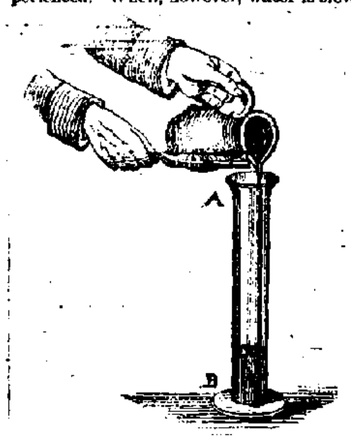
Science Progress.

THE RESONANCE OF AIR.

The Manner in Which a Mass of Air Responds to and Strengthens a Sound.

There are a number of interesting experiments which make clear the fact of the sonorous vibrations of the air. One of these is here illustrated. A B is a glass cylinder about 8 inches in height and 1 to 1½ in diameter. If now an ordinary tuning fork be made to vibrate its sound is very faint, and if it is held over the empty cylinder probably no alteration will be experienced. When, however, water is slowly and noiselessly poured into the cylinder, on reaching a certain height the previously faint sound is far louder. Any other tuning fork which yields a different note if held over the cylinder will not have its note strengthened. Reverting now to the original tuning fork, if while it is still sounding and its sound is being strengthened by its nearness to the cylinder we continue to pour in water, the sound becomes as faint as it was originally.



SOUND VIBRATIONS INTENSIFIED.

If now the excess of water be again removed until the tone of the fork is once more strengthened, and if, removing the fork, we sound the column again by blowing into it, we find that the column of air emits the same note as the tuning fork. Hence then the tuning fork could set a column of air of a particular length in vibration so as to produce the same note, and this adding itself to the original note strengthened it.

The rushing sound heard when certain large shells are held near the ear is caused by the fact that the mass of air in the shell responds to certain sounds and strengthens them.

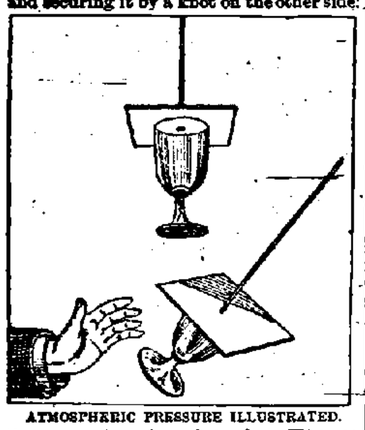
Cleaning Cars with Compressed Air.

One of those simple inventions which makes every body wonder why it had not been thought of before is the new device for cleaning railway cars adopted by the Union Pacific railroad at its shops at Portland, Or., says the Industrial World. Compressed air, at a pressure of fifty pounds to the square inch, is carried to the cars by means of a flexible rubber hose with a small nozzle. The apparatus is used in precisely the same way that a water hose is used, the only difference being that a compact stream of air instead of water does the cleaning work. The results achieved by this device are said to be extraordinary. Not only is the work more thoroughly done than by beating with a stick and by the use of brushes, but the car is cleaned in an exceedingly short time. The effect on the plush cushions is said to be particularly good, the compressed air being, in fact, not only a beater but a brush as well. There is not a crack or a cranny in the car that is safe from the searching current of the compressed air.

A Singular Pendulum.

If you fill a claret glass to the brim with water and cover it with a card or piece of stout paper so as to exclude every particle of air, the paper will adhere, as everybody knows, by reason of the pressure of the atmosphere, to the edge of the glass, and this so closely that the glass may be turned upside down and the liquid will not escape. Here is another application of the same principle.

Attach a piece of thread to the center of the card by passing it through a pinhole and securing it by a knot on the other side:



ATMOSPHERIC PRESSURE ILLUSTRATED.

then cover the hole with a pellet of wax so as to make it air tight. Hang the glass, by means of the thread, to a hook fixed in the ceiling and you will thus have a pendulum which you may set swinging pretty smartly, according to a writer on scientific amusement, without any fear of the glass falling. But the neophyte must bear in mind to grease the lip of the glass with suet that it may adhere the more closely to the cardboard, and (at any rate in his earlier attempts) he will do well to use toughened glass for the experiment.

News and Notes.

A London journal tells of a method of purifying water, invented by Dr. William Anderson, and now employed at Antwerp with success, consisting in passing the water through a revolving cylinder containing metallic iron in the form of scraps or filings. The estimated cost of purifying 1,000,000 gallons in this way is about $1.50.

The Engineer recommends permanganate of potash as a test of the purity of alcohol. If there is the least water in it the alcohol will be discolored.

It is stated that two per cent. by weight of borax or alum will delay the setting of plaster of paris.

Dextrine is the best substance for gumming labels, says Science. It is mixed and stirred with boiling water until it obtains a consistency like ordinary mucilage, then applied to the back of the printed matter with a wide camel's hair brush (care being taken to use paper that is not thin or unsized); after it becomes dry it is fit for use, being rendered exceedingly adhesive by a slight wetting.

The Household

DECORATIVE NOVELTIES.

Tasteful and Artistic Furnishings for Dining Room and Drawing Room.

The handles of table knives are now made in china to match the plates. There are sets of china knife handles for each course. Those for poultry have heads of the victims and little fluffy chicks and ducks upon them. Those used with the game course have tiny flights of partridge and miniature long legged snipe painted on them.

The jeweled or filigree picture frames are exquisite and beautiful. Those which are heart shaped are newest, and a pretty face, surrounded by a heart line of sparkling rhinestones, is a very desirable factor in the odd bits of a room.

If the top of your ornamental mantel forms a deep shelf, arrange it in this way: In the center of the shelf set a small palm. In front and on each side of this place smaller plants, ferns, geraniums or anything you prefer. Bank it into a glowing mass of color. Then around the edges, front and side, train small, dainty vines to droop over the mantel mirror or to climb upward on invisible wires. The effect is one of which you will never tire.

Manufacturers of curtain poles are now furnishing them in tints from the palest and softest of the rose hues and cream to the deep olive greens. We are becoming impressed with the propriety of having things harmonize.

Services of gilt are beautiful. They cost less than one-quarter the amount of solid silver and are equally imperishable. They are highly ornamented and engraved in the most exquisite designs or elaborated with the most highly polished relief work in fruit or flower pieces, with the leaves and stems in the rough work. The Decorator and Furnisher, in which the foregoing notes are found, describes a beautiful cake basket in the gilt style. It was square with a slightly fluted rim. A cluster of apples upon a branch rose in relief from the gold lined bottom. The fruit was burnished brilliantly, and the leaves in varying shades, among which was faded green and dull pink. The handle was a continuous cluster of fruit, leaves and knotty stems, arranged in open work and wrought in the tints of the center design.

A Parisian Knicknack.

There are many pretty notions in photograph holders of various sorts, and among them the following pretty arrangement from Paris.

This is a triangular panel covered with old gold plush and framed and divided into two sections by a Louis XVI galon, with bows and loops of satin ribbon. At the back of the top one is inserted a loop of gold cord to suspend the frame to the wall. A bunch of artificial flowers is fastened lightly at one side.

A HANGING PHOTOGRAPH HOLDER.

Foreign Ways of Cooking Goose.

The usual way to prepare a goose for the family dinner table is to stuff it with sage and onion stuffing, to roast or bake it, and to serve with brown gravy and apple sauce. Those, however, who object to the high flavor of onion stuffing should try the following German recipes:

Prepare the goose as usual for roasting; peel and cut up apples into pieces the size of nuts or marbles, add three ounces or four ounces of currants well cleaned and plumped in boiling water; put a piece of butter in with the apples. Fill the goose and close it with a skewer or sewing and roast. Prunes half stewed or sliced almonds, mixed with the apple filling, are also used.

Stewed Goose with Turnips—Chop an onion or two, put them in a stewpan with a large tablespoonful of goose dripping. When this is hot and the onions turned yellow and soft, dredge in some flour and let it brown; add some broth or gravy and water. Cut up any remains of cold goose and put them into the same, with salt, pepper, a glass of white wine and a little tarragon vinegar to flavor. Cover and let steam awhile. Peel and cut turnips in small, thin slices; let them lie half an hour in cold water. Make a piece of butter hot in a stewpan, put in a chopped onion, and when it has steamed a few minutes, put in the turnips with some salt; let them steam till they are soft and yellow. Supply a little water to prevent their burning.

Potpourri and Heliotrope Sachet.

Years ago ladies used to make their own potpourri. Every vase in the drawing room was filled with it. Here is a good recipe for potpourri as given by a writer on the art of perfumery. It is a mixture of dried flowers and spices not ground. The salt may be left out. It is used by perfumers to increase the bulk and weight of the product: Dried lavender, 1 pound; whole rose leaves, 1 pound; crushed orris (coarse), ½ pound; broken cloves, 2 ounces; broken cinnamon, 2 ounces; broken allspice, 2 ounces; table salt, 1 pound.

This is a recipe for heliotrope sachet. It is one of the most fragrant sachets made, and its odor is exactly like the flower from which it takes it name: Powdered orris, 5 pounds; rose leaves, ground, 1 pound; tonka beans, ground, ¼ pound; vanilla beans, ¼ pound; grain musk, ¼ ounce; ottar of almonds, 5 drops. When well mixed by sifting in a coarse sieve it is fit for use.

Gelatine Charlotte Russe.

Gelatine charlotte russe is made of one pint of cream whipped light, one-half ounce of gelatine dissolved in a gill of hot milk, the beaten whites of two eggs, one small teacupful of powdered sugar and any flavoring preferred. Mix the cream, eggs and sugar; flavor and beat in the gelatine and milk last. The milk should be quite cold before it is added. Line a dish with slices of sponge cake or lady fingers and fill with the mixture. Set upon ice to cool.

Fashions

FASHIONABLE CLOAKS.

Delightful Wraps for Evening and Opera Wear and Dressy Day Cloaks.

The colors most fancied for evening cloaks are pale gray, pale pink, pretty cinnamon, cream and sky blue. A pretty cloak is exactly like that in the first figure of the cut, with a feather trimmed collar and some glittering trimming on the yoke. It is smart enough for a matron and not too elaborate for a girl. The object some of the mantle makers seem to have had in view most of this season was to try how much trimming they could put upon things. Some costly evening cloaks appear to be nothing but beads and feathers.

Some dressy day cloaks are of cloth with fur yokes and collars and bright silk linings. That in the second figure of the cut is seal plush trimmed with opossum and

EVENING AND DAY CLOAKS.

lined with quilted satin. The old fashioned shape of sealskin jacket promises to be revived. It is plain, cut straight back and front, and makes no pretense of fitting the figure closely.

A novelty in three-quarter length jackets is one in black cloth with loose front, close fitting at the sides, with a Watteau plait at the back. This is a distinctly novel feature and would be becoming to a slight figure; black and gold braiding on the collar and cuffs complete the trimming. A black toque to match this coat is trimmed with gold braid and a large bow and two quills on one side.

Of delightful opera cloaks, mention must be made of the perfect three-quarter length cape. A lovely shade of pink cloth is lined with green; shaded green and pink ostrich feather trimming down the front and edging the high collar. Delicate silk embroidery, in soft shades of pink and green, complete the trimming of a unique garment. White Mongolian fur is much used for lining and trimming fur, but does not wear particularly well. Ostrich feather trimming appears to be as popular as ever and is universally becoming.

Fashions in Jewelry.

Elsie Bee notes the following attractions among the newest jewelry in Jeweler's Circular:

The Victoria chain rivals the queen chain. The Victoria has a bar as well as a ball.

The Cleopatra hairpin is a gold serpent with a decorative fold in his body, an ornamental head and a waving tail.

Small cups of pale greenish onyx in which are rose diamonds are the settings of rings, not so expensive as they are pretty.

Gold and silver ball hatpins are among the best selling articles, so say jewelers. The balls are formed of crossbars, scrolls or flower-de-luce.

Combination stone rings in threes or fives are the favorite forms. Emeralds and diamonds and rubies and diamonds are the most popular combinations.

A white enamel apple blossom, with the edge of the petals overlapped with frosted gold and a jeweled center, is a new and pretty brooch.

The bowknot grows more and more coquettish. Surmounting a stickpin, with a jewel in one of its fluttering folds, it adds the last touch to the toilet.

Children's Coats.

In our cut are depicted two pretty and sensible outdoor wraps for children. The girl's coat is in heavy cloth with double cape, large oxidized metal buttons and collar and cuffs of Persian lamb. The hat is trimmed with a narrow ruche of velvet ribbon, bows of wide satin ribbon and ostrich plumes.

LITTLE BOY'S COAT—GIRL'S COAT.

The little boy's coat is double breasted, in fawn velvet, with wide beaver collar and cuffs. The three cornered felt hat in color to match is edged with beaver and trimmed on one side with pompons.

The Revival of Velveteen.

One of the introductions or revivals of the season is the use of velveteen by dressmakers and tailors. It must be of the first quality. Shot velveteen is found to be one of the best of all materials for mixing with fur, and, thanks to the Russian craze in Paris, the demand for fur trimmings is on the increase. For robes de luxe velvet of the royal blue and puce tones is greatly in demand. With fur heavy bead fringes are frequently introduced on velvet gowns at the waist, falling very deep in the center of the front breadth and tapering toward the side.

Cook and Health

THE SPREAD OF INFLUENZA.

The Disease Caused by a Microbe Arising from Marsh Lands in Central Asia.

A recent writer has considered at length the conditions which give rise to influenza and permit it to spread, and he arrives at substantially the following conclusions:

Influenza is a disease caused by exceedingly minute microbes, arising from extensive areas of marsh or sodden land in central Asia, China, or Siberia. The minuteness of the microbes or their spores is shown by their easy transmissibility, and the large number of persons capable of being infected by a single case in a large room, most persons probably requiring many virulent organisms to be inhaled in a short time before the resistant power of the blood is overcome. This microbe, like that of cholera, multiplies with great rapidity, and probably soon produces sufficient poison to terminate its career in the body, but not before multitudes of spores or microbes have been given off by the breath. Given the original conditions of rainfall, soil and high temperature, the certain result is the development of inconceivable multitudes of microbes and spores. One species of these is capable of planting itself and living in the tissue and blood of man, of which the temperature is probably near that to which it has been accustomed under the summer sun in wet and drying ground. The somewhat rare and occasional visitations of influenza may be due to at least two or three causes—first, the occurrence of unusual rainfall and favorable summers; second, the prevalence of air currents from the drying area toward inhabited places; third, adequate communication between these infected places and the towns of Russia, whence progress is rapid toward western Europe. The wind has no influence that can be verified in the transportation of influenza.

Wrinkles, Red Noses, Etc.

Writing of wrinkles, red noses, etc., Miss Mantalini says: "Wrinkles are produced by facial expression. If you have merry laughing merry eyes you can't help having lines at the corners of them. Girls who wish to avoid getting wrinkles early in life are advised to practice the art of laughing with the lips only, keeping the eyes perfectly still. Those who have any sense of fun in their composition will find it difficult to do this.

"Wrinkles are not half so bad as a red nose. Very often they give character to a face. It is cold, dignified women—women with very little heart—who have the fewest wrinkles. I learn that it is an easy matter to cultivate a shapely nose. All that one has to do is to wear a clothes peg padded with soft leather during the hours of sleep. A red nose can always be cured if taken in time. It is caused by excessive irritability, intemperance and in a few cases by indigestion. Every woman should take particular care of her eyebrows, for it is impossible to get false ones that do not look false. Eyelashes may easily be injured by wearing a tight veil."

Etiquette

SOME GUESTS AND THEIR WAYS.

The Formal Guest, the Slipshod Guest, the Person Whose Temper Is Thin, Etc.

It would be hard to find two guests who behave in precisely the same manner when they stay at another person's house. Some are too formal for comfort and some are too familiar for dignity. Some are so exacting there is no pleasing them, do what you will, and some are so slipshod in their easy content you feel as if any extra effort was a work of supererogation and so much energy thrown away. We hardly know what to expect when we ask a friend to come and stay with us for a fortnight—a friend whom we think we know pretty well and unaffectedly admire. As a dinner guest, a caller, a companion to the theater, etc., this friend is all we could desire. She is pretty, intelligent, well dressed and has apparently an inexhaustible fund of amiability. Surely she will be a delightful guest for a week or fortnight.

Your charming friend comes to stay. She is not an early riser; you are. When she does come down she is slipshod, taciturn and half alive. She picks at her breakfast in a way maddening to a hostess; is convinced that there is chicory in the coffee or that the water boiled when the tea was made. In short, she is "crusty," and not till afternoon does she "shell off" her ugly husk and begin to appear somewhat as you have known her.

The formal guest is something between an iceberg and a poker. She comes into the drawing room with a bit of fancy work, and sits tight, expecting to be amused and attended to. She keeps military time. If you are a couple of minutes late she makes you understand your crime by a significant glance at the clock, which you weakly affirm is too fast. "I think not," says your friend, coldly and severely accurate. "It is exactly the right time—five and twenty minutes to 8." You dine nominally at the half hour, and you understand the commentary.

Then there is the breezy person who treats your house like a hotel; is out for a long walk before breakfast and comes back when the toast has turned to leather, the coffee is lukewarm and the whole meal uneatable. She has her favorite sauces and dishes unknown to your cook and makes no scruple to ask for them. She tells you how you ought to do this and that, and will rearrange you from garret to basement, if you will but consent. Though good natured, she has not a thought for the convenience of the household and is a truly dreadful guest.

Then there is the guest whose temper is thin. She snubs you when she can; she argues with you and always takes the other side; does not agree with you on church matters and hates your favorite authors. She is all spikes after a short time of wear, and you are glad when the day arrives which sees her leave your door.

The guest who follows you about the house as if she were a little dog is again not one of the most desirable kind. Nor is she who comes to the country so finely dressed that you feel she ought to have a glass case over her. Nor is she who comes from country to town so soiled and frayed as to provoke comments from your servants and astonishment from your intimates.

To be a good guest demands a certain amount of tact, allied to grace and natural instinct. The ideal guest is the one who strikes the golden point between forgetfulness of individuality, who understands what she may do and what she may not do in her friend's house, and this delightful person is more common than might be imagined.

Our Young Folks

IT'S ONLY A TRIFLE.

A Boy Who Robbed Apple Trees and a Little Maiden Who Rescued the Thief.

A boy was walking along a road by the side of an orchard. He saw the rosy apples hanging on the trees only just on the other side of the fence. His mouth watered. He said to himself: "It's only a trifle! The owner will never miss one apple out of all these hundreds, and I am sure he would give me one if he were here and I were to ask him." And so the boy would not listen to the voice within, which said, "Thou shalt not steal."

THE BOY IN THE APPLE TREE.

He leaped the fence and soon was in the tree, where he plucked the biggest apple on it. And then he thought, "Well, as I have taken one, I may as well take two or three;" and so he filled his hat with the tempting fruit. But this was no sooner done than the owner came around a corner, and with a heavy whip in one hand and a revolver in the other bade the boy come down. The angry man caught him by the collar and dragged him to his house. "This is the young rascal who has been stealing our apples. He must be locked up in the stable until the policeman comes to take him to jail," said he to his wife.

Fortunately for the lad, the owner of the orchard had a little daughter, who heard his words. She did not say to herself, "Oh, he's a poor boy; it serves him right for being a thief; it's only a trifle, not worth my troubling myself about." She was sorry for the poor boy who had done wrong; and though she saw that her father was very angry, yet she ran to him and with her eyes brimming with tears, begged him to forgive the boy. And the boy, who had been sullen and hard under all the rough and angry words of the man, was softened when he heard the maiden pleading for him and said that he was very sorry, and that, if he were only forgiven this time, he would try to show that he did not mean to be a thief. And then the father, after he had talked kindly to him, let him go for the sake of his little loving maiden, and he made him take the apples as a gift, though he wished to leave them.

In this story we see how trifles may do much for evil or for good. The boy thought taking an apple only a trifle; yet if he had not been found out he might have gone on, as many have done, from stealing an apple to stealing money, and then to breaking into houses, and at last even to murder, and the little maiden, who did not neglect to do what she might have thought a trifling act of kindness, may go on to do other good deeds till she becomes a great blessing to the world, as Miss Nightingale, who went forth from her English home to nurse the soldiers in the Crimean war, or our own Miss Clara Barton, whose good deeds are equally well known in this country. So we must never say of anything, good or bad, "It's only a trifle!" There really is no such thing as a trifle.

Alphabetical Rations.

There is a pleasant game for winter evenings known in some localities as "Alphabetical Rations." Now alphabetical rations is eating only by the letters of the alphabet. An illustration furnished by the Florida Dispatch makes this game plain:

Tommy can only eat what begins with A—and he says apples, alewives, nigs, apricots. Tommy pays a forfeit for nigs. Jennie has E. She can only live on eggs and eels. X, Y and Z have a hard time and pay innumerable forfeits for bad spelling.

Some queer articles of food are thought of and each child learns something about edibles that they probably never thought of before, if some elder person is umpire in the game. Tommy won't forget that nigs are eggs.

The Great Anteater.

In the tropical regions of South America there lives a big, hairy, queer looking creature that is known as the anteater, or ant bear, of whose appearance the picture here given conveys a good impression. It has a lanky head and snout, a bushy tail, which it throws over its body as a kind of

ANTEATERS AT DINNER.

coverlet during its sleep when the blazing sun is high, and a very long, slender tongue, by means of which it draws ants out of their hills. Insects are the chief food of this animal, which is dull and stupid.

Although the anteater is so stupid, when provoked it will show fight, and its strength is such that it can crush its enemy to death. It belongs to the order of toothless animals, of which the Cape anteater—an entirely different creature so far as looks go—is also a member.

River Pollution.

There are said to be some people, and among them even some physicians, who still hold to the fatal fallacy of the late Dr. Letheby, medical officer of health of London about twenty-five years ago, that "sewage, when it is mixed with twenty times its volume of running water and has flowed a distance of ten or twelve miles, is absolutely destroyed, the agents of destruction being infusorial animals, aquatic plants and fish, and chemical oxidation." This theory appears to The Medical Record to have been based upon Dr. Letheby's inability to detect the sewage under such circumstances, hence he believed in its total destruction, notwithstanding abundant evidence adduced of the prevalence of cholera and typhoid fever among persons who drank such water. He had more faith in his chemical tests and microscopes than in the fatal results.

Tell Your Story

CAUSE OF SHAKESPEARE'S DEATH.

Did the Illustrious Bard Die of Pneumonia?—A Plausible Theory.

Americans and English alike are entranced with Shakespeare. They love the man and all belonging to him, and now they are discussing the question, "Of what did Shakespeare die?" Following up this inquiry a writer in the New York Medical Record communicates the theory that the poet died of some respiratory lesion, probably pneumonia. The evidence on which this theory rests is worked out somewhat as follows:

The age of the poet at death (fifty-two) is connected with a period of life when the mortality from pulmonary diseases is definitely increased in proportion to other causes. His death occurred during the month of April (the 23d), which "in England is a month of treacherous changes in temperature and in weather." Some time prior to his death, it is urged, he passed an interval of excessive conviviality, "and quite likely of deep intoxication, in the companionship of convivial friends." That means that he placed himself in a situation from which reckless personal exposure would naturally arise. Here are three factors which favor the development of pneumonia, and the legend runs that at the last drinking bout he contracted a fever from which he died. "Fevers," says the writer, "do not come in this way; pneumonias do."

The writer supplements his argument by referring to the casts from the mask of the face taken after death, from which the sculptor has copied the face of the great man. The mode of death leaves something of the character of the fatal disease on the dead face. "Sudden, violent death arrests the muscles in their last contraction. From the soldier's half parted lips the oath or battle cry seems just to have sped. The brakeman, gone to immediate death in a crush, bears upon his face the imprint of his last thought—of duty, of home, or what? The expression of lingering or wasting disease touches the physiognomy differently; death stands near so long that the body becomes accustomed to his presence, and he is not unwelcome. At the end his hand is often gentle, and the features of the dead simply betoken placid rest."

On the other hand the course of death in pneumonia "is laborious." "Toward the end the expression of the face becomes like that of one who is toiling under a burden, breathlessly and without rest. The close of life is the first pause from utter weariness and exhaustion," and "the characteristic pneumonic expression remains after death." On comparing the Shakespeare death mask with the face of the dead of his time of life from pneumonia the identity, the author thinks, can scarcely be mistaken. "That which Mr. Carpenter has described as a look of ineffable sadness is the true pneumonic physiognomy—the look of one who has been tired—painfully tired—unto death."

Twelfth Day.

Tradition runs that the twelfth day from Christmas day was remarkable for having been that upon which the visit of the Magi took place, upon which Christ was baptized, the water at Cana turned into wine, and the 5,000 fed. For 300 years it was kept by eastern Christians as the day upon which Christ was born, and among the English it was long observed with great festivities. We are told that in the reign of King Alfred a law was passed, "by virtue of which the twelve days after the nativity of our Saviour were made festivals." The last day was accounted the greatest of the twelve, and especially given up to "Christmas gambols" and the visiting of friends. This custom seems long to have continued in force, for in the Sixteenth century Twelfth Day seems to have been kept with as much zeal as Christmas. The royal family at court led the way, the universities and the inns of court following them in the extent of their festivities.

At the temple the whole twelve days were kept with great care, and many of the country gentlemen followed the same custom. In some parts of England the very poorest people contrived to keep these twelve days with such good cheer for themselves and their neighbors as their means would allow.

Transmogrification of Words.

Some interesting instances of the manner in which words become transformed are met with in children's "counting out" rhymes; one of the most amusing transitions is in connection with the rhyme:

One is all, two is all, zick is all sam,
Bobtail nanny goat, tittle, tall, tan;
Harum scarum, Virgin Mary,
Singleum, sangleum, jolly, oh, buck.

Here we have a very good illustration of the evolution theory of modern scientists. The first form of "bobtail nanny goat" changes to "bobtail billy goat," "bobtail dominicker," "bobtail vinegar," and at last, through course of time and altered conditions of existence, the despised "bobtail nanny goat" ultimately develops into the highly respectable form of "Baptist minister."

Sylvester Night.

Sylvester night, as the night preceding New Year's day is called in Germany, is an occasion for family gatherings and rejoicings. The evening hours before the clock strikes midnight are devoted to a musical family entertainment, which is followed by the brewing of the New Year's punch, while the cakes are placed on the table. With the first stroke of the midnight hour glasses are clashed together and good wishes for the coming year exchanged.

Be Sure to Put the Sugar in First.

If a young lady adds milk or cream to her tea before putting in the sugar, it is a sign that she is in danger of being crossed in love.

The First Dictionary.

The Chinese claim that the first dictionary was compiled by Paout-She, a learned Chinaman, who lived in the year 1100 B. C.

Stormy Waters.

The China sea and the Bay of Fundy are said to be the two roughest seas in the world.

Fried Oysters.

Drain the oysters in a colander, season with salt and pepper and keep them in a cold place for twenty minutes before cooking. Then roll each one, first, in sifted cracker crumbs, next, in beaten egg mixed with a little milk and seasoned with salt and pepper, and then in cracker crumbs again. Take care to observe the order—first, crumbs; second, the egg. Fry them (in the same way you would doughnuts) in boiling hot lard. When of a delicate brown color drain them out and serve hot.

PDF compression, OCR, web-optimization with CVISION's PdfCompressor