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# King and Queen of Sweden.

KING GUSTAVE V. AND QUEEN MAUD.

**Appliance For Keeping Cue Steady.**

In playing billiards and pool it is the custom of the player to crook the index finger of one hand to use as a holder and guide for the cue, while the butt is grasped by the other hand to make the shot. There is one decided disadvantage in this

Prevents Cue Slipping.

use of the cue [illegible] the hand is damp or moist fr[illegible]piration. The moisture chec[illegible] the forward motion of [illegible] Experts use lotions to prev[illegible]ersperation, and other expe[illegible]nts have been adopted for the purpose. The flesh of the index finger also prevents the delicate and accurate holding of the cue. These objections are overcome in the device shown here, which is merely a sleeve or tube through which the cue passes, and is encircled by the index finger. The inner end of the sleeve fits the hollow between the thumb and finegr, while the forward end rests against the second finger. The hand which holds the cue does not come in contact with the cue, so that any perspiration cannot in any way retard the movement of the cue. The exact amount of pressure necessary to insure correct movement can thus be gauged with accuracy and nicety. — Philadelphia Record.

**Would Help Music.**

At a brilliant "At Home" given by a society woman a pianist of world-wide reputation was asked to perform. When he had finished, the lady's young daughter was made to sit down and play her new piece. "Now tell me, Herr ——," said the fussy mother to the great artist, "what do you think of my daughter's execution?" "Madame," he replied deliberately, "I think it would be a capital idea."—Argonaut.

**Because They Wouldn't Cut Hair.**

Owing to the vice-magistrates of An Byen, Chung Pyeng and Kap San not having yet cut their hair, the Governor of the province has risen in his wrath and has strongly requested the Home Department to dismiss them from their positions. — Korea Daily News.

**Gambling Part of Religion.**

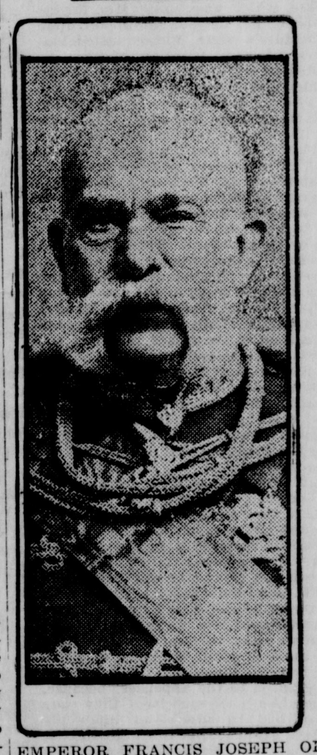
A missionary lay beside a campfire of birch logs in the Maine woods, smoking a black cigar and watching his guide grill trout.

"Speaking of gambling," the missionary said, "I know of a sect that regards it as a religious duty, like fasting or prayer.

"This sect is the Hindus. They one day in each year gamble like mad from sunrise till sunset. The day is the festival of the lamps, a day sacred to Lakshun, the goddess of wealth. A tremendous lot of money changes hands in Lakshun's honor.

"All this gambling is done to test the financial success that will attend on each person throughout the year. If a gambler loses he knows a year of hard luck is ahead of him. If he wins he knows he may expect a twelvemonth of prosperity.

"Strange to say, a good deal of cheating accompanies this religious gambling." — St. Louis Globe-Democrat.



EMPEROR FRANCIS JOSEPH OF AUSTRIA.

**Doubtless.**

"Do you believe in an actual devil who rules over a burning lake?"

"Sure."

"Then how do you suppose he tortures his victims?"

"He probably asks them if it is hot enough for them."—Houston Post.

HISTORIC SUBMARINE BOAT,
Constructed by the Confederates for the Defense of New Orleans in 1862, Now Abandoned Under the Walls of the Old Spanish Fort.
—A. V. Hall, Louisiana, in Leslie's Weekly.

**Saw Attachment.**

A great deal of time is consumed by a carpenter [illegible] to [illegible] picking up his saw. The saw also becomes rusty and collects grit upon the blade, dulling the teeth, when allowed to lay upon the ground. In order that the saw can be easily suspended on an object so that the handle will always be in readiness to be grasped a California man has devised the simple attachment shown in the illustration. There is no necessity for laying a saw having this attachment upon the ground. On the back of the blade, close to the handle, is a tapered point, which is forced into any convenient object, such as the top of a workbench, fence post, etc.

**Trees and Lightning.**

The trees most apt to be struck by lightning are those that conform most naturally to the law of electrical motion—that electricity moves along the path of least resistance. Flammarion, the great French scientist, published in 1905 a list of different kinds of trees, showing the number of times each species had been struck by lightning during a given period. The figures are: Fifty-four oaks, twenty-four poplars, fourteen elms, eleven walnuts, ten firs, seven willows, six beeches, four chestnuts, but not a single birch.—The Reader.

# THE FARMER'S HOME AND ACRES

**Care of Milk.**

Always take your milk from the stable just as soon as possible after milking, and strain it. Some get careless in handling milk during cold weather. The result is loss of customers and once you get the reputation of selling "off" butter it is all up with you. If you sell cream the inspector or buyer at the factory will very quickly call attention to the quality of your cream, and refuse to accept it.—Indiana Farmer.

**Phosphatic Slag.**

This material is obtained as a by-product in the manufacture of phosphorous free metallic iron from phosphorous containing iron ores; it is a valuable source of phosphoric acid and has been used for many years in Germany and other European countries. Its use in this country dates back to 1888. According to Bulletin 119, Massachusetts Agricultural Experiment Station, Dr. C. A. Goessman was one of the first in the United States to study this material and recognize its worth as a source of phosphoric acid for general farm crops. The average of fifteen analyses gives a total phosphoric acid content of 18.63 percent; the slag also contains an average lime content of 45.50 percent of which six to seven is in the form of free calcium oxide. The phosphoric acid in slag meal is probably in combination with the lime as tetra-calcium phosphate.—American Cultivator.

**Dairying as a Business.**

Men do not engage in dairying usually for just the fun of the thing. But they go into it to make money. No man ever made any money out of any business, until he gave it some study and attention. Dairying as a business is no exception. The man who gives it the most study is just the man who is making the most money out of it. There are so many small things, upon which success hinges, that slipshod methods will not do here. In the first place, one must know how to select good milk cows; he must know how to feed them, and then he must know how to take care of and market his product to the best advantage.

To be profitable, dairying should be carried on the year around. Dairy products command the highest prices during the fall and winter months, so the dairy man must plan to have plenty of feed to keep his cows in good flow during the months they are off pasture. He must have part of his herd to freshen in the fall, and by wise feeding turn his grain and forage into high-priced products. Unless you intend to take hold of the proposition right, don't tackle the dairy business.—L. C. B., in the Indiana Farmer.

**How to Dress Calves.**

Calves from three to six weeks old, and weighing about one hundred pounds, or say from eight to 120 pounds, are the most desirable weights for shipment. The head should be cut out, so as to leave the hide of the head on the skin. The entrails should all be removed, excepting the kidneys; the liver, lights and heart should be taken out. Cut the carcass open from the neck through the entire length—from head to bumgut. If this is done they are not so apt to sour and spoil during hot weather because of not being cut open. Don't wash the carcass out with water, but wipe out with a dry cloth. Don't ship until the animal heat is entirely out and hang several hours, or overnight, in an airy place to properly cool off before shipping.

Calves under fifty pounds should not be shipped, and are liable to be condemned by the health officers as being unfit for food. Merchants, too, are liable to be fined, if found selling these slunks, for violation of the law. Very heavy calves, such as have been fed on buttermilk, never sell well in our market—they are neither veal nor beef.

Fasten the shipping tag, with your name and address written plainly thereon, to the hind leg.—American Cultivator.

**To Test Acidity of Soils.**

Supposed corrective treatments are often given to soils supposed to be acid, when as a matter of fact an opposite treatment may be required. A recipe given by the department of agriculture for determining soil acidity is as follows:

Boil for a half hour a sample of the soil to be tested in a small quantity of water, say a quart. Allow it to settle, and when perfectly clear, pour off the water into a white dish and test it with both blue and red litmus paper. These papers can be procured from any drug store for a few cents. If the soil is acid, the blue litmus paper will turn red. If it is alkaline, the red litmut paper will turn blue. Ten minutes should be allowed in the water for the litmus paper to chance color. If at the end of that time there is no change, then the soil is not acid nor alkaline.

It should be understood that such a test as this is not a determination of whether or not a soil needs lime. The question of liming of a soil is still a mooted subject. Much evidence has been presented to prove that liming of soil has been most beneficial when the soil was in no sense sour. If, however, the soil does show strong acidity by the litmus or other positive tests, it is safe to say that liming will be beneficial.

**Good Culture Pays.**

Reports from the Ontario experiment station give a report of the annual yields of different crops in Ontario for the past twenty-three years. Some of the yields per acre are as follows: Barley, 1301 pounds; winter wheat, 1218 pounds; oats, 1217 pounds; peas 1170 pounds; beans, 1026 pounds; spring wheat, 942 pounds; buckwheat, 936 pounds; rye, 913 pounds. These same crops except beans, show an average considerably higher for the years 1902, 1903 and 1904 than for the twenty-three years. During the last three years also these have been tried in co-operative experiments, many hundreds of farmers co-operating in growing certain crops under the direction of the experiment station. The average yields on these farms have been much larger than on the average farms of the province. The reason is easy to understand. These men are in touch with the experiment station work, many of them having been students themselves at the agricultural college or having had sons there who brought back to the farm the information gained. The fact that the farms of these men have produced larger crops shows that success in farming is the result of intelligence and information. When knowledge is generally disseminated among the farmers, the whole average yield will be brought up to the point now made by the best farms.—Weekly Witnese.

**Curing a Kicking Cow.**

Every once in a while one sees in an agricultural paper an article on how to cure kicking cows. With a kicking cow that has the habit well formed, no art will avail, at least when there is a new milker. On this point John Stinson in writing to the Farmers' Review says: I have handled a great many kicking cows, and am absolutely of the opinion that a cow must become acquainted with her milker before he can ever hope to cure her of the propensity, and then the cure will exist only so long as the milker remains with her. Whenever a new milker appears the habit will revive. I have known of kicking cows that have been milked by the same milker for years and would not allow themselves to be milked by any other person unless they were so thoroughly tied up with ropes that they could not move. The best method of curing a cow of the kicking is to use gentleness. The milker must develop the power to hold his temper under all conditions. Even then, if the cow is like some that I have known, he will find it to his advantage to restrain her by a rope put around her legs in the form of a figure "eight." This should be placed around the legs just above the bend of the legs. The rope should be looped at one end and the loose end passed through the loop, completing the figure eight. The rest of the loose end can lie in the lap of the milker. The friction of the rope in loop will hold the figure eight in place, and if the cow attempts to kick, it will give only so gradually that she cannot deliver a blow. If it is made fast she will feel herself under restraint and perhaps become excited and throw herself. I found this to be one of the best methods for saving the milker from the kick of the cow.

**Notes of the Farm.**

The amount of profit from poultry, everything else being equal, will correspond closely with the quality of the birds.

Give young birds all the attention they really need but remember that they are frequently killed by too much care and coddling.

Little chicks ought to have all the small sharp grit they can use. At that age birds do not have digestive organs that have got to working first-class yet, and suitable grit will be of great service.

Squab raising fits in nicely with other farm poultry work; and will afford variety in the home food, even if no squabs are sold. As the old pigeon feed their young, squab raising does not require a deal of labor.

Do not hesitate to break away from your old methods to gain advances in production or to reduce the amount of work; but also have enough confidence in your own methods, if they get really good results, to stick to them.

During the warm spells of weather that come occasionally in spring, lice and mites begin to multiply fast. Right then is the time to fight them. If they are not allowed to get numerous at any time they are easily controlled at all times.

Infertile eggs may be kept till the chickens are hatched, if such eggs are tested out as they should be, and when the chicks are two or three days old, the eggs may be boiled hard, broken into bits, and fed to the chicks with or without the addition of other food. Large quantities of eggs that contain germs that died before the hatching should not be used for this purpose. The latter are in the first stages of decomposition and therefore unfit for feeding.—Progressive Farmer.

**Oats For Boot-Trees.**

A pale clerk departed with a large paper bag of oats under his arm.

"No," said the feedstore man, "he don't eat 'em for breakfast food. He uses 'em for boot-trees."

"Oats for boot-trees?"

"Sure. Every night, as soon as he gets home, he takes off his wet and muddy boots, laces 'em up, and fills 'em with oats. What happens? The oats, like blotting paper, absorb all the moisture out of the leather and swells accordin', plumpin' the boots out splendid, restorin' 'em to their original shape, taking' every wrinkle away.

"So, in the mornin', the man empties his oats back into the bag, and, no matter how slushy yesterday's walkin' had been, he now puts on a pair of perfectly dry, new-lookin' boots.

"Yes, I do quite a city trade in oats," ended the feed man. "Clerks and typists, male and female, all such as can't afford made-to-order trees—they cost, you know, $10 a pair—are learnin' to use oat trees instid. Shall I put you up a pair in this here bag? Five cents is all."—New Orleans Times-Democrat.

**PEARLS OF THOUGHT.**

Courtesy is the bond of all society. —Italian.

Hope is the dream of the man awake.—Cato.

Let him who has deserved the palm bear it.—Nelson.

Jesters must be content to taste of their broth.—Latin.

Humility is the A. B. C. of a spiritual life.—St. Vincent de Paul.

To lose one's self control is like giving one's sword to the enemy.—Home Notes.

Conscience is the voice of the soul, the passions are the voice of the body. —French.

Educate men without religion and you make them but clever devils.—Wellington.

Many a true word is spoken in jest, but the majority of lies are uttered in dead earnest.—Judge.

It is not the strength, but the duration of great sentiments that make great men.—Friedrich Nietzsche.

Nothing is more annoying than to see others despise what one would give one's head to possess.—Home Notes.

The colors on the artist's palette makes no show, but when they are spread on the canvas we see their beauty.—Geikle.

The grand essentials of happiness are: Something to do, something to love and something to hope for.—Thomas Chalmers.

Education is a better safeguard of liberty than a standing army. If we retrench the wages of a schoolmaster, we must raise those of the recruiting sergeant.—Everett.

Faith and trust, and the pledging of ourselves to the infinite will and love, are qualities that cannot be created in us by the Almighty as natural forms of our inward constitution. They are results of the spiritual powers set in opposition to hardship, perplexity, sorrow and the sight of things seeming to drift wrong.—Star King.

**PAYING BY CHECK IN ENGLAND.**

**The Kind of References Required to Open a Bank Account in That Country.**

"I like the American custom of carrying money loose in the pocket," said D. H. Lieban, a retired banker of London. "In England gentlemen and business men carry very little money with them. Nearly everything is paid for by check, except, of course, money enough to pay the small incidental expenses of a day.

"If a man goes into a store to buy a hat he does not pay money for it but gives a check. If he is dining at a public place he very likely pays for his meal with a check. The system of credit in England is different from that in this country, and the mere fact that a man has an account in a bank serves to give him standing.

"One cannot open an account with a bank in England merely by carrying money to the bank and depositing it. He must have two first class references before a bank will accept his account, and when reference is given it means that the person giving it would endorse or stand for the person to whom it is given.

"A reference in England means more than a mere phrase. Checks on banks in England cannot be obtained for the mere asking, and a man must have an account in order to get checks from any bank. They cannot be picked up on bank counters or in public places.

"Private accounts in English banks are not accepted unless they are paid for, the general charge being £10 a year. There are one or two banks in England which discriminate so carefully in the accounts they accept that when a person is fortunate enough to be permitted to open an account with them he can get credit in any city in England or the continent of Europe." —Washington Post.

**A Whole Village Makes Violins.**

There is a little town named Markneukirchen in Saxony, where nearly every inhabitant is engaged in the manufacture of violins. The industry gives employment to nearly 15,000 people, who live in Markneukirchen, and the surrounding villages. The old men make the ebony fingerboards, screws and stringholders, and the younger ones, with strong, steady hands and clear eyes, put the pieces together, which is the most difficult performance of all. The women attain marvelous skill in polishing the violin after it is fitted up, and almost every family has its own peculiar method of polishing, which is handed down from mother to daughter—some exceeding in a deep wine color, others in citron or orange color. The more expensive violins are polished from 20 to 30 times before they are considered perfect and ready for use.—Detroit News.

**Two Greeks.**

A Scotsman arrived at Euston station one day by a noon train and gravely asked a cabby if he could drive him to catch a train at Waterloo station at 4 o'clock. Cabby, after much cogitation, thought he could do it in the time. The traveller got inside and for three hours and fifty minutes that cabman drove the man from the North by devious ways across London. When he was set down at Waterloo the Scotsman sought a policeman.

"What's the fare from Euston?" he asked.

"One and six," was the response.

"Here," said the canny one, "will you kindly settle with the cabman while I get my ticket?"—Tit-Bits.

**Tolerant Orientals.**

Both the Chinese and the Japanese have shown throughout their history great toleration in matters of religion. Even the persecution of Christians in the seventeenth century had its origin purely in political reasons.—Japan Chronicle.

**Close.**

"Is Howard stingy?"

"Is he stingy? Why, that man won't even buy a calendar, for fear he may not live the year out to use it up!"—Philadelphia Inquirer.

HOME IDEAS AND ECONOMIES

**A New Luncheon Dish.**

There is a simple little luncheon or supper dish which is also a change from the ordinary: Make some good sized baking-powder biscuits and smooth the tops over when they go into the oven; when cool, but fresh, cut out a round piece on top of each one and take out the crumbs, leaving a shell; put a little butter inside, spreading it around the walls, and fill each one with creamed salmon, or other fish, heaping it up well in pyramid form; put an extra spoonful of cream on top and a sprig of parsley. —Harper's Bazar.

**Cannelon of Veal.**

Chop together a half pound of cold veal and a half pound of boiled ham. Add a tablespoonful of minced parsley, a cupful of bread crumbs, a teaspoonful of grated dried lemon peel, one-half teaspoonful of powdered dry mace, a saltspoonful of salt, one-half saltspoonful of pepper and two well-beaten eggs. Add three tablespoonfuls of cream, or just enough to make loaf. Shape the meat into a loaf and flour it. Brush over with beaten egg, place in a buttered tin and bake for one-half hour. Serve with: Veal Relish—Cut an orange in thin slices and in the center of each slice put one-half teaspoonful of pear preserves.—Pittsburg Press.

**Spaghetti au Gratin.**

Cook in boiling water one package of spaghetti. Add a teaspoonful salt and cook three-qurters of an hour; drain. Put into a saucepan a tablespoonful and ah laf of butter, a quarter pound grated Swiss cheese and the same quantity Parmesan, also grated. Add one-half cup of milk or cream, a half teaspoonful nutmeg or ground mace and a dash of pepper. As soon as incorporated over slow fire add the drained spaghetti and saute a few moments. Put all into a buttered ramekin, dredge over with finely sifted dried bread crumbs and dot with pieces of butter. Put into a quick oven for ten or fifteen minutes until crispy brown on top, then serve. The spaghetti should be so stringy as to compel the server to lift the spoon high above the dish. Poor spaghetti will not string. For a small family half this quantity will suffice.—Washington Star.

**Eat More Apples.**

A physician who has made special study of stomach and intestinal troubles is quoted as advising the use of fresh apples with salt after every meal. They aid digestion more effectively than many drugs, he says, and people who make them a part of their daily diet rarely have indigestion.

Take apples, cooked or fresh, with salt, while dining or immediately after, and eat them between times when hungry. Cultivate the apple habit, and instead of eating bonbons and pastry serve them in some form for afternoon tea or for light lunches in the morning. Eat them in the summer even more than during the winter months, for nothing is better or more nourishing for the entire system than this fruit, especially as it is not heating.

The skin, if properly masticated, is not injurious, but the best plan is to cut it off, for it is usually tough, as is the outer coat of most fruits. Apple sauce, baked applesfi even apple pie, is an aid to digestion, despite the crust, that is ordinarily considered hard to assimilate. The best time to eat apples is after meals, when all the fluids necessary have been taken into the stomach, for if milk, coffee or water are drunk after taking this fruit, they lessen its power to help digestion.—New York Press.

**Hints for the Housewife.**

To keep windows free from frost rub the glass with a sponge dipped in alcohol.

Leather chair seats may be brightened by rubbing them with well-beaten white of egg.

To restore the face of cloth that has been scorched while pressing, rub with a silver coin.

When velvet is dusty, it should be rubbed with a piece of crepe, and it will look quite fresh.

It is said that corn meal is effective in cleansing the scalp when one does not wish to wet the head.

Silver can be kept bright for months by being placed in an air-tight case with a good-sized piece of camphor.

Kid gloves can be kept soft and free from cracks by rubbing them once a week with pure glycerine or castor oil.

To clean enamel-lined saucepans, fill with cold water to which has been added ammonia in the proportion of one teaspoonful to a pint. Let boil for twenty minutes and rinse in clean water.

You attach tapes to the pad of your dining table to keep it in place, why not to the cloth on your ironing board? Would they not be better than tacks or pins on which to scratch your hands?

Dry furnace heat, productive of throat and lung diseases, may be moistened by hanging a wet towel in front of the register, the lower edge of the towel being allowed to dip in a shallow vessel of water.

To clean and restore the elasticity of cane-bottom chairs, turn the chair, and with hot water and a sponge saturate the cane work thoroughly. If the chair is dirty, use soap. Afterwards set the chair to dry out of doors, and the seat will be as taut as when new.

A medical officer of health has drawn attention to the usefulness of muslin curtains in filtering the air of rooms. The amount of solid matter removed from the air by muslin window curtains has surprised him. As he says, they are cheap and easily washed, and should be changed frequently. One condition he advocates but does not insist on is that they should not be dressed or ironed.

**THE HUMBLER WALKS.**

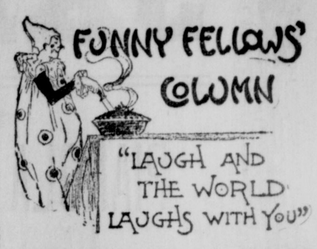
We cannot all attain the heights
Where fame serenely sits
With icicles around its eyes
And snowballs in its mitts,
But we can seek the modest seats
Where lowly people dwell,
For if we cannot climb aloft
We can fall down a well.

Not every one the gracious gifts
Of greatness may attain,
For when they start out for success
They catch another train.
Their aim is for the palace car
And for the through express,
But when they board the local freight
They get another guess.

And does it matter very much
As far as we can see?
A hundred thousand years from now,
Pray, who will wiser be?
Or are we any happier
If we can win applause
And get so mighty and so strong
We play tag with the laws?

There isn't, we are often told
By those who have been there,
Much satisfaction to the soul
Up in the highest chair.
It's better then to jog along
Without a sign or sob,
To stay down in the ranks and find
Contentment with the mob.

—Nashville American.




"Why is it that men bet and women don't?" "Men choose betting as a means of putting a stop to an argument." "Well?" "Well, women never want an argument stopped."—Cleveland Leader.

"Of course," said the tourist, "you know all about the antidotes for snake bites?" "Certainly," replied the explorer. "Well, when a snake bites you what's the first thing you do?" "Yell." —Philadelphia Press.

Ephraim Washington—Parson Brown has opened an intelligence office. He done get you a job for two dollars. Andrew Jackson—Ah's not gwine to take a job fur two dollars. Ah can get married fur one.—Judge.

The Bride—I think this looks like a nice, respectable place for us to eat, Jason. See, it says "tables reserved for ladies." The Groom (in surprise) —But darn it, Sally, don't you want me to sit at the same table with you? —Puck.

"Whenever I go skating," Mr. Hoamley was saying, "I always wear a cap that pulls down well over the ears." "Yes," said Miss Cutting, "I should think that would be absolutely necessary when you're skating against the wind."—Philadelphia Press.

"Ever make any money out of poetry?" "Only once. An editor said that for $5 he would print a poem I showed him." "Seems to me that was losing money." "Oh, no; I came out $5 ahead. You see, I declined the offer."—Philadelphia Public Ledger.

Cheops had carved his name on everything in sight. "Now," boasted he, "posterity will know me to be the real thing in Egyptian kings." "Maybe not, sire," said the court pessimist. "Maybe they'll take you for our leading five-cent cigar."—Louisville Courier-Journal.

"When is the next intermission?" asked the stranger in the Atlanta playhouse, "Thah is no intermission at all, sah," replied the old colonel, with a reminiscent sigh. "No intermission between the acts?" "No, sah. What would be the use of going out between the acts in Georgia these days, sah?" —Chicago Daily News.

"Are you in favor of revising the tariff?" asked the constituent. "Yes," answered Senator Sorghum. "But that's as far as I will go. It's safe to say you want the tariff revised, but it's mighty hard to fix up a plan for that purpose that won't cause some good and influential friend to feel that he is getting the worst of it."—Washington Star.

**Great Britain's Saloon Problem.**

There are nearly 100,000 liquor saloons in Great Britain and a bill pending in Parliament proposes to close 32,000 of them within the next fourteen years, and to do this by the use of its taxing power. But the liquor traffic in Great Britain is strongly entrenched. The brewing industry pays $190,000,000 annually in taxes. Moreover the liquor licenses have such value that they cannot be withdrawn without confiscation of property, and it is proposed to compensate the holders of those licenses which are to be revoked. The situation is something like that which existed before the Civil war in this country when it was proposed to get rid of slavery by compensating the slave owners for the value of their slaves.—Wall Street Journal

**Wife Needn't Establish Residence.**

A wife can come to Wisconsin, get a divorce while she waits, and take the next train out of town, provided her husband is a resident of the state, according to the decree granted Serenzia Tritz in Milwaukee. She married Harry Tritz in New York and he deserted her in 1905. She located him here six months ago and instituted proceedings, but remained in New York

When Judge Williams pointed out today that the plaintiff had been in the state for less than a year, her attorney, Morris Stern, declared the husband's domicile was that of the wife under the law. Judge Williams granted the decree, the plaintiff having been in Milwaukee twelve hours in all.—New York World.

**The Morals of a Scientist.**

Sir Oliver Lodge, scientist and author of "The Substance of Faith," presents the rather impressive aspect of a spiritualist who is at the same time a sportsman. Sir Oliver is a constant golfer, a member of the Sutton, Coldfield and Lelixstowe Golf Clubs, and in fact, has played the game for thirty years. At St. Andrews, where he learned the game under Prof. Tait, the latter said to him one day: "You don't play golf with your muscles; you play it with your morals." "But, I hope," said Sir Oliver, in telling the story, "no one will consider my morals as bad as my golf."—New York World.