

THE GOLDEN FLOWER.

When Advent dawns with lessening days,
While Earth awaits the angels' hymn;
When bare as branching coral sways
In whistling winds each leafless limb;
When Spring is but a spendthrift's dream,
And Summer's wealth a wasted dower,
Nor dews nor sunshine may redeem—
Then Autumn coins his Golden Flower.

Soft was the violet's vernal hue,
Fresh was the rose's morning red.
Full-orbed the stately dahlia grew—
All gone! their short-lived splendours shed
The shadows, lengthening, stretch at noon;
The fields are stripped, the groves are dumb,
The frost-flowers greet the icy moon—
Then blooms the bright chrysanthemum.

The stiffening turf is white with snow,
Yet still its radiant disks are seen,
When soon the hallowed morn will show
The wreath and cross of Christmas green:
As if in Autumn's dying days
It heard the heavenly song afar,
And opened all its glowing rays,
The herald lamp of Bethlehem's star.

Orphan of Summer, kindly sent
To cheer the fading year's decline,
In all that pitying Heaven has lent
No fairer pledge of hope than thine.
Yes! June lies hid beneath the snow,
And Winter's unborn heir shall claim
For every seed that sleeps below
A spark that kindles into flame.

Thy smile the scowl of winter braves,
Last of the bright-robed flowery train,
Soft sighing o'er the garden graves,
"Farewell! farewell! we meet again!"
So may Life's chill November bring
Hope's Golden Flower, the last of all,
Before we hear the angels sing
Where blossoms never fade and fall!

IS CHRISTIANITY A SELFISH RELIGION?

A very dangerous tendency of the religious life of to-day is to individualize Christianity and to treat the whole subject of religion as something entirely subjective—all for one's own self and parish. The question of too many of us in our selfishness is, "How does Christianity bear upon my own salvation?"

What can I do to glorify my own parish, or to immortalize my own name in it?" Seldom are the questions: "What is my duty as a sworn soldier and servant of the Great Captain?" "What can I do as a member of the army of the Lord of Hosts to extend His Kingdom and set up His ensign for the people, to aid in ushering in the time promised by the prophet when 'the earth shall be full of the knowledge of the Lord as the waters cover the sea.'" And so it has come to pass that the very object for which the Church was incorporated is forgotten, and work for the extension of the Kingdom of God instead of being the very inherent life of our religion is considered as a sort of voluntary labour of supererogation; for so many Christians do not know that missionary work is the primary, chief, and essential work of the Church.

DO YOUR DUTY.

The obscure make history when each man does his duty, and human progress is more the result of what takes place in private life than of what our giants do. The world consists of little people, each of whom is doing his little work, but the aggregate influence is an irresistible dynamic force for good. The best men and women are unknown. There is a long list of saints whose names will not be heard until the Day of Judgment—men who have made a hard fight with fate amid surroundings too lowly for recognition, and women who have sacrificed more than any-one knows except One.

It is not the smallness of your life, but the quality of it, that is important. You cannot be an oak or an elm, but if you are a violet under a maple, drinking in the sunshine and the dew, you should be content, for in the providence of God, humble lives cheerfully lived have infinite value.

HINTS TO HOUSEKEEPERS.

To test the heat of an oven use a bit of white paper. If it burns at once the oven is too hot for anything; if it turns a delicate brown, it indicates pastry heat; for cake it will be dark yellow; light yellow shows the proper heat for biscuit and sponge cakes requiring rather slow baking. For meats the first heat should be strong to keep the juices in the meat.

Jenny Lind. Make a thin batter of three eggs, two full tablespoonfuls of melted butter, pinch of salt, two teaspoonfuls of baking powder, pint of milk or water, a quart of flour. Bake on hot griddle in cakes the size of a small plate. Butter on the wrong side, spread with fruit jam, or marmalade, roll up, lay on a flat dish, sprinkle fine sugar over them. Serve hot with cream or hot lemon juice.

Western Reserve Roast Chicken.—Take three pints of bread crumbs, through which mix a beaten egg, half a teaspoonful of melted butter, half a teaspoonful salt, same of pepper and one teaspoonful powdered sage. Butter a pan which has a cover, and put the crumbs in the bottom. They should be about two and one-half inches deep. Joint a small chicken and boil until nearly done in a quart of water to which has been added a teaspoonful of salt. Moisten the crumbs with some of the chicken stock, lay the pieces of chicken, skin side up, over the crumbs, cover and place in a hot oven. In twenty minutes remove the cover, brush the chicken over with melted butter, dust over with flour, and return to the oven to brown. If one is dextrous the whole can be slipped off on to a hot platter. The giblets, which have been cooked with the chicken, should be chopped and put into the remaining stock to cook further while the chicken is baking.

Ham Quenelle (an excellent breakfast dish.) One cupful and a half of boiled ham minced very fine, and a cupful and a half of potatoes sliced thin. Arrange the ham and potatoes in alternate layers, seasoning the ham with a pinch of pepper. When the dish is full pour over it a pint of cream sauce made as follows: Melt a tablespoonful of butter in a saucepan, stir in a heaping teaspoonful of flour, add very slowly a pint of rich milk and a pinch of pepper. Let the same boil up once. Pour a heaping tablespoonful of it over two beaten eggs; stir it in, and then add the eggs to the rest of the sauce. Sprinkle a tablespoonful of bread crumbs over the dish of ham and potatoes after adding the sauce, and set it in a hot oven to brown for fifteen minutes. Serve with the flakiest of biscuits, the best of coffee, the freshest of boiled eggs and you have an ideal rural breakfast.

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