THE HOMELY PEPPER.

tule of the Hot Pods Has Engrmously . Increased in New York in Herent bears

"New York uses now," said a produce commission merchant, according to the New York Sun, "20 times as many peppers as it did 20 years ago. The city's consumption of peppers now amounts to thousands of barrels annually. Then we get green peppers now from a much wider range of territory than formerly, and we have them practically the year around.

"We get peppers in winter from Cuba, and we get a few from Porto Rico. We naturally think of the pcpper as a homely sort of a domestic garden product, but those early peppers that we get from Cuba come in small crates as carefully packed as peaches would be, and they bring a high price. They go principally to hotels and restaurants

We get early peppers from Florida, too, and later some from Virginia, around Norfolk, and then, as the season advances, we begin to get peppers from New Jersey, which is really the great source of our pepper supply. There are sections of Jersey in which produce farmers make a specialty of peppers, plant them by the acre and raise great crops of them

"The enormous increased local consumption of peppers in recent years is due in considerable, measure to increased demand from packers. Peppers are now more extensively used than ever before in the preparation of condiments and sauces and there are New York packers of pickles and preserves who would think nothing of buying peppers in hundred barrel lots. But the great increase in the demand comes in still greater measure from the vastly increased foreign population of the city, and from the Italians especially, who, great consumers of all fruits and vegetables, take, with the rest of the green things they buy, quantities of peppers, eating more or Jess of the sweet peppers as they

would fruit "So the homely pepper, once familiar to us in its stuffed and pickled form, and known to us as a thing of regular but of limited sale, has come to cut quite a figure as an item in the city's wholesale produce trade."

DRILLING A ROCK.

Bhythmic and I nerring turety of Mo-'lion Exhibited by the Man-Who Manis.

For rhythmic and unerring surety of motion, commend me to three sturdy fellows boring a hole in a piece of rock. Maybe you have never watched jedgemen drilling rock, so that you cannot exactly realize the physical skill necessary to do this thing, the long practice of hand and eye required for it," says the Lowell Citizen.

One man sits upon the rock which is being drilled, and holds with his hands, between his knees, the drill which is to pierce the rock. Two compantons stand above him and relent-Jessly raise and let fall their heavy hammers upon the drill's head, at a hair's breadth from his fingers.

A deviation of a fraction of an inch would mean a broken wrist or a mained hand to this man. He does not seem to think of it, or of the ponderous hammers crashing through the air over his very head. Before cachstroke of the hammer descends he has to turn the drift in the hole, so that the stroke will not bear twice in the same place, for the hole must be bored round in order to insert the lynamite stick. The perfect accord, the perfect rhythm of the motions of the three, has a fascination.

Were they machines, these men could not keep stricter time in this unending forning of the drill under the ceaseless failing blows. It is music, rude and primeval if you will, but music to an ear alive to musical tempo and rhythm. Who knows but it was this barmony of successive blows of measured, repeated blows upon regounding stone, which first awoke primeval man to the musical value of sounds resterated at stated and fixed intervals? I thought these things as I listened to the flawless tempo and rhythm achieved by my three ledgmen, tempo and rhythm seldom attained by modern "executants," too recklessly fond of the tempo rubato. I thought these things, and there was no prehistoric gentleman around to rudely contradict my surmisings on the awakeuage of music in the primeval soul.

Would, Depress Clove Barket, Mark Twain stood bedding at she of New York's say scrapers and intimated that he had a suggestion to make to architects. Used not to con-

fine his suggestions to architects, ex-

clusivers. Mr. Clemens argued There is a tendency to place cates. if the basements of these more moth buildings. They should be placed on

Compel a man to trive beatenward ter a dress when he can be it on the

are not floor? I've auto i Twait, a com-You forget that after taling a drink

there were a be in those we offer at for taking a matt's breath away as a rapid Storm to and street on an encountry of the treat Press Press

One Penalts "Wealth base" , at all said the

trite iftille gefer. TYPE answered Mr. Const. v. (Wealth is what compele it man to ext fines. economical the wholespear to an Canatena of having cakes to a trong the gradule and homemade preserves." Washington Track.

There is nothing on powerful as trick and of en nothing a estrange -Daniel Webster.

NOVEL REMEDY FOR ANTS.

The Insects, Want Grease and Should Be supplied with Plents

at 1L When our pantry began to creep and crawl with red ants of microscopic proportions, writes a correspondent of Youth's Companion, we fled for advice to our resourceful, neighbor. Mrs. Smith, and said, "What do you do for

tiny red ants?" "Feed them," was the astonishing re-

"Feed them" we exclaimed indignantly. They are simply eating us out

of house and home as it is." "Yes," she said, "they are hunting for grease, which is their favorite food, and if you will supply their need, they will quit wandering over your domain j at once. Discover, if you can, the place in your pantry where they enter, and put a bacon rind nearby and watch the

Well, we did little else but watch the result for weeks. The pantry became the center of interest for the whole family. I have known at least one member to get up in the middle of the night to creep down, candle in hand, to watch the interesting little workers. From the bacon rind to the crack in the corner, a foot and a haif away. there were two steadily moving columus of ants, one coming and one going, night and day, till the rind was

nothing but white dust. I think I never saw a more remarkable illustration of the value of method and organization. Here were thousands of tiny laborers in constant motion, yet without the possibility of confusion. No ant ever crossed another's path or delayed him for an instant in his appointed work.

The newspaper on the shelf made it. possible to observe the accurate order of the two columns. The line of march moved in a wavering line from the crack through which it entered to a point six or seven inches from the bacon, where it turned sharply at a right angle and approached the booty. Perhaps the line was marked out by the first explorer, who followed some guiding sense in making his discovery. But when it had once been established, every ant followed it without variation

My observations' covered several weeks, and during all that time, night and day, every ant passed exactly over

certain letters in the newspaper, the "i" in "king," the second "e" in "deposed," and turned a sharp corner at the letter "c" in "palace."

It was interesting, too; to note the unfailing courtesy with which they greeted each other. No ant ever failed to salute those whom he met by touching antennae with them. If by any chance he missed one, he would go back and apparently apologize for his mistake. And this beautiful little courtesy was so perfect a part of their industrial life that it caused no serious delay in their work.

For weeks these two columns of courteous little toilers passed along their way to and from the bacon rind, furnishing as no end of amusement, and incidentally ridding the rest of the house from what had been a distress-

AN EMBARRASSING ORDEAL.

The Man with a Squeaky Shoe in the (hurch tiste While the Sermon Was On.

It was diffident Mr. Dodd's one opportunity to hear a tamous preacher in an equally famous church, so, although he knew that he should be obliged to leave the place shortly after/12 o'clock in order to catch his train, he decided to hear as much as possible of the service; relates Lesile's Monthly. The usher ignored the visitor's whispered plea for an einconspicuous seat, and proceeded to escort him up the broad center aisle-which timid Mr. Dodd remembered ever afterwards as being about four miles long-to a seat only three rows from the front.

Long before time for the sermon poor Mr. Dodd began to nerve himself for the long trip down the aisle.

It was 12 o'clock and the sermon was well under way before the troubled listener finally managed to summon sufficient courage to make a start. Rising cautiously to his feet, he faced the congregation and began to tiptoe down the aisle. Before he had taken three steps he discovered to his horror that his left shoe was creaking with an ominous creak that increased in volume with every step, to the visible amusement of the congregation.

His countenance became suffused with blushes. It was not a warm day, but by the time Mr. Dodd had reached the door perspiration stood in beads on his forehead and his collar showed signs of wilting. As the door closed behind him he gave a long sigh of reliet and unburdened himself to a forterer in the vestibule.

"By the Lord Harry!" he exclaimed, as he mopped his crimson brow, "I" w or'dn't do that again for a thousand

But he had to do it for less than that. The very next moment the color receded from his countenance and he turned pale green

By Jave " he ground to The got to wer took it after my hat?

Car milit aufeinte bilb site et Prita table proud and beat it late a deep frying pan sea on with sail and pepper and a call of repensional tale spoonful of vitogat of a model pit e and the same of current year, with one teaspoonful of French mustard. Bring all to the hosting plant, sharing constantly to thoroughly incorporate the ingredients Then place the sites of meat in this sauce and allow them to become smokfing hot. Arrange that ring on a hot chon platter and pour the sauce in the center and garrish the dish with pursley or cress.- Washington Star.

GET DRUNK ON COLOGNE.

The Indians of Northwestern Canada Are Fond of Filling Up on Tollet Preparations.

Eau de cologne and other tollet preparations are doing a great deal of harm among the Indians of Peace river district in northwestern Canada, according to a member of the Canadian geological survey, who lately returned from a visit to that region, says the New York Sun.

The harm comes from the fact that

the Indians drink them. Cologne and various other concortions known as Florida water, essence of ginger and essence of peppermint, are prepared especially for internal use by traders, who are not permitted to sell whisky to the Indians. The stuff is in reality nine-tenths pure alcohol. J. M. Macoun, of the Canadian survey, says that the traffic in alcohol thus disguised has become such a serious matter that the missionaries have become discouraged and the Imsiress of the Hudson Bay company promises to be em-

barrassed. The Indians have learned that the aweet-smelling things are to drink, and are not to be wasted as exterior ointments. If one were to consult the Dominion records of importations, one would suppose that the Indian halfbreeds of the northwest had suddenly developed a remarkable fondness for cleanliness, for the customs reports show an unusual increase in the quantity of toilet waters imported. Most of these preparations come from the United

According to Mr. Macoun, the effects of drinking these preparations are very serious. The cologne is especially injurious, as it has shown a tendency to affect the eyesight of Indians drinking it continuously.

An Indian who has drunk a pint bottle of cologne contracts a jag which would put a continuous round of ten Manhattan cocktails to shame. The prevailing tint of everything, according to a few intelligent half-breeds who had used cologne, was a beautiful green, of varying shades.

Mr Macoun also asserts that he took one drink of cologne just to see what sort of stuff the Indians were drinking, and found it so sweet and nauseating, and at the same time so burning hot, that he was glad to end his experiments. The

a of pappormite which in moderate quantities, and the essence of ginger, he thought, might be beneficial to persons exposed to the rigory of northern climates, but it would be far better to secure unadulterated essences prepared at a chemist's, rather than drink the stuff prepared for the Indians and half-breeds.

MARTIAL POWER OF JAPAN.

Island Empire Has 650,000 Good Fighters in Standing Army and Powerful Navy.

Japan is not a small country, and the Japanese are not a weak people. There are some 42,000,000 Japanese. The empire contains about 150,000 square miles, one-quarter more than England, Scotland and Wales. In other words, the Japanese empire is considerably larger than Great Britain, and contains about 19,000,000 more people, writes the author, of "Little Japan," in Gunton's Magazine. It is formulate in being an island realm, so that it cannot be attacked except from the sea. This, in view of its powerful pavy, probably superior to that of Russia, gives it a tremendous advantage in war with the northern empire. Again, it is so close to the Asiatic confinent that it could land troops in Corea or Siberia much more rapidly than Russia could march them over land or transport them on the Siberian railway. Again, the 42.-000,000 Japanese are more closely knit by national ties, by loyalty and patriotism and zeal, than any equal number of people on the face of the globe. In this respect they resemble ancient Sparta, the Dutch in Europe, and the magnificently beroic Boers

As to their military qualities, it is well known that the Japanese army is not only of considerable size, but that its discipline and equipment are fully equal to that of the French or German forces. The present standing army of Japan is something like 650,000 troops, or equal In size to the army of either France or Germany, and in military efficiency it is undoubtedly the superior of either.

Plant Worth Watching.

"A plant that is its own gardener is, you would think, an impossibility." said a peanut dealer. "In the peanut, though, we have just such a planta plant, as it were, with a spade. The peanut grows in the air and sun, but when the flowers fall off and the pods appear it is necessary for these pods! to mature under ground, and, therefore, the plant buries them. It buries them with a movement of the stalk, a downward bend that pushes the pod beneath the soil. This is a strange thing to see, it makes a peanut patch well worth a visit. Go to one of these patches at the season when the flowers are falling, and if you are patien' you may have the luck to eatch a plant in the very act of burying its pods."-Philadelphia Record.

Great Grape Greenhouse.

Near Frankfort-on-the-Main there is a greenhouse about 250 feet long 30 feet wille and 15 feet high, in which 120 different varieties of reapes-spanish, German, French, Italian, etc., are cultivated. The vines are only two years old, but owing to the electric treatment, they look like five-year-old vines, and some of the bunches of grapes weigh up to three pounds.

"Egg Metropolis." The city of Kasan is known in Russia as the "egg metropolis." In 1900 1,270 car loads of eggs (185,000,000

eggs), valued at 2,500,000 rubles, were

exported from this place to various

Enropean and Asiatic cities.

TABLE MANNERS.

Little Bits of Information as to the Correct Thing in Etiquette.

If the function-luncheon or dinner -is one of ceremony, and gloves are worn at the table, they should be removed as s-oon as one is seated, and said in the lap, says the American Queen. The napkin is unfolded to half its amplitudie, and also laid across the cap. Gentlemen do not tuck their napkins in their waistcoats, no matter how onvenient they may find such an arrangement.

The napkins which at dinner are placed upon the plates hold the dinner rolls or the slices of bread. Remove the bread as soon as seated, and place it at the left of the plate. The napkin, at the end of the meal, is left unfolded at the left side

Bread is always broken in small pieces, never out and never crumpled

into soup oir sauce. Soup is taken from the side of the spoon, which is filled by drawing it up from the opiposite edge" of the soup plate. Soupi, of course, must be taken noiselessly. No one takes a second helping, or tips the plate to secure the

last mouthful. Fish, in days past, was taken with a fork, supplemented by a bit of bread; nowadays, a silver knife is allowable, forks and kinives for fish being made of a special mattern. All vegetables are eaten with a fork; asparagus with a knife and flork, although it may be eaten with the fingers if one prefers to do so. A very safe rule, however, is never to wouch any bit of food with the fingers if possible. Peaches and pears are peeled, cut in half, and then broken by the fork and thus eaten. An orange may be cut in half, and then eaten with an orange spoon, or it may he peeled entirely, then divided into sections and eaten with a fork.

All ples aire eaten with a fork only, and most pruddings, except custards, which require a spoon. Soft cakes are eaten with a fork, while fellies, no mat-

ter how hand, are eaten with a spoon. There are dozens of people who would be mortally offended by the suggestion that they are with a knife. But they must be careful how they thrust a knife into a dish of sweets or of any sauce, and convey a portion of these to pieces of bread or cake. This

In using the knife and fork a movement of the wirist, and not of the elbow. is the proper thing; we occasionally see people using their elbows vigorously. The han die of the knife should repose in the center of the hand, and no part of the hand should touch the knife above the handle. In using the fork. only the half of the handle is covered by the hand

COLORS THAT WILL RULE.

Some Dress Hints for Feminine Fol-

"What will be the four most popular colors of the winter "asked a woman of her modiste, according to the Brooklyn Eagle.

"Heather brown, hunter's green, old tree bark brown and ecru," replied the modiste unhesitatingly, "with dashes of red and blue and green trimmings "And what will be the most fash-

ionable materials?" "The rough effects, until it is time to wear form; then the amounth sating cloths to better set off the furs. It will be an expensive winter for the well dressed portion of femining, for a woman must wear the heavy cloths now and the rough surfaces, while, fater she must, make an entire change to broadcloths and satin faces. That is,

if she would be in the mode." And, indeed, it seems as if woman must be perpetually making changes in her wardrobe, for no sooner does she get settled in style and fitted out in gowns, tham something new comes along which absolutely demands attention and a change.

The flounce which was trying to go out of style is now trying to get back. in. And it is succeeding, for every other gown has a finance set upon the skirt. But it is done in a new way. The flounce, instead of being added to the skirt, is so arranged that it seems to be a part of the shirt, lengthening it, instead of merely acting as the trim-

When the wery rough goods are worn the flounce is sometimes out a different way of the goods, and, so, it looks quite another material and very prefty it is with its contrast of color and grain. The camel's hair goods and the beaver surface sometimes have a bias floringe. And one gown, a statey, suede colored zibeline, had a flounce of deep, dark slate colored velvet

Cranberry Snet Pudding.

To one curpful of finely chopped such add one cup ful of cooked cranberries (the berries must be very sweet), one cupful of modasses, three cupfuls of flour, two te-aspoorfuls of baking powder, sals and spie to faste; butter a baking powder can well, pour the batter in it, cover fightly and boil in hot warer three hours, turn out the pudding when done by inverting the can with a jerk; serve with a hard sauce of butter and sugar. Cloud Literature.

Desiled Oysters. Brain clean and chop 25 ovsters, add half a cupful of cream, one tablespoonful of melted butter, two tablespoonfuls of Worcestershire sauce, salt and pepper no taste, butter clean oyster shells or fancy baking dishes and fill with the devited oysters; bake 29 minutes, or until nicely trowned.-People's Home Journal.

Apple Jelly.

Allow three fourths of a pound of sugar to every pint of apple juice, and boil for 15 minutes. Flavor with either orange or lemon. Prairie Farmer.

CURIOUS VIOLET RAY EFFECTS.

Restore Wilted Popples and Prevent Them from William Again Even in Sunlight.

While studying the effect of the glotet and ultra-violet rays on plants, I discovered that these rays exerted a very finique and well-marked effect on the blessoms and foliage of the common field as well as the tarer perennial (Iceland) poppy, says a writer in Scientific American.

One morning I cut some popples for decorative purposes. An hour or so after they had been placed in a vase. I noticed that they had withered. I was in the act of removing them when my mother stopped me, saying. "Don't throw them out, they will come to life during the night and will be all right to-morrow morning."

I at once began a course of observations and experiments in order to discover, if possible, the cause for this seeming death and resurrection.

It was noticed that the withering process began the very moment the flower was separated from the parent plant; the petals losing stiffness and resillence and drooping toward the stamens. This wilting continued until, finally, at the end of half or three-quarters of an hour. the blossom presented every appearance of being moribund.

The immediate wilting indicated that, whatever the cause for it, that cause was instantaneous in action and had to do with the vital principle of the plant itnelf; there was instant interference with the life-producing and life-sustaining functions.

It was soon determined that the hour of cutting (during daylight) had nothing to do with the production of the phenomena, for the flowers were gathered at daylight, sunrise, 10 a. m., 12 m., three p. m. and seven p. m., and it made no difference; the wilting process took place. Nor had temperature anything to do with it

But flowers cut at night would not begin to wither until they were exposed. to light. This indicated that light had something to do with causing this quasideath, and if this hypothesis were true, the cause was, primarily, chemicalin natere and occasioned in all probability by certain particular rays.

I had discovered in former experiments that the orange, red and yellow rays were not inimical to; plant life the professor throught it hard's now expans to repeat them to the instance I work sat ished thad to deal with cortain utique effects of the violet ray, and those still more wonderful rays the ultra-violet When those rays are cut off from a

office" paper, the blossom will not wilt The stem as well as the flower must be protected, otherwise wilting will take Diaca When a blossom is kept in the light Idiffused daylight or electric light; for over 14 hours, it loses the power of the m-

poppy by a screen of orange or red "post

variably kills it beyond recovery The most noteworthy phenomena be observed in the effects of the viole? and ultra-violet rays on the poppy are their immunizing properties. A poppy which has been subjected to the light and which has wilted and then resurrected? will remain unaffected when placed even in the direct rays of the son-

ing to life" again; a longer exposure in-

TUNNELING THE HUDSON.

Several Attempts Have Been Made, Buting Back to the First in 1478

The idea of tunneling the Hu ison is he no means of recent birth. Several at impts in this direction have been in acte since 1874, when the first conpany to undertake the construction of a sub-Hirtson tunnel came into being. writes H. Addington Bruce, in "Fight ing the Hudson," in Century Lattle progress had been, made, however, when, through an accident to the door of an air lock at a critical moment, the tunnel was flooded and a number of laborers were drowned. The water was pumped out and work resumed. but a had leak once more caused a long delay. By this time something had been accomplished in both 'unnels, but the company had now come to the end of its financial resources and was oblised to order a permanent cessation of work. The years passed, and eventually an English syndicate undertook to complete the tunnel. In their turn they found the task beyond their powers.

Finally Mr. Jacobs declared his willingness to begin where the others, defeated, had withdrawn. He and his associates are now satisfied that they have solved the most difficult problem likely to arise in this or future subaqueous tunnel work. They have as stredly proved that air, if properly reinforced, will serve to stem the most powerful of torrents, and the demonstration of this must be said to mark a milestone in the march of engineer ing science.

A thrifty Parisan has he upon a

new system of safety deposit. A visit was made to a phine station in the Faubourg Montmatre by a M. Sarruel V -- , who came to claim a parcel of sawels which he had lost a month previously, varied at 200,000 francs The commissary consulted his register M. V . . 's jewels had been found and taken to the station by M. Leon Description of the service of the se employe, "these same jewels were bed on the same date last year and brong a here by a M. Leon D. --and claimed a month afterward by M. Samuel V. --"It is very curious! Too curious!" said the commissary "Explain this strange coincidence." After a shight besitation M. Samuel D- explained that, being afraid of burglars while away for a month's holiday, he thought it would be difficult to find a more secure place to put them .--

PIONEER HARDSHIP.

Hard Work and Privations of the Stordy People Who Settled the Western Country.

The unpleasant and often perflous journeys that the early settlers of the west were able to take to carry their produce to market or to procure provisions, are described in "Pioneers of the West." The writer tells of one occation when he and his 12-year-old son were going to mill. There was a good ieal of snow on the ground, and the weather was intensely cold.

"We were plodding along slowly behind the wagon up over the hills to the north and on the divide, says the author. The snow was six or seven inches deep, and the track had not been broken; for it was a road seldom traveled, there being no settlers after we got up out of the little valley until we came hear Cakdale, away into the adjoining counry Of course, we used to call them. roads; but they were merely the grass. and turf worn away where the horses or oxen walked, with a reige between, two narrow black lines like a couple of anakes stretching and winding across

miles of open prairie. "The snow made it very hard to walk, and it was too cold to ride. We tried to walk in the tracks of the oxen, but that made it still harder. We had gone tat a few miles when our hands became so completely benumbed that all feeling left them. We usually made our own mirrens our of old cloth, of which we would have two or three pairs sometimes, one over another. But for all that it was the hardest thing possible,

sometimes, to keep them from freezing. "As the morning wore away we began to feel hungry, and I never forget the sad plight we were in. We had along with us some dry soda-bisculta cut la two. with a little butter spread between, in a common flour-bag. They occupied but a small space, of rourse, so we fied the bag in a knot instead of tying it with a string. We tried to until it, but could not do so with our mitters on, and coldas it was we took them off, but not without some difficulty; for our hands were. nearly closed and neither of us seemed to have the least use of thom. We fumbled and fumbled for awhile, but finding that we could nor do it that way, we held diwn the hag and pulled the knot apart. with our teeth. Raking out three or four of the lescuits, which rattled aty or the so many flint pebbles, we held

actioned away at it in that way. There being no settlers for many mlies, there was no place that we could put in and stay for a time, and get thawed out " as we used to say. 'Aud that was the bardest part of it, for one night manage to endure such a severe strain for an hour or so, if for several hours, but when it had to be borne a whole day, and perhaps away into the night, if took considerable mearage to keep up.

CRIMINALS' DEFENSES.

Offer Yew Pleas in Their 4wm Behnif.

"The world" sail one of the most distinguished criminal lawyers at the Chicago Bar the other day, relates the Tribune "has moved in everything excopt defenues. My meaning of shot deart. I mean to say that driving the ast hundred years, or perhaps three or first hundred years the only class all have not progressed with the rest

of the world is the critical class "They have improved their app! mers, I known Barmars' tools are actor made now than they used to be friminals grow their trade be ter, but more let them fall into the hands of the police and they are as helpless as they would have been had they been arrested ouring the bineteenth or even the eighteenth century .

"The only three defenses that are used to any extent are those shopworn ones, the alth, mistaken identity and insanity Sit in any of the courrooms in the crim hal court building in the North side and listen to the defor see that are made

"Examine these cases where the prisoner is guilty. How does he del fen i htmself? He tries to prove 'hat he was not at the place where the crime was committed, or he puts in the plea of insanity, or he tries to prove that the witnesses against him should not believe their own eyes and that they took somebody else for him "Judges on the bench have tood me, they would be startled out of their composure if a professional criminal; was to try any other defense

"The alibe is the favorite. It is a aying in one part of town that a good auto can be bought for \$2.59 Perhaps, it is its cheapness that recommends it. her we lawyers are surprised that no, new leterates are ever concerned."

Leographical Mowie.

An Italian needeman has 'stely had it - cirtuard of his palm · paved with states of marble, grante and other green every one of which bas been promise from a different land. Europe, A.ia. Africa, America and Australia have all supplied materials for this curtous mosaic, which is composed of over 500 pieces, each engrived with the name of the codgry from which

German Southwest Ufrica. German Southwest Africa is here be ing recommended by German physimans as a permarent home for son comprises and young men with tendenotes in that direction. The winters are like those in southern Can-

tornia, the air pure and dry, the sky

always blue, and the temperature mod-

erate and inviting to life outdoors.

Hierough Cared by Oculist. A Calais (Mo) young woman has just linen curred of the chronic appropriate by an orbition. The trouble was with her eyes - a severe case of astigmented

L'ABEILLE DE LA NOUVELLE-ORLÉANS