



The SUITORS OF Mrs. MERRIVILD

BY KENNETH HARRIS

MELISSA WOULD NOT LEAN ON A PERFECT STICK.

Mrs. Merrivild, yielding to a certain impetuosity of temper, flung the book that she had been reading into a corner of the room, and then impelled by her love of order, arose from the couch on which she had been reclining and picked the book up again. Her sense of humor caused her to laugh as she did so.

"I'm surprised, Melissa!" said her maternal maiden aunt Jane, emphatically.
"It wouldn't be polite of me to tell you that you're not," said Mrs. Merrivild. "Don't you mean that you are pained and shocked and grieved, auntie, dear? Surely not surprised! Well, I suppose I oughtn't to take it out on a poor, inoffensive book, but the woman is such a fool I couldn't help it."

"What woman are you talking about?" inquired Aunt Jane.

"The amiable art square of a heroine," Mrs. Merrivild replied. "I'm a perfect lady, I hope, and I've got a forgiving disposition and a sweet nature, but if any husband of mine undertook to use me as a doormat in the way hers did, I would certainly bite a piece out of his heel."

"How can you talk so?" Aunt Jane reproved. Then she added tentatively, "Mr. Trimble would certainly never give you any occasion to complain of brutality."

"No, dearie," answered Mrs. Merrivild, "he never would, I'm sure. If he did, I wouldn't bite him; I'd spank him."

Aunt Jane almost lost her temper. "I must say I think it's a shame to say things like that about a nice man

"I don't, dearie," said Mrs. Merrivild; "but I don't want to have my temper soured and spoiled by exercising it on a man who won't talk back except to say, 'Yes, my dear,' and 'Certainly, my love.' If two souls haven't any more than a single thought between them, I know it isn't going to be complimentary to either one of them. Furthermore, I'm no sturdy, storm-defying oak with sheltering branches and a rough bark for Mr. Trimble's tender little tendrils to cling to. If there's any clinging to be done, I stick for the vine part, with reservations, or I don't sign the contract. You see, I haven't got the protective instinct, auntie, and I don't feel called upon to stand between Mr. Trimble and the rude assaults of a rough and tumble world. He's got to clear his own path of brambles and strew his own roses, or else get some lady with an aquiline nose and an incipient mustache to undertake the job. That's what he'll get eventually, too. His kind always does."

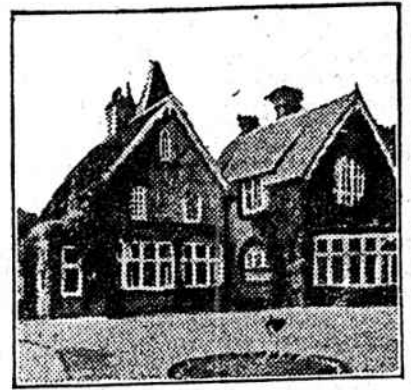
"I don't understand you at all, Melissa," said Aunt Jane, plaintively. "You don't like a man to be overbearing and wouldn't tolerate one who was, and at the same time you seem to think life wouldn't be worth living with a husband who didn't use bad language and break dishes. Aren't you just a little inconsistent, my dear?"

"I hope I am," said Mrs. Merrivild. "I don't like consistent people, but there's nothing particularly inconsistent in my idea of a husband. I wouldn't mind if he smashed an occasional dish, but I wouldn't want him to make a regular practice of it, and he's got to understand the difference between Haviland and queensware,

OLD VANDERBILT RURAL HOME

Little Place, Called "The Stream," Is Leased by Millionaire's Wife In England.

London.—Mrs. Alfred Vanderbilt formerly Mrs. McKim, has been making extensive alterations to the house called "The Stream," at Betchworth, near Reigate, in Surrey, of which she took a seven years' lease last fall, a few months before her marriage to Alfred Vanderbilt. She is much attached to the place, although neither the house, which is a small one, nor the grounds, are particularly attractive. In fact, many of the people at Betchworth on learning that she had plenty of money said in amazement, "Whatever does she want to come to a hole like this for?" When she returned from her honeymoon almost her first remark was, "Oh! How glad I am to be back here again. Now I can rest and keep quiet." Since her return this sentiment has grown



Mrs. Vanderbilt's English Home.

stronger and she has bought the house and grounds.

Since winter many improvements have been made that were badly needed, for the dwelling had been empty for five years before she took it. An additional plot of land has been bought from the trustee of the previous tenant, an outside broker whose business fell upon evil days. A garage has been built capable of holding several cars.

Miss Ethel McCormick, who was Mrs. Vanderbilt's companion at the time of the marriage, still remains a close friend and is constantly at Betchworth. Some months ago, while she was being driven in a dog cart by Mrs. Vanderbilt from Reigate the horse bolted and upset both women and the groom, who was with them, out of the cart. The horse was a young one from Vanderbilt's stables at Hendon, and Manager Wilson has since had instructions to see that quieter horses are sent to Betchworth.

COLLIES TO HERD REINDEER

Uncle Sam Hires Blue-Blooded Scions to Teach the Plebeian Canines of Alaska.

Seattle, Wash.—Lass and Major, blue-blooded collies, who date their ancestry back to the coming of some Collie William the Conqueror to Bonnie Scotland, have been hired by Uncle Sam to educate the dogs of Alaska. Their particular field of activity will be instructing collies, shepherds and huskies of the wild north in the herding of government reindeer.

When the steamship St. Helens sails from this port Lass and Major as well as four other collies of less aristocratic strain will be passengers. They will be in charge of A. N. Evans, superintendent of the northwest district for the department of education. Among the places they will visit will be St. Michael, Teller and St. Lawrence Island.

At the last local bench show Lass and Major took blue ribbons and special prizes against the field. They were purchased from Mrs. A. Stinson of this city recently, and Major made the transfer memorable by falling into the hands of the pound master. He was rescued from prison by W. T. Lopp, chief of the Alaskan division, department of education, very much soiled and worn out with his adventures about the city. At herding collies excel every breed of dog known to man, and Lass and Major, being almost intelligent enough to speak English, are expected to accomplish wonders with the native dogs of the north. Some doubt is expressed whether or not they will readily learn the Eskimo and Indian dialects of northern dogdom, but Mr. Lopp and Mr. Evans think that a short acquaintance in Alaska will make them proficient in tongues.

SHOOTS TO WIN AN ACTRESS

Court Sentences Boy Admirer to Be Flogged and Sent to Jail in Murder Attempt.

London.—A boy's infatuation for a young actress was described at the Derby assizes court when Charles Brown, aged fifteen, was charged with shooting at a seventeen-year-old friend, Lawrence Fitchett. Counsel for the defense said that both lads lived at Melbourne, where a young actress at a theater, Nellie Payne, aged twenty, had aroused the admiration of the boys. Brown saw Fitchett buy a bottle of scent, and jumped to the conclusion that it was a present for Miss Payne. Later he saw Fitchett and the girl sitting on a sofa. Followed by other lads, whom he had invited to "see the fun," he crept up and fired an old pistol at Fitchett. Lord Coleridge ordered the lad to receive twelve strokes with the birch following ten days' detention.

SPOUSE FLIRTS WITH SPOOKS

Denver Woman, Asking Divorce, Brings Singular Accusation Against Husband.

Denver, Colo.—Charging that her eighty-year-old husband possesses a spirit more youthful and that while she knows where his mundane form reposes at night, her own spirit is unable to follow his Lothario-like roving on the astral "Great White Way," Annie L. Thompson, wife of one of Denver's most widely known millionaire spiritualists, has filed suit in court for separate maintenance, a share in her husband's fortunes and confirmation of the deed to her home.

SAVED FROM RUIN

Undermining of Winchester Cathedral Stopped by Cement.

For Many Years the Historic Building Has Been Cracking, Bulging and Settling, Threatening to Collapse Completely.

London.—After a period of eight centuries, Winchester cathedral now rests on a solid and immovable foundation, saved from threatened ruin. Almost every day in the last few years the movements of a diver in regulation dress have been watched with curious interest as he entered or emerged from the water beneath the foundations of the cathedral. He was at work helping to save from ruin one of England's noblest historic buildings, and the successful issue of the undertaking has been celebrated by a thanksgiving service in the cathedral.

For several years the dean and chapter of Winchester had been watching ominous signs, such as cracks, bulgings and settlements, sure harbingers of a collapse of the cathedral. From the interior daylight could be seen through the cracks; the latter grew ever wider and wider. The walls on the south side and the Norman transepts, unequaled for their majestic simplicity, were riven in all directions. The massive masonry of the Norman builders had from the beginning proved too ponderous for the watery, compressible soil which forms the foundation.

The first hole dug into the foundations revealed the cause of the whole trouble—water—and acting on expert advice, holes were dug in sections through the top soil and chalk and far through the peat. Then it was the work of the diver in his usual diving dress to enter the hole, remove further layers of peat so as to allow the water to rise into the cavity, and then to lay a flooring of cement to prevent the water from sinking back into the gravel. After the imprisoned water had been removed by pumping the cavity was filled up with brickwork in cement. This extended from the floor laid by



East Front of Winchester Cathedral.

the diver up to the solid stonework of the cathedral, showing like a roof of rock overhead.

While the work underground was being carried on, patiently and thoroughly, seven anxious years, the cracks in the walls, vaultings and arches of the fabric were welded by the injection of liquid Portland cement from a squirting machine, a process known as grouting, capable of being so manipulated as to fill either a shallow crack or a rent through the thickness of a massive wall.

Every crevice is now being repaired, every flaw and displacement remedied, every trace of instability in the foundations removed, and the cathedral seems to stand as solidly as the strongest building in the kingdom.

MAN'S SIGHT IS RESTORED

Fall Against Door Gives George Morgan Hope for Complete Recovery.

Wilmington, Del.—Becoming totally blind fourteen weeks ago, George M. Morgan Jr., aged twenty-three years, 1351 East Thirteenth street, had his sight restored to him through an accident. About eleven years ago Morgan was struck in one eye with a stone a small boy had thrown at a freight car. His sight was badly affected and last September he went to St. Joseph's hospital in Baltimore to have his eye treated. While sitting in his boarding house fourteen weeks ago he suddenly became totally blind without any warning whatever.

He came to this city to visit his parents on June 29, and he tripped over a rug and fell, his forehead striking a door-jamb with much force. When he arose he found that he could see the daylight and later developments showed that he could see better than before he went to the hospital last year.

He intends to return to the hospital to continue the treatment, although the physicians told him they did not think he ever would be able to see again. His mother was at market at the time of the accident and could not believe her son's glad declaration when she returned until he told her the color of her hat and dress and described other things in the room.

FIND HAMS 100 YEARS OLD

Meat Discovered in Rhode Island Ashes Sells Readily at \$1 Pound.

Providence, R. I.—The recent discovery of several choice 100-year-old hams in an underground passage near a historic colonial mansion on Providence Island has started Prof. David Greenberg of Columbia university on a systematic search of the old cellars on the island. Prof. Greenberg has been on the island several months, studying the soil and the peculiarities of the natives.

The hams found are packed in wood ashes. Their flavor is so excellent that they have been readily marketed at \$1 a pound.

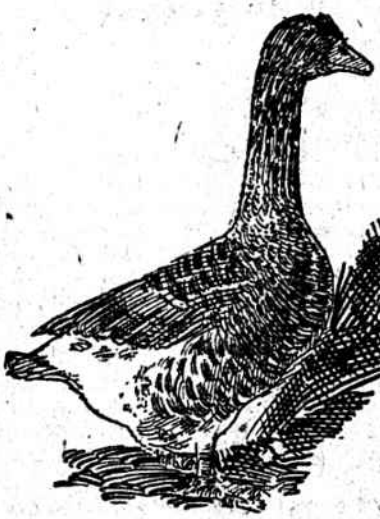
POULTRY

DETERMINE SEX OF A GOOSE

One Good Way Is to Notice Difference in Voices—Mating Season is Usually in Fall.

In answer to a query as to method or rule for determining the sex of geese, an exchange makes the following reply:

There are no marks by which one can tell the gender from the geese. The only ways are to watch the actions of the birds and to notice the differences in their voices. The gander has what is popularly called a tenor voice. It is possible that all four of your birds may be geese. If so,



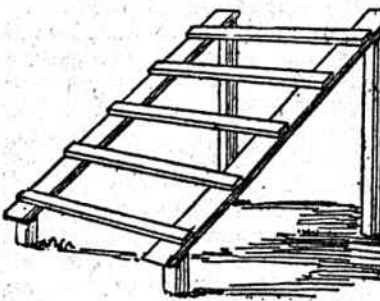
Toulouse Goose.

you will be unfortunate in attempts to raise any goslings even if you do secure ganders. This is because the mating season is in the fall, usually in September or October, and also because geese very much dislike to have their quarters changed when once accustomed to them. For this reason people who wish to secure birds for breeding purposes make their purchases in the fall so the fowls will get accustomed to their new surroundings. Doubtless nests will be made and the eggs laid, but the eggs may not hatch. If you are forced to buy a gander this spring, it will perhaps be advisable for you to purchase some good eggs of the same breed as you keep, and use these rather than the eggs from your own flock, or at least mark the eggs so that you can distinguish the purchased ones from those laid by your own birds. In this way you should not be wholly disappointed.

ROOST IS QUITE CONVENIENT

Made of Two Four-Inch Pieces Six Feet Long, Nailed Together With Five Crosspieces.

Select two four-inch pieces six feet long. Lay them parallel and nail five crosspieces, three feet long and three inches wide, to these. The legs may be made of 2 by 4 stuff the desired



Convenient Chicken Roost.

length. By means of long spikes secure them to the parallel pieces, says the Iowa Homestead. Place these in roosting quarters for chickens and they will soon be perching upon it at night.

GIVING CHARCOAL TO FOWLS

Puts Them in Good Condition for Work and Prevents Many Diseases Incidental to Season.

Does the average farmer know that an excellent grade of charcoal can be made by burning corn cobs till they turn red, extinguishing the fire and when dry grinding for mash feeding for the poultry.

Charcoal is not a food, though fowls gain in flesh and eggs during its use; it simply puts them and keeps them in a good condition for work. It prevents disease because of its great capacity to absorb gases, acids and impurities. It is an alternative, changing diseased conditions to normal, disinfecting the digestive tract and toning up the system.

In putrid disease like roup, in fermentation like sour crop, in intestinal maladies like diarrhea or cholera, it is of great benefit.

Breeding Demands

Poultry breeding demands a vigorous physical basis. It is not a work for those who are weak in body. An invalid, it is true, may succeed with a few hens and rear a few chickens, and in so doing keep his mind pleasantly employed and his hands engaged not beyond his strength. He may by this open-air work regain his lost strength and health, but that is recreation, not business. As soon as the fowls become numerous enough to make their keeping a business the poultry keeper needs to be a man, and in possession of a man's strength, for a man's work will be required of him.

Sex of Geese

Both sexes in geese are feathered exactly alike, which makes it difficult to distinguish ganders from geese, especially when young.

Poultry Feed

Corn is a good poultry feed the year around, provided the birds have plenty of green stuff during the warm months.

The KITCHEN CABINET

GET into the way of idealizing what you have, let the picturesqueness of your imagination play round the village where you live, instead of the one where you wish to live; weave a romance 'round the brother you have got, instead of 'round the Prince Perfect whom you have not got.

WAYS OF SERVING CHICKEN.

The "piece de resistance" is fried spring chicken, which, if properly cooked, "would tempt the dying anachorite to eat."

When preparing fowl, do not allow it to stand and soak in water, as the delicate flavor is often entirely soaked out of the meat. It is necessary to scrub the skin, using a little soda in the water, to thoroughly cleanse it, but it is best done before the fowl is cut up. Thoroughly wash the inside by letting the water from the tap flush the bird, then cut up at the joints, and it will not be necessary to wash it again.

Roll the pieces of chicken in seasoned flour and fry in hot fat. Butter and sweet lard mixed makes a good frying medium, though it must be watched carefully or it will burn. If the chicken is young and tender, it will not need parboiling, but should cook carefully and long; to be thoroughly done.

Braised Chicken.—Tryout two slices of fat salt pork; cut a fourth of an inch thick, remove the scraps and add to the fat five slices of carrot-cut in small cubes, half an onion sliced, two sprigs of thyme, one sprig of parsley, and one bay leaf. Cook ten minutes; add two tablespoonfuls of butter and fry a four-pound fowl until well browned, turning until the whole surface is brown. Place on a trivet in a pan, pour over the fat, add two cups of boiling water or chicken stock.

Cover and bake in a slow oven until tender, basting often and adding more water, if needed. Serve with a sauce made from the stock in the pan, first straining it and removing the fat.

A delicious way to serve chicken is to bake it in milk. Cut it up and prepare it as for fricasse. Put it in a baking pan and just cover with sweet milk. Cook very slowly, covered until the last half hour, then uncover and the milk will cook down and make a rich caramel-like sauce to serve with the chicken.

When making chicken pie, if an onion is added to the fowl while cooking, the flavor of the pie is greatly improved.



It has been shrewdly said that, when men abuse us, we should suspect ourselves; and when they praise us, them. It is a rare instance of virtue to despise censure which we do deserve, and still more rare to despise praise which we do. But that integrity that lives only on opinion would starve without it.

SEASONABLE DISHES.

To bake pears, remove the stem with an apple corer, taking out as much of the core as possible without piercing the pear through to the blossom end. Then in the cavity left, fill with sugar, a teaspoonful of lemon juice and a bit of butter. Pour water around them and bake in a slow oven until tender.

Baked Quinces.—Wipe, quarter and core eight quinces. Put in a baking dish, sprinkle with three-fourths of a cup of sugar, add a cup and a half of water; cover and cook until soft in a slow oven.

Green apples, especially the Duchess variety, make most delicious spiced apples, which are nice served with meats in the winter.

Pineapple Bavarian Cream.—Soak a half box of gelatine in half a cup of cold water. Heat a can of grated pineapple, add a half cup of sugar, a tablespoonful of lemon juice and the soaked gelatine; chill, stirring constantly, when it begins to thicken. Fold in the whip from three cups of cream, mold and chill.

Orange and Lemon Sherbet.—Take the juice of two oranges, two lemons, one cup of sugar and two pints of thin cream. Freeze.

Strawberry Sponge.—Add a tablespoonful and a third of gelatine to a third of a cup of cold water. When softened, add a third of a cup of boiling water, a cup of sugar, a tablespoonful of lemon juice, a cup of strawberry juice. Mix all together, and when it begins to thicken add the whites of three eggs and the whip from three cups of cream. Fill a mold and chill.

Nellie Maxwell

London Jeers at White Shoes.

The latest abomination is the appearance of white shoes and stockings as the very latest "cri" from Paris. I am thankful to say that even the man in the street rebels against this hideous fashion, for the other day a young lady who walked out in white footwear found herself the object of so much attention that she had to take refuge in a taxicab. And yet I am asked to believe that what is the height of fashion must of necessity be beautiful.—English Gentlewoman.

Not Her Specialty.

Pa Farmolot.—What! After going through college you can't figure how much shingles it will take to cover the roof?

Archie.—Paps, if I knew the roof leaked I would have studied arithmetic instead of china painting.—Satire.

The Usual Result.

"What happened to the man who would rather be right than president?"
"Guess he was left, all right."

A WONDERFUL DISCOVERY.

In this age of research and experiment, medicine is rapidly being transformed from a mere empirical profession into a science. Science has indeed made giant strides in the last century, and amidst these no more important discovery in medicine is that of French Hospitals and that it is worthy of the attention of those who suffer from various ailments, such as rheumatism, neuralgia, sciatica, etc. There is no doubt, in fact, that the scientific method has led to the discovery of a new and powerful remedy, known as "The Memory Lingers," which is destined to cast into oblivion all the old-fashioned remedies that were formerly the sole reliance of medical men. It is of course impossible to tell sufferers who are afflicted with these ailments how much they will benefit from this new discovery, but those who would like to know more about it, simply that has effected a cure, should send addressed envelope for FREE BOOK to Dr. Le Clerc, 1111 Broadway, New York City. The book will be sent free of charge, and will contain full particulars of the new French Hospitals, and the scientific method of treatment. The book is also available in French, Spanish, Italian, German, and Russian. Write for your copy today. The book is sold by all druggists or mail order. Fugere Co., 40 Beekman St., New York.

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"George, don't you think, now that your salary has been raised, we can have an automobile?"
"Oh, I suppose we can have one, if we wish, but why be so common?"

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The King Fruit Preserving Powder will keep perfectly fresh all kinds of fruit, apples, peaches, pears, berries, plums, tomatoes, corn, okra, cider, wine, etc. No air-tight jars needed. Used more than 25 years from New York to Florida. A small package puts up 50 pounds of fruit and taste is just as when gathered. Saves money, time and labor.

That One Thing Lacking.

Lady Augusta Gregory, the able and ardent apostle of the modern Irish movement, is fond of telling the following Irish story:

"It was the wedding day of Pat and Bridget, and they were having a church wedding. It was a grand affair. Pat was dressed with patent leather shoes, white vest and flaming tie. Bridget shone attractively in many colors. The ceremony was over, and the happy pair walked down the aisle, out into the street, where a great crowd greeted them with delight. Once seated within the cab, Bridget leaned over to Pat and said, in a loud whisper, 'Och, Pat, if we could only have stood on the sidewalk and watched ourselves pass, wouldn't it have been hivin'?"

NATURALLY.



Hix-Wigson looks so sheepish lately.

Dix—No wonder. He's raising much tonchop whiskers.

A Triumph Of Cookery—

Post Toasties

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