LAND FARMER EAVY SENTENCE

d Given Eighteen d Labor For Asg Sick Wife

id, a Mayne island ntenced to eighteen sonment by Judge for assaulting rious bodily harm on whom he has lived y years past. The case brutal one in view of David is a cripple icate state of health, pronounced his own said, while on ad assaulted a crip. nent that could be

one of those sordid occasionally come to ninal courts. The wo-to David's testimony, had her lower limbs she was four years of a kick given her by has been living with for over eighteen years nim eight children, sevstified yesterday, and ot the first time he ha mate, a woman unable as to drag herself along

a boy of twelve, one e couple, said that his his father by intere he was reading e reached out for the er with it, with the fell off the box on sitting onto the floor. interfere, but was ather, who took hold the hair and bumped oor. At that the Then David went out barn and did not The mother's arm ere the man had he boy then got some

judge, Prosper said

, a little girl about a an the last witness her brother's evi not see all the affair row, she took the old baby out of door. get hurt. When she ther was trying to get

an intelligent boy of d the row and bore testimony. Counsel in cross-examination the child as to the his mother's head e was a little uncer-out stuck to the main

ter described being afterwards to exam-She was suffering a contusion on the er forearms abrased, swelling on the lower probably the result of testified to the physi-the sufferer, who is the sufferer, who is brought to Victoria. ble Charles W. Burest, made on down groaning and

stand in his own de straight denial of t help his case much. that he loved her and ver had any trouble ked how he account-en's testimony, he ot telling the truth, he result of how the e result of how at them up. He de-ed her before, and on of the prosecution en the entire family last December, and ne to the constable's

that he was annoyed I hammering of her lly got hold of the atened to throw it at iding to do so. She ther end of it, and at she slipped off the was sitting and fell onto the floor. He onto the floor. He strong in the arms, round the legs, and culty in getting away he succeeded he left dmitted leaving the on the floor without ld her up, although and ill. He explaint that he was afraid that he was afraid ul of him again." If bruised, it was none

R. C. Lowe introrom his wife. The etic, showing that the ond of her abuser, e was not responsi up Judge Lampman the accused's story hat it was a bruta

SILVERWARE ay a Doubtful Joke

(Friday).—The La-Montreal who visitrday, left on the rday, left on the way special at 2:30 I the train was held utes by the police silverware taken by enirs from the Rus-r 125 spoons, knives recovered, and the d. The silverware the course of a banys at the Russell g. The Laval boys honor of L. P. Broawa, and that genaffair was only a it was devoid of t. Some of the sil-

ssing, but it will be udents, according to by the president of ciation. nowles Dead.

-Sir James Knowles rietor of the Nine-led today. He was

Feminine Fancies and Home Circle Chat

Cares of a Family

Tuesday, February 18, 1903.

ATHERS and mothers have a very complex task before them in bringing up the younger generation—it is difficult to know what is the best thing to do, and what is the best way of doing it. Of course, in the first place thoughtful parents will endeavor to give them good health—the best gift of all—by seeing that they have wholesome and suitable food, sufficient warm clothing, plenty of fresh air and tubs. But life is more than meat and the body

and clothes, and we want to bring them up to be dizens of the future, men and women who will take help part in the world, and do their duty by it. When he have gone to sleep with our fathers. We want, in fact, to train and educate them, not for ourselves, but for themselves and their country. But it is difficult to know how to begin. One thing is a good start, to teach them not to make a fuss about trifles, to bear pair brayely but yet, with a view to right. to bear pain bravely, but yet, with a view to right treatment. We expect them to tell us of their aches treatment. We expect them to tell us of their aches and pains in case of possible illness. And yet many a time serious mischief may be done before we discover the cause, and when we find it out we say "why didn't you tell me you had a pain?" and the answer will probably be "Oh, if I made a fuss and said I was hit at hockey or kicked at football (as the case may be), you wouldn't let me play again." And this is where it is so difficult for parents to strike a medium. is so difficult for parents to strike a medium. We aturally wish our children to be obedient and to naturally wish our children to be obedient and to come to us for guidance and for our protection whatever ills befall them, and yet the time will and must come when docility must be exchanged for action, and the obedience gives way to capacity to do and dare for themselves, and perhaps, too, for the younger brother, or sister, and we would not wish it otherwise; but again the question comes before us: What is the hest and wiess course for a correct to wise; but again the question comes before us: What is the best and wisest course for a parent to steer through these shoals of perplexities? It is amusing for outsiders to listen to the proud father on the arrival of the first born saying "My son shall not be brought up as other children are, poked away into nurseries with servants. He shall grow up side by side with us, learn good manners and correct speaking from his parents." No doubt excellent sentiments on the part of father and well meant, but if this was the way the unhappy son would be brought up, in all on the part of father and well meant, but if this was the way the unhappy son would be brought up, in all probability he would grow up a perfect little prig; but though it is a noble idea when the first baby arrives, father's ideas change when the son and heir is joined by sisters and brothers, and even perhaps twins might appear. Such things have been known to happen. The children's toys are scattered all over the house and so are their hats and shoes. There is no discipline, no order or tidiness, and they listen to conversations never intended for juvenile ears. When their mother is absolutely worn out and probably on the verge of tears, they escape to the kitchen, where they enjoy themselves to their hearts content; taste everything that is going, very much to the detriment of their digestions, and alas, too often, their tempers. The place for children is the nursery, where their life is happy and natural. It cannot be healthy for children's minds and bodies to be always doing and saying and altogether living the life of their elders. It may sound a strange thing to say, but children are often better for a little wholesome neglect and children's minds and bodies to be always doing and saying and altogether living the life of their elders. It may sound a strange thing to say, but children are often better for a little wholesome neglect, and the making of mud pies is not an unprofitable occupation, and a decidedly more wholesome one for the child than going out visiting with the mother, or partaking of afternoon tea. The mother had need to be strong, merry and an angel in temper to have a child or children constantly with her, and the man who seriously takes his fatherhood as a duty, should be unselfish enough to take his share of the cares and responsibilities. It is natural that children's home life should be happy, and blessed are those parents and children too, when a large and roomy nursery can be given over to the children where they can romp and make as much noise as their hearts desire. If this is not possible, and there is, perhaps, only one child, it is well for the mother to get some nice girl who can come on fine days and take the child for a good walk. The child gets fresh ideas, and also the mother has some time that she can bre the freely and call her own. On wet days if the house is too small to set aside a room, mother might let the girl come to romp in the sitting room with her small charge; while she could go out alone in peace to return calls or do necessary shopping when she would purchasing, which is not always possible when small peer le are with her, asking many and varied unneces-

have time to give her attention to what she intended purchasing, which is not always possible when small peorle are with her, asking many and varied unnecessary questions. Children are very charming, but one is often reminded of the old saying (when children get troublesome) "there's a place for everything and everything in its place" and we think fondly of the nursery as the suitable place for children. Fashion's Fancies

In all matters sartorial new styles have been pro-ned and tried, with the result that some have been g adopted throughout the festive winter season the view of their and the coming of spring. This year's innovation is on the question of skirts. The only fashionable skirt is tight at the top and flowing at the foot. This mode concerns every style of skirt, whether it be for evening, afternoon or morning wear. Though the tightly fitting, clinging style affects the morning skirt as to the upper parts of the figure, the length and as to the upper parts of the figure, the length appears the same. Sensible women will continue to adopt the short walking skirt in all its simplicity and comfort. The latest fashions well define the lines of the figure from the shoulders to the feet. Hence the reason why skirts all flow and cling to the figure, and in order to obtain the desired result no the very thinnest and supplest of materials. The clinging skirt is untrimmed, all the ornamentation being confined to the bodice. In the realms of fashion it matters not whether a woman be slim or stout, she must have "line." For this reason petticoats are discarded for silken close-fitting undergarments, while other articles of attire have every attention given them, so that nothing is likely to interfere with the them, so that nothing is likely to interfere with the desired "lines" of the figure. In consequence of the clinging skirt special attention is given to the corset. Within the last few years this article has been much In point of fact the corset is even undermodified. In point of fact the corset is even undergoing changes. At one time it was made short over the hips, and high above the waist. Now it is short above the waist, and long below. The evolution of the modern corset has been effected upon a most scientific and hygienic basis, and the result brings comfort. There is no undue pressure on delicate organs of the body. At the same time there is an apparent dacrease in the size of the waist. Tight bust bodices are sold to give support, and these are made of the same material and color as the corsets. Very much greater is the attention given to the corsets by French women than by the English woman. ry much greater is the attention given to the cor-t by French women than by the English woman. Parisienne will have her corsets carefully fitted her figure, whereas the English girl is unvariably o her figure, whereas the English girl is unvariably satisfied with the ready-made corset. A dainty little fashion is in evidence that of wearing fronts with frills of lace placed straight across. The frills are not put on very full, Irish and filet lace are among the fashionable kinds. Many of the new filet laces are righty ambroidered in chenille or silk. By the richly embroidered in chenille or silk. By the the foundation of this lace is net. And it is on ye, the foundation of this lace is net. And it is on his that the design is embroidered in varying tones of blue, such as are seen in Oriental China, and with fold thread. Another net shows conventional flowers in cross-stitch, worked with floss silk in purple, and its kindred tones with leaves of dull green. Fronts and vokes are made of the net. Embroidery of every d is the craze of the hour. Evening and day was are both trimmed with embroidery of some cinating description. For the trimming of even-Sinating description. For the trimming of even-gowns chenille or floss silk are called in. One yn of pale pink crepe de chine is beautifully em-idered with pink roses, and lace. Another is of ck chiffon embroidered with black chenille and ck and silver sequins. Many kimono bodices are in hand-embroidered round the edges of front and

s. These bodices not infrequently have long, litting sleeves to the wrist. The upper part sleeve is draped somewhat after the leg-of-

on style, without its exaggerated dimensions. From the elbow to the wrist the sleeve is a perfect

fit, and it falls slightly over the hands. Remnants of velvet and velveteen sufficient for the creation of of velvet and velveteen sufficient for the creation of blouses are selling at reduced prices at most sales. A blouse bodice of velveteen is a welcome adjunct to any wardrobe, and in the coming mild spring days it may be worn out of doors, supplemented by a fur or feather boa. Velveteen is now as easily tucked as cloth or silk, the supple and soft qualities of the material lending itself admirably to this treatment, A charming blouse of velveteen in brown is worn in conjunction with a brown cloth skirt of the same tint; the skirt is banded at the hem with velveteen. The blouse is arranged in three deep tucks from the shoulder to the waist and these tucks are ornamented with French knots of silk. The tucks are continued at the back and the blouse fastens down the centre of the back. The front is cut away at the top to form a pointed square, which is filled in with lace. The sleeves are puffed at the top and drawn into close-fitting tucked cuffs to the wrist. A stitched band of velvet adorns the edge of the neck opening; while a draped velvet waist band completes the picture and makes a most becoming and useful early spring toilette.,

While a neat trimness remains the leading char-

spring toilette.,
While a neat trimness remains the leading characteristic of the tailor-made gowns of the moment, there is yet an unmistakeable determination to show even in them a touch of originality in the way in which cut-away coats are braided, or again, in the introduction into the double-breasted waist-coat, now so popular, of something rather striking in the way of vivid and positive color. Clever touches of Oriental embroidery, worked in very brilliant shades, are seen upon many of the smartest tailor-made gowns and coats, judiciously introduced and carefully chosen, so that they harmonize with the predomin-ant tones seen in the rest of the costume. These embroidieries are worked sometimes in fine, soft wool and sometimes in very bright silks, arranged to give a Japanese effect, recalling the beautiful floral em-broideries seen on those silken kimonos which nowadays so often do duty as dressing gowns. When one comes to consider the question of afternoon frocks, the charm of the picturesque is naturally even more in evidence, many very velvety effects being brought about by the graceful arrangement of soft fichus of real lace, draped tastefully upon the bodice of velvet gowns, or again, the employment of those old world chine floral silks which are so delightful old world chine florar siks which are so delightful when they are seen patterned with pink rose buds on grounds of pale heliotrope or chestnut brown and trimmed on the skirts with interlacing ruches of box-pleated satin ribbon, while the bodices are draped with fashin folds of the flower and sills of the flower and s with fichu folds of the flowered silk, and filled in with transparent vests of filet lace, embroidered in soft silks, in colors chosen to harmonize with the shades that are shown in the chine design. Bands of black velvet ribbon, worn at the throat and at the wrists and drawn through diamond slides, look very pretty with chine silk frocks of this description.

Discontented

"Allus looking forward and never satisfied!
This earth couldn't suit me with her weather if she Seems like it's no different what kind o' day sets in-Sure to find me wishin' it 'ud change around agin.

'Druther have it rain than have the sun a-heatin' so, 'Druther have it sunny than have to shovel snow; 'Druther shovel snow than slosh round on rainy days; Makes me tired to think about the world's contrainy

Unnecessary Worrying and Discontent

When General Booth was asked what he did to enable him to retain his vitality and keep in splendid enable him to retain his vitality and keep in splendid health while getting through an immense amount of work, he among other thing enumerated three special items necessary for what he called "a rational way of living," things which would promote our chances of living to an active old age. Cultivate cheerful spirits, it is an active of wouth in an all persons the it is an evidence of youth in an old person to be cheerful. Sleep a given number of hours in every twenty-four, and don't get into the habit of missing rest one night hoping to catch it up the next. Now, with regard to the first, there is nothing more certain than that the habit of being in low spirits is one tain than that the habit of being in low spirits is one that grows upon people. Some people, of course, more than others; and it is a habit that needs to be fought against. To get into the habit of continual mournfulness is absolutely disastrous, both to health and also to success in life, and if you want to keep young break yourself of it. One can find something to mourn over in every detail of daily life. The young break yourself of it. One can find something to mourn over in every detail of daily life. The weather supplies an unfailing source of mournfulness to those doleful ones, wao go about seeking for some subject which will lend itself to grieving. Our neighbors, their extravagance, their shortcomings; our servants, their ways and worrying; our dressmakers and milliners. Why, there is hardly anything under the sun that you cannot twist into a cause of griever. the sun that you cannot twist into a cause of griev-ance, if you feel so disposed, and are firmly enough ance, if you feel so disposed, and are firmly enough determined to find something to worry about. It makes you a sad bore, and most unwelcome visitor; it is also exceedingly bad for your health, and will age you long before your time. Some people indulge with a degree of absolute pleasure in hugging to their bosom depression of spirits, forgetting it is a demon to be fought and cast out though it may take time. to be fought and cast out, though it may take time and grim determination to do it; and the sooner people realize that their worr ies, either real or imagin-ary, are anything but interesting to their fellowmen, then, perhaps, the sooner they will try, and succeed, too, in being happy and contented and cultivating a cheerful spirit and remember the old saying "A contented mind is a continual feast."

Various Hot Luncheon Dishes

Croute au pot: Piquante mince.
Polenta cutlets: Braised fillet of beef. Tomato rice: Baked lemon pudding.
Kebob curry: Dresden wafers. Sardines a la Provencal.

Croute au Pot. Required: A loaf of bread, rich clear stock, two carrots, two turnips, pepper, salt, and grated Parmesan cheese. Method: Cut off the bottom crust of a loaf, leaving the same thickness of crumb as there is crust. Cut this into squares and then trim into small rounds about the size of 50 cent pieces. Have small rounds about the size of 50 cent pieces. Have ready some rich clear stock, in which soak the bread, arrange in a buttered tin, and set in oven till dry and crisp. Cut some carrots and turnips into fancy shapes, and boil in salted water until cooked, then drain dry. Place the pieces of bread and vegetable in the tureen, and pour the clear nicely flavored boiling soup over, and serve at once. Hand grated Parmesan cheese with this dish.

Polenta Cutlets.

Required: One quart of milk, Indian meal, three Required: One quart of milk, Indian meal, three ounces of grated cheese, fresh butter, pepper and salt. Method: This is a luncheon dish constantly served abroad, and is deserving of notice in our homes. Take a quart of milk, scald it and then stir in enough Indian corn meal (or Semolina) to make it thick. Stir while it cooks until smooth, adding two heaped tablespectfuls of grated cheese and cook for an overland. tablespoonfuls of grated cheese, and cook for an extra five minutes. Turn the batter into a large pie tablespooning of stated cheese, and cook for an extra five minutes. Turn the batter into a large pie dish and cook for quite a quarter of an hour, then let the Polenta get cold. Turn out on to a board, cut in slices half an inch thick, then divide each into cakes or rounds of any size preferred. Take the dish on which you wish to serve the cutlets, and arrange the pieces on it in a circle, one just overlap-ping the other, pour some run butter on each and scatter grated cheese over. Brown in a sharp oven and serve at once.

Tomato Rice.

Required: One ounce of butter, four ounces of rice, and one small onion, one pint of cooked tomatoes, half a pint of stock, pepper, and salt, chopped parsely, two eggs. Method: Set the butter in a frying pan and in it slowly cook the chopped onion till it shells strongly, then add the washed and dried rice and stir constantly until slightly browned. rice and stir constantly until slightly browned. Take

nearly a pint of mashed and strained cooked tomatoes, and mix with the stock. Add this to the rice, etc., in a clean stew pan and cook slowly till the rice is quite tender and the broth quite absorbed. Just before serving stir in one ounce of butter, and season to taste, arrange in a dainty pile, scatter chopped parsley over, and garnish further with slices of hard boiled egg.

Kebob Curry.

Required: Two pounds of raw yeal, two or three pieces of green ginger, two or three onions, three-quarters of a pint of good curry sauce and rice. Method: Besides the meat and usual ingredients Method: Besides the meat and usual ingredients for this dish, some small wooden skewers, two and a half inches long will be required. Take two pounds of 'aw yeal, 'to' or three pieces of green ginger, and to or three onions. First scald the skewers, peel the ginger and slice it rather thinly. Cut the meat free from fat into pieces one inch and a half square. On to each skewer put meat ginger and onion alter-On to each skewer put meat, ginger, and onion alternately, until the skewer is full. Make a good rich curry sauce, stew the meat slowly in it until it is cooked. Arrange the skewers in the middle of a hot dish, pour the sauce over, and surround with a border of well boiled rice.

Piquant Mince.

Required: Cold beef or mutton, a few olives, half a pint of vinegar, small clove of garlic, two shallots of bay leaf, bunch of herbs, three-quarters of a pint of brown stock, one ounce of butter, one ounce of flour, mashed potatoes, deep frying fat. Method: Take the remains of a cold joint of beef or mutton, and mince very finely with some olives. Boil together for twenty minutes the vinegar, the garlic, the bay leaves, the shallots, the bunch of herbs, add threeleaves, the snallots, the punch of herbs, add three-quarters of a pint of brown stock made from the bones of the joint. Rub the butter and flour to-gether, add to the sauce, boil up while stirring, and when quite smooth strain into a clean stewpan. Add the finely chopped meat free from fat and gristle, and let all heat through slowly. Meanwhile, prepare the garnish by frying small balls of mashed potato to a golden brown color, and stone a few olives. Place the meat in a hot fancy dish, and garnish the edge with potato balls and olives.

Braised Fillet of Beef.

Required: Undercut, two slices of bacon, a little salt pork, one onion, two carrots, stick of celery, two cloves half a blade of mace, half a pint of stock, seasonings and potato. Method: Take the undercut, trim off the fat, lard the top with the salt pork. Put the slices of bacon into a stowner. trim off the fat, lard the top with the salt pork. Put the slices of bacon into a stewpan, on this place the fillet with the larded side uppermost, and round it put the sliced vegetables, a bouquet of herbs, and the spices. Put a piece of buttered paper on top, cover the pan, and let the contents simmer gently till the meat is tender. Set the fillet on a dish in the oven the crism the bacon, while you thicken and colors. to crisp the bacon, while you thicken and color the gravy, seasoning it, and if you have it adding a little port wine. Strain the gravy over the meat, and garnish the dish with potato ribbons.

Baked Lemon Pudding.

Three ounces of bread crumbs, one Required: pint of boiling milk, two eggs, three ounces of castor sugar, two ounces of butter grated rind of a lemon, lemon curd and a few chopped almonds. Method: Put the fine white bread crumbs into a basin, and Put the fine white bread crumbs into a basin, and pour over them the boiling milk, cover with a plate and set to cool. Warm the butter, and add to the other ingredients with the grated lemon rind. Beat all the ingredients into the snaked bread, and pour the mixture into a greased ple dish. Bake carefully till set, spread with lemon curd, and on it pile the beaten whites of the eggs. Return to the oven for a few minutes, so that the meringue may brown. Scatter a few chopped almonds over, and serve very hot.

Dresden Wafers.

Required: Two ounces of fresh butter, two ounces required: Two ounces of fresh butter, two ounces of castor sugar, two tablespoonfuls of flour, three eggs, a teacupful of milk, a little butter, and jam. Method: Beat the butter to a cream, with the flour, yolks of eggs and the milk. Lastly add the stiffly beater white. yolks of eggs and the milk. Lastly add the stiffy beaten whites of eggs. Have ready five buttered saucers. Pour some of the mixture into each, and bake twenty minutes in a good brisk oven. Dish these folded in half with a little jam in each. Scatter castor sugar over all, and serve at once.

Sardines a la Provencal.

Required: Sardines, butter, a tablespoonful of grated cheese, croutons of bread, cayenne, and a dash of tarragon vinegar. Method: Drain and wipe as many sardines as you have guests to serve. Split each in half, remove the bones, dip in warm butter, grated cheese and place the fish on croutons of bread just wide enough to take two fillets. Set in a quick oven for a few minutes and serve when

Note.-Any of the second, third, fourth or fifth dishes, would make an excellent entree for a small dinner party, while the last is a good savory.

A Few Odds and Ends

To restore freshness to a "fusty" silver teapot—Place a lump of sugar in the pot before laying it on one side. This will absorb any moisture that may be clinging to it, and quite prevent it giving a disagreeable taste to the tea when it is made in it. It is but a very simple remedy, but it is a very effective

To store a Parasol—Hold it half open and stuff

To store a Parasol—Hold it half open and stuff it full of crumpled tissue paper, then make a covering of material, place the parasol in it, and suspend it from a hook, in the centre of a wardrobe or cubboard. This will preserve the parasol wonderfully, and next year it will come out as good as new.

Don't use, too much polish, and too little "elbow grease" when polishing your furniture. Very little of the actual liquid is really needed, just enough to thinly cover the surface of the furniture. The real secret of obtaining a high polish is to have a large number of clean polishing cloths, old silk makes nice finishing ones, and an immense amount of energy. Plenty of "elbow grease" is the best polish in the world, and one that should not be spared if you want your furniture to look nice.

To render cotton dresses uninflammable sounds rather an impossibility. It can, however, be successfully done, as the recipe hereunder testifies: Dissolve half an ounce of sal ammoniac, and phosphate of ammonia in enough water to absorb it; and mix it.

solve half an ounce of sal ammoniac, and phosphate of ammonia in enough water to absorb it; and mix it with the water in which the dresses are to be washed. with the water in which the dresses are to be washed. This will render the garment incombustible, or at any rate, so very slightly inflammable, that even if it be brought into direct contact with an ignited body it will not readily take fire. Should it happen to do so it would be consumed without flame, as all linen or cotton fabrics treated in such a manner with these solutions can only carbonize.

linen or cotton tabrics treated in such a mainer with these solutions can only carbonize. Flowers sent by post and received in a faded con-dition, can usually be entirely revived by plunging about half an inch of their stalks in scalding water, and leaving until the water becomes cold. By this time the flower, if only faded, will have revived. Cut off about an inch and a half of stalk, and place in a

To remove grease from silk, spread a clean white cloth on a table or board, and on it lay the damaged article. Take some powdered French chalk, and cover the grease spots quickly. Lay on this a sheet of blotting paper, and then a hot iron. If the grease does not entirely disappear with the first applica-

Domestic Superstitions.

Washing Up-In washing dishes, if you forget an washing Up—in washing disnes, if you forget an article, it is a sign that you will hear of a wedding. Red Hot Stove—It is a sign of a quarrel to allow stove to get red hot on top when cooking. Custard Pie—If, when taking a custard pie out of the oven, it should fall on the floor, upside down, it is a sign that someone will die and leave you a for-

Kneading Dough-If a maid who is kneading dough clutch at a lad's face he will never grow a beard.

Strong Tea—To make tea too strong, is a sign you will make friends

Weak Tea-To make tea too weak is a sign that you will lose friends you have already made.

Burn Bread—If you burn your bread when cook-

ing, someone is very angry with you.

Opening canned Fruit—If, while opening a can of fruit or any similar thing, the juice should happen fruit or any similar thing, the juice should happen fruit or any similar thing. to spurt up in the operators face, it is a sign of com-

Burning Bread—When bread, cake or pie, will burn in spite of you, your husband or lover is angry. Cork Jumping Out of Bottle—If a cork pops out of a bottle suddenly, you have an unknown enemy.

Making Bread—If you sing while making bread you will cry before it is eaten.

Apron Strings—If your apron becomes untied it is a sign someone is speaking of you.

Making Coffee—To forget to put coffee in the coffee pot is a sign of a coming gift.

Boiling Soun—When soun gostings to be it.

Boiling Soup—When soup continues to boil after having been removed from the fire, the cook will live to a good old age.

Salt on the Floor—If you are pestered by visitors when you will never the salt of the sal

whom you wish never to see again, sprinkle salt on the floor after they leave by the door out of which they took their departure, and sweep it through in the direction they have taken.

Spout—To accidentally place the kettle on the hob ith the spout backwards it is a sign that a stranger

Broom Left in the Corner—If, after sweeping the room, the broom is accidentally left in the corner, strangers will visit the house that day.

When Awakened—When you are sleeping and

comes to wake you, and your drowsiness is at once gone, the wakener will become rich.

Husbands and Hobbies

Ought the husband who is away all day to give up the whole of his time at home to his wife? A man who has a hobby is a far more interesting individual than one who is ignorant of everything and takes no interest in anything save his daily business grind. But, alas, some wives are apt to look at the matter in quite another light. They are left alone all day without the society of their husbands, and when the latter return from their daily task they expect the rest of the day to be devoted to themselves exclusively. The man who, after dinner, retires to his study, his photographic dark room, his workshop or the billiard room for his evening smoke is the object of much censure from the devoted wife who is longing for his companionship. Some men do not return home from the city, say, until eight o'clook. not return home from the city, say, until eight o'clock, and when they do, they expect a dainty and appetizing meal to await them. After dinner they perhaps tizing meal to await them. After dinner they perhaps devote the rest of the evening to reading, if they have neither study nor workshop, and on Sunday they may perhaps play golf, or indulge in long walks or cycle rides, which are denied to their less active and athletic better halves. The wife thinks that her husband ought to make her his hobby, and her entertainment the object of his spare time. The husband, on his side, feels that a little spare time devoted each night to stamp collecting, china, or picband, on his side, feels that a little spare time devoted each night to stamp collecting, china, or picture hunting, billiards or carpentry is absolutely necessary as a relaxation of mind and body. But the trouble begins when the "little time" each night gradually resolves itself into the whole evening, and possibly Sunday as well, and it is then that the wife mealizes that she sees nothing of her husband and possibly Sunday as well, and it is then that the wife nealizes that she sees nothing of her husband, and wery naturally she becomes jealous of his hobby and protests against it. What is the remedy? Clearly the husband cannot be denied his hobby, which moreover, doctors tell us is a real necessity in the strenuous business life we lead today. Why not have a timetable and let husband and wife make a solemn compact to adhere strictly to it. Apportion definite times pact to adhere strictly to it. Apportion definite times to everything, so long to be devoted to each other's society, so long for the husband to devote to his society, so long for the husband to devote to his hobby. It is a noble plan and sounds ridiculously simple, and I wonder how it would answer. But, those whose husband's hobbies have usurped too much of the time which should be spent in the wife's society have only to try this plan, and perhaps find what a big difference it can make in the happiness of a home.

Gambling Among Women

HE FOLLOWING is the text of an interesting paper read by Mrs. Cooper at a meeting at Christ Church Cathedral schoolroom on Tuesday last The great Pan-Anglican Congress is approaching, an event which is unique in the history of the world, for where can

we find an exact parallel to it? It has, of course, no legislative powers, nevertheless it has a glory and a dignity of its own and one which only these modern times could have secured, because it is only in these days of rapid, easy and cheap communication between all parts of the world that such a vast gathering of the widely scattered members of our beloved brauch of

world that such a vast gathering of the widely scattered members of our beloved branch of the true church, could be gathered together and, although it has no legislative powers it will have the glory and the dignity of earnestly endeavoring, by most serious consultation and deliberation to consider the dangers and difficulties as well as the temptations which beset us church people and to warn and help us guide and advise us in them.

One branch of the deliberations is "The Church and Human Society," and one very important subject

One branch of the deliberations is "The Church and Human Society," and one very important subject which is to be considered is "gambling amongst women," this again is subdivided into gambling amongst working women" and "gambling amongst upper class women" in its three forms, card playing, betting and speculation, it is with the first of these three that we are at this moment concerned. And we may at once speculation, it is with the first of these three that we are at this moment concerned. And we may at once clear the ground by stating that we are aware that all card-playing is not gambling. But we are now concerned with that kind of card playing which is gambling, that is playing for money however small the stakes may be. Everyone will acknowledge that to play for high stakes, that is for such stakes that if one lost one would be seriously encumbered, not able to meet all the necessary payments of life or obliged to deprive husband or children of some of their accustomed comforts or necessaries—everyone obliged to deprive husband or children of some of their accustomed comforts or necessaries—everyone I say would own that it would be wrong to play for such stakes; but people ask "Why is it wrong to play for low points, such that if one lost steadily it would not amount to one dollar?" If one were sure of always losing so that every time one sat down to the card table it meant that it cost one 50 cents or a dollar, that could hardly be called gambling. It would lar, that could hardly be called gambling. It would be paying that much money for the pleasure of the game; but that is not the case with anyone. Everybody who plays for money hopes and means to win sometimes, and when they do win what does it mean? It means that they gained so much money from their sometimes, and when they do win what does it mean? It means that they gained so much money from their neighbor without having given him any equivalent; it will be said the loser has had the pleasure of the game; but he could have had all the legitimate pleasure of the game, the foresight, the memory, the prompt decision, the calculation, the expectancy—these intellectual pleasures could be experienced without any money passing, as they are in chess. What element of pleasure does the money bring? If we face it honestly it is a very base one namely—the getting something which we can spend on ourselves to our neighbor's loss. But it will be said "playing for small stakes prevents cheating and makes people play fairly and steadily." Then indeed we have sunk very low, if we need to have some restraint to make us play without cheating, of course there are some people who spoil everything by perpetual fooling whether it be work or play, but they are not the majority; there are numbers of persons who know how to play a game steadily and well and who enter keenly into it without having any such inducement as that of gaining money. Again it is said that stakes add to the excitement of the game. Alas! that is all too true; but how unhealthy is that excitement. The excitement forsooth—of hoping I am going to gain by my neighbor's loss, that is the very poison which makes gambling so wrong. It is

exciting and the craving for excitement is the very ruin of character and of the true joys of life. How can we tell? With ourselves it might never grow into a positive craving, but what may be the effect on those with whom we are gaming? In their more excitable and less self-controlled nature it may work the utter ruin of their character. And, although the stakes for which you or I played might be only such as we could easily afford to lose, we know not how it might be with our opponents, whether they might not be put to base expedients to pay their losses, whether it might not mean that they would be unable to pay their true debts of honor, viz.: to their grocer or their their true debts of honor, viz.: to their grocer or their nursery governess

Again a friend said to me the other day that she Again a friend said to me the other day that she had heard that the charities in Victoria had suffered by this bridge-playing (whether for money or not she did not say) but, even with those who do not play for money, is it not likely that the afternoons spent in bridge-playing are withdrawn from more profitable employment, from visiting or helping the lonely, the sad, the suffering.

I take it that no members of the W. A. themselves play for money; but are we doing all we can to display for money; but are we doing all we can to display the sad that the sad t

I take it that no members of the W. A. themselves play for money; but are we doing all we can to discountenance such play? To strengthen and brace those who are weakly yielding to the temptation against their better judgment, by our advice or still more by our example? Or do we treat it as a matter of course, as the usual thing in society?

All playing for money is gambling, however low the stakes, or however well able the people may appear to be able to afford thm. And although it seems to me that although it is sometimes difficult to explain why—in the face of the plausible excuses which are made for it—every form of gambling is wrong—nevertheless, if one thinks of it, is it not true that Almighty God has, if we may so express it, spoken loudly against this sin, when we think of the terrible crimes which have resulted from the gaming table, the thefts, the murders, the suicides which have been its direct results.

Winning money from others without any fair equivalent is of the very essence of selfishness and it is perhaps for this reason that it seems to have such a soul-destroying influence on people, weaning them from what is noblest and best and hardening their hearts

Surely if our country is to be truely great, our wo-men really noble, it behoves us to be fearlessly fight-ing the gambling evil. For the call is ever sounding—although we may not heed it—"Who is on the Lord's Side?"—Exod.

Decadence of New Hampshire

New Hampshire, says Rev. E. S. Tasker, once oc-New Hampshire, says Rev. E. S. Tasker, once occupied the proud place of third in the union of literacy; now she has fallen to the twenty-eighth. This may be due largely to our newly-acquired foreign population, but not wholly so.

But worse than this is the decadence in the moral But worse than this is the decadence in the moral life of the state, and perhaps the most glaring indication of this is found in the recent growth of the divorce evil, which has permeated city and country villages alike, and has become so widespread as to make it a delicate subject. The record of our state on this question is anything but an enviable one. In 1870 we had 149 cases of divorce in New Hampshire, and there has been a steady and rapid increase. until. 1870 we had 149 cases of divorce in New Hampshire, and there has been a steady and rapid increase, until, in 1904, we had 525 cases. This is the shameful record for one year. Indications are that the public conscience in our state has been deadened by familiarity with moral looseness. This moral evil may not be laid at the door of our foreign population. The Roman Catholic church, of which the foreigners are largely members, is proverhially strong and true on

not be laid at the door of our foreign population. The Roman Catholic church, of which the foreigners are largely members, is proverbially strong and true on the divorce question. The fault then must be found largely in the moral laxity of our native population. Another sign of the times is found in the increase in drunkenness during the last few years, since the overthrow of the prohibitory system. Since the present local option license law went into effect the commitments to our county houses of correction for drunkenness have increased from 473 in 1902 to 2,182 in 1906. And there is a growing conviction that drinking is on the increase among the young men of our state. Some of our best citizens are expressing in strongest terms their horror at the situation and calling for some change in the law that may help to better conditions. A large share of the plame for our degradation in this respect may be attributed to the foreigner, who, with his drinking customs, stands for the license system.

Another sign of our present condition is to be found in the growing spirit of irreligion. Our non-church-going element is on the increase. In thirty-seven towns the religious census yielded the following results: Out of a total population of about 32,000, 8,000, or one-fourth, claimed to have no church affiliations whatever, and 18,000, or over one-half had never received the rite of baptism. Now, if this pro-

8,000, or one-fourth, claimed to have no church affiliations whatever, and 18,000, or over one-half had never received the rite of baptism. Now, if this proportion is the same throughout the state, it indicates a lamentable condition of irreligion in a edly Christian commonwealth.

LA BELLE MARIE

The maid looked out on the wind-swept sea, Where the spoondrift drove on the breath of the gale.

Oh, fair as the dusk-red rose was she, As she sought her lover's sail: For she was the pride of the Norman Coast, The flower of Normandie, Who watched for the absent fisher host! Alas, La Beile Marie!

La Belle Marie, La Belle Marie, there are many prayers in the litany;
There's one for the wedded and one for the free,
and one for the brave men lost at sea,
Oh, grey are your eyes as the storm-swept sea, but
where are your roses, Belle Marie?

Three nights were on and three dawns broke dun.
And the maid still watched for a sign of the fleet,
Alas, for the wedding-gown begun
And the girl-dreams, fair and sweet!
Alas, for the homes of the Norman Coast,
Alas for Normandie. Alas for the absent fisher host, Alas, La Belle Marie!

La Belle Marie, La Belle Marie, there are many beads in your rosary;
There's one for the wedded and one for the free, and one for the brave men lost at sea,
Oh, grey are your eyes as the storm-swept sea, but where is your lover, Belle Marie?

The fourth day broke in a sob of rain,
And a ship came in on the turn of the tide,
The heart of the maid beat warm again,
As a boat's crew left the side;
For she was the pride of the Norman Coast,
The ship of the manadde. The ship of the man she loved the most, The tattered Belle Marie!

La Belle Marie, La Belle Marie, there are many beads in your rosary;
There's one for the wedded and one for the free, and one for the brave men lost at sea,
Oh, grey are your eyes as the storm-swept lea, and here is your lover, Belle Marie.

They laid him down at her feet stark dead. And the maiden gave not a sob or a groan, But into her lap she took his head, And she sat as turned to stone.

Alas! for the flower of the Norman Coast,

Alas! for Normandie, Alas! for the man she loved the most, Alas, La Belle Marie!

La Belle Marie, La Belle Marie, you shall hear the La Belle Marie, La Belle Marie, you shall hear the prayers in the litany;
There's one for the wedded and one for the free, and one for the brave men lost at sea!
And, hark! Through the roar of the storm-swept lea, the spades in the churchyard, Belle Marie!

-Frederick Truesdell, in Appleton's Magazine.