

# OUR SATURDAY EVENING HOME PAGE.

## IN TIME OF WAR.

### HEARTS OF OAK.

Come, cheer up, my lads, 'tis to glory we steer,  
To do something more to this wonderful year.  
To honour we call you, not press you like slaves,  
For who are so free as the sons of the waves?  
Hearts of oak are our ships, hearts of oak are our men,  
We always are ready,  
Steady, boys, steady,  
We'll fight and we'll conquer again and again.

We never see our foes but we wish them to stay,  
They never see us but they wish us away;  
If they run, why we follow, and run them ashore,  
For if they won't fight us, we cannot do more.

Still Britain shall triumph, her ships plough the sea,  
Her standard be Justice, her watchword "be free";  
Then, cheer up, my lads, with one heart let us sing,  
Our soldiers, our sailors, our statesmen, our King.

Hearts of oak are our ships, hearts of oak are our men,  
We always are ready,  
Steady, boys, steady,  
We'll fight and we'll conquer again and again.

### PROVIDENCE WATCHES OUR SAILORS.

Go patter to tubbers and swabs, d'ye see,  
'Bout danger, and fear, and the like;  
A tight-water boat and a good sea-room give me,  
And it ain't to a little I'll strike.  
Though the tempest top-gallant masts smack smooth should smite,  
And shiver each splinter of wood,  
Clear the wreck, stow the yards, and hoize everything tight,  
And under reef'd foresail we'll scud;  
Avast! nor don't think me a milkop so soft.  
To be taken for trifles aback;  
For, they say, there's a Providence sits up aloft,  
To keep watch for the life of Poor Jack.

### Blake, the Pioneer of Our Naval Greatness

He was the first man that declined the old track, and made it manifest that the science might be attained in less time than was imagined, and despised those rules which had been long in practice, to keep his ship and men out of danger which had been held in former times a point of great ability and circumspection, as if the principal art requisite in the captain of a ship had been to be sure to come home safe again. He was the first man who brought the ships to content castles on shore, which had been thought ever very formidable, and were discovered by him to make a noise only, and to fright those who could rarely be hurt by them.  
He was the first that infused that proportion of courage into the seamen by making them see by experience what mighty things they could do if they were resolved, and taught them to fight in fire as well as in water; and though he hath been very well imitated and followed, he was the first that gave the example of that kind of naval courage, and bold and resolute achievements.

### What We "Gain" by a Long War.

(From Sydney Smith's "Essays.")  
Taxes upon every article which enters into the mouth, or covers the back, or is placed under the foot—taxes upon everything which it is pleasant to see, hear, feel, smell, or taste; taxes upon warmth, light, and locomotion; taxes on everything on earth, and the waters under the earth, on everything that comes from abroad, or is grown at home; taxes upon the raw material; taxes on every fresh value that is added to it by the industry of man; taxes on the sauce which pampers man's appetite, and the drug which restores him to health, on the ermine which decorates the judge, and the rope which hangs the criminal; on the poor man's salt, and the rich man's spices; on the brass nails of the coffin, and the ribbands of the bride; at bed or board, couchant or levant, we must pay. The schoolboy whips his taxed top, the beardless youth manages his taxed horse, with a taxed bridle on a taxed road; and the dying Englishman, pouring his medicine, which has paid 7 per cent., into a spoon that has paid 15 per cent., flings himself back upon his chintz bed, which has paid 22 per cent., and expires in the arms of an apothecary who has paid the license of a hundred pounds for the

### BEFORE THE BATTLE.

O Gentlemen, the time of life is short!  
To spend that shortness basely were too long.  
If life did ride upon a dial's point,  
Still ending at the arrival of an hour.  
An' if we live, we live to tread on kings;  
If we die, brave death, when princes ride with us!  
Now, for our consciences, the arms are fair,  
When the intent of bearing them is just.  
I thank him that he cuts me from my tale,  
For I profess not talking; only this—  
Let each man do his best: and here draw I  
A sword, whose temper I intend to stain  
With the best blood that I can meet withal.  
In the adventure of this perilous day,  
Now, Esperance! Percy! and set on,  
Sound all the lofty instruments of war!  
And by that music let us all embrace,  
For, heaven to earth, some of us never shall  
A second time do such a courtesy.  
—Hotspur in "Henry IV."

### A FAMOUS VICTORY.

(Battle of Blenheim, 1704.)  
"My father lived at Blenheim then,  
You little stream hard by;  
They burnt his dwelling to the ground,  
And he was forced to fly;  
So with his wife and child he fled,  
Nor had he where to rest his head.  
With fire and sword the country round  
Was wasted far and wide,  
And many a chiding mother then,  
Said little Wilhelmine,  
But things like that, you know, must be  
After a famous victory.  
"Great praise the Duke of Marlbro' won,  
And our good Prince Eugene,"  
"Why, 'twas a very wicked thing,"  
Said little Wilhelmine,  
"Nay, nay, my little girl," quoth he,  
"It was a famous victory.  
"And everybody praised the Duke,  
Who this great fight did win,"  
"But what good came of it at last?"  
Quoth little Peterkin.  
"Why, that I cannot tell," said he,  
"But 'twas a famous victory."  
—Southey.

### We all Need a Rest.

A change of some sort! That is the very first thing to plan for. Every one of us needs a change, and every one of us must have it somehow. That much is settled. Count over your pennies. Have you enough to get away for even a little while? If so do not think twice about it. I cannot tell you where to go, because you all live in such different parts of the country, and have such different needs; but I do advise you with all my heart to spend the money and go. When I was just a growing girl I was always emptying my iron money-bank to buy a book or a picture or a trip to the hills or the shore. This gave my dear little Aunt Matilda some concern, and the idea that I was growing rather extravagant. But my Uncle Ezra once said, "No, she is not extravagant. Alice just has her own way of spending money, that is all. She comes home with a second-hand book, maybe, or a bunch of field daisies, perhaps, instead of a bargain in shirtings or ribbons; and that is all she can show for her money; but you cannot see the air castles and dreams, and the blue sky and sunshine and fields, and a hundred other things that that money has bought her."  
I always loved my Uncle Ezra for that.  
Do not deny yourself a much-needed summer outing so that you may rejoice in a little larger savings account. I have known as well as any of you the necessity for hoarding pennies. I know it is a real duty at times; and I have not failed of the duty. But I think we often save at far too great a cost.  
I would not make spendthrifts of you for the world! But I do not believe there is danger of any of us becoming that. Most of us are more likely to regret, in our old age, not having spent money for the best and most beautiful things of life than we are likely to regret having so spent it. Rested nerves, renewed health, recovered ideals, a new and brighter view of life, sound sleep and wholesome thoughts—these things are cheap at nearly any price.

WINARD'S LINIMENT  
CURES GARGET IN COWS

Still Britain shall triumph, her ships plough the sea,  
Her standard be Justice, her watchword "Be Free";  
Then, cheer up, my lads, with one heart let us sing,  
Our soldiers, our sailors, our statesmen, our King.  
Hearts of oak are our ship, hearts of oak are our men,  
We always are ready,  
Steady, boys, steady,  
We'll fight and we'll conquer again and again.  
—David Garrick.

### Isaac Walton.

Born 9th August, 1593.  
Walton was born at Stafford, in the year 1593; his father, Jervis, seems to have been a yeoman. In the current of Izaak's easy-flowing life, it is only at intervals that we find any record of his upbringing little or nothing is known; but it is probable that he was apprenticed to a relation in London, who was a mercer or draper. In 1624, as shown by a deed of that date, he was joint occupier with John Mason, a hosier, of a house on the north side of Fleet Street, near Chancery Lane. Upon this evidence it has been generally held that he was a shopman trading on no large scale; but there was a family tradition, John Major says, that he was a wholesale linen-draper and Hamburg merchant. The character of his acquaintance and connections rather supports the more generous theory. In 1629 he married Rachel Flood, a descendant of Archbishop Cranmer. George Cranmer, his wife's uncle, had been the pupil of Richard Hooker, and it is probable that from him Walton obtained the facts for the Life of Hooker, which was published in 1667. Rachel dying in 1640, the widower some seven years later, married Anne Ken, half-sister to the great Bishop. During his life in London, Walton came the close friend of Dr. Donne and Sir Henry Wotton, of Dr. Morley and Dr. Sanderson, Bishops respectively of Worcester and Lincoln. In 1662, again a widower, he left London and went to live with Dr. Morley, who had been translated to Winchester; his daughter Anne married Dr. Hawkins, a prebendary of the Cathedral, in whose house Walton died in December, 1683. Besides the "Angler," Walton published a collection of the Reliquiae of Sir H. Wotton, an Eclogue on the Restoration, and the Lives of Donne, Herbert, Sanderson, Wotton and Hooker. "The Compleat Angler, or the Contemplative Man's Recreation," the pillar of his fame, the right ancestor of all the country-books, first appeared in 1653; it went through five editions before 1676, in which year it was reprinted with the addition of the Second Part, by Charles Cotton. The book, after its first success, seems to have fallen on some neglect; after eighty years it was re-introduced by the Rev. Moses Browne, perhaps at the instance of Dr. Johnson, who at one time himself thought of editing the "Lives." In 1760 appeared Sir John Hawkins' edition; Major's, in 1823 (which was said to have "Waltonized the land"), and Sir Harris Nicholas led the way to the multitudinous reprints of to-day. The main charm of the "Angler" lies perhaps in the quality of serenity; in its presentation of a world that appears fair and at peace, neither from mere shortsightedness nor from amiable shutting of the eyes (for the "Lives" show fully what the idyllic character of the "Angler" might obscure, Wal-

ton's masculine grasp of human character in light and dark), but by a gift of transmitting power, "the very spirit of innocence, purity, and simplicity of heart," as Charles Lamb called it, declaring further that the book "would sweeten a man's temper at any time to read it; it would Christianise every discordant passion," "Such sweet religion," he says again, "though the subject be baits and hooks and worms and fishes." And it is a sweetness that never becomes fulsome; there is always an infusion of delicate humour to quicken the whole, like the bottle of sack added to the milk and sugar in that "drink like nectar; indeed, too good for any body but us Anglers," made there was a family tradition, John Major says, that he was a wholesale linen-draper and Hamburg merchant. The character of his acquaintance and connections rather supports the more generous theory. In 1629 he married Rachel Flood, a descendant of Archbishop Cranmer. George Cranmer, his wife's uncle, had been the pupil of Richard Hooker, and it is probable that from him Walton obtained the facts for the Life of Hooker, which was published in 1667. Rachel dying in 1640, the widower some seven years later, married Anne Ken, half-sister to the great Bishop. During his life in London, Walton came the close friend of Dr. Donne and Sir Henry Wotton, of Dr. Morley and Dr. Sanderson, Bishops respectively of Worcester and Lincoln. In 1662, again a widower, he left London and went to live with Dr. Morley, who had been translated to Winchester; his daughter Anne married Dr. Hawkins, a prebendary of the Cathedral, in whose house Walton died in December, 1683. Besides the "Angler," Walton published a collection of the Reliquiae of Sir H. Wotton, an Eclogue on the Restoration, and the Lives of Donne, Herbert, Sanderson, Wotton and Hooker. "The Compleat Angler, or the Contemplative Man's Recreation," the pillar of his fame, the right ancestor of all the country-books, first appeared in 1653; it went through five editions before 1676, in which year it was reprinted with the addition of the Second Part, by Charles Cotton. The book, after its first success, seems to have fallen on some neglect; after eighty years it was re-introduced by the Rev. Moses Browne, perhaps at the instance of Dr. Johnson, who at one time himself thought of editing the "Lives." In 1760 appeared Sir John Hawkins' edition; Major's, in 1823 (which was said to have "Waltonized the land"), and Sir Harris Nicholas led the way to the multitudinous reprints of to-day. The main charm of the "Angler" lies perhaps in the quality of serenity; in its presentation of a world that appears fair and at peace, neither from mere shortsightedness nor from amiable shutting of the eyes (for the "Lives" show fully what the idyllic character of the "Angler" might obscure, Wal-

### Voice and Throat.

"Her voice was ever soft, gentle and low—an excellent thing in a woman"—ought, I think, to apply especially to the nurse. For a very soft, very low, very gentle voice in the ordinary woman is apt to be monotonous and certainly will be condemned by other women as "purring." But, better a voice like this than one harsh or loud or shrill.  
A woman's voice counts for so much, much more than many women ever dream of. For if they realized the enormous power and effect that a beautiful voice has—especially with mankind—they would be more anxious to go in for voice training. I remember once reading a story of a man who fell in love with a telephone girl's voice—even over the buzzing, roughening lines of the telephone, her voice sounded rich and deep and full—so he sought her out and married her!  
Unfortunately we have not all been given beautiful features, milk and roses complexion, masses of curly golden hair, but we can all claim as our right, if we like to make the effort, a pleasing voice. Anyone who has ever heard Forbes Robertson act will never forget his "violinello" voice and its beauty is, I believe, mainly due to his own cultivation. The majority of actresses have the loveliest voices, due very largely to training.  
Of course, the foundation of a good voice depends entirely on correct breathing. We all know the person who breathes in the middle of a sentence, or who catches her breath after every remark, or the one who hiccups at the end of every sentence, letting the breath out like the escaping steam of an engine. Then there

## Right-O.

YES, WE HAVE THEM.

- 20 brls. New Turnips.
- 20 crates Ripe Bananas.
- 20 brls. Green Cabbage.
- 15 cases Cal. Oranges.
- 15 doz. Cucumbers.
- 30 baskets Tomatoes.
- 20 boxes Table Plums.
- 30 cases Fresh Dates.
- 500 bags P. E. L. Blue Table Potatoes.

Orders booked ahead.

PHONE 480.

### Soper & Moore.

## Home Affairs.

Raspberry Paste.—Place ripe red raspberries in an earthen jar, and set in boiling water; when soft, rub through a colander to remove the seeds. Use measure for measure of sugar. Cook to a firm paste, carefully watching that it does not adhere to the bottom of the pan. Spread on plates, put in the oven until nearly dry, cut in strips or squares, dip in pulverized sugar, and pack between layers of tissue paper. Will keep indefinitely. Soak in cold water over night, and cook slowly until dissolved.

Raspberry Shrub.—Add a pint of vinegar to each quart of berries. Let stand 12 hours; scald and strain, and to a pint of juice add a pound of fine granulated sugar; boil half an hour, bottle and seal.

Raspberry and Currant Soy.—Crush two quarts of very ripe currants and two quarts of red raspberries; add three tea-cupfuls of vinegar, a tea-cupful and a half of sugar, a tea-spoonful each of ground allspice, cinnamon, cloves and pepper. Boil slowly an hour; put in pint cans and seal.

Currant Catsup.—Take four pounds of ripe, red currants, pick from the stems, put in a kettle, mash, add two pounds of sugar, and let boil slowly until thick; add a pinch of salt, a tea-cupful of vinegar, a tea-spoonful each of powdered cinnamon, allspice and mace. Mix, take from the fire, let cool, bottle and seal.

Currants and Raisins.—Pick from the stems ripe currants, crush to start the juice, and add to three parts currants one part of chopped seeded raisins. Cook 15 minutes; then add three tea-cupfuls of sugar to every quart, and boil until thick, with frequent stirring.

Rhubarb Jelly.—Use the very green sour stalks of rhubarb, cutting quite fine. Add as little water as possible and cook slowly until the rhubarb is soft, then strain through cheesecloth bags, but do not squeeze. Measure the juice and put back into the kettle and allow three-quarters as much sugar as juice. Boil hard for a few minutes, then pour into glasses or a square mould and set in the sun with a glass cover over it. It should be a clear amber.

Dear Madam.—We have been having a dispute over the question of keeping the house cool and cannot decide whether it is best to keep all windows open and let the air through or close them. I know this is not a cooking question, but some of these hot days it comes near to being that, and it really is a Practical House-keeping question.

Open windows do not necessarily mean cool houses. All bedroom windows should, of course, be open all night, and every house should be well and thoroughly aired every morning; but just as in cold weather, the aim of every housekeeper is, to have a warm house, so in warm weather the cool house is the great desideratum. Open windows, with such air as may be moving, blowing through the house, are commonly supposed to be the proper thing in hot weather. This is not the course followed in hot countries, nor is it the procedure suggested by experience. A cool breeze will cool a house, but a warm one will heat it. Hot air should be excluded. After the house has been well aired in the morning the windows and blinds on the sunny side should be tightly closed to keep out the hot air. When the sun has shifted it will be time to open them again. One must regulate the kind of air one admits into the house in warm weather.

### A Summer Tale.

"You look irritated this evening."  
"I am—on warm days like this I always suffer from heat rash."  
"I am liable to heat rash, too, but it never irritates me; it never has since I began to use Zylex, which at once allays the irritation, physical and mental. And I find Zylex Soap with the Ointment go far to prevent heat rash altogether."  
Zylex sells at 50 cents a box;  
Zylex Soap at 25 cents a cake, at your Druggist.  
Zylex—London.—Jyls,ood,tf

are other people who always have a little preliminary cough or a gasping or persistent "Er-er," every few words—how they irritate us! A voice to be beautiful must be clear and free from evident breathing, and those who suffer from bronchitis or asthma or catarrh, very rarely have pleasing voices. So if we want to keep our voices clear and deep, we must prevent all the respiratory ailments.

## Preserve Hints.

Showing How One May Make Jams All the Year Round.  
"I can't possibly come to a cinema show," I said to my friend Connie, with my mouth full of something sweet. "I'm making jam."  
Connie forgot the cinema show. She stayed to tea, and ate home-made scones with date jam, and new bread with banana jam, and before she left begged all the recipes.  
Here they are exactly as I wrote them down for her:

### APPLE AND TOMATO JAM.

Wipe five pounds of apples with a clean damp cloth, and cut them into quarters. Do not peel them. Put them in a preserving pan, and barely cover with cold water. Simmer until they are quite soft, and strain through cheese muslin.

Put some tomatoes into boiling water for one minute, and then take them out and skin them. Slice them thinly. Add the sliced tomatoes to the apple liquid, and weigh. To every pound of liquid and tomatoes put a pound of preserving sugar. Then colour with a little cochineal. Simmer until a little of the jam put on a saucer gets firm. Pot white hot.

### BANANA JAM.

Slice up a dozen large bananas. To every pound of the fruit allow three quarters of a pound of preserving sugar. Take the juice and pulp of five lemons, and add them to the bananas and sugar. Add a little water. Then chop up half an ounce of preserved ginger and add. Simmer very slowly for fifty minutes.

### DATE JAM.

Buy the dates by the pound. Remove the stones from three pounds and put the fruit in your preserving pan. Add about three breakfast-cupfuls of water. Let the fruit just get hot, and then add a pound and a quarter of preserving sugar, a sprinkling of ground cinnamon, and a tea-spoonful of fresh butter. Stir until the jam begins to thicken, and pot while steaming hot.

### PINEAPPLE AND FIG JAM.

Buy a tin of pineapple and a pound of dried figs. Cut the pineapple and figs small. Put in a basin and add the pineapple juice, and leave all night. The next day weigh the fruit, and to each pound add three-quarters of preserving sugar. Put the sugar in the preserving pan, and add enough water to melt it. When dissolved, add the pineapple and figs. Stir over the fire until it thickens, and pot.

### APRICOT JAM.

This is delicious when made from the well-known dried apricots. Buy three pounds of apricots. Wash them well, cut up each apricot into four, and put to steep all night in three pints of water. Measure out ten breakfast-cupfuls of water, and into them squeeze the juice of three lemons, and add a pound of cooking apples cut up small.

Simmer this for ten minutes, and then measure the pulp, and for each breakfast-cupful allow three-quarters

of a pound of preserving sugar. Put this into the pan, and add an extra four pounds of sugar. Cook again for a few minutes, then stir in the apricots and the water they have been soaking in, and cook until the jam gets thick. Rhubarb can be used when in season instead of apples.

### FRUIT SALAD JAM.

Buy two pounds of dried fruit salad, and cut the fruit up after well washing it. Then put it to soak covered with water. The next day put the fruit into the preserving pan, and cover with water to which you have added some essence of vanilla. Simmer gently for fifteen minutes, then measure out the fruit pulp, and to each breakfast-cupful allow a pound of preserving sugar. Simmer gently until it thickens.

### Sunday Services.

Cathedral of St. John the Baptist.—Holy Communion every Sunday at 8 a.m.; also on the first Sunday of the month at 7 and 8 a.m.; and 12 noon. Other services at 11 a.m., and 6.30 p.m.

Saints' Days.—Holy Communion, 8 a.m.; Matins, 11 a.m.; Evensong, 5.30 p.m.; (Fridays, 7.30 p.m., with sermon.)

Other Days.—Matins, 8 a.m.; Evensong, 5.30 p.m.; (Fridays, 7.30 p.m., with sermon.)

Public Catechizing.—Every Sunday in the month at 3.30 p.m.

St. Michael's Mission Church, Casey Street.—Holy Communion at 8 and 12 on the 3rd Sunday of the month, and 8 on other Sundays. Other services, 11 a.m. and 6.30 p.m.

Catechizing.—Second Sunday of the month 3.30 p.m.

Sunday Schools.—Cathedral, at 2.45 p.m. Mission Church at 2.45 p.m. Cathedral Men's Bible Class, in the Synod Building every Sunday at 3 p.m. All men invited to attend.

St. Mary's Church.—Matins at 11; Evensong at 6.30.

Brookfield School-Chapel.—Evensong at 3 p.m. Sunday School at 4 p.m.

St. Thomas's.—Holy Communion on the third Sunday in each month, at noon; every other Sunday at 8 a.m. Morning Prayer at 11 a.m. Evening services at 3.45 and 6.30 p.m. Daily Morning Prayer at 8 a.m.; every Friday evening at 7.30, prayer and sermon. Holy Baptism every Sunday at 3.45 p.m. Public catechizing third Sunday in each month at 3.30 p.m.

Christ Church (Quid Vid) — Holy Communion second Sunday, alternate months at 8 a.m. Evening Prayer third Sunday in each month, at 7 p.m.; other Sundays at 3.30 p.m.

Virginia School-Chapel.—Evening prayer every Sunday at 8.30 p.m. Public Catechizing third Sunday in each month.

Sunday Schools.—At Parish Church at 2.45 p.m.; at Christ Church, Quid Vid, at 2.30 p.m.; at Virginia School Chapel, 2.30 p.m.

Gower St.—11, Rev. C. A. Whitmarsh, M.A.; 6.30, Rev. D. B. Hemmeon, B.A.

6 George St.—11, Rev. D. B. Hemmeon, B.A.; 6.30, Rev. N. M. Guy, M.A.

Cochrane St. (Methodist College Hall)—11, Rev. H. Royle; 6.30, Rev. C. A. Whitmarsh, M.A.

Westley—11, Rev. N. M. Guy, M.A.; 6.30, Rev. H. Royle.

Presbyterian—11 and 6.30, Rev. J. S. Sutherland, M.A.

Congregational.—11 and 6.30, Rev. W. H. Thomas.

Salvation Army.—E. A. Citadel, New Gower Street—7 a.m., 11 a.m., 3 p.m., and 7 p.m.; S. A. Hall, Livingstone Street—7 a.m., 11 a.m., 3 p.m., and 7 p.m.; S. A. Hall, George St.—7 a.m.; 11 a.m., 3 p.m., and 7 p.m.

ADVENTIST CHURCH, COOKS-TOWN ROAD.—Regular service, 6.30 p.m., Sunday, and Saturday at 3 p.m.

## DAINTY DESKS

for  
"My Lady's Room."

NEVER was furniture of any kind, or at any period, more beautiful, comfortable, thoroughly attractive and well-made, or more eminently adapted to its own special use, than is the furniture of to-day. This is remarkably noticeable in some of the elegant articles that are made for the refined woman's use. We are showing examples in the handsome Writing Desks for Ladies we have on view this week.

These Desks are specially designed for daintiness and comfort, they are of Bird's-eye Maple, Mahogany, Circassian Walnut, Quartered, Fumed and Weathered Oak, also in early English finish; all have chairs en suite.

These Desks are suitable for drawing-room, boudoir, or sitting-room, in fact, used in any room they make writing a pleasure.

### U.S. Picture & Portrait Coy.,

Complete House Furnishers.