# -DAUGHTER'S MISTAKE-

### HELEN FORREST GRAVES

HERE, put away the things; I'm tired to death?" Theodora Evelyn toe her faded ball bouquet on one side, and her white casumers opera cloak on the other, while she herself ank with an air of utter weariness upon a sole drawn in front of the fire.

She was a tall, brilliant complexioned blond, with hig blue eyes like a doll's, golden balr, and a lovely red mouth that puts ou in mind of a cluster of dead ripe scarlet cherries, and her dress was of white mistlike tulls looped up by tanguets of blue forget-me-nots, and floating blue ribbon.

Mrs. Evelyn stood patiently by pick ing up the flowers, folding the opera cloak with the snowy sik lining on the outside, sand stirring the fire that it might beza sp with a more cheery

"Will you have a cup of tea, love, before you go to bed?" she asked, wistfully.

"No, I won't!" answered the young lady, undutifully. "Thank goodness, I'm not such a bundle of whims as you are mamma. Why don't you take out my pairpins, instead of standing staring there?"

"I didn't know you were ready, dear," said the mother, advancing with nervous haste.

"There!" ejaculated Theodora, tartly: "you've torn my dress trail with your clumsy feet. I've a great mind not to let you come near me." "I'm very sorry, darling," apologized

the meek matron, turning red and pale as she began to take down the luxuriant masses of Theodora's golden

"Did you have a pleasant evening, Theo?" ventured her mother, after a few minutes of silence, during which the beauty yawned several times. "Pleasant enough," was the ungracious respon

"Was Mr. St. Emff there?"
"Yes," said Theo, roused into some-

thing like animation at the mention of that name; "and that piece of pinkand-white wax, his lady marnma. Ob how anxious he was that I should make a favorable impression on the

ma'am?" and Theodora laughed boisterously at the recollection. "How delighted St. Emil was!"

"Then he is really interested?" "Interested? Of course he is. Mark

my words, mamma, I shall be Mrs. St. Emil yet." Mrs. Evelyn's eyes sparkled at the

alluring prospect. "Only," went on Theodora, languidly, surveying her pretty face in the cheval glass, "the idea of such a mother-inlaw almost daunts me. He thinks so much of due reverence being paid her, and I, for one, can't fall down and worship any old woman alive. But it's just as well I suppose, to keep up the illusion until after we're married."

"Oh, certainly, certainly," said the discreet mother, eagerly. "How St. Emil would stare if he heard me hauling you over the coals sometimes," cried Theodora, with a laugh. "He thinks one's mother is next door to one's guardian angel, the

fool!" "Theo, don't talk so," said Mrs. Evelyn, a contraction as if of pain passing over her pale, worn face.

'I'm sure I've heard you call papa a fool." "No, Theo, you haven't."

"Then the more goose you," Theo, yawning fearfully. "Do make haste. Aren't you most through?"

"Just through now, darling." And Theodora Evelyn, dismissing her mother just as she might have dismissed any hired and pensioned slave. lay down to her prayerless pillow to dream of wedding cings and a bridal altar wreathed with white blossoms.

For she was quite sure of Grant St. Emil now. "Mamma," called Thee, the next morning, and Mrs. Evelyn meekly obey the summons, coming from the back room, where she was busily engaged in ripping apart the breadths of a rose-colored dress belonging to Theo, which that young lady had taken a fancy to have altered. Mamma, here are two tickets to the private masquerade at Mrs. Almy's, with Mr. St. Emil's compliments-one for you and one for me. How ridicu-

lous!--the idea of you at a masquerade! Mrs. Evelyn's face had lighted up. "I should really like to go for once, Theo," she said, hesitatingly. "I bave

never had an opportunity of seeing you in society, darling, and-"Oh, bother!" interrupted Theodora "as if that made any difference. But Grant thinks a young lady shouldn't attend a masquerade, of all places in the world, without her mother's chaperonage, and I suppose I must humor him. What shall I personate, mamma? I should like to go as Diana, with her bow and arrows, if you can less with haste.

squeeze enough money out of papa for

a decent costume."

"I will see what papa can spare you

"He's very stingy of late," observed Theo, with a shrug. "You shouldn't speak so of your papa, Theo," remonstrated Mrs. Eve-

and our expenses are heavy." "That's the very reason you shouldn't be tugging after me to all the masquerades in town," grumbled Theo. 'But I suppose we can't very well slip aside of it. Any old black dress and a satin domino mask will do for you."

"Yes," assented Mrs. Evelyn, who had learned through the long tutelage of dire experience to think very little of her own wants and requirements, 'anything will do for me." "It's such a bore your going at all,"

muttered Theodora, with an ungra-"I'll teach St. Emil a thing or two when I have him safe under my wing." Miss Evelyn's costume as that of Diana, for the private masquerade ball, was a decided success. Her silver-green tunic, trimmed with gold fringe, the fillet that bound her lovely yellow hair, and the Grecian draperies that revealed even while they hid the contour of her perfect arms, made her look even more beautiful than her ordinary self, and Mrs. Evelyn gazed with pride upon the transformation which had been for the most part wrought by her skillful and industrious fingers. For poor, harassed Mr. Evelyn had absolutely declined to 'shell out," as his daughter gracefully

Tits out of the question, Mary-ut-"What good does it do to be sorry?" snapped the girl. "It's what you always say. Do make haste: didn't I tell you I was tired?" "Did you I was tired?" bankruptcy, and I cannot spare a single cent from my business just

XDressed it.

So Mrs. Evelyn, having sold a pair of opal earrings, her husband's gift in their courting days, to buy the costly material, had herself sat up night after night, and day after day, to make the Africa with the British Association dress which Theodorn loudly declared next year. she must have to appear as the impersonation of Diana, the Huntress!

And she reaped a mother's sweet, unelfish reward when she saw how suroassingly lovely Theodora looked in the exquisite Greek dress!

"Oh, I played sweet simplicity to per- as his character, and very handsome commenced for it. A number of plants Yes, ma'am,' and 'No, he was in the plumed cap, and velvet have already been received, but, since black silk domino wrapper and mask.

from watching others."

"Darling mamma!" cried Theo, turning with estentatious tenderness to ward her mother, "you see you are in the fashion, after all! I tried my best, Mrs. St. Emil, to induce this mother of mine to don a character dress, but she would not consent. Oh, Mrs. St. Emil, is it'time for the waltz already? Mamma, if you're quite sure vouldn't tire you too much to hold my bouquet!"

And Theodora floated away on Grant St. Emil's arm. Once, during an interval in the danc ing, Grant came to his mother's side. Does she not look beautiful to-

night?" "Who? Miss Evelyn?" "Of course. Whom else could I possi

bly mean?" "Yes, she is beautiful; and you Grant," Mrs. St. Emil added, with a half-smile, "you are falling deeper and deeper in love with her. All the arrows in her quiver are piercing your heart through and through, my dear

"Mother, you don't like her."

"I shall try to do so for your sake irant," said the lady, sighing softly. "You still persist in thinking that she is not amiable. I am sure she is." "I like her manner toward ber mother, Grant," said Mrs. St. Emil "it is very affectionate and devoted Now go-they are waiting for you to take your place in the second set of Les Lanciers."

And as he hastened away, sh thought almost sadly to herself: "I must learn to love her, for Grant's heart is set upon her, and he is too good a son to marry without my cordial consent."

"Mamma," whispered Theo, toward the close of the evening, "you'll have to come upstairs and help me take off my tunic. The St. Emils have gone, and there's no fun in staying any onger. Hurry up!"

Mrs. Evelyn nodded obedience, but she could not explain to Theodora that she would probably be detained a few minutes longer by the talk of a gossiping friend who sat beside her.

"Theo will wait for me," she thought Theodora, however, was also detained a minute or two, murmuring soft friends, and when at length she flew into the dressing roun she was breath-

"I am tired to death," she said, petulantly, as her eye caught the figure in beat from the sun's rays.

"Manna, why couldn't you have with me, instead of chatting away with those old fools by the door? You might as well have stayed at home and minded your own busines ss, if you couldn't be a less

"You're wiking now, I suppose," she said, shrugging one alabaster-white shoulder. "Well, sulk away to your heart's content. I don't care! I shall when I am Mrz. St. Emil, and staces She stopped short, for in the glass the naw another demine-draped figure entering the door back of her-her mother's figure.

"Mamma!" she shricked. The other domino advanced quietly from the recess of the window, and, to her inexpressible dismay, Theo recognized the slender figure and aristocratic bearing of Mrs. St. Emil.

"There has been some mistake here," said that lady, composedly. "Mis Evelyn has mistaken me for her mother, I am not her mother, and"she spoke with quiet emphasis—"I hope I never shall be." She left the room and never saw

Miss Theodora Evelyn again. Grant St. Emil, thus unexpectedly enlightened as to the character of his lovely divinity, left town within a week or two, and when next Theo yn. "Business is very dull just now, heard of him, he was married to a fair little damsel, more like a human snowdrop than aught else. And Theo is still husband hunting, and treats her poor mother more disdainfully than

> "For," she says, with more acrimony than logic, "it was all mamma's fault that I lost Grant St. Emil."-New York Weekly.



Bridgeport, Me., has an "Acetylene Laundry," located on Acetylene Square. The proprietor claims that better night work can be done by the use of this illuminant than any other.

An annual subsidy of \$10,000 for seven years is offered by the city of Catanian, Sicily, for the location of new industrial establishments in the city which will employ 100 persons.

The output of pig iron in Russia last year amounted to 2,364,523 tons; that represents a falling off of about 125,-000 tons, as compared with the output in 1902, and of 460,000 tons, as compared with 1900.

A meeting of members of council of the South African Association for the Advancement of Science was held at Johannesburg in May. The Chairman reported that he had been in communication with the German, French, Austrian and Italian Consuls and was hopeful of the co-operation of these gentlemen in connection with the visit of Continental delegates to South

An attempt has been made during the past year to collect information regarding the wild indigos of the Madras Presidency. It is supposed that among these there is one at least of great eco-Mr. St. Emil had selected Hamlet nomic value, and the search has been doublet of the young Prince of Den- their state of preservation on arrival mark, but Mrs. St. Emil preferred no has been almost uniformly bad, little more conspicuous costume than a plain progress has been made in the inquiry. Such indigos as the government bot-"I am past my acting days," she anist was able to collect on his tour said, with a pleasant laugh, when have been carefully examined and sent Theo smilingly demanded why she, too, for checking to the superintendent of was not in character, "and I shall de- the royal gardens in Calcutta, and sevrive my greatest pleasure to-night eral interesting species have been found among them.

### What Brought a Reply.

A popular Washington youth remained out a great deal later than usual a few nights ago, and for obvious reasons thought it wise to remove his shoes in the vestibule of his home and ascend the stairway as quietly as possible, in the hope of not arousing his parents. It was an old, old scheme, of course, but he thought it would

All went well until the son of the house was a little above the second story landing. Then he was startled to hear the voice of his father thun-

"Is that you, Walter?" No answer. Walter thought his sire night conclude that he had not heard anything after all, so remained quiet as a mouse, but again came the de

mand, more emphatic than before: "Is that you, Walter?" Still no answer. There was a pause and then the significant and startling click of a revolver. Again, in calm, but determined tone:

"Is that you, Walter?" "Y-e-s, s-1-r," Walter hurrically shouted, his teeth chattering with fright. He has decided to walk upstairs boldly and londfy on all occasions hereafter .- Washington Star.

North Carolina Teacher's Big Pupil. Mr. M. B. Forbes, of Camdea Coun y, who is attending the summer school, boasts of teaching the most ponderous pupil this country has ever produced.

His name is Lewis Lewark, con of John Lewark, a fisherman on Albemarle Sound. He is twenty-one years old and weighs 710 pounds. When he went to school to Mr. Forbes he weighed over 500 pounts, and his mother told Mr. Forbes that Lewis weighed 150 pounds before he was weaned. He exhibits himself sometimes, going to Virginia Beach, Norfolk and other nearby places. He will not venture far from home-is afraid of an accident or that he will get sick. He sleeps on an iren bedstead and has a chair especially constructed for his use. He spends his time with his father on the beach.-Chapel Hill News.

Mr. A. G. Himalaya, a Portuguese priest from Lisbon, will exhibit a thirty-ton machine at the St. Louis Exposition which generates an intense

### FILIPINO TEACHER.

William Sheet and the Control of the



A Filipino Teacher.

The advancement of education among the Filipinos under American influence is rapidly progressing. Not only are there now a large number of American teachers in the islands doing daily excellent work, but the number of well-qualified Filipino teachers is constantly increasing. Among these Miss

because she is in charge of the model school on the Philippine Reservation at the St. Louis Fair, and has been largely instrumental in the collection of exhibits for the educational display at the Exposition. She is a native Filipino, about twenty-five years old. She graduated from the Collegio de Santa Rosa, a Jesuit institution. After American occupation she took an English course, graduating in 1902, and assuming charge of the Santa Cruz school in Manila. Later she was transferred to the Manila Normal College. Miss Zamora believes thoroughly in having American methods and the Pilar Zamora, whose portrait appears American language instituted in the here, is of especial interest just now islands for the education of the natives.

### FILIPINO ARCHERS.



-From The Century.

The Daughter of a Tagalo Chief, With Brother and Servant.

## Filipino Archers

Archery has been practiced in the United States at intervals, in a desultory way, and on two or three occasions has seemed on the point of becoming popular. About 1830 it must have been practiced here to a considerable extent, judging from the trade catalogues and manuals published about that time by the dealers in archery goods. Again about 1875 there was a revival of the sport in this country, and in 1879 there was formed a National Association, which has held its annual contests since, though public interest in the sport has not been sustained.

The Potomac Archery Club, of Washington was organized in 1879, and is one of the few clubs that have kept up an organization. Archery is still practiced in the Philippine Islands, as shown by the accompanying cut.



MEANICE INFAITRY IN FIRING BROER

### TO MAKE WALKING EASY.

Who has not at one time or another xperienced the tortures of walking n uncomfortable shoes, and who has not more than once wondered why some growing genius did not present to suffering humanity a remedy for the many evils that do beset the feet?

What seems to be a solution of the trouble will be found in a newly-contrived shoe which has for its purpose



the comfort of the wearer first, last and all the time. As will be seen by the picture the sole is so constructed that elasticity and ventilation are given with each movement of the foot. The shoe yields to the inclination of the instep in walking, and the compression and depression of the sole successively forces little draughts of air beneath the inner sole. It is said that this new shoe is highly recommended from a sanitary standpoint.

## HOUSEHOLD TO PREVENT RUST.

If steel grates, fire irons knives, etc. be lightly rubbed over with vaseline, they may be left without fear of rust during summer holidays or any length

### IN CHOOSING LEMONS. In choosing lemons select those that

are firm and full, with a fair, smooth, thin skin, of bright yellow color and delicious aromatic odor. If purchased by the box, the contents should be examined, damp paper, decayed or spotted fruit removed, the sound lemons again wrapped in dry, soft paper, and the box kept in a cool, dry place Like the winter supply of apples, the lemon box should be frequently looked over to prevent any danger of mould or decay. Warmth and moisture are fatal to the safe keeping of any fruit. If lemons begin tospoil, wipe the skins with a wet cloth, then with a dry one, and grate off the essential oil with lumps of loaf sugar. Put these in a glass jar and keep for flavoring. Squeeze out the juice, straining out the seeds, put with it as much sugar as it will take up and keep in a close sealed glass jar, ready for lemonade or any form of fruit punch where the acid of lemons is desired.

#### PORCH BOXES.

Porch boxes are no longer stationary, but are made of light materials, such as a tin or zinc case or deep pan, set in a matting frame with bamboo handles. The bottom is perforated and the tin lining protects the covering of matting. The bamboo poles for carrying the baskets are crossed on the ends. in imitation of the cross pieces placed on the shoulders of Chinese coolies.

Another style of porch box, made from light pine wood, painted dull green, with a scroll design in gold, has square back and end pieces, but the front is formed of two pieces, which come together in a Y shape, thus giving the box a triangular effect from the front and admitting of a picturesque gradation of the blooming plants.

For single porch plants the newest receptacle is a tall basket made from Cuban moss, which looks for all the world like a green sponge. It is admirable for holding moisture and combines well with nearly all color schemes employed in porches. Hanging baskets also come in this Cuban moss, and, if filled with ferns, look like great fern

LITTLE THINGS TO KNOW. Old stockings cut down the seam make excellent cloths for polishing furniture and floors, as well as soft iron holders. Gasoline put on stains on a white

silk waist, followed by as much lump magnesia as the gasoline will take up, well rubbed in, well generally remove the stains.

be lifted with a knife, says the Philaphia Inquirer. To remove soot from a carpet,

In making down pillows, go over the wrong side of the case with an iron

it is applied to the cloth, to prevent the down from working through the cloth. Flatirons should be washed every week and always kept in a clean, dry place. Few housekeepers use sufficient wax in ironing. Do not allow your from to become red hot, as they will never again retain the heat.

When the winds do blow and there is frost in the air, put handkerchiefs, collars, cuffs and all small articles in the wash to dry in a pillow case. The fabric is spared whipping by the wind, they will freeze dry and be quickly gathered for ironing.

HOUSEHOLD

Baked Sausages-Put the sausage in the oven in an ordinary baking tin, and turn often to brown on all sides. Ten to fifteen minutes will be needed for the cooking. Before cooking stick a steel fork into each one three or four times, for this will prevent them from bursting open. Serve in a bed of red kidney beans.

Apricot Brown Bread-Butter a deep pudding dish and spread a layer of halved apricots at the bottom. Dust with sugar and cover with fine bread crumbs. Dot with bits of butter, then add another layer of the apricots and dusting of sugar. Proceed in this way until the dish is full, having the buttered crumbs at the top. Cover and bake slowly three-quarters of an hour, uncover and brown. Serve with sugar

and cream or a pudding sauce. Veal Croquettes - Make a white sauce with one cup of milk, rounding tablespoon each of cornstarch and butter, and season with salt and white pepper. Add the sauce to two cups of fine crumbs again, and fry in deep hot , tem .- Guy E. Mitchell, in The Cultifat. Serve with tomato sauce.

### To Kill Mosquitoes.

Baron Taillac, of Astoria, L. I., who introduced the phu-lo plant from the Tonquin country, in China, which, he says, will kill mosquitoes, is up to his eyes in business, so far as answering inquirles is concerned.

### Iowa's Corn Crop.

Professor P. G. Holden, of Iowa, has been preaching the gospel of scientific corn planting and growing, and as a result he says that the crop in that State alone will be increased by about 7,000,000 bushels.



SELECTING FRUIT TREES.

Only experienced people are capable of selecting varieties of fruit trees. Novices should always seek advice. The soil, climate and demand of the market are to be considered. Varieties that may be suitable for one locality, may be almost worthless in another; and it is the lack of knowledge in selecting varieties that causes some failures. Selection is a very important matter, for when a tree is planted and the grower waits several years for his crop it is then too late to rectify mistakes except at a great loss.

WHY NOT HAVE MORE APPLES? Adapted to more than two-thirds of the farms of this country, going North, South, East and West, there are to be found many farms where it is a minus quantity. No other fruit known to the American farmer can equal the apple as a food product. Other fruit is considered a luxury, the apple a staple product. It is practically a twelve-month fruit, as the average farmer can have apples by a judicious selection of varieties and care of the fruit, until the new crop comes in. For culinary purposes it is unexcelled; capable of such a variety of uses as it is, one does not so easily tire of it, and in some form it may be used as a dessert the year around. In the form of preserves and jelly it fills an important place; dried and evaporated apples add still further to the variety. The first cost of an orchard is small, the running expenses insignificant and the portion of the farmer's time required short; in fact, it is an easy, working side line. One hundred apple trees may be had for \$10; better ones, though at \$12 and \$15. Novelties cost more, but why fool with novelties, except in a small way, when there is such good fruit in the more certain standard sorts. The first aim of the farmer should be to provide fruit in quantity for his own use, but he need not have any anxiety about the surplus, especially of winter apples, if he lives out of a regular apple shipping section. Winter apples have sold for \$1 to \$1.50 per bushel for many seasons on the home market.-Kentuck, in The Epitomist.

In point of economy the farmer who raises his own fruit has everything his own way over the one who does not, for the cost of production is very small, while the outlay or first cost is insignificant. The raising of a family, supply of fruit interferes very little with other farm work and the growing of fruit for market as a side line is very profitable, for while the cost of production is small, the fruit comes high very often to those who have to buy; hence, this advantage of the fruit farm. Aside from saving, there is a great advantage in having fruit fresh When grease is spilled on the kitchen the farmer of the fraitless farm canand crisp from the tree or vine, which table or floor, pour cold water on it at not enjoy. How much more pleasing once, to prevent it soaking into the and appetizing is fresh whole fruit wood. It will quickly harden and can than that which is wilted and mashed with little of the original flavor left! The table of the man who grows his sprinkle plenty of fine salt over it and of a quality which the less provident own fruit is well provided with fruit sweep along the grain of the carpet. cannot have. The man who raises his Repeat until every trace of the soot is own fruit uses it more lavishly than the one who has everything to buy; hence, the better living and the more advantage of the medicinal value of rubbed well with beeswax each time fruit. The orchard, too, is a drawing card to the majority of home seekers; consequently, the farm is more valuable and often quicker sold when it has an interesting fruit supply on it. Some kind of fruit is adapted to nearly every section of the country. If the peach, pear or plum is not adapted. the apple is, very likely, and by a succession can be made to take the place of other fruit .- E. W. Jones, in The Epitomist.

THE FRUIT VS. FRUITLESS FARM

### PROPAGATING CURRANTS.

The usual methods of propagating currants is to make cuttings of the new wood in the fall or early winter and keep them in a trench or in the soil for planting in the early spring. The majority of such cuttings will strike root and grow. A much better way, however, to my mind, and one which will give the gardener a start over the above method of half a season's growth, and one by which not a cutting will not be lost, is to make your cuttings along the last of August after the wood is pretty well grown, yet somewhat soft and sappy. Plant immediately in well drained soil in nursery rows. The trench method is the simplest, and a good puddling at time of planting will insure rooting. In case of a drought following. which is not likely, three or four buckets of water, run down a hoe furrow alongside the slips will irrigate fifty plants. During the following six weeks the cuttings will strike out vigorous roots, and the following spring. instead of being "cuttings," they will be sturdy plants ready to leaf out and take full advantage of the earliest spring sunshine and warmth. My first practical experiment with August currant cuttings was the sticking in the ground and tramping tight of a shoot accidentally knocked off the parent bush. The ground was dry and I never expected the slip to live. It finely chopped veal and mix well; put | died, apparently, after a few days, on a plate to cool. When ready to fry died the death, but when I happened shape the croquettes into little cones | to notice it ten days later it had braced or rolls. Roll in fine or sifted cracker up strong and healthy, and when I crumbs, then in an egg beaten with | pulled it up in October to observe its n tablespoon of cold water, then into progress it had a fine long root sys-

### The Sea Level.

Professor Tait comes forward with the statement that with the slight amount of compression known to be possible in water the sea would be 116 feet higher in level if it were not for the compression due to its own weight. Supposing this fact to be true, the compressibilityof water adds about 2,000 .-(100) more square miles to the land surface of the earth.

Labor troubles on the Lakes has seriously affected the grain receipts of Buffalo.