

BORN THREE RIBS SHORT.

Interesting Anatomical Freak Discovered by the Immigration Doctor at New York.

Dr. J. W. Tappan, who has charge of the inspection of immigrants, and Dr. Sherman Wright had an interesting anatomical freak to examine a few days ago in the person of an Italian named Francesco Braschella, who was born minus three ribs on the right side. The deformity was the more interesting in that it has not, according to the man's statement, interfered with his doing hard physical work all his life, his occupation being that of a laborer. Dr. Tappan, who is also attached to the Long Island College hospital, took the man to the office of Dr. Sherman Wright on Schermerhorn street, and an X-ray photograph was taken of his chest. It showed that the second, third and fourth ribs were in two bones, the interruption occurring just over the lungs and making it possible to see plainly with the aid of a fluoroscope the action of the lungs and heart. The opening between the ribs is diamond shaped and about half the size of a man's hand. Although Braschella has never suffered any inconvenience, except the slight crippling of his right arm, the deformity is a dangerous one in that it leaves the lungs and heart open to injury which they would not be likely to receive were the ribs in perfect condition.

SECRET OF THE PACIFIC.

Variation of Compass in the Ocean Not Known Within Two or Three Degrees.

An important work to navigators about to be undertaken by naval officers, providing congress furnishes the funds for the work. It consists in making observations throughout the Pacific for the purpose of ascertaining the variation of the compass in that ocean. This variation is not known at the present time within two or three degrees. In order to enable the mariner to shape his course so as to traverse the shortest distance between two points it is absolutely necessary to know the deviation of the compass as accurately as is known in the Atlantic ocean.

Without this information, through imperfect navigation, the run of the day may be decreased by as much as from one to two knots per hour, thus causing the expenditure of an unnecessary amount of fuel and a loss of time in carrying the mails.

It is necessary that these observations should be made in a wooden sailing vessel in order to prevent the disturbing influences of magnetic steel upon the compass used for the purpose. It is the intention, if an appropriation is granted, to hire a small wooden sailing vessel for this object, one being owned by the navy.

OPPOSES BIBLE IN SCHOOL.

Nebraska Farmer Appeals to Supreme Court to Settle the Question.

An interesting legal controversy, involving the right of the school authorities of Nebraska to enforce a rule providing for the reading of the Bible in the schools, has come before the supreme court at Lincoln for adjudication.

Daniel Freeman is a wealthy farmer residing in Gage county. His children attend public schools, at which a Bible-reading service is a daily institution. Freeman states that he is not a member of any church, nor does he believe in the efficacy of prayer, song, or reading the scriptures. He asks the school trustees to stop these exercises, but the members refuse to comply with his request. His next step was to ask the courts for an injunction. In this he was defeated, and he now appeals.

An unfavorable decision will mean an expenditure to Mr. Freeman of several hundred dollars for court costs and attorneys' fees.

DIES OF GRIEF.

Borrow for Sister Kills a Little Massachusetts Girl and They Are Buried at One Time.

Little Susie Clohecy, eight years old, died at the home of her parents in Lawrence, Mass., the other day under most pathetic circumstances. A double affliction was imposed upon Mr. and Mrs. Clohecy within 48 hours. Friday afternoon their eldest daughter, Nellie, aged 12 years, died after a short illness. The shock to the parents was terrible, but to her little sister Susan it was worse. The two had been inseparable companions. They were wrapped up in each other, and the death of Nellie broke Susan's heart. "Oh, mamma," she cried, "I want to go to Heaven with Nellie."

The parents tried to comfort the child, but their efforts were fruitless. The little one continued to grieve, and in less than 48 hours she passed away. Her last words were that she was going to see her sister. A double funeral was held.

Vaudville During Lunch Time.

There is a prospect that Currer's restaurant, on Fulton street, New York, may be converted into a playhouse, where continuous vaudville will hold forth. Merchants in the neighborhood and their clerks are having head discussions over the probabilities of success or failure of the enterprise. The idea is to give performances during the day, with especial attention to the luncheon hour—say, from 12 to 1:30—when tables will be plentifully supplied with the best that the market affords. A citizen can pay one dollar at the door and not only obtain an excellent meal, but see a good show while eating.

TWO OF A KIND.

Remarkable Coincidence in the Lives of Utter Strangers Who Meet by Chance.

It was on a Colerain avenue car. An old man, with a weed on his hat, sat in the middle of the car, and looked so lonely and forlorn that all the passengers showed sympathy in their faces. They were just thinking that the sad blow would soon take him off, when another old man, also wearing an emblem of mourning on his hat, boarded the car. There was only one vacant seat, and, curiously enough, that was beside the first mourner. As the new arrival sat down the two indulged in fervent glances, and presently number one observed:

"Seems kind o' queer, don't it?"

"I was thinking so," replied the other.

"Both about the same age, I guess. I'm 63."

"That's just my age."

"And my wife's been dead eight months and three days."

"It was just eight months and 3 1/2 days ago that mine died."

"My wife dropped dead o' heart disease," continued the first.

"Shoo! Why, mine did the very same thing."

"For two weeks after my wife died I meditated suicide. I started out as many as four different times to drown myself."

"By George, but I did the same thing!

Yes, sir, I was going to take a header into the river, but the police always stopped me."

"But after two or three weeks I began to feel that it was all for the best," resumed number one, as he drew a long breath. That is, I figured that my loss was her gain."

"Just the way I figured—just exactly the way," replied number two.

"And after about three months you began to chirp up and found yourself kind o' wondering about things?"

"Exactly—kind o' wondering."

"And at the end of six you was sorter looking around."

"Just so—sorter looking."

"And have you about made up your mind that after the year is up you'll take another partner? Not that you can ever forget the dear departed, but, as he poked back.

And then all the passengers in the car turned their heads away and mentally observed that it is such incidents in daily life that make human nature the unfathomable thing it is.—Cincinnati Enquirer.

THREE GOOD DISHES.

An Appetizing Side Dish for Luncheon or Dinner—A Vegetable for the Limited Nursery Menu.

A very inexpensive but highly flavored and appetizing side dish, suitable for an entree at a formal dinner or a stand-by for the family, when ordinary dishes pall, may be made from calf's liver. Parboil for 15 minutes, then cut in dice, and to a heaping pint of the meat allow two hard-boiled eggs, a salt-spoonful of butter and a scant one of flour, half a teacupful of cream, half that quantity of sherry, salt and cayenne pepper to taste. Rub butter and flavor together, stir the cream into this and the yellow of the egg mashed to a paste, the white chopped fine as meal and the seasoning, add to the liver and stir in the double boiler or in a saucepan over the fire until it thickens. Just before serving add the wine.

Corn Pudding.—Choose a good brand of canned corn, drain and chop fine with a sharp chopping knife (this is important); add a cupful of milk, a tablespoonful of melted butter, quarter of a teaspoonful of salt, two well-beaten eggs and the juice. Mix well and bake in moderate oven with the dish in a pan of cold water. Brown at the last on the top shelf of the oven. For pudding, add half a cupful of sugar, but no flavoring, as that would destroy the sweet taste of the corn. Forty minutes should cook this; at the end of 20 test with a straw or silver knife. If "set" brown at once. Serve hot as vegetable; the reverse as pudding. The latter makes a wholesome and popular dish for children if the corn is worked through a coarse sieve, the hull excepted, and care taken not to overbake. The little folk are usually very fond of corn in any shape. It is often denied them when they would be the better if allowed to eat it, if the simple precaution is taken of straining out the outer hull. Remember this through the long green corn season, and add thus a dish to the limited nursery menu.

Hot Apple Pudding.—Crumble enough light, stale Vienna or French bread to fill a pint measure. Butter a quart pudding dish and cover the bottom with crumbs. Measure the same amount of chopped apples and small cupful of sugar, then spread alternate layers of crumbs and apples sprinkled with sugar and a little powdered cinnamon and dotted with bits of butter and a few currants or stoned raisins. The last layer should be crumbs, a plate filled tightly on top, and the whole baked rather slowly until juice begins to appear, when the cover is to be removed and the top nicely browned. Season and add the juice of half a lemon. Drain the fillets on a cloth and serve them on a napkin.—Washington Star.

FASHION'S FANCIES.

Fresh Finery for Feminine Wearers—Gowns and Millinery Now in Vogue.

Now come tucked and machine-stitched spring and summer hats in straw, velvet and tulle.

Modistes who make over garments of various kinds are busy just now, adding shirred or box-plaited breadths to the backs of the now passe habit skirts—also cutting away the tops of dress waists and sleeves, and adding gimpes or yokes, and sleeve caps and girdles of new material, thus entirely changing the appearance of the gown.

For women who are not slender, yet who like the popular plaited skirts except for the effect about the hips, are furnished with some new French models, shaped with a rather short overdress, which is cut into deep points at the lower edge. To this edge the stitched kilts or plaitings are applied, the flare on the lower skirt showing beyond the lines where the stitching ends. The joining of the plait to the points of the clinging upper skirt is hidden by a band of silk cord passementerie, rows of narrow ruching, chevron insertion, or machine-stitched straps.

French milliners will continue to use bright combinations on spring hats.

Lace waists in delicate lovely designs will be one of the prominent features of fashion among evening toilettes for the summer.

Russian and Venetian guipure laces in heavy applique patterns, wrought on delicate net meshes, are much used by French tailors and modistes for trimming handsome cloth gowns in the soft pastel tints.

Fan-shaped side plaitings of silk or wool, or a mixture of the two fabrics arranged in clusters of five, next to a single box-plait, around the entire skirt, from the belt down, gives the demi-train a very pretty flare. If better liked, these plaita can fall from a hip yoke, and be graduated in size, the box-plait left perfectly plain or covered with braiding, perpendicular stripes of silk or velvet ribbon.

From Lyons comes this season come double-width silks both plain and bordered to be used for the new kilted and box-plaited skirts, and circular overdrives.

Those toilettes for full-dress wear, which are made with sleeves, the lace-frilled Marie Antoinette shapes, reaching to the elbow, are used, or the long, close Victorian model, extending from wrist to shoulder, and made of soft, transparent fabric, shirred or tucked—liberty silk, chiffon, satin brocade, crepe de chine, lace, or plain Lyons velvet.

Skirts of naugahyde mohair, plaited their entire length, and worn under French redingotes of opal gray, fawn color, slate brown, Russian green, or black cloth, with closely-fitted sleeves, and Valois collar trimmed with cloth and velvet cut work en applique are among the favored demi-dress styles for matrons this spring. The skirts of the redingotes are made with a slight graceful flare, and are open up the back, showing the box plait of the dress skirt beneath. They are lined with naucr silk, and there are two rows of Norwegian silver buttons on the front.—N. Y. Post.

PNEUMONIA CURE.

A New England Physician Says He Never Lost a Patient When He Used It.

In view of the prevalence of pneumonia to such an alarming extent, and the many deaths resulting therefrom, I send you the following for publication:

Take six to ten onions, according to size, and chop fine, put in a large spider over a low fire; then add about the same quantity of rye meal, and vinegar enough to make it a thick paste.

In the meanwhile stir it thoroughly, letting it simmer five or ten minutes. Then put in a cotton bag large enough to cover the lungs, and apply it to the chest as hot as the patient can bear. When it gets cool apply another, and thus continue by reheating the poultices. In a few hours the patient will be out of danger.

This simple remedy was formulated many years ago by one of the best physicians New England has ever known, who never lost a patient by this disease, and won his renown by saving patients by simple remedies after the best medical talent had pronounced their case hopeless.

Personal knowledge of three persons who were saved by the remedy last winter in Boston, after their physicians had given them up to die, and a record was made of all similar cases during the last six years it would fill a good-sized volume.—N. Y. Sun.

Substantial Food.

Children need good, nutritious food.

The average woman has fixed firmly in her mind that substantial food means large quantities of beef and mutton. Meat builds and repairs the tissues of the body; it is muscle-making; it makes the lean flesh. It can, under certain circumstances, be used as a fuel, and then contributes to the force and heat of the body. The cheap pieces of meat contain quite as much, if not more, true food than the more expensive cuts.

Skin the fishes, lay them flat on the table and cut down the backbone, then raise the fillet from head to tail. Cut the fillets in pieces and fry them in two ounces of drippings, oil or lard. Season and add the juice of half a lemon. Drain the fillets on a cloth and serve them on a napkin.—Washington Star.

Fillette Platice.

Skin the fishes, lay them flat on the table and cut down the backbone, then raise the fillet from head to tail. Cut the fillets in pieces and fry them in two ounces of drippings, oil or lard.

Season and add the juice of half a lemon. Drain the fillets on a cloth and serve them on a napkin.—Washington Star.

VENTES A L'ENCAN.

Jas. A. Brennan et fille.

ANNONCE JUDICIAIRE.

EN vertu de et conformément à un ordre signé le 23 avril 1900, par l'Hon. T. C. Gravier, juge de la Cour Civile du District, pour la partie de l'Etat de l'Ile No 821, bâti à la rue Gravier, 14, à la ville de Barataria, au lot No 188—Division B—Cour Civile du District, Division D, maintenant en congé, Mol. 100, rue Gravier, 14, à la ville de Barataria, dans le lot No 188—Division B—Cour Civile du District, Division D, tout le droit, titre et intérêt pour la paroisse d'Orléans.

PAR STRoudback & STERN.

Le 12 mai 1900, à midi, à la vente à l'encan, à la ville de Barataria, dans le lot No 188—Division B—Cour Civile du District, Division D, tout le droit, titre et intérêt pour la paroisse d'Orléans.

ANNONCE JUDICIAIRE.

EN vertu de et conformément à un ordre

signé le 15 mai 1900 par l'Hon. Fred. A. King, juge de la Cour Civile du District, Division D, tout le droit, titre et intérêt pour la paroisse d'Orléans.

ANNONCE JUDICIAIRE.

EN vertu de et conformément à un ordre

signé le 16 mai 1900 par l'Hon. Fred. A. King, juge de la Cour Civile du District, Division D, tout le droit, titre et intérêt pour la paroisse d'Orléans.

ANNONCE JUDICIAIRE.

EN vertu de et conformément à un ordre

signé le 17 mai 1900 par l'Hon. Fred. A. King, juge de la Cour Civile du District, Division D, tout le droit, titre et intérêt pour la paroisse d'Orléans.

ANNONCE JUDICIAIRE.

EN vertu de et conformément à un ordre

signé le 18 mai 1900 par l'Hon. Fred. A. King, juge de la Cour Civile du District, Division D, tout le droit, titre et intérêt pour la paroisse d'Orléans.

ANNONCE JUDICIAIRE.

EN vertu de et conformément à un ordre

signé le 19 mai 1900 par l'Hon. Fred. A. King, juge de la Cour Civile du District, Division D, tout le droit, titre et intérêt pour la paroisse d'Orléans.

ANNONCE JUDICIAIRE.

EN vertu de et conformément à un ordre

signé le 20 mai 1900 par l'Hon. Fred. A. King, juge de la Cour Civile du District, Division D, tout le droit, titre et intérêt pour la paroisse d'Orléans.

ANNONCE JUDICIAIRE.

EN vertu de et conformément à un ordre

signé le 21 mai 1900 par l'Hon. Fred. A. King, juge de la Cour Civile du District, Division D, tout le droit, titre et intérêt pour la paroisse d'Orléans.

ANNONCE JUDICIAIRE.

EN vertu de et conformément à un ordre

signé le 22 mai 1900 par l'Hon. Fred. A. King, juge de la Cour Civile du District, Division D, tout le droit, titre et intérêt pour la paroisse d'Orléans.

ANNONCE JUDICIAIRE.

EN vertu de et conformément à un ordre