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LESSER LIGHTS



If, from the starry heavens' mystic height,
The stateliest orbs which now with pinions slow
Through all the hours their way pursue, till low
Within the west they drift down from our sight,
And pearly dawn o'ertakes their waning light,—
If these should ne'er return, the steady glow
Of countless fainter lights, full well I know,
Would lend their soft effulgence to the night.

So, if Earth's mightiest ones were swept away,
If conqueror and conquest were forgot,
And humble folk—accounted little worth—
Alone were left, the burdens (as today)
Would yet be borne; and loving hearts, I wot,
Would still find peace and gladness in the Earth.

Convalescents

By Donald Allen

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If anybody had suggested to Miss May Forbes, of Forbes Manor, that she wring the neck of the parrot she had had for a pet for the last three years, she would have given that person a glance so awful that a congestive chill must have followed. That parrot had a scream that could be heard half a mile away against the wind. She could say that Polly wanted a cracker. She could hang head downwards from her perch. When a stranger called, especially a subscription book agent with a large family to support, she could inquire in aggressive tones what in the devil he wanted.

That parrot had a score or more of cute and cunning tricks, and there was a bit of sentiment connected with her besides. A sea captain had brought her back from a far-off land, presented her to Miss May with his love, and had then sailed away again with a shipload of kerosene in blue-painted barrels and had never been heard of since. Not a barrel had come ashore. Not one of the crew had turned up on South street to explain over his beer that the captain was or was not doing as well as could be expected under the circumstances. Miss Forbes was not one to crush out sentiment by wringing a parrot's neck.

One day, while hurrying home for fear Polly might be lonesome, the young lady stumbled over a barrel that some boy had left on the sidewalk. She was carried home and the doctor called. He could find no broken bones, but after long and serious thought he decided that she had wrenched herself and must take the tenderest care of herself for many days to come. And now, while propped up in an easy-chair and tired of reading, how the girl did bless the memory of the man that had given her the parrot! She could watch the bird's tricks and talk to her by the hour.



Could Watch the Bird by the Hour.

About the time that barrel had brought about the wrench the Smythes had moved out from next door and the Islingtons had moved in. Miss May had been told that there were a father and mother and son, the latter about 22 years old. He had been brought to the house in a carriage. A few days before, while trying to beat the record of the high jump, he had twisted his ankle and would be disabled for weeks. One accident was a wrench and the other a twist.

Young Mr. Hugh Islington did not own a pet parrot. Had he been presented with one he would have brained her with an ax within the hour. His pet, outside of high jumping, was the violin. He could make one talk. He could also make people talk for three blocks around. Scarcely had he been carried into the house when that violin began to wail out its musical notes. It wailed high and it wailed low, and as Miss May Forbes' wrenched ears caught the sounds she started and exclaimed:

"Gracious, mother, but what's happening now!"

"Only the young man next door playing on the fiddle, dear."

"Only playing on the fiddle! Only! Only! And I must be wrenched again—wrench upon wrench! Mother, waken up Polly!"

Polly was given a poke and she opened her eyes and ears and screamed out. She had a rival at last. The idea that something had come into the neighborhood to compete with her voice maddened her, and she set out to do justice to the occasion.

"Great snakes, mother, but what is that!" gasped young Islington as he ceased to draw the bow to turn pale.

"It's nothing, dear—nothing 'tall," soothed the mother. "I think the folks next door have a parrot—just a parrot."

"Think! Think! Why, of course they have, and I am housed up here with this twist and may be for a month to come! By the high jumpers of Jericho, but I won't stand it!"

"But, Hugh dear——"

And he fiddled and fiddled and fiddled, and the parrot yelled and yelled and yelled, and the minister writing his next Sunday's sermon in the house across the street mopped his brow and walked the floor and didn't say anything—not aloud.

From the first wail of the violin and the first yell of the parrot it was rivalry. It was violin vs. parrot—parrot vs. violin. Oh, the sadness of it—for the neighbors!

From morning 'till night, day after day! If the best Polly could do was to yell out that she wanted a cracker, the best the fiddler could do was to play "Old Black Joe" over and over again. The advantage rather rested with the violin. It didn't have to sleep o' nights, while Polly did. She did her very best to realize that honor was at stake, and that she must triumph or perish, but two hours after lamplight would find her nodding and played out, while the violin was still wide awake at 11 p. m.

"Mother, that wretch shall never conquer me—never!" Miss May would exclaim half a dozen times a day; and like an echo young Mr. Islington would call out:

"I'll bring her to her knees, mother—to her knees!"

For a long month the battle raged. When a doctor who knows his business catches a patient with a wrench or a twist he is not going to surrender his inestimable privilege a day short of four weeks. Even at the end of that time he is going to pay an extra visit—fee $2—to warn him not to try to climb a thorn tree without pulling on stove-pipe trousers.

But the day came when Miss May was permitted to walk out. Also Mr. Islington! There was a grove a quarter of a mile away. Miss May naturally headed for the grove. Mr. Islington naturally headed for the same place.

Miss May naturally carried Polly along to reward her for her heroic efforts to preserve the family honor, and Mr. Islington carried his violin along that he might once more hear the sweet strains of "Old Black Joe" in the sunshine. The girl reached the grove first and was softly meditating when a step aroused her. That young man! That violin! They stood before her, and as she shuddered the parrot screamed.

"You—you—you!" gasped the "wrenchess."

"The girl with the parrot!" exclaimed the "twister."

Could aught save the day? Could anything avert the impending tragedy? Had it been two old men or two old women—good-bye! But it was a good-looking girl and a not at all bad-looking young fellow, and they had had a square fight and were a bit ashamed of their petulance, and after a gasp or two a bit of a smile came to their faces. Then the smiles broadened. Then grins succeeded. Then Polly stood on her head and there were two hearty laughs and Mr. Islington said:

"You are Miss Forbes, I believe, and I congratulate you on getting out again."

"And you are Mr. Islington, I believe, and I also congratulate you."

"I hope my violin was not disagreeable to you."

"And I trust that Polly's chatter did not make you nervous."

He sat down beside her and he told her about that high jump, and she told him about the barrel, and it's on record at the county clerk's office that she even said that of all musical instruments she preferred the fiddle, and that he replied that no nightingale was in it compared with a parrot. And they went home to tell their mothers a lot of good things about each other.

COLOMBIA EMERALD IS BEST

World's Supply of Those Precious Stones Now Comes from South American Republic.

For its supply of the precious stone of beryl variety, known as the emerald, the world relies upon the mines of the republic of Colombia. From these mines the most valuable single emerald of modern times was obtained, now forming one of the gems of the collection of the duke of Devonshire. It is a perfect hexagonal crystal, weighing eight ounces and eighteen pennyweights. Another fine specimen, in the Hope cabinet, weighs six ounces, while larger but less valuable gems are in various royal caskets.

The true emeralds of the ancients are said to have been obtained from the workings of Mount Zabarah, in Upper Egypt, although the reopening of the mines in the nineteenth century by Mehemet Ali did not prove commercially profitable. In this district was probably mined the jewel adorning the breastplate of Aaron, described in Mosaic writings and forming part, possibly, of the spoils carried from Egypt by the departing Israelites.

The huge emerald used by Emperor Nero as a corrective for his poor vision; the engraved emeralds set in gold, presented by Ptolemy to Lucullus on his landing at Alexandria; the robes worn by Cleopatra and other famous beauties of the past, whose embroideries were interspersed with emeralds, and the exquisitely graven seals of antique workmanship on view in museums and private collections all prove the esteem in which the emerald was held. Ornaments of emeralds have been unearthed in Theban tombs and excavated from Pompeii and Herculaneum, and in all ages the stone has been classed among the rarest of gems.

British Like Cuban Cigars.

Cuba's best customer for cigars is Great Britain, which takes sixty million every year.

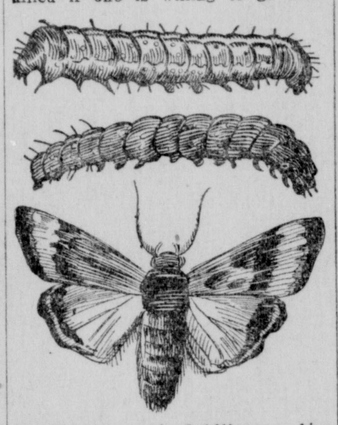
Horticulture

DEAL WITH CUT-WORM PEST

Test Course Is to Plow in Fall and Renew War in Spring—Poisoned Bran May Be Used.

The test course in dealing with cutworms is to plow early in the fall and continue cultivation with a spring-toothed harrow until freezing time prevents it and then renewing the war on them by extra early spring cultivation.

There is no easy method of dealing with these pests, but they may be killed if one is willing to go after them with determination. An effective method of combating them is to use sweet and poisoned bran, says the Prairie Farmer. The method is to add one part of Paris green, by weight, to thirty or forty parts of bran, stir this together, while yet dry, and then mixing it with water that has been sweetened by the addition of strong or coarse molasses. The older and stronger the molasses, to give it color, the better it will be.



Two Species of Cut-Worms, Also Moth That Lays the Eggs.

The bran should be moistened with this sweetened water until it is made into a damp mass, just wet enough to stay in little heaps. A very small pinch of this placed at the base of each garden plant to protect it will be effectual. The cut-worms will eat it in preference to the plant.

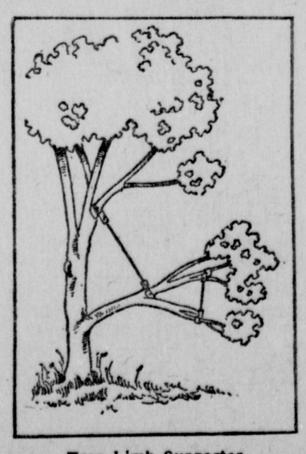
To protect corn it is advisable to drop a pinch in the corn row each step or two across the field, so that the worm will find this and eat it and let the corn remain. It would be better to put the poison out before the corn appears above ground and thus kill the worms early, than to let them remain untreated until after the corn is once cut off.

It is much better to put out the poison bran in the evening while it is damp, or on a damp day, so that it will not be dry when these pests come forth at night to seek their food. It will be found by them just about as readily if it is slightly covered with earth and for this reason, if it should become necessary to protect domestic fowls from it, one could cover it with loose earth at the time of application.

SUPPORTER FOR TREE LIMBS

Wire Contrivance Fastens Sagging Branch to One Above—Illustration Shows the Plan.

A contrivance for supporting limbs of trees that are either broken or sagging with their own weight or a heavy burden of fruit has been designed by a California man. Two iron hooks have slots at both ends and a hole at one end. One of the hooks is thrown over a sound upper limb, near the crotch, and the other is adjusted on the limb below that requires support. A piece of strong wire is then fastened to both hooks by means of the slots and perforations and pulled up till the sagging branch is in proper position. The wire is then twisted fast and there is no danger of its yielding or breaking, as rope has been known to do.



Tree Limb Supporter.

Result of Strawberry Mulch.

The strawberry is seldom killed by freezing. It is the alternate freezing and thawing, that causes the soil to heave, that is dangerous to the strawberry.

But mulching serves many other and important purposes—it helps to retain moisture in the soil; it adds to the richness of the soil, and it keeps down the weeds while the crop of fruit is coming on, thus rendering it unnecessary for any cultivation to go forward during this important period. But to the lover of fine, clean fruit, free from all grit and sand, the most important thing about this mulching is that it gives the fruit a clean carpet to ripen upon, and thus the fruit goes to the table clean and free from everything objectionable.

PLUM TREES NEED SPRAYING

When San Jose Scale Is to Be Treated Lime-Sulphur Will Be Given in the Spring.

Plum trees need some spraying, usually on about the same lines as the work given to the apple orchard. Spraying should be given annually, usually two to four times each year, and in all cases must be thorough to be worth while. Careless spraying is a waste of time and material. When the San Jose scale is to be treated, the lime-sulphur spray will be given early in the spring. A heavy spraying of Bordeaux mixture or of plain blue vitriol solution before the buds open will aid in checking brown rot and other diseases. Another spraying of Bordeaux mixture, with arsenical poison added, should be given soon after the blossoms fall. It should be specially noted in this connection that Bordeaux mixture should be only half strength for plum trees. Some varieties, especially those of the Japanese group, have the foliage seriously injured by strong Bordeaux. Perhaps the best formula for this work is as follows: Fresh unslaked lime, three pounds; copper sulphate, two pounds; water, fifty gallons.

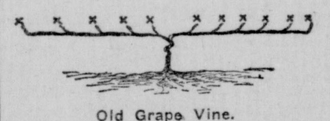
The mixture is then made up in the usual way, and applied with a nozzle throwing a fine, misty spray.

GRAFTING OLD GRAPE VINES

Cleft-Graft a Little Above or at Level of Ground, or Even Below, Is Best Method.

In reply to a query as to whether an old grape vine, trained as shown in the illustration, can be successfully grafted, F. E. Gladwin of the Geneva, N. Y., experiment station, writes in the Rural New Yorker as follows:

"I should say from your diagram that the vine in question is trained to the horizontal arm spur system and that you desire to graft the numerous spurs along the arms. It is very doubtful that you can be successful, as there is too much opportunity for the parts to dry out before a union takes place. I should much prefer to cleft-graft a little above or at the level of the ground or even below. This can be done as in top-working apples, cutting the scions a little thicker on the outside. It is best to start the taper opposite a bud, placing the scion in the cleft so that the bud forces out and is at or just above the level of the cut stock. If the stock be large enough, insert two scions. After they are placed so that the sapwood of scion and stock are in contact, mound up dirt firmly till the top bud of the scion is just exposed. If it is impossible to do the grafting before sap flow begins, delay it till the vigorous flow is over and then do it. There is a decided interruption after the first flow. Some even prefer the latter period for grafting. It will then be a simple matter to train the growth as before, and you will have a better vine than could possibly be obtained in the way you suggest.



Old Grape Vine.

Selecting Trees for Planting.

The trees used in planting have much to do with the future success of the orchards, thousands of inferior trees being planted each year. The tree standard upon which to purchase is the age. The two-year-old tree is usually the best for commercial planting, although the one-year-olds are quite generally used.

In ordering nursery stock state the kinds of trees wanted, refuse substitutes, and be willing to pay a good price for the right kind of trees. Take good care of trees upon their arrival, to assure healthy growth when they are planted.

Rest Period for Trees.

All trees and shrubs, in fact all perennial plants, must have a period of rest. This is true even of the evergreen, whose foliage, while retaining its color, is as nearly destitute of vitality during the winter as those trees which shake off their leaves in the autumn.

Protecting Tender Plants.

Tubes made of stiff paper and placed around tender plants will protect them from cut worms which work at night. The paper should extend two inches below the surface of the ground.

Grapes.

The grape is an American fruit for the most part. It can be so easily propagated and grown. You don't have to make wine and get rich for a few hours.

For Fence Rows.

Hollyhocks and goldenglow may be grown along the fence at the back or side of the house, and require but little room.

HORTICULTURAL NOTES

Gather all the brush from the orchard and burn it.

Trees injured by freezing very often need to be severely cut back.

The appearance of the orchard is helped by clearing it of dead branches.

Keep the orchard land in good tilth. The trees can be set as soon as the leaves fall.

Gooseberries require a cool situation, with plenty of air and moisture, and should be partially shaded.

As soon as caterpillar nests are in evidence, burn them without delay before new colonies are formed.

Good fruit can be raised only with care and attention given to spraying, pruning and generally good care.

Gather up dead branches and burn them, as they are apt to harbor bark beetles, one of the worst orchard pests.

Blackberries should be given space in the garden, for there are few, if any, fruits that give quicker and better returns.

PROPERLY MADE TEA

THE MOST HEALTHFUL AND EXHILARATING OF BEVERAGES.

Where It Does Harm the Fault Is Always With the Maker—Unwholesome Qualities Are Brought Out in the Steeping.

It is said that we tan our stomachs and become, therefore, incapable of digesting food—that we turn into nervous wrecks if we drink tea. And this would be so if we used tea immoderately and made it carelessly. Let us investigate a little and see what can be done to preserve to our use the cup that cheers.

Analysis shows that tea is rich in proteid, that it contains alkaloid—thein—and a volatile oil and tannic acid. Its stimulating effect is due to thein and the oil—its astringency is caused by the tannic acid. Thein is so soluble that it is almost immediately drawn from the leaf when brought into contact with boiling water. Thein stimulates gastric digestion, but the tannic acid and oil are harmful. Experiments show that tannic acid is developed in very small quantity as soon as tea comes in contact with boiling water, and that more tannic acid is developed when tea has steeped five minutes than when it has steeped three minutes, and that the longer it stands the more this acid is drawn out.

It is known that tea is stimulating, refreshing and an alleviator of headache and bodily fatigue. It has a slight influence in regulating the circulation of the blood and the temperature of the body. It is one of the most warming drinks in winter and cooling drinks in summer.

In view of these facts all will admit that to get the good and reject the unwholesome qualities of tea it is necessary to make it with freshly boiled water—fast boiling because the stimulating property, thein, cannot be extracted below the boiling point—and for this reason also the teapot should be thoroughly scalded before the tea is put into it; freshly boiled water, because long cooking causes its atmospheric gases to escape and renders it flat and insipid. (Soft water is best used when it first comes to a rapid boil, hard water may be boiled fifteen to twenty minutes before using).

Tea should always be made as an infusion—never boiled—and with but one infusion to each measure of tea. The habit of renewing the boiling water over the first measure of tea, or of using and reusing the tea leaves with a small additional supply, is a very objectionable one and is most strongly condemned by all health and food authorities. This is the way to obtain all the injurious qualities and none of the benefits of a pot of tea. No wonder people tan their stomachs when they follow such a method.

Here is the way to make one cup of tea without a teapot: Heat a cup to boiling point with boiling water, measure one-half teaspoonful of best tea; pour the water from the cup, put in the tea, pour over enough fresh boiling water to fill the cup three-quarters full, cover closely and let stand in a warm place (not in a draught and not over the fire) for three minutes. Have ready another hot cup and a hot strainer; strain the tea into the cup and serve at once with sugar and cream or milk, or with thinly sliced lemon and sugar.—Chicago Record-Herald.

Cream of Watercress Soup.

Wash, pick over and chop fine one bunch of watercress, add to three cupfuls of veal stock, bring to a boiling point and let simmer ten minutes; then strain through double thickness of cheesecloth. Melt four tablespoonfuls butter, add five tablespoonfuls flour and add to the stock. Cook until mixture thickens, add a cupful of cream or rich milk, season with salt and pepper. Put in a few drops of green vegetable color, reheat and serve with squares of bread nicely browned.

Dutch Tea Cakes.

One-half cupful of butter and one level cupful of sugar creamed together. Four eggs, whites and yolks beaten separately. Add the yolks to the mixture and then stir in two cupfuls of flour and fold in the whites of the eggs the last thing. Spread this mixture on a buttered pan very thin, but not quite so thin as for wafers and cover the top with chopped almonds, ground cinnamon and a little powdered sugar. Bake until a light brown.

Furniture Polish.

Beeswax and turpentine is a capital polish for furniture which is not French polished. To make it, shred half an ounce of beeswax very fine and add to it a quarter of a part of spirits of turpentine. Stir well and put aside until the next day. Then stir again and let it stand for another day, when it will be ready for use. Never melt beeswax and turpentine over a hot fire, as it is highly inflammable.

Beef Roll.

Take a large round steak about an inch thick, spread flat on a board or table, then make a dressing of bread crumbs as much as you want and season with salt, pepper, sage and one egg, then spread on round of steak and roll up and tie a cord around it or use skewers to keep it together; then bake till nice and done.

To Improve Leather Chairs.

When leather chairs have become worn and rough looking they may be improved by rubbing with the following mixture:

Take one part vinegar to two parts of boiled linseed oil. Apply this to the chair and polish with a soft cloth.

This will greatly improve the appearance of the leather and will also act as a preservative.

Delicious Fruit Salad.

Rich, ripe strawberries and sliced bananas in equal quantities make a delicious fruit salad for spring suppers. Dress with a little sherry, powdered sugar and whipped cream. The salad will not be perfect unless the cream is used generously.

WORTH KEEPING IN MEMORY

Garnered Wisdom That Has Been Handed Down Through Generations of Housewives.

When making sweet croquettes add a little sugar to the crumbs in which the croquettes are to be rolled.

Cold water is preferable to warm for scrubbing doors because it does not sink into the wood and so dries quickly.

Holding tomatoes over the gas flame will cause skin to burst and come off easier than when scalded, and the tomato will be less mushy than when scalded.

Neglected brass may be polished with a paste of powdered bath brick and oil. Take two pieces of the brick and rub together. This makes a finer powder than if scraped with a knife.

Cut hams may be kept from molding if the cut end is wet with vinegar each time after cutting. Vinegar will also keep beef fresh for a time when you happen to be without ice temporarily.

To frost over a window without darkening the room, dissolve Epsom salts in hot water and paint over the window while the water is hot, then allow to dry. This is easily removed and is entirely opaque while on.

Fringed cloths are often quite ruined in appearance at the laundry. They may be made to look like new for an indefinite period if, when they are starched, a little care be taken not to starch the fringe. Fold each cloth in four like a handkerchief and then gather the fringe of each part into the hand and hold it firmly while you dip the middle only into the starch. When the cloth is dry shake the fringe well and comb it with a specially kept toilet comb, and it will fall as softly and prettily as when new.

BROUGHT OVER FROM SPAIN

Three Recipes That Have Found Favor Because of Their Really Excellent Qualities.

Chicken Spanish.—Chicken cut into small pieces and fried brown in its own fat and half cup olive oil; add clove garlic, medium sized onion, half can tomatoes, pepper, salt, five cloves, two dozen allspice, one bayleaf. Stew slowly one hour, adding a little water if necessary. Thicken with flour and water just before serving.

Spanish Summer Squash.—Fry in butter an onion and three green peppers chopped fine; add three ripe tomatoes and stew well, seasoning with salt and teaspoon of sugar. Add summer squash, sliced, and fry until soft.

Spanish Shrimps.—Large onion, six green peppers chopped fine and fried in butter; add two large tomatoes and cook well; then add a pinch of soda and cup of cream; then can of chopped shrimps.

Kitchen Line.

A convenient clothesline for the kitchen or other place where a clothes drying line is sometimes needed, is rolled into an oxidized copper reel case about five inches in diameter. This reel screws to a wall or casing, and a hook is put up in a casing on another wall. When the line is wanted it is stretched across the space between the two and is fastened by a ring over the hook, the reel meanwhile catching it automatically and keeping it from slipping. When the line is not in use it is out of the dust in the reel casing. The line is 24 feet long. It would be a convenience for the kitchen veranda or porch of the summer cottage.

Making Nut Muffins.

Two cupfuls of flour, half a teaspoonful of salt, three teaspoonfuls of baking powder, one cupful of milk, half a cupful of chopped nut meats, two eggs, two tablespoonfuls of sugar, three tablespoonfuls of melted butter and half a teaspoonful of vanilla extract. Mix and sift the dry ingredients, then add the beaten yolks of eggs, butter and milk. Beat well, add the vanilla extract and the stiffly beaten whites of the eggs. Divide into buttered and floured gem pans, bake in a hot oven for twenty minutes.

Tasty Sandwich.

It was the memory of a childhood appetite which inspired a woman to serve brown bread sandwiches spread with horse radish and sugar with her afternoon tea. The snappy pungency of the horse radish was very delightful. The horseradish had, of course, been mixed with vinegar, the slightest possible amount used, and it was sprinkled lightly with powdered sugar. The brown bread was made of whole wheat and graham flour and was cut thin as possible.

Sit While Ironing.

There is an old-fashioned prejudice against sitting down while ironing. Our grandmothers would probably have condemned the woman caught in this practice as hopelessly lazy—but why not do so, especially when standing at the ironing-board means tired, blistered feet and a frazzled temper? It might not be practicable to sit while ironing a dress skirt or anything requiring a long reach of the arm, but handkerchiefs and such small pieces can easily be managed while sitting.

Puree of Green Peas.

This is a well liked luncheon soup. Heat a pint of canned peas in their liquor and pass through a puree and add two cups of hot stock, enough floupr blended with butter to thicken and seasoning to suit the taste. At the last pour in a cup of rich hot cream. Other dinner soups and purees made in this way are carrots, artichokes, celery, lettuce, spinach, beans and cauliflower.

Nut Loaf.

Mix one cup bread crumbs with one cup of ground nuts. Wet with one cup sweet milk and one beaten egg; season with salt, pepper, sage; grate in some onion; bake 25 minutes; fine for lunch.

Swiss Soup.

Make a stock of lamb or chicken, season with salt and pepper and butter, add a little rice. Cook until tender. Just before taking up add a cup of cream.

MAKES DARING TRIP

W. P. Edwards of Reclamation Service Has Thrilling Adventure.

Government Enabled to Build Huge Tunnel Five Miles Long from Gunnison Canyon as Result of Remarkable Feat.

Denver, Colo.—One of the most daring feats that has been accredited to the men of the reclamation service in their battles of converting the deserts of the west into productive farms was the original trip through the swift waters of the Gunnison canyon.

In the years previous to the time when the reclamation service went into Colorado and determined upon the diversion of the waters of the Gunnison river, that the arid lands of the Uncompahgre project might be reclaimed, man had never passed alive through the Gunnison canyon. There were many tales of adventurous Indians and white men who had attempted the dangers of this canyon, but none of them had succeeded and lived to tell the tale.

W. P. Edwards was the first man to accomplish this feat. He did it on a rubber mattress, inflated with air. Boarding his raft at the headwaters of the Gunnison, he started on the wild ride through its canyon with the idea of prospecting for a possible opportunity to divert its waters and get them upon the desert.

This raft of air and rubber was believed to be immune to the shocks that it would meet in plunging headlong down the currents of this stream. To a large extent, it proved worthy of the confidence that was placed in it. To be sure, it lost upon occasion much of the form which it had in the beginning. It was punctured and mended and reinflated on many occasions. At times it became merely a flabby bag that was thrown over the shoulder of the voyager as he waded down stream over the rapids. At other times it became merely a life-preserver that kept him afloat in deep eddies.

At still other times the raft and its operator clung to the sides of rocks and fought the currents in the face of the danger of going over a cataract into sudden death. But in the end, after passing many dangers, W. P. Edwards and his raft came out of the mountain gorge to where the river spreads out into a quiet stream on the plains below.



West Portal of the Great Gunnison Tunnel.

When Edwards reached the habitations of man he had with him the data which was the foundation upon which has been based one of the most spectacular engineering feats on record. For the reclamation service has built wagon roads into this precipitous canyon and from a point at its bottom has driven a great tunnel for five miles through solid rock and through that tunnel has diverted the frothing waters and set them to the business of making crops grow upon the desert.

HAVE A LOVE TUTOR IN INDIA

Indian Declares That Women as Well as the Men Do the Proposing.

London.—Shridhar W. Ketkar, who is advertised as a cultured East Indian gentleman, is now lecturing in England on "The Art of Making Love in Ancient India," that is, prior to the year 700 A. D. He is attracting the attention of elderly ladies with marriageable daughters, especially girls who are becoming somewhat passe, and may next be heard of in this country, leap year giving to his information and instruction an importance that would otherwise be lacking.

"One is most struck," says this guileless Indian, "by the fact that the love affairs of the people of this earlier India, I speak only of the upper classes, were guided and influenced by the professors of love. These were generally elderly men (why not women?) well experienced in the ways of the world, who were paid well for their advice. They taught men how to pay their addresses elegantly and how to make a good impression upon a woman's mind. As women proposed as well as men, the professors devised ingenious means so that the girls or the men, who proposed, would, if refused, still save their dignity. The professors instructed the young women in the art of love making. More often than not the woman took the initiative and let the man know that she loved him."

He thought the present system to be faulty; that while girls are taught all the arts of love by their mammas and aunties, the boys get no advice from their fathers, and, growing up ignorant and inexperienced, become victims to be stolen by the more experienced and intelligent women.