

W. J. STEVENSON.—Many thanks for the poem.

FARMER BOY.—I have been waiting on a lady for the last two months. There was a party at a neighbor's house, but, the roads being very bad, I did not go and tell her anything about it till that night, when I went, and found her engaged to go with another young man to the same party. Should I ever call on her again? and what should I tell her? The lady gave you no cause of offence. Some country lads seem to fancy that if they pay a little civil attention to a girl she should not look at any one else, which is very selfish and unreasonable, and we must repeat that until a girl is engaged, she is at liberty to accept the attentions of any young man of her circle according to the customs of the place; and any young man who may presume to control her actions while not avowing his own intentions, should be treated with the coolness which such audacity deserves. No girl should consider herself responsible to anyone, except her parents, until she is engaged; after that she should show every respect for the feelings of her betrothed.

LUCINDA.—1. Nothing is prettier or more suitable for a picnic dress than a neatly made light print or muslin, either of which is cool, and can be put into the wash tub afterwards if soiled, which is invariably the case. 2. Certainly the same would not be suitable for a party dress. We should advise either a pretty white dress, or a nun's veiling, light blue, pink or cream color, either of which ought to suit your complexion. Make the skirt full, and trim with narrow box-pleating or ruffles; if the latter, edge with lace. Let the overskirt be long, and loosely draped and pleated full into the band, trimmed with lace and long loops of satin ribbon at the sides. Then make either a basque-waist trimmed handsomely with lace, and satin bows down the front; or if for a young girl, have a yoke-waist with a rather wide satin belt and long bows and ends on one side.

MADGE AND KATE.—1. It would be perfectly proper for a girl of fifteen to spend the evening with older members of her family if at the house of a very intimate friend, provided only a few are to be present and there are young people in the family; but certainly you are too young to attend large parties, except those gotten up for children of your own age. 2. We think a miss of seventeen should wear her dresses the ordinary walking length.

A YOUNG HOUSEKEEPER.—1. We do not know whether concentrated lye in such small quantities as you mention will injure the clothes or not, but would be afraid to make a practice of it. A little "Pearline" or "Non Such" in the water is excellent, and is considered perfectly safe for white clothes, but for flannels and colored things we recommend the good old fashioned soap and water. 2. Soda is an alkali, cream of tartar an acid which works on the soda; so when sour milk is used the cream of tartar is omitted as the acid of the sour milk is sufficient. Baking powder is pure and unadulterated soda and cream of tartar mixed in the proper proportions for use.

Mike: "It's the Irish that does all the inventing in these days, sure" Jonathan: "Irish be hanged! The Irish don't invent anything to speak of. Americans invent everything." Mike: "Thin perhaps yez can tell me why the Irishman's name, Pat, is always next to the date on all new inventions. Not an American name can you find on one, at all, at all."

Recipes.

FISH BAKED IN CREAM.—Boil the fish until the flesh will come from the bones; not more than ten minutes after it begins to boil, flake it and put a layer in a buttered dish; sprinkle over it a little salt, pepper and sage, and so on until the fish is used up; then take the dressing, which was made while the fish was boiling (dressing to be made of 1 pint of milk, 1 heaping tablespoon of flour, and butter the size of a small egg, pepper and salt; stir over the fire to thicken); pour this over the fish; then roll two or three crackers and put on the top; bake half an hour in a quick oven.

EGG TOAST.—Beat 4 eggs, yolks and whites, together thoroughly; put two tablespoonfuls of butter into a saucepan and melt slowly; then pour in the eggs, and heat without boiling over a slow fire, stirring constantly; add a little salt, and, when hot, spread on slices of nicely browned toast and serve at once.

FRIED PATTIES.—Mince a little cold meat and ham, allowing one-third ham to two-thirds meat, and an egg boiled hard and chopped, and a seasoning of pounded mace, salt, pepper and lemon peel; moisten with a little gravy or cream. Make a good puff paste, rolled rather thin, and cut into round or square pieces; put the mince between two of them, pinch in the edges to keep in the gravy, and fry a light brown. They may also be baked in patty-pans; in which they should be brushed over with the yolk of an egg before they are put into the oven. To make a variety, oysters may be substituted for the ham. Fry the patties for about fifteen minutes.

A DELICIOUS DESSERT.—Take three quarters of a pound of prunes, stew, and sweeten to taste. When thoroughly cold add the whites of four eggs, beaten to a stiff froth. Stir all together until light, and put in a dish and bake about twenty minutes. When cold cover with good cream and serve.

SNOW PUDDINGS.—Six eggs, six tablespoonfuls corn starch, not very heaping; a little salt; one tablespoonful of sugar, and the juice of one lemon; dissolve the corn starch in a little cold water, and turn 1 quart of boiling water upon it; add the salt, sugar and juice of lemon, then add the whites of the eggs beaten to a stiff froth, and stir well; set in a basin of boiling water and scald ten minutes, turn into a mould and set away to harden; scald 1½ pints of milk, add the yolks of eggs beaten light, and sugar enough to make pretty sweet, and stir until it begins to thicken, add a little salt and flavor to taste; turn the snow out of the mould into a glass dish, and pour the cream around it.

FRENCH CREAM CAKE.—Three eggs, 1 cup of granulated sugar, 1½ cups flour, 2 tablespoonfuls of cold water, 1 teaspoon of baking powder. This is enough for two cakes baked in pie-pans, to be split while warm, spreading the hot custard between them; or for four cakes baked in jelly-pans, with the hot custard spread between them, the latter being a preferable plan. For custard, boil nearly 1 pint sweet milk, mix 2 tablespoonfuls corn starch with ¼ cup sweet milk, add 2 well-beaten eggs; when the milk has boiled, add nearly 1 cup sugar, and stir in slowly the corn starch and eggs; add ¼ cup butter stirred until dissolved, flavor with one teaspoon vanilla, and spread between the cakes while hot. This cake can be used as a pudding by pouring over each piece a spoonful of the custard that is left.

PRIZE ESSAY.

BY JESSIE ROBERTSON, STRABANE, ONT.

The Sunshine and Shadows of Life.

"Shadows dark and sunlight sheen
Alternate come and go."

So wrote America's summer poet in words true as they are musical. Beautifully true in the natural sense, we find them also true when applied to life.

It must be a dead soul indeed—dead to all things lovely—that has not noticed the bright sunshine gladdening hill and dale; glinting the crest of the tiny waves of some little stream or inland lake, and causing the ripening grain of a rich harvest to assume that golden brown only describable by pen inspired of poetic genius; ever and anon a dark shade overcasting all, caused by some light fleecy cloud passing between sun and earth, not lessening the beauty, however. Away to the horizon where the shadow rests, is a back-ground of rich green foliage, blending harmoniously with the deep blue of the sky, and lighter green of sunshine in front.

When children, we have watched the alternating sunshine and shadow with much interest. Stretching as far as our childish vision would reach, the dark line could be seen hastening towards us; in our childish innocence, laughing as only children can, we have more than once ran to see how far we could go before it could catch us, happily unconscious that we were playing a part which would have to be acted with intense earnestness as we grew to maturer years.

But the scenes of childhood are gone, leaving only tender memories. All around us are still fitting those alternations of light and shade which characterize the world of nature. Whence come they in life? We would draw aside the curtain and ascertain their origin. In this enquiry nature will help us wonderfully. We will require much of her assistance, for there is a peculiar similarity between the natural and temporal; nothing occurs in the latter, but some phase of the former can be taken as illustrative of it.

Many homes are darkened by shadows—we might say every home. Perhaps this shadow is caused by a father unworthy the name, an untrue mother, an erring son, or a wayward daughter; perhaps a cloud has fallen over it by reason of financial reverses, social temptations, bitter disappointment, false friendship, or physical weakness; be the cause what it may the shadow is certainly there. If any one doubts it, let him become a closer observer of human nature. Why so many anxious, care-worn faces in the world around us? The deepening furrows whisper the story, "Life's Shadows." It is true, indeed, that as in the natural world, there may be days and weeks of unclouded sunshine, but eventually the shadow will come. In the strange dispensation of Providence there seem to be some homes and some lives whose normal condition is shadow—sunlight the exception. And this is not always the fault of the home or the individual. Superior mould often has to live in the same condition of life externally as common clay. Sensitive, delicate, honorable natures often have to come in close and personal contact