

An Advent Message.

The end draws nigh!
Christian, be sober, watching unto prayer.
Each day, each duty, hath a hidden snare,
Look to espy the dangers in thy way,—
And watch and pray.

The end draws nigh!
See then thou dally not with this world's show,
Nor look behind upon its gilded woe,
But fix thine eyes where shines the heavenly day.
Still watch and pray.

The end draws nigh!
And Satan seeketh whom he may destroy,
To shut them out from Christ's eternal joy;
Of all his wiles and subtle arts beware,—
Watch unto prayer.

The end draws nigh!
Canst thou not watch while Jesus prays for thee?
For one short hour wilt not thou wakeful be?
Till Christ return, and all temptation past—
Rest comes at last.

The end draws nigh!
Prudent and faithful, Love's good work fulfil,
On Hope's high tower await thy Saviour still:
So shalt thou have, with thy returning Lord,
Faith's full reward.

The only way to cure catarrh is to purify the blood. Hood's Sarsaparilla purifies the blood and tones up the whole system.

To Decorate Doors.

Doors make the bane of many a woman's life. Architects and builders of apartments seem to consider them the one essential to success, and we who must furnish the rooms are confronted with the problem of how to hide their ugliness from sight. They are ever present and they are numerous enough to inspire despair, but they can be conquered and they can be made to do effective work.

The removal of the door proper and the substitution of curtains is an old, familiar and excellent method of solving the problem when there is no need for seclusion which a lock means. But often the door must be closed, yet its hideousness seems to spoil the room. Then ingenuity is required and real genius is necessary to success.

In a tiny flat that is sorely overburdened with exits and entrances this plan has been taken up and followed with great success. In one room a bookcase backs up against the door. In its original state as a background it was not to be tolerated. The transom was knocked down to a horizontal position. It and the door were draped with soft, dull-toned silk, a few bits of bric-a-brac were placed upon the shelf and a fine painting of an interior was hung over the drapery and against the door.

In place of a horror it has become a unique bit of decoration and is considered quite a triumph by those who know.

Another door leads from the bed room into the next beyond. It is securely closed and locked. The transom is covered with a bit of purely decorative painting and a handsome triple mirror hangs against the main panel of the door. It was ugly at the start, but so far from being an objection has become a dignified element in the furnishing of the room.

In another artistic home palm leaves have been made to form a screen and effectually cover an objectionable door. In this case the decoration is in the hall. The door leads into the small library beyond, and is of necessity closed, as the space is needed and a second entrance is all that is required. The palm leaves make a shining effect and a perfect background for the quaint high chair that stands against them.

A Great Battle

Is continually going on in the human system. The demon of impure blood strives to gain victory over the constitution, to ruin health, to drag victims to the grave. Hood's Sarsaparilla is the weapon with which to defend one's self, drive the desperate enemy from the field, and restore bodily health for many years.

Hood's Pills cure nausea, sickness, indigestion and biliousness. 25c.

The English Clergyman.

MOST OF THE CHURCHES IN ENGLAND ARE PRIVATE PROPERTY.

The great majority of the churches of England are private property. When a large estate is purchased, the parish church, or churches, go with the rest of the property. The landlord—or the patron of the livings, as he is called with reference to his relations to his church property—chooses the clergyman for every parish on his property, and sees to it that the revenue attaching thereto goes to him. He can sell this church-living or let it to whom he will; and, although each incumbent is put over the parish for life, at his death the patron may again bestow it upon some one else. So secure was this tenure of the parson in his parish that it is only recently that an act of parliament permitted his dismissal even for drunkenness or debt. The people of a parish have well-defined rights to the services of the parson, to sittings in the church, to burial in the churchyard, and to the sacraments, but to little more.

George William Thomas Brudenell Bruce, fourth Marquis of Ailesbury, who died the other day, was the patron of nine such livings. There is always a large number—probably 2,000 out of the total of 13,000—of these livings for sale, which are advertised just as other investments are. A wealthy man's daughter marries a clergyman, and the father—if he be of the right sort—purchases one of these livings and presents it as a wedding gift.

A clergyman with a capital at his disposal invests some of it in such a purchase, and enjoys the income thereof and an agreeable way of exercising his professional energies at the same time. The clergyman's social position is greatly improved in the last hundred years, and he no longer sits below the salt at his patron's table or contents himself with marrying the lady's maid.

First Sunday in Advent.

The Holy Church begins the year with calling upon her children to remember, in lowly penitence but in exceeding joy of heart, the time when her Lord and King came in the humility of His Incarnation. The Collect, Epistle and Gospel for the day are chosen with singular appropriateness; looking backward to the time when the Holy Child came in great lowliness, and forward to the awful day when He shall come again to judge both the quick and the dead. She reminds all that it is high time to awake out of sleep, in order to cast away the works of darkness, that in His second coming they, clad in the armour of light, may be ready to join the glad song of welcome: Hosanna, blessed is He that cometh in the Name of the Lord; Hosanna in the Highest. Our faithful mother, while setting before us, for our adoration, the humility of the Son of Man, reminds us we must never forget that He, in His glorious Majesty, is also the Eternal God.

—The quaint little women of Kate Greenaway are to be seen in a magazine for the first time since their creation. Miss Greenaway has heretofore always drawn them in color and for book publication. Now, however, she is at work upon a special series of her curious tots for *The Ladies' Home Journal*, and in that periodical they will alternate with a new series of Palmer Cox's funny "Brownies."

—Mrs. Von Finkelstein Mountford, who was born in Jerusalem, is meeting with great success in her oriental entertainments illustrating Bible manners and customs. Her series in Montreal, just closed, netted the hospital there \$600. Mr. Thos. Bengough has the management of Mrs. Mountford's dates. His address is 88 Church St., Toronto.

—D. McIntosh & Sons, sculptors, of this city, have just erected a handsome tomb for the late Lady Macpherson. It is without doubt the most beautiful piece of work put up in this city.

BARLEY SUGAR.—Boil one pint of syrup to a caramel, add twenty drops of essence of lemon and pour it out in rows on a marble slab; when nearly cold lift up the end with the tip of a knife, and twist the sugar as you detach each end with the knife.

Hints to Housekeepers.

CANDIED APRICOTS.—Stone the fruit, cover them with lump sugar, and bake in a hot oven. Dry them thoroughly before putting in boxes.

COFFEE CARAMELS.—Put into a saucepan one pound of sugar and one claret glass of strong black coffee. Let this boil until it forms a syrup. Stir into the mixture a tumblerful of good fresh milk or cream, and continue the boiling until the syrup is almost crackling. Pour the mixture on to a marble slab that has been moistened with salad oil. As soon as it is cold cut into squares with a knife. Divide the caramels and keep them in tins.

FONDANTS.—Stir together in a basin the yolks of three eggs, with the white of four eggs in sugar; add to this about two ounces of fresh butter, previously beaten to a cream, and the same quantity of flour. Beat the mixture all the time, flavour with vanilla. Finally add the whipped whites of five eggs. Beat the whole lightly and steadily for a few minutes, then bake in tiny moulds.

LEMON DROPS.—For these and all kinds of sugar candy some colouring is needed. Put one pound of sifted sugar into a basin; stir into this enough lemon juice to make a thick paste, add a little yellow colouring, put the mixture into a pan, heat it over a clear fire without letting it boil; drop it in small balls on tin plates. When cold remove them with a knife without breaking them, and dry them in a cool oven on sheets of paper.

SNOW CUSTARD.—Dissolve half a box of gelatine in a cup of cold water; add one pint of boiling water, two cups of sugar and the juice of a lemon. Stir until the sugar is dissolved. Beat the whites of three eggs; add the mixture when cold, a spoonful at a time. Mix carefully until thick, and pour in small cups to mold. When firm, turn out on a large dish, and pour custard flavoured with vanilla around it. Serve with white cake.

CUSTARD JOHNNIE CAKE.—One-half cup sugar, two eggs, salt, one cup sour milk, one teaspoon soda, one cup sweet milk, one and one-half cups corn-meal, one-half cup white flour, two table-spoons butter melted in a spider and poured into the mixture when ready for the oven. Let the spider be hot with a little of the melted butter remaining in it when the batter is poured into it, after which another cup of sweet milk is added without stirring. Bake slowly one-half hour, when you will have a cake fit for an epicure.

FOR COOKING TRIPE WITH OYSTERS.—Thoroughly wash half a pound of double tripe in cold, well salted water; drain and scald it. When cold, cut it into narrow, two-inch strips, simmer an hour in a pint of clear soup stock. A stalk of celery cooked with it is considered an improvement. Roll two ounces of butter into little balls, roll them in flour, add one at the time to the tripe, stir continually, and as soon as one is melted add another. When all are used simmer half an hour longer. Put the tripe into an earthenware dish, and when cold place in the icebox until next morning. When wanted warm up the tripe in the chafing dish at table, add eighteen medium oysters, simmer three minutes, season with salt and white pepper, and serve on thin toast.

A TERRIBLE EXPERIENCE.—Mr. Geo. Tribe, of Stratfordville, Ont., a pretty village near the shores of Lake Erie, went through an experience lately that he will never forget. He tells it in his own words:

For three years I suffered from skin disease in its worst form. I tried Kennedy's Medical Discovery and the Cuticura remedies, and doctored one year with the best physicians in the land, but got no benefit; they pronounced my disease a Scaly Eruption, but failed to remove it. It came on in red blotches and spread over my body; the skin became dry and formed hard, white scales; the itching was intolerable, but I am now completely cured by the use of Burdock Blood Bitters. I can truly say that I owe my good health to B.B.B., and I advise all sufferers to use this splendid medicine.

GEO. TRIBE, Stratfordville, Ont.

CATARRHAL DEAFNESS.—Deafness or dull hearing follows catarrh, colds, etc. Hagyard's Yellow Oil cures even the worst cases in a few applications.