

THE HEROISM OF MICHAEL McMILLAN.

By Ed. W. Rife.

Michael McMILLAN's heart was heavy and it was all an account of Rhoda...

"Michael, you know I like you well. I do not know of any young man I like better...

Poor Mike! He was speedily made to admit that Rhoda's determination was adamant...

Now if Michael had been like certain other young men the prospect would have discouraged him...

Michael had always wished to be a fireman and had accepted a prospect occupation...

Of the great destruction wrought by the fire, and the space in the newspapers devoted to the "Rescue by Fireman McMILLAN," it is not necessary...

Thus adjured, Michael faced the caller. For the moment there was silence, then she spoke. The first words sent a thrill through Michael...

"Did you Rhoda?" was the response in an almost inaudible voice.

"Yes, and I want to tell you, Mike McMILLAN, that I am proud of you," she went on quickly. "It was grand!"

"Well, Betty, what soap do you find washes best?" "Oh, please, sir, the cheapest of the blue paper, makes a lather as well as any other."

BILL ARP'S LETTER

Bartow Philosopher Rejoices Over Advent of Spring.

ANCIENT ORIGIN OF APRIL

Cleveland is Roundly Scored for His Recent Laudation of Beecher.

Mrs. Arp "April-Fooled" With a Deceitful Snake.

April has come again—a blessed month, for it is the first that follows the long and dreary winter...

A CAT AND HER PET.

Tabby, our cat, lived in the barn with her family of kittens.

Surprised that Tabby had been out walking, she went to see what she could find out.

And so fourth and fifth, on Solomon didn't write a fact worth noting.

But what about April? Well, years ago, when the second month in the year...

Apple Porcupine.—Peel and core apples; put in a baking dish...

Dressing for Cabbage.—Heat half a cup of cream, beat yolk of two eggs...

Fowl Pilou.—Wash one cupful of cold cooked fowl to one cupful of water...

Split six or eight kidneys; cut out the white centre; cut the kidneys into slices...

My folks killed a snake in the flower pit today, and before I knew it our mischievous school girl had coiled it on the front steps...

Sydney Smith and His Servants. Have you ever observed, writes Sydney Smith, what a delicate servant has to undergo...

Stones of Distinct Stories. Lots of folks with literary tastes go to college, learn Latin and Greek, and then write stories...

There are worse things than...

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New York City.—The Rev. Dr. Frank Oliver Hall, pastor of the Church of the Divine Paternity, preached Sunday morning on "Facing the Circumstances of Life."

"That is a great lesson, and one which few men ever learn. But it is a lesson which we all need to learn in order to preserve happiness, the integrity of character and to make the most of life."

First.—Let us look first for the secret of how to face human circumstances. Every man is born with a certain amount of ability...

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Eighth.—Let us now turn to the question of how to face the death. Death is not an end, but a beginning...

Ninth.—Let us now turn to the question of how to face the eternity. Eternity is not a place, but a state...

Tenth.—Let us now turn to the question of how to face the universe. The universe is not a system, but a mystery...

Eleventh.—Let us now turn to the question of how to face the infinity. Infinity is not a number, but a concept...

Twelfth.—Let us now turn to the question of how to face the absolute. The absolute is not a thing, but a truth...

Thirteenth.—Let us now turn to the question of how to face the relative. The relative is not a thing, but a comparison...

Fourteenth.—Let us now turn to the question of how to face the eternal. The eternal is not a thing, but a quality...

Fifteenth.—Let us now turn to the question of how to face the temporal. The temporal is not a thing, but a duration...

Sixteenth.—Let us now turn to the question of how to face the material. The material is not a thing, but a substance...

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Eighteenth.—Let us now turn to the question of how to face the finite. The finite is not a thing, but a limit...

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Twentieth.—Let us now turn to the question of how to face the eternal. The eternal is not a thing, but a perpetuity...

A CHEESE BACILLI HUNT

IF IT SUCCEEDS FAMOUS BRANDS MAY BE MADE HERE.

Wesleyan Professors Seeking the Bacteria That Produce Camembert and Other Soft Cheeses—Hope to Rival the Products of European Makers.

An investigation is now in progress at Wesleyan university, Middletown, Conn., under the direction of Prof. H. W. Conn, with the purpose of ferretting out the secrets of European soft cheese manufacture.

The inquiry really began as far back as 1874 when the study of the bacteriology of milk and milk products was started. From that time up to the present day there has been constant research into this subject until now the investigations have entered the field of cheese manufacture.

Prof. Conn made a search for the bacteria which produce Camembert and other soft cheeses.

When the right bacterium was found, the ingredients, but frequently the result resulted because of the presence of bad bacilli, which spoiled the butter.

The secret of soft cheese making is a bacteriological one, and Prof. Conn and Prof. Eaton, who is assisting him in this work, are now making experiments to determine just what bacteriological changes produce the counterfeits.

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The presence of these bacilli is due to a great measure to the lack of cleanliness and care used in looking after the milk. A brand of milk containing 500,000 bacteria is considered fairly pure, but, however, so much in respect to cleanliness that it has reduced the number of bacilli to 500. This milk is so pure that it is shipped to Europe, and it keeps fresh until it reaches the other side.

The purest pure butter fat has no flavor, the flavor being given off by the organism present. Pure butter is clipped from milk in several ways. Milk allowed to sour by itself precipitates the casein by lactic acid. The casein is sometimes precipitated by means of rennet and also by means of acids, as lactic, sulphuric and hydrochloric.

It was not until 1898 that the discovery was made in this country of the bacillus which sours milk. Prof. Eaton discovered this in the laboratory of Wesleyan University while making experiments with milk and milk products. The bacillus was named Bacillus acidilactis.

In the curdled milk there are present besides the bacterium acidilactis a small proportion of the bacteria lactis aerogenes, which give off a gas composed of carbon dioxide and pure hydrogen. These two gases are present in the early stages of the milk. The organisms which are driven out leave their flavor in the casein when it is finally precipitated.

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CHINESE MANICURING

How Oriental Women Prefer to Wear Their Finger Nails.

Lovely woman has the same well-known in Peking and Canton as in New York and Chicago. The "coffin" nail, finger, dressmaker, and bootmaker are as important to her as to her American sister. Like the latter, she dotes upon manicuring, but on account of social conditions there are no professional manicurers to employ twice or thrice a week.

Either she attends to her own nails or else she depends upon a junior wife, a servant, or slave to do the work for her. The wives of wealthy Chinese merchants in New York's Chinatown usually hire the "harber" to look after their tapering fingers.

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