A LITTLE NONSENSE.

Unusually Lucky.-Wigg--"Is he Wagg-"Lucky! I should so. He says he can always light his pipe with his last match."-Clevehad Leader.

Query .- First Party-"Have you a hair of the dog that bit you?" Second Party (who mixed his drinks the night before)-"Which dog?"-Byracuse Herald.

"What are you playing?" "Double freeze-out." "What's that?" "We play for the drinks till the barkeeper has all the money we both started

with."-Indianapolis News. Qualified .- Section Foreman-"Do you think you can boss a gang of men?" Mr. Bear-"I think so; I've had my own way during 30 years of married life."-Ohio State Journal.

Suicidal .- "I hear a lot of the rich young men in town have organized a suicide club." "Yes. They're killing themselves with late hours and high living."-Philadelphia Evening Bulletin.

Pitting Them.-Caller-"Where is your mamma, Ethet?" Ethel (who has been watching the preparation of cherry pie)-"Why, she's out in the kitchen unbuttoning a lot of cherries."-Philadelphia Press.

"Remember who you are talking to, young man," said an indignant parent to his unruly son. "I'll have you know that I'm your father." "Well," replied the incorrigible, "you meedn't throw it up to me. I can't help it."-Chicago Daily News.

He-"Cissie, I've heard it said that a kiss without a mustache is like an egg without salt. Is that so?" She Well, really, I don't know-I can't tell, for you see I've never-" He-"Ah! Now!" She-"Never ate an egg without salt."-Glasgow Evening

CANCER NOT INCURABLE.

An English Medical Authority Scouts Some Beliefs Regarding the Dreaded Disease,

Dr. Herbert Snow, writing on this subject in the Humanitarian, takes mote of the increased number of deaths from cancer (from 8.117 in 1864 to 22,945 in 1895 in England), and in making a plea for a more scientific sindy of cancer clears up many popular misconceptions regarding the maladies commonly grouped under this term. The doctor says:

"It must be borne in mind that the majority of the sufferers are perfectly curable by a surgical operation within certain limits of time. In nine out of every ten cancer cases the organ attacked is amenable to the resources of practical surgery, applied not merely to palliate, but to eradicate permamently. The bogy of heredity, i. e., of a transmitted constitutional taint, has been extinguished by the past 20 years' research and experience. No one conversant with those investigations now entertains the smallest doubt on the fact that cancer is primarily a purely local malady; that it differs only, say, from a carious tooth in its peculiar properties of emitting cells which car-Ty infection to distant parts of the organism. Hence if it be wisely dealt with the operating surgeon within that preinfactive period, a stage of several weeks or even months, it is just as easextirpated as is an offending moler incisor. The only really ab initio Encurable cases of cancer are those wherein an internal organ essential to life is the primary site, and such constitute a very small minority of the

"Cancerous disease invariably arises in a minute spot, usually a small group. of cells, and is thus purely local in its inception. All the subsequent phenomens follow infection, diffused by simple mechanical agencies from that single spot. 'On this principle no possible doubt exists.

"'But why, then,' it will naturally be asked, 'do so many people continual-By die from cancer? Why does the disease so generally reappear after an operation which has appeared highly successful?"

"It may be confessed that surgical dealings with cancer are almost always up-hill work. Nevertheless the reasons for the ultimate failure of many of these operations are always painfully apparent. Either (a) the infective cell fragments have been allowed to diffuse themselves to other parts before the operating surgeon was called in or (b) the operator has done his work badly. The first explanation unfortunately accounts for by far the greater number of instances. People hardly ever think of consulting an operating surgeon, or even of applying to a medical practitioner at all, until the malady has slowly progressed for many months. But the second also covers no small

Languages of Our Army Officers. As to the linguistic accomplishments of the officers of our army we are now able to state, as the result of examination of the reports in the office of the adjutant general, war department, that 304 commissioned officers of the regular army speak Spanish fluently, and that most of these officers are serving in the Philsppines and the West Indies. About as many more officers report that they possess a limited knowledge of Spanish. This makes a total of some 600 officers who are more or less conwersant with Spanish. French is spoken by 224 officers, German by 136, the language of American Indians by 13, Italian by eight, Swedish and Norwegian by four, Tagalog by five, and some of our officers speak Chinese, Japanese, Russian, Eskimo, Dutch, Hungarian, Portuguese and Polish. This is a very fair showing, and is a sufficient reply to the suggestion that our officers are insufficiently informed as to the language of the countries in which they are asserving.—Avmy and Navy Journal.

PERSONAL AND IMPERSONAL.

Justice Brown, of the United States supreme court, invariably walks half the distance from his home to the capitol, and is always accompanied by a valuable collie dog, his particular

The duke of Wellington sent a personal invitation to his wedding to a resident of New York, who was gardener at Easton hall, the Westminster estate, when the duke was a child.

Though they seldom agree on matters of public policy Senators Tillman and Hoar are the best of friends. The southerner has the highest opinion of the venerable Massachusetts man's mental attainments and frequently refers to him as "the encyclopedia."

Beggars in the street maintain that the trailing skirts now in fashion have almost ruined their business. The greater part of their revenue comes from women, and nowadays women must use one hand in holding up the trailing skirt. But it takes two hands to open a purse and the beggar loses.

They tell in London of an impecunious nobleman who once wrote to the late Sam Lewis, the money lender, inviting him to dinner. Lewis replied thus: "Dear Lord ---: I am sorry that I shall not be able to accept your invitation to dinner. If, however, you will tell me the amount you require I will see what I can do for you."

A sister of the German empress, Princess Frederick Leopold, is a woman of an athletic turn. She makes nothing of skating 20 miles or so on a stretch. While on one such trip last winter she broke through the ice and nearly lost her life. The emperor was so much upset by the accident that he forbade her leaving the palace until the skating season was

It is a rare privilege to be permitted to visit any of the kaiser's palaces. He thinks that he is entitled to at least as much privacy as the lowest of his subjects, and his orders in regard to visitors are strict. As the Neues palace is regarded as above all others a haven of rest, few tourists are permitted within its sacred precincts. This palace is one of the most beautiful in the world. It was built by Frederick the Great for the express purpose of giving the lie to those enemies who spread reports of the hopeless bankruptcy of Prus-

LIMIT TO SIZE OF SHIPS.

Ere Long the Extreme Carrying Capacity of Vessels Will Be Reached.

Naval constructors and shipbuilders now agree that as to size and car-Tying capacity the limit of the ocean steamship is still a long way off. They predict that steamers 1,000 feet in length will be built in the near future. The Hamburg-American line has ordered a vessel to be launched in 1903 which will be 750 feet in length, 46 feet longer than the Oceanic and 75 feet beam, or eight feet wider, while the vessel in building for the North German Lloyd at Stettin is 752 feet in length and inofficially reported to have a correspondingly great beam, says the San Francisco Chronicle. The old theory of two decades ago that the long steamer was in danger of being broken in two in a heavy seaway is now untenable. Improvements in marine architecture and science make the modern steamship's hull strong enough to resist

any shock the sea may give it. Coincident with this evolution in the size and capacity of the modern Atlantic passenger steamship speed has been increased. And the intense rivalry for public patronage has spurred the great companies concerned in the traffic to endeavor to excel in this respect. Each of the chief corporations engaged in the trade strives to secure the record for the quickest passage from port to port, for its achievement is considered as an immense advertisement for the line holding it. A writer in Cassier's Magazine represents that some of these Atlantic greyhounds are run at an actual loss to the companies owning them, but it is borne for the sake of the advertising which their record as fast sailers secures. The difference between the recordholding Deutschland and any one of the other four fastest vessels owned by other companies amounts to only a few hours in the ocean passage, but it has a commercial value in the trans-Atlantic trade of sufficient magnitude to cause each one to strain everything to exceed it. As a result of this keen competition the following highest daily runs have been obtained in knots: Oceanic, 524; St. Paul, 540; Lucania, 562; Kaiser Wilhelm der Grosse, 580, and Deutschland, 584. But to maintain this speed it cost the St. Paul, with only half the displacement of the Deutschland, 300 tons of coal daily, and the latter, which is the largest coal consumer in the Atlantic trade, 570 tons. The Oceanic made her record of 524 knots with a coal consumption of 480 tons.

Kodak Censorship. The kodak is being regulated in Washington. Use of it is forbidden not only in the white house, but about the grounds surrounding the mansion. To take snapshots around the capitol is possible only on a permit obtained from the sergeant at arms. The use of cameras in the senate and house galleries is positively forbidden. Likewise the navy yard and gun foundry are closed to amateur photography. And now the proprioty of still further limiting the the of the lens and film, except upon license, is being agitated. -Washington Star.

COOUETTISH COFFEE JACKETS.

Some Very Pretty Negligees That Are Adapted for Morning Wear.

No woman who has been a guest at any one of the great country houses glorifying the face of our noble land will fail to appreciate the charms and usefulness of the coffee jacket. It has no relation to the historic and debatable fea gown, because it is worn at a wholly different function from that at which the tea robe properly makes its appearance, says the Washington Star.

In the morning at country houses It is the commendable custom to send to the rooms of the guests silver trays set with small, individual silver coffee equipages. A slice or two of toast, a dry biscuit and an orange accompanies, as a rule, each tray, and as the maid brings in the little spread the guest arrays herself in a very fetching and fanciful silk petticoat, a pair of quilted satin lounging shoes and a coffee jacket of gay material and gracious pattern. It is the sociable custom, moreover, in country houses for the smartly jacketed coffee drinkers to gather, with their trays and gossip, in some cozy boudoir, and because of this custom the jackets of the coffee lovers have grown in

style and splendor. These garments are ordinarily well open in the throat, but long-sleeved and easy of fit. Upon these general lines the taste of the individual jacket wearer plays infinite variations. Three instructive examples are given. The first is a pretty belted jacket of pale yellow satin surfaced foulard, adorned with a shoulder band and cincture of golden brown panne ribbon, which in turn is held in place by big buttons of paste topaz. Mechlin lace and yellow chiffon are the other materials used. A worthy companion to this is the flowing jacket of pastel pink liberty satin, garnished with yoke and sleeves and broad revers of imitation tea-tinted Irish lace. A broad satin ribbon of a tint that exactly matches the lace passes under the revers and

knots in front. Of very pliant silk warp French flannel, lichen gray in color, the third garment is constructed. Inside a lining of baby blue Florentine silk is used, and undersleeves and a jabot of coarse gray Malta lace form its simple and effective decoration. For next summer the originators of delicate confections are making soft cream batiste coffee jackets, frilled elaborately with valenciennes edging; and cooler still will be the negligees of glace china silk, buttonholed in scallops along the edges and completed with undersleeves of tucked white silk muslin.

THE HOUSEWORKER'S HANDS.

With Comparatively Little Care They Can Be Kept Soft and White,

"Housework is rather hard on the hands, but there are some precautions which, if taken, will add great? ly to the comfort of the worker and the appearance of the hands," writes Maria Parloa, in Ladies' Home Journal. "Among the things which roughen and blacken the hands the most important are dust, soap, fruit, vegetables, and neglect to properly dry the hands. Wash all vegetables before paring. When the hands are stained by fruit or vegetables be sure to remove the stains before the hands come in contact with soap or soapy water. Remove the stains with an acid, such as lemon, vinegar or sour milk, then wash in clear water. When using soap and water for any purpose be sure to rinse off all the soap before wining the hands. Always wipe the hands perfectly dry. Do not change soaps if you can avoid it, and always use s good soap. When sweeping and dusting wear loose-fitting gloves. Have a pair of rubber gloves for use when it is necessary to have the hands in water a great deal. Grease spoils rubber, therefore the gloves must be washed perfectly clean as soon as the work is finished. A little bran and milk or vinegar will make the hands clean and smooth after dish washing or any other work that roughens them. With a little practice one can wash dishes as well and as quickly with a dish mop as with a cloth and the hands. There should. be two mops, one for the tableware and one for the cooking dishes. For washing floors have a self-wringing mop. To soften and whiten the hands use some sort of cream on them at night, then powder them with cornstarch and put them in loose gloves

kept for this purpose." To Freshen Old Crape.

First unpick all seams and rub dust off with an old silk handkerchief. Then wind loosely around a clean broom handle, being careful that each piece is kept quite flat. Pin and lay the stick across a boiler half full of boiling water and let it steam for three or four hours, turning the stick occasionally so that each part may be thoroughly steamed. When done, rest the ends of the handle on two chairs so that nothing shall touch the crape and let it stay till next day.-Washington Star.

Deep Dish Pic.

First procure a shallow dish and place a bowl upside down in the center. Pile fruit around the crockery, taking care that the seeds don't get presumptuous. Sugar well and stuff to suit the taste. Conceal it with porous dough. Place in the oven and don't forget it.-Brooklyn Eagle.

Apple Terror.

Take three cups of sugar, half a dozen eggs. a barrel of apples, half a cup of flour and mix thoroughly. Let it boil over a hot fire and stir to beat the band. Be careful not to roast it. This is most relished when served alone.-Washington Star.

PUDDING VARIATIONS.

Caing Up the Left-Overs-How to Deceive the "Man of Wrath."

It is in his favorite pudding that the "man of wrath" not infrequently helps to consume the family left-overs, boastful though he may be at the time that his wife never confronts him with bread pudding. Meats and vegetables are not often used in desserts. With these exceptions, almost anything may be worked off on the unwary family in delicious desserts. Bread, cracker crumbs, stale and broken cake, cookies, and even remnants of other desserts in the form of custards and puddings, may all be used with profit to the housekeeper and diners alike, says the New York Tribune.

A definite idea of the amount of thickening required for various consistencies is one of the first requisites in departing from arbitrary cook book recipes. Two large eggs to a pint of milk make an ordinary custard. One egg and three-quarters of a cupful of bread or cake crumbs will be sufficient for the same amount of milk if a custardlike consistency is wanted. This can be flavored to taste. If raisins are. to be used it is well to cover them with boiling water and cook them until they are tender before putting them into the mixture. Nutmeg and cinnamon, together or either one alone, can be used. The mixture should be baked in a moderate oven until it custards. when it should be removed at once or it will whey. A recipe for a creamy bread pudding may be made of two cupfuls of milk, one cupful of dry bread crumbs, one egg, two tablespoonfuls of sugar and one-half tablespoonful of butter and cinnamon or nutmeg to taste. Scald the milk, turn it hot over the bread crumbs and let them stand until cool. In the meantime cream the butter and sugar together, add to them the yolk of the egg and the flavoring and stir them into the cooled milk and bread crumbs. Fold in the stiffly beaten white of the egg and bake 45 minutes. Serve with hard

sauce. A delicious orange pudding can be made with bread crumbs. Scald two cupfuls of milk and turn it over onequarter cupful of dried bread crumbs. letting it stand until cool. In the meanwhile beat the yolks of two eggs to cream with one-half cupful of sugar. Mix together the milk and bread crumbs, eggs and sugar, a tablespoonful of melted butter and the juice of one orange and half the grated rind. Turn into a buttered dish, place in a pan of boiling water, and bake until firm. Cover with a meringue made of the two whites of the eggs. Brown slightly, and serve hot or cold.

Bread crumbs are also used in apple charlotte. To make it, butter a deep pudding dish thoroughly. Sprinkle the bottom with a layer of chopped apples; over these sprinkle some sugar and cinnamon, nutmeg, bits of butter and bread crumbs. Continue in the same way until the dish is full. Let the top layer be bread crumbs and butter. Cover the dish, place it in a pan of hot water, set it in the oven and cook for 45 minutes. At the end of that time remove from the water, uncover it and brown quickly in the oven. Serve it with cream and shaved maple sugar. or with any sweet sauce. The proportions are a cupiul of sour apples chopped, a cupful of bread crumbs, onequarter 'cupful of sugar and a heap-

ing teaspoonful of butter. Everything in the making of desserts should be of the best, and eggs should always be cold. Puddings are steamed. baked or boiled. Boiling or steaming a pudding usually takes twice as long as baking. Butter and corn starch puddings require a quick oven. Fruit. bread, rice and custard pudding need

a moderate oven. Boiled puddings are cooked in a mold or cloth. If the former is used, butter it thoroughly, fill it about twothirds full, cover it, and put it in boiling water that reaches nearly to the top of the mold. Cover the kettle closely and replenish with boiling water as fast as it boils away. If it is to be boiled in a cloth, dip the cloth in boiling water, flour it thoroughly, and fill the floured side not more than half full. leaving ample room for the pudding to swell. Fasten it securely. Put a saucer or small plate in the kettle. drop the bag on it, cover the kettle and boil steadily the required time.

The Use of Glycerin. Since so many people use pure glycerin for the skin a word of caution seems necessary. If you apply a little glycerin to the tip of your tongue you will find, although it has B pleasant, sweet taste, the first sensation that is felt is one of pain and burning. This is caused by the fact that glycerin has a strong affinity for water, and that it absorbs all the moisture from the surface which it touches, thus drying up and parching the nerves. Ignorant of this fact nurses and mothers have applied nure glycerin to the chafed skin of infants, producing often great pain. The glycerin ought to have been first mixed with an equal bulk of water. This being done it may be applied to the most tender surfaces without producing injury, and as it does not dry up virtually maintains the part in a constantly moist condition, excluding the air and promoting the healing process.-Detroit Free Press.

Simple Satad Dressing. Two teaspoonfuls mustard, 1% tearpoonfuls salt, one-eighth teaspoonful cayenne, four eggs, one-half cupful vinegar, one-quarter cupful olive oil. Mix mustard, salt and cavenue; add eggs well beaten. Heat vinegar and oil in the top of the double boiler. When hot pour on to egg mixture: return to double boiler and cook until mixture thickens. Cool and keep in a covered jar; this dressing will keep for weeks .- Good House-

DOG SAVES WOMAN'S LIFE.

The Faithful Animal Succors Her During a Terrible Alaskan Trip.

The death of Matthew Fox, formerly United States bugler at Sitka, in the snow near Rodman bay, and the saving of his wife's life by a faithful malamoot dog, seems like a chapter from a novel rather than an incident in real life.

In the middle of January, being short of food, Fox and his wife started for the warehouse of the Rodman bay syndicate, seven miles distant. They did not realize that they had to break their trail through soft snow seven feet deep. Before they had gone far Fox broke through ice crossing a stream and was wet to the knees. He still pushed on. Scarcely two miles had been made before night came on. They turned back almost exhausted.

Fox sent his wife ahead to prepare a hot drink for him. He told her he would drag himself to the cabin. Mrs. Fox managed to reach camp and built a fire. Overcome with exhaustion and drowsiness, she fell asleep. She awoke at three o'clock in the morning and discovered the absence of her husband. Dragging herself along the trail she soon came upon his body face downward in the snow. He still lies there embalmed by na-

For 13 days without fire and only a little raw corn, the poor woman existed, her only companion a dog. On the fourteenth day, starvation staring her in the face, she started for Rodman's bay. How she got there she does not know. She fell exhausted time and again, and on returning to consciousness would find the dog licking her face and fondling her. On her arrival at the beach she found her father, who had made a long trip, fearing that something had happened to his daughter. Mrs. Fox was taken to Sitka.

SCATTER BOOTY ON STREETS.

The Police in Paris Surprised by the Tactica of Jewelry Thieves.

Strange things are happening in Paris. Thieves are turning either charitable or cowardly, and are scattering their stolen booty over the

A few days ago Baronne de Picrard, residing at 18 Rue de Athenee, was robbed of jewels valued at \$72,000. The police were notified, but found no clew to the thieves. On Wednesday morning, however, a coachman found on the seat of his cab a diamond brooch valued at \$4,000. Remarkable to relate, this coacher immediately drove at top speed to the prefecture of police and handed over the jewel.

On the same day a man entered a jeweler's shop and offered to sell a golden purse studded with precious stones. He said he had found it in the street, but on the arrival of a po lice inspector he ran away, leaving his

valuable find behind him. On the same day a street sweeper picked up a jeweled gold bracelet worth about \$1,000, which he took to the police station. The other day a handsome gold-headed cane was found on a table of a hotel on the Quai d'Orsay, and yesterday a handsome gold chain work bag, studded with diamonds, was found in one section of Paris and a beautiful gold-backed brush in another.

The police are awaiting the return of more of the stolen articles and are proudly proclaiming the honesty of the people of Paris.

GET THEIR MONEY.

Widow and Son of Man Killed at Kimberley Remembered by Britich Government.

Mrs. George Labram, widow of the late George Labram, of Milwaukee, who was killed during the siege at Kimberley, while there as constructing engineer for the De Beers Mining company, has received notification that the De Beers company had settled on her an annuity of \$500 during her life and an annuity on her son of \$1,000 until he shall become of age. The boy is at present 13 years old. This money is in addition to the sum of \$5,000 recently awarded Mrs. Labram by the British government in recognition of the services of her husband to the gov-

ernment in the defense of Kimberley. Through the genius and resources of Labram the famous "Long Cecil" gun was constructed at Kimberley when the war began, and was the only weapon in the town that possessed sufficient range to keep the Boers at a respectful distance. Labram was killed in his hotel by a Boer shell only a few days before the siege of Kimberley was raised.

TEARING DOWN MANSION.

Old Stewart Marble Palace, Costing Over \$1,000,000, Sold as Second-Hand Building Material.

The famous mansion which A. T. Stewart reared as a residence for himself more than a quarter of a century ago at the corner of Fifth avenue and Thirty-fourth street, New York, which later was the home of the Manhattan club, is to be torn down, and the work of demolition has already begun. The mansion cost over \$1,000,000 and it was sold as it stood for its estimated value as a pile of second-hand building material. The material will be sold piece by piece for what it is worth as marble, stone, iron and wood.

Had Its Advantages.

George Washington never saw a street car, but, exclaims the Chicago Record, he never had to hang on by the straps, either.

BEATS THE GOVERNMENT.

Denver Man Underbids Uncle bam in Postal Service and Does a Big Business.

A Denver (Col.) man has entered into competition with the government in the delivery of local mail matter. He underbids the government, and is carrying sealed drop letters throughout the city for one cent each, thus saving the sender one cent on every letter, says the New York Post. Him patrons so far are confined largely to the big mercantile establishments and circular advertising concerns in the city. Some of these send out, thousands of drop letters every month. It is said in Denver there is no federal law that is violated in thus competing with the post office department. At present the contractor is operating his service largely in the down-town section, but is, rapidly expanding his business so as to include the entire city. He has been delivering by his plan less than a month. He started in single-handed, but the volume of his service has so increased as to enable him to employ five carriers, and he expects as soon as the business justifies ... to have as many carriers as the local post office. Up to date he makes only two deliveries a day. He_expeets soon, however, to provide for three or more deliveries daily, and ultimately to render a service equally as effective as the post office. Unlike the government, he places no restriction upon the weight or size of the letters, provided, of course, his patrons do not try to take advantage of him by loading his carriers down with heavy and unwieldy matter. He delivers for one cent letters for which the postal rate would require ten and 1, cents. To facilitate matters, he has supplied his patrons with mail boxes, to which his carriers hold keys. One of the chief advantages of the system is that it does away with the stamping of letters, thus saving time and la-

TAKES THEM OFF OUICKLY.

Peculiarities Attending Sickness in the Late Queen Victoria's Family.

It is a peculiarity of the members of the royal family that, however healthy and hearty they may have been, yet let them be once attacked by serious illness in advanced mindle life or old age and the malady quickly proves fatal, says London Truth.

The queen's father, the duke of Kent, was the strongest among strong men, and never had an hour's illness in his life, but at the age of 52 he died at Sidmouth of a severe cold after a few days' illness, which was caused by his sitting with wet feet after taking a walk in the rain. George III, was declared by him doctor to be likely to live for several months, or perhaps years, but within a week he was attacked with

some illness of old age and died in s few hours. The duke of York, as strong and healthy a man as his brother, the duke of Kent, caught a chill while on a visit to the duke of Rutland at Belvoir, was seized afterward by illness, broke down all at once, and

died in three months. George IV: was expected to live for years in the early part of 1830, but he broke up exactly in the same,

manner as his brother. William IV. died in ten days from 🔐 hay fever, after having been for 73 years a most healthy and vigorous man. The same thing happened with other members of the family of George III.

WHEN WOMEN MAY GOVERN.

Three Different Systems That Regulate the Succession to European Sovereignty.

Many people have been confused by the various laws of succession which prevail in Europe. There are three different systems, the most general being that known as the Salic system, under which women are completely excluded. This is the rule in Belgium, Sweden and Norway, Italy, Denmark and Germany. Then there is the German-Dutch system, under which males of all degrees of relationship take precedence of females, the throne passing to the female line only in case of the extinction of all the male lines, however remote. This is the rule in Holland--from which it takes its name-Russia, and some of the minor German states. The third system is that prevailing in Great Britain, under which females are excluded when there are males in the same degree of relationship, but take precedence of males whose degree of relationship is not so close as their own. Thus an elder daughter of the ruling sovereign of Great Britian gives way to all her younger brothers and their issue, but takes precedence of a male cousin or a nephew. This system is the rule in Spain and Portugal as well as in England.

An Odd Bequent.

South African pictures were recently being shown on the cinematograph in London, when some men in the audience recognized an officer friend. The wife of the officer was informed and wrote to ask the manager to have the picture shown on a particular evening, when she would journey from Glasgow. She thus saw her husband for the first time in a year-on the zinematograph screen.

Heirs to British Throne. Besides King Edward there are 73 heirs to the British throne without going outside the group of Victoria's direct descendants. These include five thildren, 31 grandchildren and 37 great-grandchildren of the late queen.

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