisoner of Zenda" but thinks he has exhausted himself in some of his later works.

In his new story "The Martain," Mr. Du Maurier ventures again outside of the ordinary range of human experience, yet he does not get outside of this world altogether, as he gives advance notice of his return in the new book to the period of his school days, to student days and artist life in Dusseldorf and Antwerp, and to the Paris and London of nearly half a century ago.

The Christmas number of Harper's Weekly contains thirty-two pages, including an ornamental cover. There were articles by William D. Howells, Owen Wister, Richard Harding Davis and John Kendrick Bangs, and illustrations by Howard Pyle, Fredrick Remington, Peter Newell and others.

Among other interesting Lincoln material the December "McClure's" contains a hitherto unpublished account of how Lincoln, at the risk of his life, saved three men from drowning during a spring freshet. This happened when he was a young man of 22, and was at Sangamon, building the flatboat for his trip to New Orleans.

There is the usual abundance of good stories in the December number of "McClure's Magazine," including a Christmas story, one

of Anthony Hope's ever-welcome Zenda stories, and a humorous story of African exploration and London stage life by Robert Barr.

A historical romance dealing with some little known episodes in the life of Napoleon is to be published immediately in D. Appleton & Co.'s popular Zeit-Geist series. The title is "Courtship by Command," and the author M. M. Blake.

Christmas is the time to recognize that the poor are our brothers, not the time to recognize that they are beggars.—W. D. Howells.

MAKE FOR CHRISTMAS.
Make button bags out of odd bits of fancy hat ribbons, and cut stitch them together with fancy silks.

Make pretty sachet bags of the dainty Japanese napkins for your young friends.

Make a paper lamp shade for somebody, your gentleman friend, for instance.

A straw cuff, soaked in warm water a few moments, can be easily converted into a serviceable whisk-broom holder. Turn the end down a few inches, and trim with ribbon and Chinese coins.

Make lots of pop corn balls, chains of white and colored paper and string red ash berries for the Christmas tree.

Make kitchen aprons or white fancy aprons for presents. Either are acceptable.

Make something for your gentleman friends, but don't make the same thing you did last year.

Make this a "Merry Christmas" to all.

Make scrap books for the children, of pictures, short stories or cunning rhymes.

Make yourself agreeable and convenient, if nothing more.

Make a doily for your friend, embroidered with her favorite flower.

Make a pin cushion for some one, but be sure to get it the right color.

Make a pair of knit slippers for the invalid of your circle.

Make the home cheerful above all else, and open it to all your friends.

REMEMBER THE CHILDREN.

"Sei der Gabe noch so klein,
Dankbar muss man immer sein."

Thus runs the German proverb, "Be the gift ever so small, let us ever thank be." Let us put this little rhyme to good purpose during this blessed holiday time. It is also said that "the child's hand is small and soon filled." Let us see that every child within our reach has its dear little hand filled, and fear not about its being thankful. No one shows his gratitude and appreciation as quickly as a child, and you can ever depend upon its genuineness.

Now, don't say, "hard times," and where is the money to come from? Drop that thought entirely, and put your ingenuity to work with a will. It is a poor house, indeed, that can't find enough bright cloth to make a doll dress. To deprive a child of "mothering" a doll is sad, be it of the finest French variety, or of the dear old bear-eyed and magenta-checked rag doll of home manufacture. The writer saw not long ago a cunning little doll cradle made from an old grape basket. Big brother had cut two little rockers with his pocket knife and nailed them on securely, while big sister had finished it by removing the handle and putting in a lining of bright cloth, a mat, pillow and coverlet. Little boys like cross-guns, little two-wheeled carts, Jack straws, and no end of things that can be made from material at hand, by use of pocket knife, some sand paper and a little paint. These things may seem homely to you perhaps, but a child appreciates them more than a pretty gift to be put away on a shelf and only looked at once in a while, with a "don't, don't," attached, with a fear of injuring it. Yes, the child's hand is soon filled, and his little heart is as grateful for small things of home manufacture as for the more costly and often less useful articles from the toy shop. Of all things, let not a child's hands remain empty in this blessed Christmas time.

MOTHER.

TURKEYS—At Duty's market.

CLAMS—At D. Jy's market.

Rheumatism

Is a symptom of disease of the kidneys. It will certainly be relieved by Parks' Sure Cure. That headache, backache and tired feeling come from the same cause. Ask for Parks' Sure Cure for the liver and kidneys price \$1.00, sold by Ladd & Brooks. 19-4w

CHRISTMAS CANDIES.

A Saem Woman Contributes Some Thoroughly Tested Recipes.

The art of candy making has in times gone by been considered a secret science, but the mode of making the ordinary candies of the present is very much simplified, and most any one using a little judgement and some practice can make the ordinary cream candy, while those boiled to the higher degrees require more familiarity and cannot be successfully made by one trial.

Some of the following rules must be thoroughly understood and if the learner will study and comprehend them, he or she may in a short time understand the art of sugar-boiling, but this cannot be without a persistent effort on the part of the student. While it is almost impossible for the learner to determine when sugar is boiled to the proper degree without a thorough knowledge of the different degrees the various kinds should be boiled to. You can never boil sugar by minute rule, as it depends entirely on the amount of water contained in the sugar and the heat with which you boil the batch.

Put the sugar in the boiling pan, then add enough water to thoroughly saturate the sugar, or about one cup of water to three or four sugar. After it has been well stirred up with a paddle, add to it while cold, one-half teaspoonful of pure cream tartar, for hard candy, and less for cream. The first step in getting the boil ready is always the same no matter what kind you may want to make.

The experienced candy maker uses the following five degrees in sugar boiling: First the smooth degree or 215 to 220 degrees Fahrenheit; second, the thread degree or 230 to 235 degrees; third, the feather degree, or 240 to 245 degrees; fourth, the ball degree, or 250 to 255 degrees; fifth, the crack or 310 to 315 degrees.

The degrees may be known by the following methods without the aid of a thermometer: Dip the forefinger and thumb into a basin of cold water, immediately dip them into the boiling sugar, catch some of the molten sugar between them and return to the cold water quickly, and it will not burn you; the tests for the various degrees are as follows: Take some of the syrup between the finger and thumb, and when it has a velvety feeling and not sticky it has reached the smooth degree. The thread degree may be known by taking some of the sugar between the finger and thumb and when drawing them apart, a thread of the syrup can be drawn. But a short period elapses between these degrees depending entirely upon the rapidity of the fire. The feather degree, which is used in making all fine cream candies, and is the hardest degree to tell without the thermometer, it is told as follows: Take some of the sugar out with the fingers, and it will appear stringy and cannot be made into a ball, but still thick enough to retain with the fingers.

The ball degree is told by taking some of the sugar out and when it can be made into a ball, like soft putty it has then attained the proper consistency. The fifth or crack degree is tested by dipping into cold water and when quite crisp and does not adhere to the teeth, it is ready to pour on pouring plate. When it has attained this degree take of the stove immediately or it will burn.

POINTS.

Sugar will burn immediately after it has reached 320 degrees Fahrenheit.

If you are where you can get confectioner's glucose you can get along without cream of tartar. Use about 15 percent.

In boiling candy always put a cover on the pan for a few minutes. The object in this is to let the steam convert all the sugar that may cling to the sides of the pan.

Never re-work candy; its beauty is always gone when re-worked; unless it be to make some dark kind to save the batch from a total loss.

Never boil a batch over a slow fire, as it will interfere with the beautiful lustre it would otherwise have, and it will have a yellowish cast instead.

If cream of tartar is not used the batch will grain and when poured upon the pouring pouring plates it become a solid mass of sugar. The grain being neutralized by its use, a certain amount of sugar is inverted into syrup and the candy will be smooth and perfect. Several other acids have been successfully used but none are as reliable and harmless as cream of tartar.

A marble slab is the best for a pouring plate.

Use a boiler large enough to allow for expansion.

The heat should never be applied to the sides of the boiling pan, therefore you should use a round bottomed pan when convenient.

Never scrape out the sugar that may cling to the sides of the pan, as it will grain your batch.

In making caramels have a brisk fire; it is a mistaken idea to boil caramels over a slow fire; this is one of the main points in making fine caramels. In making small batches have the bottom of the pan well covered. Never cease stirring until done and wrap up immediately after cutting out. Use for this the best wax paper.

With the foregoing thoroughly understood there is no reason why, with a little practice, the best of confections cannot be made in every family.

STOCK FOR CREAM GOODS.

Take three pints of granulated sugar to half a pint of soft water and add one quarter of a teaspoonful of pure cream of tartar and stir up well, boil over a brisk fire. When it begins to boil cover the batch a few minutes, then remove the cover, and when it has attained the feather degree pour upon the pouring plate. Take a wooden spatula or palette knife and rub the syrup against the plate until it change from a clear transparent mass to a snowy white cream. This cream may be used for a great variety of chocolate goods, bonbons and nut candies. If this should become dry and crumbly it may be brought to a smooth condition again by adding a few drops of water and working it in well, when it will become soft and smooth again. It is now ready for any form or shape. Always use extracts in flavoring cream candies.

Use only the best confectioner's chocolate for covering cream candy. Melt some chocolate in a sauce-pan over a teakettle of boiling water, add a small bit of lard, which will render it smooth; be careful not to get any water into the chocolate. After the cream has been formed into shapes and has become solid, dip them into the molten chocolate and set on tins to dry.

CREAM BUNS.

Form some stock into buns or any shape desired, set in a warm place to harden and cover by dipping or with a brush.

CHOCOLATE LOAF.

Put some of the stock into a stewpan and melt it over a slow fire, but stir it till it becomes a creamy consistency, then pour into tins which have been previously oiled and when cool cover with chocolate and when hard cut into slices with a sharp thin knife. When cutting keep the knife smooth with a damp cloth by frequently wiping.

CHOCOLATE CREAM DROPS, MOULDED.

Put some cornstarch into a tray and smooth off, take the form of drop desired and make impressions in the starch and fill them with same as for chocolate loaf and when well set, take out, dust and cover.

CHOCOLATE CARAMELS.

Stir well together 3 pounds of extra C sugar and one pint of sweet cream, add one teaspoonful of cream of tartar, or if glucose can be had add two pounds instead of cream of tartar, place on fire and when it boils stir continually; when it has boiled a few minutes add half a pound of fresh butter and the same amount of finely grated chocolate. Stir constantly, it will be a thick mass like pudding. Try and when it cracks set off and add two teaspoonful of the best vanilla extract, then pour and when cool enough cut out into squares and wrap in wax papers.

POINTS.

Stir well together 3 pounds of extra C sugar and one pint of sweet cream, add one teaspoonful of cream of tartar, or if glucose can be had add two pounds instead of cream of tartar, place on fire and when it boils stir continually; when it has boiled a few minutes add half a pound of fresh butter and the same amount of finely grated chocolate. Stir constantly, it will be a thick mass like pudding. Try and when it cracks set off and add two teaspoonful of the best vanilla extract, then pour and when cool enough cut out into squares and wrap in wax papers.

POINTS.

Stir well together 3 pounds of extra C sugar and one pint of sweet cream, add one teaspoonful of cream of tartar, or if glucose can be had add two pounds instead of cream of tartar, place on fire and when it boils stir continually; when it has boiled a few minutes add half a pound of fresh butter and the same amount of finely grated chocolate. Stir constantly, it will be a thick mass like pudding. Try and when it cracks set off and add two teaspoonful of the best vanilla extract, then pour and when cool enough cut out into squares and wrap in wax papers.

POINTS.

Stir well together 3 pounds of extra C sugar and one pint of sweet cream, add one teaspoonful of cream of tartar, or if glucose can be had add two pounds instead of cream of tartar, place on fire and when it boils stir continually; when it has boiled a few minutes add half a pound of fresh butter and the same amount of finely grated chocolate. Stir constantly, it will be a thick mass like pudding. Try and when it cracks set off and add two teaspoonful of the best vanilla extract, then pour and when cool enough cut out into squares and wrap in wax papers.

POINTS.

Stir well together 3 pounds of extra C sugar and one pint of sweet cream, add one teaspoonful of cream of tartar, or if glucose can be had add two pounds instead of cream of tartar, place on fire and when it boils stir continually; when it has boiled a few minutes add half a pound of fresh butter and the same amount of finely grated chocolate. Stir constantly, it will be a thick mass like pudding. Try and when it cracks set off and add two teaspoonful of the best vanilla extract, then pour and when cool enough cut out into squares and wrap in wax papers.

POINTS.

Stir well together 3 pounds of extra C sugar and one pint of sweet cream, add one teaspoonful of cream of tartar, or if glucose can be had add two pounds instead of cream of tartar, place on fire and when it boils stir continually; when it has boiled a few minutes add half a pound of fresh butter and the same amount of finely grated chocolate. Stir constantly, it will be a thick mass like pudding. Try and when it cracks set off and add two teaspoonful of the best vanilla extract, then pour and when cool enough cut out into squares and wrap in wax papers.

POINTS.

Stir well together 3 pounds of extra C sugar and one pint of sweet cream, add one teaspoonful of cream of tartar, or if glucose can be had add two pounds instead of cream of tartar, place on fire and when it boils stir continually; when it has boiled a few minutes add half a pound of fresh butter and the same amount of finely grated chocolate. Stir constantly, it will be a thick mass like pudding. Try and when it cracks set off and add two teaspoonful of the best vanilla extract, then pour and when cool enough cut out into squares and wrap in wax papers.

POINTS.

Stir well together 3 pounds of extra C sugar and one pint of sweet cream, add one teaspoonful of cream of tartar, or if glucose can be had add two pounds instead of cream of tartar, place on fire and when it boils stir continually; when it has boiled a few minutes add half a pound of fresh butter and the same amount of finely grated chocolate. Stir constantly, it will be a thick mass like pudding. Try and when it cracks set off and add two teaspoonful of the best vanilla extract, then pour and when cool enough cut out into squares and wrap in wax papers.

POINTS.

Stir well together 3 pounds of extra C sugar and one pint of sweet cream, add one teaspoonful of cream of tartar, or if glucose can be had add two pounds instead of cream of tartar, place on fire and when it boils stir continually; when it has boiled a few minutes add half a pound of fresh butter and the same amount of finely grated chocolate. Stir constantly, it will be a thick mass like pudding. Try and when it cracks set off and add two teaspoonful of the best vanilla extract, then pour and when cool enough cut out into squares and wrap in wax papers.

POINTS.

Stir well together 3 pounds of extra C sugar and one pint of sweet cream, add one teaspoonful of cream of tartar, or if glucose can be had add two pounds instead of cream of tartar, place on fire and when it boils stir continually; when it has boiled a few minutes add half a pound of fresh butter and the same amount of finely grated chocolate. Stir constantly, it will be a thick mass like pudding. Try and when it cracks set off and add two teaspoonful of the best vanilla extract, then pour and when cool enough cut out into squares and wrap in wax papers.

POINTS.

MAPLE CARAMELS.

These are made the same as the chocolate only using maple instead of other sugars omitting flavoring.

VANILLA CREAM ALMONDS.

Roast some almonds to a light brown, roll some of the stock out thin with a rolling pin, cut into strips and roll one almond in each piece (roll one way only) and dust finely powdered sugar while yet moist.

CREAM COCOANUT CANDY.

To two pounds of sugar boiled to the feather degree add nearly the same amount of the best shredded coconut, stir well and when the sugar has reached the feather degree work the sugar well against the sides of the pan until it has creamed well, and then make into patties or pour into tins and cut into strips.

BROWN COCOANUT.

Make same as above only use dark sugar.

BURNED ALMONDS.

Place two pounds of granulated sugar into the pan and when it comes to the boiling point add one pound shelled almonds, boil to the ball degree, take off the stove and stir with a paddle until it has thoroughly graind. Separate them and sift them. Divide them into several lots, put one lot into the pan, add a fair portion of the siftings, which will melt and adhere to the almonds, which will become crisp and you can tell by their taste when done.

P. S.—Always set in a warm place candy after it is finished—never in a draft or steamy room. Always flavor chocolate with vanilla.

THE SOCIAL QUESTION.

The following is an extract from an editorial in the Corvallis Times:

"As to the social circle, let a woman make one false step and she is kicked out of society and the door closed forever against her. She may be willing to redeem herself, to wipe out the stain, but a cold and cruel world holds her at arms length, reminds her of her mistake, and slams the door in her face. This man though, who has similarly erred rarely means rebuff. Oft he is heralded as the lion of the hour, eulogized by mammas and petted by lassies. The social nose is not elevated at his approach, though it slanted Heavenward at an angle of 45 degrees at sight of his female victim. This is what society does—it always forgives the man; it never forgives the woman. It is not right; it is all wrong; but it is exactly what the world does, and it is the fair and frail side of humanity that deals most harshly with her own sex."

THE USE OF PERFUMES.

Perhaps the term "abused" should have been applied, as a moderate use of dainty perfumes is pleasant and commendable. But nothing is more expediting than to be confined in a close room with someone redolent of strong scents. To some it is nauseating, and to others at least unpleasant. Only the lightest and daintiest perfumes should be used, and then but sparingly. Let there be but a suggestion, not a conviction. How often we meet someone on the street in whose wake there is an overpowering odor of musk, or some other cloying perfume. We always mentally decide they must be unrefined. The most satisfactory manner of using perfumes (at least to others) is to hang among one's clothing and place among handkerchiefs small sachets of delicate powder.

STATE OF OHIO, CITY OF TOLEDO, Lucas County.

Frank J. Cheney makes oath that he is the senior partner of the firm of F. J. Cheney & Co., doing business in the City of Toledo, County and State aforesaid, and that said firm will pay the sum of ONE HUNDRED DOLLARS for each and every case of Catarrh that cannot be cured by the use of Hall's Catarrh Cure.

Sworn to before me and subscribed in my presence, this 6th day of December, A. D. 1886.

A. W. CLEASON, Notary Public

Hall's Catarrh Cure is taken internally and acts directly on the blood and mucous surfaces of the system. Send for testimonials, free.

F. J. Cheney & Co., Toledo, O.

Sold by Druggists, 75c.

When Baby was sick, we gave her Castoria.

When she was a Child, she cried for Castoria.

When she became Miss, she clung to Castoria.

When she had Children, she gave them Castoria.



A GIVE AWAY.
He—I wonder if that chair is big enough for two?
She (inadvertently)—Oh, yes; I know it is.

—Life.