A estential contemporary has been discussing a very delicate subject. It has been considering why weren, on they advance if yours, grow plain-or then men, and why marriage so frequently dustroys their good looks, 2 mays the Chicago later Green.

With this very question lies O'Roll also deals in his intest book, and it encourages the hope that a wounon may sytain her youthful appearance longer, dud them gain another point, giving her further equality with man, to find that both the belentific and the philosophic writers agree on the point that execut atfion to the personal appearance and the topper may do much to preserve youth and beauty.

Mex O'Rell puts the matter rather

ment of some person to manter recom-more encouragingly, purhaps, or at least less printly. He blantly says that discreet and indicious outcome, will heap a woman Rhobuptely beauti-ful MD spring till 30. After that we ment manifoldly draw the voll. Our polantific mentur suborty advises pleaty of openiair decretes, excepti se to the tellet, and the suitivestion of unlability, which, do Mr. Highler says, is altogether "another

A sense of humor largely helps the estantion of youth, and salight have saved Prest a let of trouble had he possessed in But, inhegally, asking hilly hill a cente of humor are although to californic; indeed, they are whichly helpful the reach of a large majority; on the whole, there-

to the personal appearance.

Noutdays it is made so easy for means to make themselves attractire that there is no exerce for look-Ing older, indeed, as old as one's age. The estate French philosopher com-cele woman to be careful about her hair: our grave selentific contemporary suggests that a lady's tollet should have to hunded, Aud to this leads white may be added a third bouned, which is to cultivate a distimet style of dress.

BITS FOR THE BOUREFERPER.

Medic Home of Bomedia Lore That May be Wooth Keeping for Petare Belleman.

Bere a flow peach pits, and when you destry the peach there, which is really fligh of the almost entered was buy, crack a few and bell them in the milk you will use. They are fine for functing explores, etc.
A reliancy exchange capt that a

delicious jelly may he made by com-bining apple jules and peach Jules. To obtain the latter, cook the parings of the peaches used for our ning, adding a few peach pits.

Baked potatoes go well with fish. Few cooks broil fish, but if they would once try it, on fairly goodmised fish, they would give the frying kettle a rest.

Delicious summer beverages are easily prepared from fresh fruits. and are better for the health than no much lee water. Cruch the fruits. add stigat enough to sweeten, let stand a few hours, then press out the deer juice. Mix with an equal quantity of les water before serving. wint of hererage is a very desirable

During the hot weather it is wis ment to use cereal foods prepared from wheat, rather than those from cate and corn, which are more heating. Instead of so much pie, make mhortcake, or serve the fruit fresh, with some light, easily made cake.

Now is the time to use rice liberally. It can be offered in many ways, us that the family does not tire of At. Plain boiled rice may reappear me croquettes, fritters and pas-cakes. Bies puddings are chesp, easy to make, palatable and health-

Charey Water Ice. Weigh the fruit and sugar; allow

a pound and a half of leaf sugar to such pound of fruit, balf of a pint of water and the white of one egg. Stone the cherries before weighing, place them in a preserving kettle on the their of the range, letting them istand until the juice starts freely, But do not boll. When ready turn into a jelly-bag and press thoroughly. Combine the sugar, water and whites of eggs, let these boil, skimming occasionally until rich, and transparent. Bemove from the fire, add the juice, pack up in a freezer and treat the same as lee cream .-Albany Argus.

a Dellegte Lebeter. 33 Melt a piece of butter the size of on ogg, add one tempoonful of mineed onion, cook well, and add one teaspoonful of flour. Cook until smooth, then add one cupful of milk and one and one-half cupfule of good broth. Season with sait and pepper; to this add the meat of one lobster, and boil all together before serving. Ladies' World, New York.

Peach Butter,

Pare and pit ripe peaches, cook them till they are like a thick marmalade. They require close watching, they burn so easily. Add a ignarter of a pound of sugar to one pound of fruit and cook again till the preserve is almost solid. It may be kept in a stone jar.—Good House-accoing.

One pint of water, two cupfuls of gar, enchalf a cupful of butter, re well-beaten eggs, one grated instance, or the rind of one lesson, a tempoonful cath of salt and cornstarch, Cook until it thickens De-Prois Frue Press.

WARRHIP BLOWN UP.

Theilling Sinht Described by Commender of American Cruiser.

all to Chipson Male Restroyed Balanced to Chip Rayry ship with May Coate of . per then Was Wheel Gut

A hoper bearing date of June 26 tem Intelly treated from Countrador Bedaily Supersull, of South Bond, 2nd, who is in seminant of the United States heat Zelens, in Chinese wa-ters, in which he desertes in detail the sesident of that date to the Chihose erules: Esi-Chiti, willch retuited in the destruction of the cruiser and the killing of about 100 men. Com-mander Ingersoil was one of the first men to reach the scene. He

We had a most emiting time to day, which were ned and startling in he character. We were witnesses of a guest' singular entactrophe. The Cidness orsion Esi-Chili, a vessel of about 4,000 tens, and a fine looking respect the station skip here, was wind at a existence with all of the state who were on hearth enough and man, which the telephing of the ern by the blording up of its magethe officers who were on board at

"The skip was anchored about held a mile from this recost below up the the other side of the river. It then up fact as I was sitting down to Timel. I had been looking at it is moment before, and had just gone devel the sabin ladder when I heard a sharp explosion, like one of our guns going off. I reshed on deak and new an immense column of smale a thousand foot up in the sir, with a heavy mushroom head, and still according, while a heavy cloud surrounded the spot where the cruiser had been. The air was full of fragments of the ship, and burning pioces of seaves or clothing, while shells were falling about, come burst-ing as they fell. Home full near us.

Within two minutes we had six bests on the way to the scene to try to save life, if any remained alive. I went in the first boot. The smoke had settled down like a pill over the wreskage, but it seen drifted eway, and we can the water covered for nerge in extent with fragments of wood from the skip. The heavy parts had runk. There was no sign of life when we reached the scene. One man was picked up by a Japanese gun-boat which lay below the errisor, and which had anchored a few minutes before the explesion. If any redrawned. The how of the chip attaking a few feet up in the sir and part of the forement were in view for some time, with the water boiling furiously near them, caused by ex-cepting air or steam, but these parts disappeared during the afternoon.

"The senet cause of this columity alive who sould tell the story, but we believe that it was due to eareless handling of gunpowder in the magarine with maked lights, perhaps, or with a lantern which might have been broken socidentally. The capteln of the ship left only a few minutes before it blew up and gave orders when he tart to be ready to return calute of the Japanese guabout in case it saluted the port. The Jap did not salute, being a small vessel, but the magazine was opened probably to get out or return the saluting powder. That is all that ever will be known, but the suddenness with which that ship and crew were an nibilated was most startling, of shows the tremendous effect of the filte ochanam a'cida a la solsoique its tone of explosives."

World's Biggest Tree. What undoubtedly is the laggest known tree in the world has been re-cently discovered two and a half miles from the Sanger Lumber company's mili in Converse basin, far up in the Siervas, in France county, California. The discovery was made lately by Br party of hunters, and little eres was given to the report, as ever thought the description of this colosis of the forest was exaggerated, but it has since been visited by people who have verified the finder's statement. The monater was measured six feet from the ground, and it took a line 154 feet and 8 inches to engirele it, making it over \$1 feet in diameter. This tree is a few rods from the company's boundary line and is on government reserve, hence will stand to interest sightseers and will escape the woodman's ax.-Chicago Chronicle.

Where Gold May Abound, Mysterious torests surround the unmapped headwaters of the Amason river where hidden gold mines are thought to be, guarded by a large tribe of Indians known as the Napos, who still cling so the ancient rites of the children of the sun. These Napo Indians have brought out significant evidence of the richness of the placer mines. In Quito gold dust is the standard currency, which they bring in bollow bamboo joints heavy with grains and dust of the precious metal, which is washed out by the most primitive methods.-Chicago Chroniele.

Don't Swear at the Telephone. Don't awear at the telephone girl, no matter how provoking may be the delays. A doctor in St. Louis who permitted his impatience to overcome his politeness in this way was fined five dollars and costs for "disturbing the peace." Most of us are sorely tempted at these to unburden our souls to the telephone wire, but the ruling of the # Louis court, if not our own sense of propriety, will give us pause. -Minnsapolis Tribune.

MISCRILLAPBOUS ITEMS.

An electric ray weighing 132 pounds has been eaught off Heatings, Eng-

Minety per sent, of the 135,000,000 people of the Bossian empire are

At Coluyn Bay, North Wales. three policemen control a sunimor population of 20,000.

Sweden's last opnous records the levies death rate yet attained by a stelled nation. During the dest ton years it only averaged 16.00 per 1,000. New coal fields which have been opened up in Poland may, it is stated, lead to Wheser becoming one of the foremost manufacturing cities in Re-

Pincapples grow so plentifully in Natal at certain economic that it is not worth while carting them to marhet, and they are often given to the

Belting on the results of the recent musicipal elections at Rome was permitted by the government. The wagering was conducted on the partmutual system, and the profits were devated to charitable purposes. The most notable attraction in a

The most negate attraction is a mesque at Delhi is a single red hair, which is said to have been planted from the mustiche of Makonell. It is kept under glass, and visitors are permitted to look at it on payment of a sum equal to about one shilling. Probably there is no more charitable woman in New York than Mrs. Clare Simon, who recently turned ever the total navings of a lifetime-\$50,000 to the Lebanon hospital to onre the institution from bankrupt-ay. For 48 years she has labored in her little shee store on the east side and has hapt even her neighborn in ignorance of her many charitable

PICE PRODUCES AND PRODUCES

Profession of Bifferent Nationalition Shown in the Sales of San Food in New York,

The demand for fish is so irreguler that it is impossible for many fish stores to presper. On five days of the week there is but little call for sea food, but on two the situation is reversed. Friday the Roman Catholics use it in place of meat, and from Priday at summet to Saturday evening the orthodox Jews prefer it to other forms of animal nutriment, sare the New York Post. To supply these two cleanes, gives employment to several hundred peddiers. Thurs-thy is their busy day. They may be found from early morning till night-fall in the neighbothood of Pulton fish market. Here they purchase their steek in trade, and from here they much their little earts to their invertie corners or beats. They seem to have a partiality for fishes which are frozen solid. This partiality is explained by a Fulton market man by the reason that frozen fish costs less than fresh ones, or those which have been kept and preserved by a moderate use of ica.

The supplies depend largely upon the district where they are to be sold. The Irish like cod, the English founder, Americans bluefish, the Germans smolts, while the Buscian Jews are extremely foad of carp, more especially the variety which has the brilliantly colored scale plates. Arrived at their destination the peddiers have but little time to wait. In many of the districts there are erowds of housewives and daughters standing on the corner waiting for them, but they do not buy in a hurry. Every purchase is the final act and scene of a long drama of bichiring and chaffering. Sometimes the buyer denounces the peddler as a cheet, tweete and prenose off in a high sage, but ere a minute has pessed she to back again recenting the argument. Sometimes on busy days a single break like this enables other buyers to step in and purchase all of the dealer's stock. Then there is a worse row with the disappointed buyer then before.

On Hester street on Friday aftermoon it is not uncommon to see 50 push-carte laden with fish standing in long lines up and down the street. The people can always tell the con-dition of the method by the aspect of the wayon. In very stormy weather, when stocks drop down, and prices go up, the peddlers buy so littie as possible.

Light Copy of Sardines. The nack of sardines on the eastern Mains coast is light up to the present time, and will probably fall short at least 800,000 cases of that packed down cost last season when the fish were plentiful. The reason for the present scarcity of herring is not clearly understood, but there are some who say it is due to the recent schools of dog fish that are great herring eaters. There are only four more months of the sardine canalag assess if the herring should be ploutiful, and it is not expected that more than 600,000 cases will be packed in the eastern part of Maine during that time from the presout scarcity of the articles in Eastport's vicinity. Only three sarding factories in Eastport have been open for canning this year, and there are about 18 in condition for canning.—Lewiston Journal.

Belidare at Pame. A holiday in his own country need certainly not be an amplement ordeal for the Briton who chooses to indulee in it. If it is somery he pines for, his taste must indeed be exigent if he cannot find something to suit him. There are medicinal springs of as great virten and in an pleasant surroundings within our confines as any he can find beyond. And if the search for pleasure rules his inclination, still Britain heen offer all he wants.-London Mad-

An Amesing Account of the Woods pees of the Natives on the Jublast of Piddles.

In Harper's W. L. Alden says that the Cramonese dislike visites, and tells amusingly of his search for a viclin in Cremona:
"Being in Cremona, I naturally went

in search of violine. I had a vague idea that I might pick up a Stradivarius, an Ameti, a Guarnerius, and perhaps other treasures of the kind, for next to nothing, like those febulous persome who are said to pick up javaluable furniture and priceless old books for a mere music hall, soig. Of course I did not find any valuable violing, but, what was still stranger, I did not see or hear a single violin the whole time I was in Cremona. In every Italian city there are dozens of shops devoted to the cale of munical instruments of all corts, and, among these, violina of all since and conditions, from the young sopress violin to the venerable and gouty contrabam, are expected in the windows. In Cremons, however, there is not a violin to be sold, an I am persuaded that there is not one in the possession of a single Cremo-ness. At first Found not understand this mystery. Welther could I understand why no one to whom I spoke seemed to take the slightest interest in the great violin makers of the town. Beedshor esserts that the house of Automia Standingsian is still to be seen, and I went in courch of it. I found only a vacant lot where the house had stood, and I was informed by a policeman, who looked at me sternly and with evident suspicion, that the house of Stradiusrius had been torn down. I saled him why so valuable a relie had been destroyed. and he replied by suggesting that if I would accompany him to the headquarters of the police, I might possihir receive an answer to my question. I left him more in anger than in sorrow, and ashed no more questions of the Cremons police. From what I afterwards learned in conversation with several of the leading norters and street sweepers of the place, I came to the conclusion that the people of Cremona had for so many weary years been asked by strangers concerning the Cremons violins and their makers that in a At of fastifiable rage they had re solved that the entire subject of vio-

line should be ignered both by themselves and the strangers who might senture within their gates. I cannot say that I blame them. Their town has pictures us architecture, a school of art of its own, and a history that it has a right to be proud of, but the stranger pever thinks those things worthy of notice, and cobceives of Cremona exclusively as the birthplace of certain fiddles. I no longer wonder that it is uneafe for a man to speak of violins to the Cremeness. They are a polite people, and a longsuffering people, but they are very tired of violine, and the stranger who visits Cremona will, if he is a prudent man, remember this fact."

The Wife of the Hard Working Ban Has Hor Own Ideas About Reducing Expenses.

"Well," grouned the Hard Working Man, "woman's ideas of economy are certainly wonderful."

And the six married men who were listening grouned a sympathetic assent, says the New York Evening Telegram.

"I was going over my wife's account books the other evening." he continped, "and I found to my surprise and consternation that we were living at a fearfully expensive rate. My wife is quite young, you know. In fact, we have only been married about five months, so she does not know much about running an establishment. Of course, I did not want to hurt her feelings by remonstrating or kicking up a rumpus, so I said to her as mildly as possible:

" I find, my love, that you are spending \$1,000 a year more than I can possibly allow you. I know that you are, young and unexperienced, but your expenditures must be cut down, and that immediately, for I am a man of very moderately means, and if we go on living at the present rate I shall be formal into bunkruptey, also entertals: my friends in apartments at the Ludlow street jail."

"This naturally discomposed her, and there was a suspicion of tears in her eyes. She gulped hard several times before replying, but finally she faltered:

" 'Very well, Henry, darling, I shall be more esreful in the future. I'll begin to save, and scrape and economine this very week-this very dayand you shall see that your little wife is not such a spendthrift or bad menager as you take her to be."

Well, a week later my wife met me at the door on my return from the day's grind and kissed me with the Hebt of future shining in her eyes like a limelight on a matince idol. " Henry,' said she, I promised you

that I would begin an era of economy instanter, didn't 17 "'You did, my pet,' I responded, 'and you have--'

" 'Succeeded,' she interrupted with a shrick of joy. 'I have already reduced our expenses." "'You don't say!' I cried, thorough-

ly enraptured. 'In what way, may I inquire, dearest heart? You'd never guess in the world." she responded, bound to keep me in a proper condition of suspense and

expectation before breaking the glad

tidings. "'Don't make me try,' I retorted. "'Henry,' said she proudly and impressively, 'I have stopped the morning paper and given away the cat!"

Paitien behammedaire 23.00

NO VIOLIUS IN CRIMONA. THE PERSONAL AND LITERARY.

- In private life, the piquant and vivacious "Dorothy Dix" is Mrs. Eliesboth Meriwether Gilmer. Her last book, "Fables of the Elite," has be received with good humar. Mrs. Ofmer is a journalist by profession.

Bret Harte, during the last months of his life, gate much time and core to the nemposition of the libratio of an opera. The approper to the Disable Moor, the the weight of the work was taken from the story of "Albali Disk." The some is laid in

Dickens found many of the edd names of his characters on shop signs. These he noted down on the spot when they struck his famey. Over a shop in Litchfield to-day the name of Chadband is painted, and in another English town a shop mign beers the name of Windebng.

The sales of "David Harum," phonomenal though they certainly were pale before those of a novel that might well be supposed to be nearly or quite forgotten. Mrs. Henry Wood's "East Lynns" has reached its eight hundred and sixtieth thousand in England while in the United States the story was pullished in unnum-bered thousands owing to absence of copyright. These figures will seen be greatly increased, for the English copyright is about to expire.

Hilary Belloe, whose "Robespierre" and "Danton" have made him famous among the historians of to-day, has a sister who is also a student of history and an author. She is Marie Adelaido Belloc in literature, Mrs. Loundes in private life. She has published but one novel, all her other works being historical. The Belloss are the children of a French barris ter who married Miss Bessie Parises. an English woman and a descendant of Dr. Joseph Priestly. Both were educated in England.

The Book-Lover gives a list of authors who have served their country in a diplomatic capacity, as ministers or consuls at foreign stations. The list is a longer one than one would believe as first thought. It includes Benjamin Franklin, Washington Irving, George Bancroft, Hawthorne, John Howard Payne, W. W. Aster, Donald G. Mitchell, Bayard Taylor, Lowell, John Bigelow, Arthur Sherurn Hardy, Bugone Schupler, Harte, George P. Marsh, Motley, Andrew D. White, J. B. Angell George M. Boker, Howelle, J. J. Platt, John Hay, R. B. Anderson and S. G. W. Reniemin.

A LIGHTHOUSE DOG.

The Baithful Animal's Instrumentality in faving the Lives of Master and Crew.

One of the last dots of land and light which the mariner sees as he leaves the central part of the coast of Maine is lonely Two-Bush island. The light-keeper who lives on the island has a dog, and it is to this fact, the Rockland Star says, that the sapisin and crew of the fishing-As it was, they lost their schooner, loaded with fish, lost their way, and then lost the dory. They landed on Two-Bush with just the clothes they stood in.

Capt. Pulk, who lives in Vinalhaven, started out in the Clara Bella with a companion after oud and haddock. They fished to the south off Matinicus about two miles, cruising along in the vicinity of Green Island ridge. The sky portended a storm, and at length they put in for Rockland. The storm enshrouded them. Darkness fell carly, and they soon lost their reckoning. Suddenly the schooner bumped upon a rook, and a great sea swept over and filled her.

Capt. Polk and companion jumpel into the dory, and in the whiripool of waters and rearing of the storm pulled for life away from the rocks, upon which they sould hear the Clara Bella pounding to pieces.

The wind blew them out to sea, but they did not know in what direction they were going. The hours dragged by in agai-torturing endeavor to keep the dory from being submerged in the sous. At midnight they again heard bridgers near, but in the dark-ness were afraid to steer for them.

Hours of agony passed, when suddealy, above the room of syster and tempest, they heard the welcome barking of a dog. Then they caught a faint gleam of light on the cliff. The two men began to shout for help, and in answer to their despairing eries the wind brought back to them the wild yelping of the faithful dog on Two-Bush island. They could hear his barkings die out from the cliff as he ran back to the lighthouse in the effort to attract the attention of the light-keeper.

Every minute seemed an age to the men in the docy, fighting for life in the water below the cliff. At last a light flashed from the edge of the eliff, and the joyous basking of the dog and the swinging light told that help was at hand. They could see a coll of rope as the lantern-light cast a ray upon it, and then came a swish in the waters begine the dory. Capt. Pulk and his companion in turn tied the rope about their bodies. and after great struggles were safe-

the base of the slift beneath them. As He Vaderstood M. Buith-Where are you living now? Brown-In St. Louis. Ever been there?

ly landed on the wind-swept cliff. As

they stood there in safety they heard

the dory crash into splinters against

"No." "Well come over and spend a week with us and you'll never live anywhere else."

"Why, is the climate that fatal?"-Chicago Daily News,

WINES AND COMETS.

Relation of Vintages and Granes &

pertison of the Tarters' and Advertisors appropriate That is

tage of 1866.

It has been said that a good drink-er should be able at the first taste to recognise the wine; at the second to recognize the wine; at the second, the quality; and at the third, the age. If any of the genuine more of "gourmet" still survive, they may be able to appreciate the def formula, though it is to be found that the modern expert until the the modern expert until the would recessarily be unequal to the pecasion in the more matter of cettical words. Frory branch of gettiens has its secenary vocabulary, and judge of wine is not behind his brethree in the use of sections torus of art. The ordinary submisser section tents himself with these broad the tinction which are sufficient for everyday purposes, says the Landon."

Any wine merchant's list will serve as an elementary text book on the subject, and the series may ellip his mind with such approved optificts as lovely, affit, round, deligate, until he is competent to prenounce in favor of the "light and dry," of the "full and gendrous." But the wine taster must be master of a much more aubtle appreciation. He lesees to a mostly school "delicacy and vinceity dehote, the precise value of the phrase "ciegant in style," and the exact amount of body necessary to justify the ensemine of "showing

That a port wine should be seenounced "well-bred" is in the mature of things. Considering the good company it kept for so many years any falling off in the manners of Old Port would be a positive calem-ity. Then there is "curious" port, a thrace which touches the consolsseer in the one soft spot of his expericaced incredulity. "Sound" and.
"old" are responsible adjections, indicative of vinous status of much seculiaces and respectability. Bu ekrious" touches a higher moto, at the critical palate at once prepal Seelf for a revelation. It may be quest

any of these of also and satisf Semerly in the a cent; accomplish possess t Sed to be Only a go the conclusion notable comet perior quality duced in ordinary but an astute man of have turned the discon able account. In the old ats were beld as accountal wars, plagues, earthquakes and ful wreach of fancy they were supposed to bring warmth and sunshine and to bestow special fruitfulness upon the vine. No one has heard of a "comet" cu-

cumber or peach season, but with regard to wine, it was at once perceived that "comet" was a first-rate word to conjure with. It fired the convivial imagination and was /also of considerable mnemonic assistance. Thus we read of that worthy gentlemen of the old mencol who yes "nurses some few bottles of the famous comet year of 1811, emphatically called 'comet wine.' " What an enthralling subject for after-dinner chat! How often must the wines of all ages and countries have been discussed junder the influence of that irresistable cordial; probably not without some display of the comparative method, in reference to the collars of friends and neighbors. Even an astronomer might have

langed into enthusiasm, and told how the tail of that particular comet was of the stupendous length of 132,000,equ miles. "Had it been coiled round the earth like a serpent, it would have gone round more than 5,600 mes." A life-giving blanket for the rines, and a magnificent advertisement for the growers. Then therewas the vintage of 1858, which was regarded as "something wonderful." That was the great year of Donsti's comet, the splendid appearance of which some of us still remember. In 1861, as we are told, the earth passed through the tail of a comet, but how the grapes of that year were affected by the contact is not very clear.

The Sphinx to Crumbling. Mr. D. G. Longworth, of the Cairo. Sphinx, brings the warning that thes wondrous marvel of the ancient world. the Egyptian Sphinz, is rapidly decaying. It will not be able to withstand the altering climate of Egypt, due to the irrigation of recent years. A few years ago an hour's downfall of rain once a year was a novelty in Egypt. The natives regarded it as some dire message of reproach from the gods. The irrigation and the many trees about the Delta have changed this. Pifteen to eighteen days' heavy rain falls now every year on the head of the Sphing. The severe "khamseem" andstorm fellows and cuts into the soddened limestone of the spcient monument, whittling away all over the surface.-London Mail.

Probably Pour. *Were there only two pigs in Nonh's ark?" said one commuter to another on their way to New York. "Only two, I believe."

they occupied?" - Youkern State

E DE LA MOUVELLE-ORLEANS BABEIL stratige it laze for de l'extrate de l'extra