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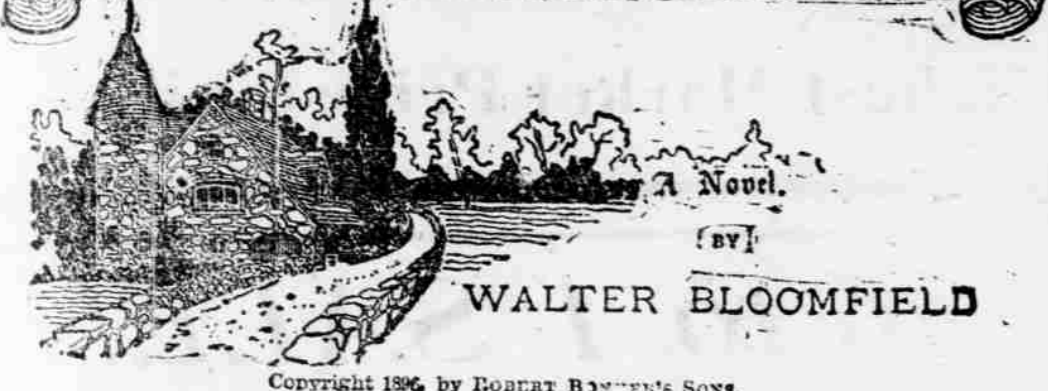
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Holdenhurst Hall



WALTER BLOOMFIELD

CHAPTER I. THE BROTHERS.

'Well, if I had determined to go to London I would not elect to travel via the workhouse.' I had been closely observing my uncle for more than two hours, and diligently noting his words and gestures, when his utterance of this remarkable sentence confirmed the dislike of him which I had conceived at our first meeting. With only a brief and narrow experience of men and manners, the words impressed me as harsh, not to say brutal, for a rich man to address to an only brother whom he had not seen for twenty years, and who was comparatively poor.

hired at Kensington, she being proscribed by the voyage from America. 'Well,' said uncle Sam, when my father had finished speaking, 'I guess your oration would be worth a cool million to the Republican party. You must visit the States and tell the Americans from a hundred platforms all you have just told me. You must come at the opening of the Presidential campaign.'

Brimful of health and animal spirits, To be continued.

notwithstanding the little sleep I had had, I sprung from my bed, and, having hurriedly dressed, sought my father. 'Somewhat, in an ill-defined way, I was conscious of the opening of a new era in my life. Whether it was what had transpired between my father and uncle on the previous night, or the joyousness of the opening day, which was of a sort that seemed to confirm the death of winter and herald approaching summer, or both, I know not, but it seemed to me that I had bidden adieu to boyhood and had become a man.

Humor of Today

Sure Sign. 'So you think he's a genius, do you?' 'I know it. He's always hungry, and poverty makes him see stars'—Atlanta Constitution. Easy. Miss Pert—'Can you diagnose loneliness, Dr. Steel?' Dr. Steel—'Certainly. Its chief characteristic is an all-gone feeling.'—Detroit Free Press.

Quaint and Curious

When a Russian dies he is buried with a paper in his hands. On this is written his Christian name, as well as a prayer. In the window of a Dumow (England) hostelry appears the notice: 'The Encyclopedia Britannica at your service within.'



FOR THE HOUSEWIFE

Fill glasses two-thirds full of red raspberry juice; the syrup from home canned goods is best. Bury the glasses up to the bowls in ice and salt and when frozen remove the salt; wipe clean; place a spoonful of Philadelphia ice cream on top; scatter cherries, cut from candied cherries, over; thrust a little metal arrow in each and serve with heart-shaped cakes iced in pink.—What to Eat.

POPULAR SCIENCE

About 730 tons of ore have been used to produce about a fifth of an ounce of radium. To test the mosquito theory of malaria, two French physicians propose to be bitten by mosquitoes fed on an acute patient, and to allow any fever contracted to run its full course without treatment.

Doctor—'Your wife must keep out of excitement.' Mr. Brisque—'She can't, doctor. She carries it around with her.'—Indianapolis Journal. Close Quarters. Oldew—'Do you and your wife quarrel?' Newew—'No; we live in a flat, and there is no room for argument.'—Manitoba Free Press.

During a prolonged attack of bi-coughs Thomas McDonald, of Plymouth, Pa., was the victim of a peculiar injury. The paroxysms became so violent that two of his ribs snapped and were seriously fractured. The two oldest secret trade processes now in existence are considered to be the manufacture of Chinese red, or vermilion, and that method of inlaying the hardest steel with gold and silver which seems to have been practiced at Damascus ages ago, and is known only to the Syrian smiths and their pupils to this day.

FOR THE HOUSEWIFE

Stewed Steak. Stewed steak requires to be very slowly cooked; for this reason put it in a covered jar in the oven, on in a saucepan of boiling water. Do not let the water boil fast after the first twenty minutes, for the contents of the jar must only simmer. Take a good-sized piece of meat, cut it into convenient sized pieces and fry it in hot butter to a good brown. Set it in a hot pan, fry an onion, herbs and a tomato in the butter, dredge flour in thickly, and add sufficient cold water or stock for the gravy. Stir with a wooden spoon while all boils. Season to taste; color the gravy and then strain it into the jar. Cook for two hours.

POPULAR SCIENCE

The human body changes its temperature very slightly under any conditions of heat or cold, but a Russian naturalist finds that the body temperature of insects is practically that of the atmosphere. It usually rises more slowly than the air, though more rapidly when the air is very moist. When the insect begins to move, the temperature rises rapidly, and may reach about 38 degrees C. (102 F. Reichenow, 1893). Insects remain motionless, and the wings are not moved until the temperature reaches about 12 degrees C.

Humor of Today

'It always makes me mad to talk to an actor. He pretends to listen politely, but his attention is wandering all the time. Ever notice it?' 'No. I always talk to them about themselves.'—Philadelphia Ledger. Nothing Done. 'I don't think I'll wage with you,' said the baker. 'You haven't the dough.' 'That may be,' replied the butcher, 'but I don't see you putting up any stakes.'—Boston Commercial Bulletin.

Humor of Today

'Kissing,' said the coy maid, 'should be strictly private.' 'Oh, I don't know,' replied the strenuous youth. 'Just think of what we would have missed if the discoverer of kissing had never made it public.'—Chicago News.

FOR THE HOUSEWIFE

Meat Soffie may serve as the piece de resistance of the luncheon. Since, as a rule, this and similar mixtures are well seasoned, one meat is about as good as another for a foundation, unless chicken is used. The odds and ends of the roast, or of steak or chops, or even soup meat, should be run through the meat chopper with a thin slice or two of boiled ham, one of boiled tongue and one or two of Bologna sausage. The last can be obtained from a nearby butcher. If they cannot be had a little home-made sausage and a thin slice of ham, the latter boiled for a few minutes, will work wonders. Grind these with the meat fine. Season the mixture with salt, pepper, a little chopped parsley and, if it is wanted, with a little onion juice. Add enough bread crumbs to make sufficient quantity. The usual proportion for a soufflé is two cupfuls of meat to one cupful of bread crumbs. To two cupfuls of meat and bread crumbs add a cupful of white sauce and the yolks of two eggs. Fold in the stiffly beaten whites of the eggs, fill the buttered ranchings half full of the mixture, sprinkle with buttered crumbs and bake in a quick oven. Serve as soon as they come from the fire, or they will fall. The white sauce is made of one cupful of milk and a tablespoonful each of butter and flour. Salt and pepper are added to taste.

POPULAR SCIENCE

Since Pasteur demonstrated the fact that many human diseases are due to minute living things which grow and multiply in our bodies, there has been a tendency to call all microscopic organisms, whether harmful or not, 'germs' or 'microbes' or 'bacteria' indiscriminately. This confusion may be cleared by the statement that protozoa are the lowest form known of animals and that bacteria are the lowest known forms of plants, while 'germs' and 'microbes' may apply to the disease-causing forms in either group.—From Gary N. Calkins' 'Protozoa and Disease' in the Century.

Humor of Today

Vegetarian—'Don't you think that the strongest animals are all vegetarians, the elephant being the most powerful?' Carnivorous Friend—'That's right. If they weren't so strong they never would be able to stand a vegetable diet.'

Humor of Today

'Well, if that ain't just my luck! Here I've went an' lost that excuse I was bringin' the teacher for bein' absent yesterday. An' it took me three hours to write it, too!'—New York American.

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Humor of Today

Bound to Get Him. The lady arose and drew her bonnet tighter. 'Then your answer is no?' she said in husky tones. 'My dear lady,' the man remarked in his gentlest manner, 'I told you eight years ago that I could not marry you, and I have not changed my mind.' The lady paused in the doorway. 'I will see you again in four years,' she said.—Cleveland Plain Dealer.

Humor of Today

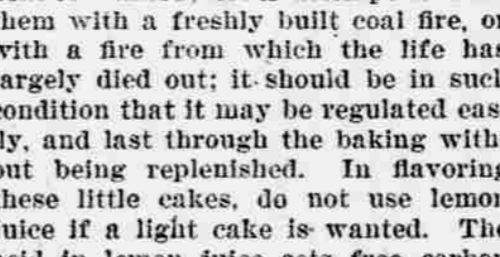
Princess Michio, grandson of the Emperor of Japan and heir presumptive to the throne, is a strong, healthy youngster of three years and is the first baby in the royal house who has been allowed to have his hair grown like a European or American child. Soon after his birth a slight surgical operation was performed at the outer part of his eyelids, the result being that the little fellow's visual organs have not any of the 'almond eye' shape peculiar to his race. Prince Michio's wedding is already under consideration, the tiny ladies being especially regarded as possibilities.

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