

The Michigan Argus.

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PURE DRUGS, MEDICINES, CHEMICALS, CHOICE PERFUMES.

EBERBACH & SON, Druggists and Pharmacists.

PURE WINES AND LIQUORS.

"Our" Church.

It's wonderful what lots of folks have got to lose their souls. Hear! Hear! Hear! Hear!

How far are we above water? The rocks grow down like a wall forty fathoms, sir.

How deep of water at the foot? "Thirty feet or more."

How many of you plenty of light strong rope? "Much as you want; but let me tell you, sir, you can't live three minutes down there. The first wave will dash you on the rocks, and dash you to pieces. Plenty, of us would put you down, sir, but you can't swim if you go down."

"Do you know, old man, what surf swimming is? I have lived through the surf at Nantucket."

God bless you, sir. I thought no man could do the same."

While this conversation was going on Jones was divesting himself of all superfluous clothing, and cutting off the sleeves of his heavy sea-jacket with his pocket knife.

The men watched him with eager interest, and seeing their inquisitive looks, he said:

"The thick sleeves will prevent the rope cutting my body, you see."

"Ay, ay, sir; I see now what you are doing."

"Now men, I have only one request: Give me plenty of rope as fast as I can get it. When you get it, get it."

"I am going to plunge down. I have before this the main yard of the Ajax before this. It was a high leap."

He passed a double coil of the rope around his waist, examined it thoroughly to see that there was plenty to start with, and saying, "Now, friends stand back, and let me have a clear start," he raised his bare head one moment toward heaven, and taking a short run, leaped, as from the spring board of a plunge bath.

Such an anxious crowd as followed that leap. Great numbers, in spite of the dangerous wind, lay flat on their backs, and watched him. He struck the water at least twenty-five feet from the cliffs and disappeared in the dark, gloomy depths.

When he arose to the surface he saw just before him a gigantic wave, but he was not to breathe, and before it reached him he died below its center. It broke in passionate fury upon the rocks, but Jones rose far beyond it. A mighty cheer from the men on the shore reached him, and he now began in earnest to put his Pacific experience into practice.

Drawing continuously on the men for more rope—which they paid out with deafening cheers—he met wave after wave in the same manner, diving under them like an otter, and getting nearer to the wreck with every wave, really advancing more below the water than above it.

Suddenly the despairing men on board heard a loud, hopeful wail. "Help! at hand! Captain! Throw me a buoy!"

And in another minute or two Jones was on deck, and the cheers on the little steamer were echoed by the cheers of the crowd on land. There was not a moment to be lost; she was breaking up fast; but it took but a few minutes to fasten a strong cable to the small rope and draw it on board, and then a second cable and the communication was complete.

"There he is! here, sir," said the Captain. "We must rig up a chair for her; she never can walk that dangerous rope."

"A slight little thing; half a child's chair will do."

"Bring her here."

There was no time for ceremony. Without a word, save a few sentences of direction and encouragement, he took her under his left arm, and standing himself by the upper cable, and walking on the lower with his burden upon his back, he stepped rapidly and lightly followed, for in such moments of extremity the soul masters the body, and all things become possible.

There was plenty of help waiting for the half dead seaman; and the lady, her father, and the Captain had been put in the rigging of the boat, and the crew rapidly to the boatable hall, Jones, amid the confusion, disappeared. He had picked up an oilskin coat and cap, and when every one turned to thank their deliverer, he was gone. No one knew him; the sailors said they believed him to be one of the military agents, by his rigging, but the individuality of the hero had troubled no one until the danger was over. In an hour the steamer was driven on the rocks and went to pieces; and it being by this time quite dark, every one went home.

The next day the hunting party returned from Wynne Hall, the storm having compelled them to stop all night, and at dinner that evening the wreck and the hero of it were the chief topics of conversation.

"Such a plucky fellow," said Ensign Powell. "I wonder who he was. Wynne says he was a stranger, perhaps one of that crowd staying at the abbey."

"Perhaps," said Captain Marks, "it was Jones."

Jones made a satirical bow, and said, pleasantly, "Perhaps it was Powell, at which Powell laughed and said, 'Not if he knew it!'"

In a week the event had been pretty well exhausted, especially as there was to be a great dinner and ball at Bradon, and all the officers had invitations. This had a peculiar interest, for the young lady who had been saved from the wreck would be present, and rumors of her riches and beauty had been rife for several days. It is said the little steamer was her father's private yacht, and that he was a man of rank and affluence.

Jones said that he would not go to dinner, as he could not remain for the evening drill, and that Saville loved a good dinner, while he cared very little about it. Saville could return in time to see him ride over about ten o'clock and see the dancing. Saville rather wondered why Jones did not take his place all the evening, and felt half injured at his default. But Jones had a curiosity about the girl he had saved. To tell the truth, he was nearer in love with her than he had ever been with a woman, and he wished in calm blood to see if she was as beautiful as his fancy had painted her during those awful moments that he had lived her high above the waves.

As he passed, the squire remembered he had not been to dinner, and stop-

THE HOUSEHOLD.

Miss Dods' Lectures.

As already announced Miss Matilda Lees Dods, a graduate of a school of cookery at Edinburgh, has delivered a course of lectures on that subject in Detroit.

Illustrating her remarks by actually preparing and cooking the different dishes described, she drew large audiences of interested ladies and awakened considerable enthusiasm for better methods of cookery. The following are samples of her work before an audience:

TRUSSING A FOWL.

Miss Dods took a needle and piece of string, remarking that the needle was better than the skew, which breaks the flesh. She first passed the needle through the under part of the wing, then through the top part of the leg, and then straight through the body, and then through the neck, bringing the two ends together, which were then securely tied. Another needle was threaded and passed as close to the backbone as possible, then over one leg; through the breast and over the other leg, when the string was also tied. Trussing for roasting should be done the same way, except that the fat of the fowl should not be taken off. It was wonderful after this night what a change took place in Jones' quiet ways. His books and boat seemed to have lost their charms, and as for his walks, they were all in one direction, and ended at Bradon's Hall. In about a month, Miss Dods went away, and then Jones began to haunt the postman and to get pretty light letters, which always seemed to take a great deal of time to deliver.

MAKING MILK ROLLS.

Miss Dods then initiated her audience into the mysteries of making milk rolls. The ingredients used were 1 pound of flour, 1 ounce of butter, 1 ounce of sugar, a large pinch of salt, a teaspoonful of baking-powder, and a pint of new milk. The flour was mixed with it and well stirred. The milk was added, and when the mixture boiled the pepper was thrown in. When it boiled it was allowed to cook two minutes. The whites of eggs were then added. The strings were removed from the fowls and the dressing poured over the breast. A wire skewer was then introduced and the yolks grated through it on to the fowl. When this was done, it was pronounced ready for inspection, and it looked like a sty dish.

CULINARY PROVERBS.

Miss Dods' lectures abound in bits of useful information, from which an exchange compiles what it calls "twenty-four proverbs in cooking" as follows:

There is greenness in onions and potatoes that renders them hard to digest. For health's sake, put them in warm water an hour before cooking.

The only kind of a stove with which you can preserve a uniform heat is a gas stove; with it you can simmer a pot of soup or stew it at the same rate for twenty minutes.

Good flour is not tested by its color. White flour may not be the best. The test of good flour is by the amount of water it absorbs.

In cooking a fowl, to ascertain when it is done, put a skewer into the breast, and if the breast is tender the fowl is done.

A few dried or preserved cherries, with the stems and all, are very best thing possible to garnish sweet dishes.

Single cream is cream that has stood on the milk twelve hours. It is best for tea and coffee. Double cream stands on its milk twenty-four hours, and cream for butter frequently stands forty-eight hours. Cream that is to be whipped should not be butter cream. To beat the whites of eggs quickly, put in a pinch of salt. The cooler the eggs the quicker they will froth. Salt cools and also freshens them.

In boiling eggs hard, put them in boiling water. It will prevent the yolk from coloring. Cream that is to be dressed in a chop soup in the stock, for it will always discolor the soup.

In making any sauce, put the butter and flour together, and your sauce will never be lumpy.

Whenever you see your sauce boil from the sides of pan, you may know your flour or corn starch is done.

Boiled fowl with sauce, over which grate the yolk of eggs, is a magnificent dish for luncheon. Cream that is to be used in whipping it change to butter.

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