

English Church is the representative; but Churchmen may have the kindest sympathy with Christians who see differently from herself, though she may earnestly desire to reconcile them to herself.—I am, my dear sir, your faithful servant, E. H. WINTON."

THE POPULATION OF CHINA.

Why does everybody agree with somebody's conjecture that the population of China is 400,000,000? Is there any reasonable authority for the conjecture? The *Shanghai Courier* ventures to throw doubt upon the received estimate. It admits that many of the cities of the eighteen provinces, especially in the south, are undoubtedly enormous, and to the casual traveller all Chinese cities are presumptively the same. He has learned in his geography or read in his encyclopædia that the population of Tientsin is 500,000, and that of Pekin from 1,500,000 to 2,000,000. These round numbers are generally accepted without question, and on this scale smaller cities are gauged. Thus we meet the most confident estimates of population, formed on scanty data, or on no data at all, by every latest traveller, who, like a supreme court, has the last guess at the case. The difference between the high scale and the low scale of estimating Chinese cities is a difference of nearly one-half. There are those who cling to the old tradition that the population of Pekin is 2,000,000, and there are others who consider 700,000 a liberal estimate. Little or no dependence is to be placed on the estimate of transient travellers. Even long residents hesitate to express a decided opinion, for experience has taught them that such conjectures are often misleading. It is as idle to inquire the number of families in a large city of "intelligent natives," as it would be to ask an "intelligent native" the death rate of Liverpool. At certain yamens some approximate statistics are on file, but such things are utterly foreign to the thought of ordinary Chinese. In small villages the number of families is known to all; in large cities it is practically not known at all. The *Shanghai Courier* invites the average Englishman, whose faith is said to be such that if a safety valve were only labelled "statistics" he would sit on it with perfect confidence to take notice.—*Standard*.

CATCHING A SUNBEAM.

The light streams in at the open window and the rays sparkle and dance: as the eager little one watches the particle of light, she cries:—"may I catch it mamma? Can I hold it?" and the tiny fingers reach up and clasp themselves tightly. "O! I dot my hand full; hold your lap, mamma, and I will put it in." But when the little fingers unclasp, such a look of disappointment! and again she tries to grasp.

Just so are we larger children grasping at sunbeams; the glitter and glare dazzle and hold us; we eagerly reach forward, but it is all empty and vain; it does not satisfy. There is a sunbeam that can satisfy, that will shine right into our hearts; we feel its warmth, and the glow will sustain us through all ills; will feed us with the bread of life and clothe us with the robe of righteousness, and we will grasp it, can hold it fast; it is not all empty air; it will bear us up when we feel that we are almost sinking, and send out a ray to light us on our way when all else is dark, and the troubles of this life blind us and seem almost to swallow us up. The blessed Jesus will lighten our path, let the darkness be ever so great, if we only cling to Him and trust Him entirely.

SCIENTIFIC AND USEFUL.

MOLASSES SPONGE CAKE.

Take one cup molasses, one spoonful melted butter, two eggs beaten very light, one-fourth cup sweet milk, one half teaspoonful soda, and one and a half cups flour, little ginger.

INDIAN PUDDING.

Let a pint of sweet milk come to a boil; stir in enough corn meal to make a thin batter; cool with another pint of milk. Beat four eggs, one cup of sugar and nutmeg together, and stir into the other. Butter a pudding dish and put it in; steam or bake.

NEW WAY OF MAKING SANDWICHES.

Boil a few pounds of ham and chop it very fine while it is still warm—fat and lean together—rub dry mustard in proportions to suit your taste through the mass; add as much sweet butter as would go to the spreading your sandwiches, and when it is thoroughly mixed, split light biscuits in halves and spread the ham between. These will be found excellent.

JUST THE WEATHER TO TAKE COLD.

Such weather as we are now undergoing is generally followed by a marked increase in the mortality, as it is very apt to kill off invalids who have lingered throughout the summer, but have not strength enough left to endure the winter's marked approach. The utmost care against colds should now be taken, as affections of the sort contracted at this time of the year are apt to last through the winter. Keep warm and avoid a chance of chill is now the golden rule.

PRESERVATION OF THE HAIR.

Perfect cleanliness is indispensable for the preservation of the health, beauty and color of the hair, as well as its duration. This is attained by frequently washing it in tepid, soft water, using those soaps which have the smallest portion of alkali in their composition, as this substance renders the hair too dry, and, by depriving it of its moist coloring matter, impairs at once its strength and beauty. After washing, the hair should be immediately and thoroughly dried, and when the towel has ceased to imbibe moisture, brush constantly in the sun, or before the fire, until its lightness and elasticity are fully restored.

LICE ON POULTRY.

A correspondent of the *Lewiston Journal* speaks highly of the following method for destroying lice on poultry:—Put about one great spoonful of sulphur in the nest of every hen and turkey as soon as they are set. The heat of the fowl causes the fumes of the sulphur to penetrate to every part of their bodies, and every louse is killed, and, as all nits are hatched within ten days, the consequence is that when the mother hen comes off with her brood she is free from nits or lice, the mother hen is not as poor, the chickens thrive better, and not one-half as many die.

CHALK.

Most people looking at this substance would take it to be a sort of hardened white mud. Such is not the case, as the microscope shows that it is nothing but the agglomerations of creatures almost invisible. Bearing this in mind, one is astonished at the power of organic life, which can produce masses that form a rampart to the coast of England. Their minuteness is such that a single visiting card covered with a white layer of chalk contains about 100,000 shells. These are formed of carbonate of lime, and are so small that 10,000,000 are required to weigh a pound, and 150,000,000 to make a cubic foot of the same material.

GRAHAM GEMS.

At our breakfast table we consider Graham gems indispensable. This is our recipe: Two teacupfuls of buttermilk, a little salt, three even cupfuls of Graham flour, and one teaspoonful of soda. Stir well and bake in iron gem pans, which should be hot on the stove before filling; put them into a very hot oven and bake from fifteen to twenty minutes. If you want them of extra quality, take one teacupful of buttermilk, one egg, two teacupfuls of the flour, with soda and salt, as before. Very good gems are made by taking one teacupful of sweet milk or water, one and a half teacupful of the flour, half a teaspoonful of soda, one of cream tartar, with a little salt, and a spoonful of sugar; beat well until it looks smooth.

SAVING SEED-CORN.

This is an item that a great majority of farmers pass by unnoticed. In the fall of the year they gather their corn and put it in pens—good and inferior together. When the season comes to plant corn the farmer gets upon the top of the heap and selects out those ears that are the finest looking, and which are likely to be the soundest for seed, never knowing what kind of a stalk produced them—whether it was a thrifty and well-matured stalk, or what position the ear occupied on the stalk, either high up or low down toward the ground. In a few years he finds his corn has hybridized, and runs out, and he wants a new kind; for that which has been raised for a succession of years on the same farm or immediate neighborhood is of little value when compared with carefully selected seed. The general complaint is that it yields a small amount to the acre, weighs light to the bushel, and matures late. We should remember that every new stalk raised is more or less a new variety; and to have corn constantly improving great care should be taken to save the very best. 1. In gathering corn, take such ears only as are finest and from the most prolific stalks. 2. Never take from a stalk having but one ear if large and thrifty stalks can be found with two or more good-sized ears. Generally but one of them is fit for seed, and that usually the second from the ground. But if the lowest is the best, take that. 3. Always take ears that are filled out to the end, and that run beyond the husk, if such can be found. When you come to plant, before shelling, break every ear and see if the pith of the cob is dried up; for if it is not the corn is not ripe. If farmers would pursue this course yearly their crops would be greatly increased and improved.—*Exchange*.

DON'T THINK.

We often do and say unwise and sinful things through thoughtlessness. We do not mean to be wicked, but we are thoughtless. When expostulated with, or reproved, our apology is, "I didn't think." Little folks and big folks, men and women, young men and maidens, Christians and sinners, all excuse many faults and blunders by the plea of "I didn't think." And we seem to think our want of consideration is a sufficient excuse, and ought to be satisfactory as an apology. But, pray, what have our minds been given to us for, unless it be to think? And why have we been endowed with ability to think unless it be that we should use the ability? It doesn't answer for us to say, "I didn't think." We were made to think, it is our business to think. Reader, just think of it.

Each Christian has his cross, and each has his cross-bearer.