

## ST. STEPHEN AND CALAIS.

[Prose is for sale in St. Stephen by Master Ralph Trainor, and at the bookstores of E. S. Dagat, G. S. Wall and J. Vroom & Co. in Calais at O.P. Treat's.]

SEPT. 9.—The picnic ground on the banks of Derry's stream, which years ago was a picnic ground and was then known as Porters mill stream, has again become fashionable and everyday is the scene of a picnic party usually from Calais, or Milltown. The electric cars running nearly to the grounds afford an easy and convenient way to visit the place and picnickers take advantage of it.

Mrs. Henry Maxwell gave a very pleasant party on Thursday afternoon at her home for the pleasure of her daughter Gladys, and her nieces Miss Verna Brown and Miss Margarette McKenzie.

Miss Martha Harris gave a picnic at DeMonts one afternoon last week which was most jolly outing and greatly enjoyed by all her guests.

Mr. and Mrs. Andrew Mungall of Milltown, took a number of friends for a ride and picnic to the country on Friday. Games of ball and various amusements made a most enjoyable day.

Mrs. Elmer Anderson and her sisters the Misses Webber, gave a very pleasant party at their home near the church hill on Thursday evening. Dancing was the chief amusement and waxed long and merry until a late hour. There were about fifty guests present.

Mr. and Mrs. Arthur Stanley Burdette's friends will be pleased to hear that they are expected from Mexico in November to visit for a few weeks. They come to Massachusetts to attend the golden wedding of Mr. Burdette's parents, and will visit St. Stephen before returning to their home in the city of Mexico.

Mrs. A. E. Neill, on Wednesday gave a most delightful luncheon party at her residence in honor of Mrs. Fozz of Brookline Mass., who is the guest of Mrs. Henry Pike.

Mrs. McAndrews of St. John who is visiting her son Mr. George McAndrews, was most pleasantly entertained on Wednesday afternoon of last week, by the ladies who are Mr. and Mrs. McAndrews neighbors with a picnic supper in the spacious grounds surrounding the High school building.

Mrs. Cooke and her daughter Miss Florence Cooke have been spending a week at Red Beach. Miss Bertie Taylor, is enjoying a well deserved vacation with relatives in Pittsburg Penn.

Messrs Frank Ross, and Henry Ross, have returned from Skowhegan Maine, where they have been attending the funeral services of their mother who after a short illness at her home in that town passed away at the advanced age of eighty four years.

Miss Grace Nichols, gave a dinner party on Thursday evening to a number of her young friends who were invited to dine with her friend and guest Miss Clara Jordan.

Mrs. George Murchie and Mrs. Albert Benton gave a picnic at "Murchies Basin," on Saturday to a number of lady friends.

Miss Jessie Connick of Moores Mills was the guest of Mrs. Edward S. Stuart last week.

Mr. Allison Scammell of Hackensack, New York is in town visiting his grandmother Mrs. John McAdam.

Mr. William V. Wallace who has spent the summer at the Algonquin camp up near St. Andrews on Saturday and Sunday spent the day in town.

Mr. W. H. Whitlock of St. Andrews was in town this week for a brief visit.

Miss Jennie Veasey, has been in Charlottetown attending the Maritime Christian Endeavour convention.

Mrs. H. A. Lyle and daughter of Grand Manan have been visiting relatives in town during this week.

Hon. A. H. Gillmor, is visiting his son Mr. Dan Gillmor in Montreal.

Mr. and Mrs. Henry B. Eaton, Mr. and Mrs. Henry D. Pike and Mr. and Mrs. Percy L. Lord have been visiting their friends Mr. and Mrs. Chas. Eaton at Agricultural Camp, Governor's Point above Princeton, Maine.

Mr. Gordon Hatfield of Lynn, Mass., is visiting Mr. and Mrs. J. H. Ganong.

Mrs. Annie Melick and her daughters the Misses Louise and Katherine Melick of Cambridge, Mass., who have spent the past month with Mrs. C. H. Clerk, left on Saturday for St. John, where they will spend the month of September with relatives.

Mrs. W. C. Renne and her daughter Miss Florence Renne have gone to Pittsburg, Mass., to visit friends.

Mr. and Mrs. W. W. Brown have gone to New York for a short visit.

Miss Ida G. Smith has returned from a delightful visit in Farnborough, Nova Scotia.

Mrs. Charles F. Smith, who accompanied her mother Mrs. Thomas J. Smith to Boston, arrived home on Monday after a hurried visit of a few days, which she spent at Belmont, Mass.

Mrs. Frank E. Amesen and her son have returned from a pleasant visit in Athol, Maine.

Mr. Guy C. Murchie who has spent several months in Newfoundland, has arrived home, and is now at Robinson with his parents who are summing in that seaside town.

Mrs. Fogg of Boston is the guest this week of her friend Mrs. Henry D. Pike.

Rev. F. Robertson has arrived here with his family, and preached in Trinity church at both services on Sunday. He will occupy for a rectory the cottage which Mr. and Mrs. John Black will vacate in about two weeks.

Mrs. Charles S. Neill and her daughter Miss Queenie Neill have returned from a delightful visit to friends in Eastport.

Miss Ida McKenzie's friends are pleased to see her home again, after so long a stay in St. Andrews. Miss Charlotte McAllister has returned to Boston.

Miss Martha Rideout, left on Saturday for Lowell, Mass., to resume her duties in a school in that city.

Miss Sadie McQuinn, who has been visiting her aunt Mrs. Charles A. Rose has returned to her home in Woodstock.

Lieut. L. R. Seymour of the U.S. Navy joined his ship the "Endeavour" at New London on Saturday.

Mr. and Mrs. John W. Scovill have returned from Montreal.

Miss Alice Bates left on Saturday for Sackville where she will attend Mount Allison college for young ladies.

Miss Winifred Todd, leaves on the sixteenth of this month for Andover, Mass., to enter the Abbot academy in that town to complete her education.

Mr. and Mrs. Thomas Wheelock of Boston are guests of Mrs. Hazen Grimmer this week.

Miss Bertie and Bessie Armstrong of St. John are visiting their friend Mrs. John Nason.

Miss Maud McKenney who has been spending a few weeks with her sister Mrs. George J. Clarke, has returned to her home in St. John.

Mrs. Bessie Bixby is in St. George the guest of her friend Miss Annie Thielkins.

Mr. Wadsworth Harris the talented young actor left on Tuesday for New York city to join the

Modjeska theoric company of which he has been a valued member for several years. Mr. Harris was to have assisted Miss Carline Duval Allen, in her entertainment of last evening, but the sudden summons to New York city prevented him from doing so.

Mrs. Phair of Butte City Montana, is here visiting her sister Miss Nellie Lingley. Miss Alice Lingley is also here for a brief visit.

Rev. W. C. Goucher of the Union street church is still absent enjoying his vacation.

Mrs. Haley is the guest of her friend Mrs. C. B. Eaton this week.

Mrs. Jessie W. Moore and her daughter Miss Rebecca Deming Moore leave on the fourteenth for Wellesley, where Miss Rebecca will resume her studies at Wellesley College. Miss Moore will visit both Boston and New York city before she returns to the St. Croix.

Miss Winnie Millidge of Oak Bay will spend the winter at Moores Mills with her aunt, Mrs. William Gillespie.

Mr. Charles McAllister of New York city is in Milltown, the guest of Ex-Mayor Ray.

Miss Annie Stevens has gone to Halifax to spend a few weeks with relatives in that city.

A large party of excursionists went to Woodstock on Monday on the Odd Fellows excursion.

Mr. W. H. Cole and Master Neil Cole have returned from Boston.

Miss Florence Mitchell left on Tuesday for Halifax to resume her studies at the Ladies college in that city.

Mr. Edward Flood of St. John was in town on Friday.

Mr. John K. McKenzie and his mother Mrs. McKenzie arrived from Rumford Falls, Maine, on Thursday evening.

Mrs. W. H. Clarke and her young daughter left on Monday for a visit in Nova Scotia.

After a pleasant visit of several weeks with relatives at the Lodge, Mrs. Hammond has returned to her home in Worcester Mass.

Mrs. Fredric T. Waite has returned from DeMonts, where she has spent several weeks.

Mr. Bert McAllister has been spending a week at DeMonts occupying the cottage owned by his father Mr. Edward McAllister.

Much to the regret of their numerous friends Mr. and Mrs. Walter Braden left on Friday afternoon for their home in Toronto. During their stay after leaving "Westholde," Mr. and Mrs. Braden were the guests of Captain and Mrs. Howard B. McAllister.

Mr. and Mrs. Charles Vose who have been Mr. and Mrs. Irving Todd's guests have returned to their home in Portland, Maine.

Mr. Smith Dexter of Providence, Rhode Island is visiting friends in Milltown.

Mrs. D. G. Smith has been visiting relatives in Milltown this week.

Mr. and Mrs. John K. McKenzie, Miss Margarette McKenzie, Miss Verna Brown and Miss Florence McKinnon leave tomorrow for their home in Rumford Falls.

## MONCTON.

PROSE is for sale in Moncton at the Moncton Bookstore, by W. G. Standfield and at M. B. Jones' Bookstore.

SEPT. 9.—A number of Moncton people went to Charlottetown on Saturday to spend Sunday and Monday, the attractions for the holiday being of a very meagre description in our city. Perhaps it was as well that there were not too many distractions to draw attention and patronage from the very excellent concert given in Victoria Rink by the Citizen's band which was very largely attended, and thoroughly appreciated. There is little doubt that the boys in blue and silver would have been given the enthusiastic reception they deserve so well, in any case, but the absence of other amusements no doubt helped to swell the size of the audience. They have been so generous with free entertainments this summer that it would be strange indeed if they were not given warm support when a small fee is charged.

Mr. L. Givan, of Gloucester, Mass., spent some days in town last week visiting Mr. and Mrs. E. W. Givan of King street.

Mr. George W. Babbitt, accountant of the Bank of Nova Scotia here, left town last week for his home in Fredericton, to spend a two weeks vacation.

Rev. John Prince and Mrs. Prince returned last week from a holiday trip through Nova Scotia and Cape Breton.

Miss Georgia Cole returned on Thursday from St. John, where she has been spending some weeks.

Miss Fanning of New York, vocal instructor at Mount Allison Ladies' College is spending a few days in town, the guest of Mr. and Mrs. S. Benedict.

The many friends of Mr. D. B. Lindsay, now of River du Loup, but for some years a resident of Moncton, are glad to see him again. Mr. Lindsay is accompanied by his son Master Leon and is the guest of his son in law Mr. E. W. Givan of King street.

Miss Sadie Borden returned on Friday from a month's visit to St. John.

The many friends of Mr. and Mrs. R. Thomson Taylor will regret to hear that they have lost one of their twin babies, the little boy, who has always been delicate, having passed away on Saturday.

Miss Greta Peters left town on Thursday to spend a month with friends in Truro.

Miss Wadsworth of Montreal, who has been visiting Mr. and Mrs. C. W. Robinson, returned home last week.

Mr. Milner who has been spending the summer with her son and daughter in law, Mr. and Mrs. W. C. Milner of Sackville, returned home last week.

Rev. E. D. Parker, pastor of the Free Baptist church left town on Monday for Port Medway to attend the Free Baptist general conference to be held in that place this week. Mr. Parker's many friends will be glad to hear that he has recovered from his recent attack of fever.

Mr. Hugh Hooper lay reader of Baie Verte spent a few days in town last week the guest of his brother Rev. E. B. Hooper.

Miss Timely who has been spending a month at her home in Toronto returned to Moncton on Sunday morning.

Mr. A. C. Stead of the Bank of Montreal, spent Sunday and Monday at his home in St. John.

Mr. A. E. Taylor of the Bank of Montreal, is spending a short holiday at his home in Moncton.

Mr. and Mrs. P. A. Macgowan returned on Saturday from a driving tour, during which they visited some of the most picturesque parts of New Brunswick.

Mrs. I. W. Binney and children returned last week from Tidnish where they have been spending the hot weather.

Mrs. F. A. Marr of Halifax is visiting Mr. and Mrs. J. H. Marr of Botsford street.

Mr. W. E. Burns of the Bank of Nova Scotia, Montreal, is spending a short holiday in town the guest of Mrs. Samuel McKean of Main street.

Mr. and Mrs. Andrew Dunn and sons (of Truro), are spending a two weeks vacation in town the guest of Mrs. Dunn's mother, Mrs. William Robertson of Sackville street.

Miss Black who has been spending the summer at her home in Richibucto, returned to town last week.

Miss Winifred Williams is visiting friends in Charlottetown.

## ST. GEORGE.

SEPT. 9.—News was received on Saturday of the death of Capt. George Dick of New York the deceased was a brother of Dr. Dick and Mr. John Dick.

Mrs. McKenney and children of Calais are visiting Mr. and Mrs. James O'Brien.

A wedding of local interest is said to take place next week.

Miss Winifred Dick has returned from a visit in Halifax.

Funeral services were held Tuesday afternoon over the body of the late Mr. Charles McCormack at St. Marks church. The service was recited by Rev. R. E. Smith rector. The service at the grave was conducted by the I. O. of Foresters of which deceased was a member.

Miss Malcolm St. John was the guest of Mrs. Alex Mahoney on Tuesday.

Miss Bessie Bixby St. Stephen is visiting her friend Miss Annie Thielkins.

Mr. and Mrs. Charles Craig entertained between fifteen and twenty of their friends on Tuesday evening.

Hon. A. H. Gillmor is visiting his son in Montreal.

Mr. T. O'Brien is visiting his parents Mr. and Mrs. John O'Brien.

Mrs. Alex Mahoney has been confined to her home with a sprained foot for two weeks.

Mr. James McCormack, St. Stephen was in town this week to attend the funeral of his brother the late Mr. Charles McCormack.

## BATHURST.

SEPT. 10.—Fairholme the handsome residence of the late Senator K. T. Burns was the scene of a very pretty wedding on Tuesday evening when Miss Minnie Vincent Burns was united to Mr. Herman Ferdinand Wiens of London, England. The ceremony was performed by the Very Rev. Thomas Barry, V. G., during which the bride looked charming as she stood at the altar in a gown of white, which was enhanced in beauty by its floral decorations leaning on the arm of her uncle, P. J. Burns who gave her away. She wore a white corded satin dress in train, trimmed with real lace and orange blossoms. She carried a shower bouquet of pink and white roses and maiden hair ferns. The train was borne by two little pages, Masters Montague Burns and Kennedy White, aged respectively five and seven. They wore black velvet knickerbockers and white satin vests. They performed their parts very gracefully. The bridesmaids Misses Emma, Helen and George Burns, sisters of the bride, looked very lovely in white canvas cloth, trimmed with white satin and violets, and violets in the hair. They held bouquets of white and pink flowers. The groom was ably supported by Mr. T. M. Burns.

After the ceremony Mr. and Mrs. Wiens held a reception, receiving the congratulations of their guests, consisting of the relations of the bride and a few friends, after which the bride donned her traveling attire, a lawn cloth dress trimmed with brown velvet, a brown hat trimmed with cerise roses, dresden ribbon and brown tips. Mr. and Mrs. Wiens left by the 11:30 express en route to Montreal, Ottawa, Boston and New York, whence they will embark for London their future home. The presents were numerous and elegant; amongst which were several cheques and a large sum of money in gold coin, thus testifying to the popularity of the bride. The groom's gift to the bride was a handsome bracelet with pendant set in diamonds and pearls, to the bridesmaids dainty brooches with diamond settings.

## THINGS OF VALUE.

The external ear in the human race, being of a shell-like shape, is admirably adapted to receive and transmit to the interior the vibrations of the atmosphere.

T. has a larger ear in proportion to the size of his body than any other creature. In some varieties of bat the ear is one-third the size of the body.

Atavism in the world of homoeopathic medicine is the very soul of progress, in politics and religion—the difference of opinion and the individuality of men have been parents of the disagreements by which the standard of these bodies has been ever raised. So with most of our famous preparations—foremost in illustration of which truth stands the world-famous remedy for general debility and languor, "Quinine Wine"—and which, when obtainable in its genuine strength, is a miraculous creator of appetite, vitality and stimulant, to the general fertility of the system. Quinine which this improve-ent has, from the first discovery of the general virtues of Quinine as a medical agent, been one of the most thoroughly tested remedies ever offered to the public. It is one of the great tonics and life-giving stimulants which the medical profession have been compelled to recognize and prescribe. Messrs. Northrop & Lyman, of Toronto, have given to the preparation of their pure Quinine Wine the great care due to its importance, and the standard excellence of the article which they offer to the public comes into the market purged of all the defects which skillful observation and scientific opinion has pointed out in the inferior preparations of the past. All druggists sell it.

Switzerland, to the million inhabitants, has 2,620 deaf mutes, the greatest proportion of any country; next comes Austria with 980, then Germany with 775.

Frogs and toads have remarkable acute hearing. The slightest sound in the vicinity of a pond will at once attract the attention of the frogs and put them on their guard.

There is danger in neglecting. Many who have died of consumption dated their trouble from exposure to a cold which settled on their lungs, and in a short time they were beyond the skill of the best physicians. Had they used Bickie's Anti-Consumptive Syrup, before it was too late, their lives would have been spared. This medicine has no equal for curing coughs, colds and all affections of the throat and lungs.

In 1870 the cornerstone of St. Saviour's Church in London was laid by the Prince of Wales. This sanctuary was designed for the use of the deaf mutes of the metropolis.

The medusa do not develop organs both for hearing and seeing. When the one is developed the other is generally absent. They do not need, it seems, both to hear and see.

Feet and Ague and Billious Derangement cured by the use of Parmelee's Pills. They note only cleanse the stomach and bowels from all bilious matter, but they open the excretory vessels, causing them to pour copious effusions from the blood into the bowels, after which the corrupted mass is thrown out by the natural passage of the body. They are used as a general family medicine with the best results.

In some affections of the brain a morbidly acute sense of hearing is developed and sounds of ordinary intensity are distressing to the patient on account of their apparent loudness.

The ears of the horse, cow, deer, sheep and several other animals do not necessarily move in unison. One can be directed backward and the other forward at the same time.

Had La Grippe.—Mr. A. Nickerson, Farmer Dutton, writes: "Last winter I had La Grippe and it left me with a severe pain in the small of my back and hip that would not catch me. I tried to catch a cold, but it lasted for about two months when I bought a bottle of Dr. Thomas' Elixir and used it both internally and externally, morning and evening, for three days, at the expiration of which time I was completely cured."

Friendship hath the skill and observation of the best physician, the diligence and vigilance of the best nurse, and the tenderness and patience of the best mother.

"Our agreement was that you were to have half if we won the suit," declared the client.

"Exactly," responded the lawyer, "but you got only half what you sued for, and that is just my share."—Detroit Free Press.

Medium weights for Spring. Light weights for Summer.

In six shades, Navy, Myrtle, Brown, Grey, Castor & Black.

CRAVENETTE The Wet Weather Dry Goods.

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## USES OF THE GRAPE.

Ways in Which This Healthful Fruit May Be Served and Preserved.

In the judgement of medical authority upon the food values of fruits, grapes are second to none but the standard apple. They are healthful and nourishing, and should be eaten very freely as long as they can be procured in good condition, care being taken to reject the seeds. Grapes are a strengthening fruit, and especially good for delicate persons. It is well to keep a dish of the fruit where it will be tempting, pretty arranged in a shallow dish with a few asters, sprays of golden rod, or other hardy flowers stuck here and there, and grapes will be an ornament for any room. Grapes should always be washed before being served, and for the table a little cracked ice should be sprinkled over them.

Wild grapes make the best flavored jelly, being tart and pungent. Among the cultivated grapes the Isabella is perhaps the best variety to use. Grapes are best for jelly when not too ripe. To make the jelly, free the grapes from stems and leaves; wash and put them into a preserving kettle without draining; cover and place them where they will be heated slowly, stirring frequently to help mash the fruit, as well as to keep it from scorching. When the grapes are tender lay a large piece of cheese-cloth in a sieve in a large bowl. Pour the cooked grapes into the cloth and press all the juice from the fruit. Measure all the strained juice and pour it into the preserving kettle, place it over the fire, and when the liquid reaches the boiling point allow it to boil rapidly for thirty minutes. For every pint of juice allow one pound of granulated sugar. Put the sugar into a baking pan and place in the oven. Stir frequently to prevent coloring. When the grape juice has boiled the required length of time gradually turn in the heated sugar, stirring all the while until the sugar is all dissolved. Take the kettle from the fire and turn the liquid jelly into heated glasses, and when cold, cover.

Jelly of two different flavors may be made with the same grapes by separating the pulp and skin of the fruit and cooking each one by itself. A dark rich-looking jelly will be formed by the skins and the pulp will make a light, amber-colored jelly.

For grape preserves, remove the pulp from the skins by pressing it out with the thumb and finger. Put the pulp into a saucepan over the fire and cook until soft; then rub through a sieve and reject the seeds. Put juice, pulp, and skins into a preserving kettle, and to every pint of fruit add one pound of granulated sugar, and cook until the juice is a thick syrup when cold.

An excellent grape sauce is made as follows: Cook the grapes until the seeds can be separated from the skin and pulp. Measure the stewed grapes, and to every quart allow one teaspoonful of cinnamon, the same of mace, half the quantity of cloves, and one pound of sugar. Thin to the proper consistency with wine or brandy, or, if liquors are not desired, a little good vinegar may be used in place of the wine. Heat the mixture to boiling, turn into jars, and cover.

To make canned grapes wash the fruit and then separate the pulp from the skin putting the pulp into one saucepan and the skins into a preserving kettle. Cook the pulp until it is soft, and then put it through a colander to remove the seeds. Put the pulp with the skins and allow one and one-half pounds of sugar to every four pounds of fruit. Place the kettle over the fire and heat slowly until the mixture comes to a boil. Cook five minutes and turn in a heated glass jar and seal. Grapes cooked in this manner make delicious pies during the winter.

To make spiced grapes, wash the grapes, and after they are taken from the stems weigh them; pulp them, putting the skins into a preserving kettle and the pulp into a smaller vessel. To the skins add a little water, cover the kettle, and let them simmer over the back of the range. Put the pulp over the fire and cook until the seeds can be separated from the pulp by pressing through a colander. Add the strained pulp to the kettle containing the cooking skins. For seven pounds of fruit allow three and one-half pounds of brown sugar, one pint of vinegar, two ounces of stick cinnamon, the same amount of allspice, and one ounce of whole cloves. Tie the spices in a muslin bag before putting them into the fruit. Let the mixture cook slowly uncovered until the juice becomes a thick syrup.

To make a grape catsup, remove the grapes from the stems, weight five pounds and put them into a preserving kettle with two cups of water. Cover and cook over a moderate fire until the skins are soft and and may be rubbed through a

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Mystery to Competitors

The ratification of the French Treaty has enabled us to open up large cellars in Montreal, for the purpose of supplying the Canadian people with Pure Wines right from the Vineyards of France and Spain, at half the usual prices. Thousands of the best families throughout the country who have been paying exorbitant prices, because they fancied some particular label, are now sending their orders to us.

## Pure Claret

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course wire sieve. Rejecting the seeds, return the strained fruit to the kettle and add two pounds of sugar, one pint of vinegar, one tablespoonful each of ground cloves, cinnamon, allspice and white pepper, half a tablespoonful of salt and a suspicion of cayenne pepper. Put the kettle over the fire and let the mixture cook slowly until it thickens. A very nice sherbet may be made with the juice from grapes. Put into a saucepan one pound of sugar, one quart of water, and the thin yellow rind of one lemon. Place the pan over the fire and cook five minutes; then add one tablespoonful of gelatine that has been soaked in a gill of cold water for an hour. When the gelatine is dissolved take the pan from the fire and strain into some large earthen vessel where one and one-half pints of grape juice has been previously strained. The juice can be taken from any good-flavored grape by pressing the fruit in a small vegetable strainer. When the liquid mixture becomes cold put it into an ice-cream freezer and freeze. Just before the beater is taken out add the white of one egg beaten to a froth, with one tablespoonful of powdered sugar. Take out the beater, cover the freezer closely, and re-pack. It should stand from one to two hours before serving.

A simple recipe for making grape wine is this: Put twenty pounds of very ripe, fresh picked, clean grapes into a stone jar, and on them four quarts of boiling water. When the water gets cool mash the grapes with a wooden mallet; cover the jar with a cloth and let it stand for three days; then press out the juice, and to it add eight pounds of sugar. After this has stood one week strain into demijohns and cork tightly. When the fermentation is complete, strain it, again, bottle and cork tightly. Place the bottles on their sides in a cool cellar.

## THE MODERN LIBRARY.

The Librarian's Scope of Knowledge Must be Broad.

Few people, much to the chagrin of the fine de siècle librarians, realize what there is in the public for the educational standpoint, says the Philadelphia Record. To too many of the older order it's "a place to get a novel," but nowadays librarians consider the handling out of a book of fiction as the least of their duties. Indeed, they're expected to be at least perambulating directories of all that's in the encyclopedia. And the questions asked them! Here are some samples from the reference book of the Drexel Institute library; anything from "Where will I find an account of Solomon," to a desire for "Gladstone's opinion of woman suffrage," with requests for the "history of English ballads," "how to learn the address of a friend in the United States army," "something about trans-identicalism," the "origin of Thanksgiving," and any amount more by the way.

And it is of interest to know what sort of books were taken out of this same library on one of the hottest days. Here is the list: Philosophy, 1; sociology, 1; natural science, 2; fine arts; literature, 2; fiction, 14—a pretty good showing! Outside of fiction, and not a few of the devotees of fiction are untrained youngsters, literature and fine arts are in demand in this library. One has but to look about to recognize the