

and all his desire," so inscrutable are the means which God devises, "that His banished be not expelled from Him."

PANCAKES IN VARIETY.

On cold winter mornings pancakes of all kinds hold an important place at the breakfast table; the buckwheat cake the most cherished of all. When properly made, this is the most delicious of all the griddle cakes, but it has been against it when made from yeast or risen over night that it was difficult to make light and sweet, and that disagreeable effects frequently followed its eating. It is found that by the use of the Royal Baking Powder to raise the batter these objections have been entirely overcome, and that buckwheat cakes are made a most delicious food, light, sweet, tender and perfectly wholesome, that can be eaten by anyone without the slightest digestive inconvenience. Once tested from the following receipt no other will be used: Two cups of buckwheat, one cup of wheat flour, two tablespoons of Royal Baking Powder, one half teaspoonful of salt all sifted well together. Mix with milk into a thin batter and bake at once on a hot griddle.

The purest and richest syrup is made by dissolving sugar in the proportion of three pounds of sugar to one pint of water. Many persons prefer the flavor of syrup made of Orleans sugar to that made of the white.

Rice griddle cakes are very delicious. The rice is cooked until perfectly soft, drained dry, mashed with a spoon until the grains are well broken up. For each cupful of rice take two eggs, one pint of milk, one heaping teaspoonful of Royal Baking Powder, one half teaspoonful of salt, and flour enough to make a thin batter.

For hominy cakes take two cupfuls of cooked hominy, and crush it with a potato-masher until it is a smooth mass. Add one level teaspoonful of salt, two teaspoonfuls of Royal Baking Powder, and one cupful of flour. Stir together; then add by degrees one quart of milk, and lastly three well-beaten eggs. Bake in thin cakes.

Very delicate and delicious cakes are made by allowing two teaspoonfuls of Royal Baking Powder and one-half teaspoonful of salt to one quart of milk, and sufficient corn meal, mixing all into a smooth, thin batter; no eggs or butter are used for these. The cakes bake quickly to a rich deep brown, and are extremely tender and light.

A very delicious, sweet pancake is made by taking one pint of sweet milk, four eggs, two tablespoonfuls of powdered sugar, two tablespoonfuls of melted butter, one tablespoonful of Royal Baking Powder, and flour enough to make a moderately thin batter. Beat the eggs, whites and yolks separately, until well frothed, stir the butter, sugar, and one cupful of flour, into which the baking-powder has been mixed, into the yolks, then add the milk. If needed, add more flour. Bake in small cakes, butter each one as it comes from the fire, place four in a pile, with very thin layers of any kind of sweet jelly between, and powdered sugar over the top. They should be baked very thin and four served to each person.

THE HIDDEN CROSS.

To all, sooner or later, Christ comes to baptize them with fire. But do not think that the baptism of fire comes once for all to a man in some terrible affliction, some one awful conviction of his own sinfulness and nothingness. No; with many—and those, perhaps, the best people—it goes on month after month and year after year. By secret trials, chastenings, which none but they and God can understand, the Lord is cleansing them from their secret faults and making them to understand wisdom secretly; burning out of them the chaff of self-will and self-conceit and vanity, and leaving only the pure gold of righteousness. How many only sweet and holy souls, who look cheerful enough before the eyes of men, yet have their sorrows. They carry their cross unseen all day long, and lie down to sleep on it at night; and they will carry it, perhaps, for years and years, and to their

graves and to the throne of Christ, before they lay it down, and none but they and Christ will ever know what it was—what was the secret chastisement which God sent to make that soul better, which seemed to us already too good for earth. So does the Lord watch His people and tries them by fire, as the refiner of silver sits by his furnace, watching the melting metal, till he knows that it is purged from all its dross by seeing the image of his own face reflected on it.—Charles Kingsley.

IS IT TOO LATE?—It may be too late, quite too late, to set right mischief once done, to avert consequences, to stop the working of the evil that we have set in motion. But it is never too late to come back to God. If you can't be what you might have been, yet you can still be something that Christ will love and value—a humble, penitent soul. If you cannot serve God as you might have done—nay, if you have done harm that you can never undo—yet you can still give Him what He values more than all service—a will surrendered to His will. If it is too late for everything else, it is never too late to join the service of Christ.—Bishop Temple.

—We desire to call the attention of our readers to the advertisement of the Carson River Dredging Co., which appears in the advertising columns. To those desiring an Investment which bids fair to return to investors a dividend more than has been paid, within one year, this would appear to be a good opportunity.

CONSECRATOR AND RELIEVER OF PAIN.

Sin, pain, death—these are the three shadows that fall across the life of men in this day of preparation for the future, and that our Lord makes these dark shadows to be light is the experience in all ages of thousands of Christians. We hear fears or hopes, as the case may be, sometimes expressed that in the coming years religion will lose the power which it has had heretofore over the thoughts and minds of men. All things change, they say, in our modern world, and if to-day religion lags behind in the march of change she will have to follow suit to-morrow. Well, we would not now discuss this bold prophecy, but let us observe that at least certain elements of human life which are matters of our personal daily experience and which are intimately bound up with the life of religion, do not change with the advancing years. They remain what they were, unchanged in a changing world. New figures may appear upon the public scene, new ideas may fill the air and govern the lives of the masses of men, the outward forms of our civilization may vary, dynasties may rise and fall, and the centres of power may be shifted, the frontiers of nations may be enlarged or contracted; the speech of men may become utterly different from what it is and has been. If one man's life could be protracted through three or four centuries, the changes which he would witness would be indeed astonishing; but certain things, it may be confidently predicted, would not have changed, for they have never been other than what they are. Sin, pain, death are what they were in the days of the Tudors, in the days of the apostles and evangelists, and in the days of David. Sin, pain, death, they are the permanent elements in the life of human beings, and because they are permanent religion, too, will last. Only a robust faith in the Unseen, only faith in our Lord and Saviour Jesus Christ can relieve the human heart when face to face with the solemn, irreversible conditions of our life. So long as they last the religion of the Crucified will last too. If the sense of sin could be drugged by a false philosophy, if pain could be forgotten, if chemical science could only arrest the march of death, then the religion of Jesus Christ might die; but, as matters stand, it is too intimately associated with the facts of human life, it strikes its roots too deep in the experience of the human heart, to vanish at the bidding of any unbelievers. So long as men sin, so long as men suffer, so long as men die, Jesus Christ our Lord will be believed in, will be worshipped as

the Light of the world, as the Divine Master, whose teaching and whose death has made the darkness of human destiny to be light indeed. Only may He of His mercy enable each one of us, while yet we may, to know, by a blessed experience, Him our adorable Lord as the Conqueror no less than the Atonement for sin, to know Him as the Consecrator and Reliever of pain, so that at the last we may know Him as the perfectly trusted Guide who will lead us through the dark valley of the shadow of death into the world beyond the grave of which He Himself is the everlasting light.—Canon Liddon.

HOW TO GAIN FLESH AND STRENGTH.—Use after each meal Scott's Emulsion; it is as palatable as milk. Delicate people improve rapidly upon its use. For Consumption, Throat affections and Bronchitis it is unequalled. Dr. Thos. Prim, Ala., says: I used Scott's Emulsion on a child eight months old; he gained four pounds in a month." Put up in 50c. and \$1 size.

HINTS TO HOUSEKEEPERS.

TAPE WORM.—To expel this parasite, take equal parts tincture assafœtida and tincture absinthii, in teaspoonful doses, night and morning. No fasting is necessary.

REMEDY FOR CANCER.—Take the blossoms of red clover and make a tea of them, and drink freely. It will cure cancer in the stomach as well as on the surface.

BITTERS.—All "bitters" offered for sale contain alcohol. Many take them in the place of brandy, whiskey, rum and other forms of spirits, persuading themselves that they are reforming as to their beverages.

ASTHMA.—Tincture belladonna in 10-drop doses, repeated every 15 or 30 minutes, will very often relieve the most stubborn attack of asthma. So also will nitrate of amyl, given in 5 or 10-drop doses every hour, if more than the one dose is needed.

FOR ERYSIPELAS.—One pint of sweet milk and a handful of pokeberry roots. This is a sure cure.

CREAM SPONGE CAKE.—Beat two eggs; add one cup of sour cream, one cup of sugar, one and a half cups of flour, two level teaspoonfuls of baking powder. Flavor with lemon or vanilla.

SNOW DROPS.—One cup of butter, two cups of sugar, whites of five eggs, one small cup of milk, three cups of prepared flour; flavor with vanilla and nutmeg. Bake in small round tins.

SCALLOPED SALSIFY.—Boil till tender, mash and arrange in alternate layers with bread crumbs, season with butter, pepper and salt. Wet each layer with milk and bake three-quarters of an hour. Flavor with celery salt.

JUMBLES.—Rub to a cream a pound of butter and a pound of sugar; mix with it one and a half pounds of flour, four eggs and a very little brandy; roll the cakes in powdered sugar; lay them on flat buttered tins, and bake in a quick oven.

TRANSPARENT PUDDING.—Beat eight eggs very light, add half a pound of sugar, the same of fresh butter, melted, and half a nutmeg, grated; set this on the stove, and keep stirring until it is thick as buttered eggs; put a puff paste in a pie-plate, and bake in a moderate oven. This quantity will make two pies.

SWEET POTATO PIE.—Boil the potatoes till done, peel and strain through a colander. Add milk till it is thin enough, and for every quart of the mixture add three well beaten eggs, with sugar and seasoning to taste. Line the bottom of pie-plates with paste, fill with the mixture and bake. These are a very good substitute for squash and pumpkin pies.