

FAITH FOR THE FUTURE

The Largest Faith May Be Manifest in the Lowliest Places.

"By faith Abraham when he was called to go out . . . went out not knowing whither he went."—Hebrews, xi., 8.

You cannot tell much about a man's faith by his willingness to deal in futures without any foundation in fact. And yet no man is ready to face the future unless his heart is nerved by a high and worthy faith. This alone can give strength to look down the coming days and to take up their tasks.

None of us can know what these new days hold for us; fear readily conjures up pictures of disaster. But because of certain sublime confidences we hold we banish our fears, shake off our sloth, and gladly step out into the unknown and untrod country of to-morrow.

Faith is the force of all the ages. It accounts for the past; it enters and determines the future. Because certain men in days gone by believed certain things intensely; because they were thrilled by great visions, by glorious ideals, history was wrought out in the forge of their convictions, under the hammer of their wills.

No great things are done except by the power of faith under glowing hopes and compelling convictions. It is her faith in her boy's future that makes the mother willing to suffer, keeps her patient, that buoy up the father in the strife and

WEARINESS OF LIFE.

No man or woman is doing anything that makes the world richer for mere bread and butter; some purpose and vision is behind the worthy work.

It is because somehow we believe, no matter how we may phrase the belief, that destiny is behind this strange weaving we call life that we are content to seem to be the shuttles jerked hither and thither. We bear the ills of today because we dimly see the glorious goal of the good of all. We do a full day's work only as we see somehow an eternal wage.

It may belong to few of us to be heralded as heroes, and the judgment of history may confer on none the mar-

tyr's crown, but the hero's joy and the martyr's glory are in the heart of every one who boldly reaches up to and lives out the highest he conceives, for he will not do that without sacrifice and pain on his side nor without enriching for mankind on the other.

When all the work of the ages appears, when the weaving of the centuries is turned with its finished side towards us, we may see that the man who has laid the brick or fed the furnace or the woman who has washed and cooked and tended the little ones, doing these things for love, has shot the most glowing colors into the great fabric.

It is not the thing you do so much as the spirit in which you do it that makes it

GREAT OR SMALL.

Faith determines this spirit, for faith is that which fashions the ideal of the one we love, the ideal we serve and for which we joyfully suffer. The prophet whose burning words we cannot forget lives by the faith in a vision broad and sweeping; but not less is the faith of the humble toiler who lives each day by the vision of his home and fire-side.

Nor is this all. It is faith that draws on life's invisible sources of power and refreshing; it is faith that finds inner contact with the invisible. How empty is life if it hold nothing but things; how hungry grows the heart fed only on cold facts. For each day as it comes we need to be able to draw on the deep springs of the water of life, the springs from which our fathers drank and found strength to lay the foundations of our day.

Faith is not the blind confidence that somehow, Providence will send us daily bread. It is the faculty by which the heart eats of the bread of heaven, by which it comes into fellowship with the great and immortal of all ages, by which it walks with Jesus of Nazareth and every spirit like his and learns to read life as love and law and see it as leading to eternal good.

HENRY F. COPE.

ONE IN TEN A POISONER.

Tales of Paris, France, in the Sixteenth Century.

Après of Sardou's new play at the Theatre St. Martin, "L'Affaire des Poisons," Paris boulevard historians are writing much nowadays about the vogue which poisoning enjoyed in France during the sixteenth century. To poison one's neighbor then was all the fashion. L'Estelle, writing of this in his journal, estimated that in 1572 no fewer than 30,000 persons were mixing noxious compounds in Paris alone. As the population of the city at that time only numbered about 300,000, one out of every ten Parisians was a poisoner. Contemporaneous writers tell weird tales of the methods employed.

It appears that a perfumed glove or the prick of a jeweled ring could be as deadly as a blunderbuss. Only the common herd put poison in food. Some dilettantes of the craft put their "cruel venoms on a horse's saddle," so one writer says, and the cavalier was doomed.

Kings, princesses, prelates and other high personages, whose taking off would cause somebody's advancement were regarded as legitimate prey. But panic was spread by them to the lowest classes. Thus, according to the author of the "Memoires de l'Etat de France sous Francois II.," peasants for twenty leagues around hid their children when they heard that the royal family was about to come their way.

They feared that the King's relatives would steal their little ones for the sake of their blood, children's blood being necessary to a "venom" of sufficient strength to affect the royal health. The habit of stealing children for this purpose was attributed especially to the

Italians living in France, and the chronicles of the times are full of accounts of lynching which such accusations inspired.

A WAY THEY HAVE IN SOCIETY.

I really take it very kind
This visit, Mrs. Skinner—
I have not seen you such an age—
(The wretch has come to dinner!)
Your daughters, too—what loves of girls—

What heads for painters' easels!
Come here, and kiss the infant, dears—
(And give it, p'raps, the measles!)

Your charming boys, I see, are home
From Reverend Mr. Russel's—
'Twas very kind to bring them both—
(What boots for my new Brussels!)
What! little Clara left at home?
Well, now, I call that shabby!
I should have loved to kiss her so—
(A flabby, dabby, baby!)

And Mr. S., I hope he's well—
But though he lives so handy
He never once drops in to sup—
(The better for our brandy!)
Come, take a seat—I long to hear
About Matilda's marriage;
You've come, of course, to spend the day—
(Thank heaven! I hear the carriage!)

What! must you go? Next time, I hope,
You'll give me longer measure—
Nay, I shall see you down the stairs—
(With such uncommon pleasure!)
Good-bye—good-bye! Remember, all,
Next time you'll take your dinners—
(Now, David, mind, I'm not at home
In future to the Skinners.)

Rapid changes of temperature are hard on the toughest constitution.

The conductor passing from the heated inside of a trolley car to the icy temperature of the platform—the canvasser spending an hour or so in a heated building and then walking against a biting wind—know the difficulty of avoiding cold.

Scott's Emulsion strengthens the body so that it can better withstand the danger of cold from changes of temperature.

It will help you to avoid taking cold.

ALL DRUGGISTS: 50c. AND \$1.00.

KAISER BUYS MILLINERY

GERMAN EMPEROR INVESTS IN HATS FOR WIFE.

Would Take Nothing With Osprey Plumes—Empress Says His Taste is Good!

The Kaiser proved again that he is the most versatile of monarchs by personally selecting on the last day of his recent visit in London, England, a number of hats for the Kaiserin.

There are very few men indeed in this world who can choose successfully a lady's hat. It is the German Emperor's proud boast that her husband's artistic taste in millinery is as good as her own. Leaving his task of choosing to the very last moment, in order, no doubt, to secure the latest possible fashions, the Emperor requested that a selection of hats should be sent to the German Embassy by the firm of Paquin.

A number of specially designed hats, made in London, were at once sent, and the Emperor chose several of the smartest "picture" models, to take back to Berlin.

OSPREYS BANNED.

His Majesty would not look at any hat which had osprey plumes, thereby proving his humanity and his love for the beautiful birds that are butchered at the very time of all others, when they should be protected, namely, in the nesting season. But of ostrich feathers he evidently approves. For some of the hats were absolutely laden with the richest examples of that becoming plumage.

The German Emperor has a fair and very pretty complexion and exquisite silver-white hair. The hats bought for her by her husband were evidently most carefully selected to enhance the beauty of her coloring. His Majesty is apparently favorably impressed by the large hats that are being worn, for each one that he bought is of gigantic size, though by no means mushroom in shape.

On the contrary, the brims are diversified exceedingly in form. One is turned back completely from the face to show the hair, another is rolled upwards all the way around with an accentuating rim of gold; another tilts up at one side, and sweeps with a most artistic line downwards to the other.

SOME OF CHOSEN ONES.

Satin was chosen as the material of one model, a huge hat, very beautifully made, with a trimming of black plumage, and a little relief of gold delftly introduced. This the emperor approved and set aside for purchase. Another that specially pleased him was a white satin model, with a swathe of rich brown fur around the crown, and white ostrich feathers branching away from the centre of the front, above the sweeping brim. He bought that, too.

Then a hat, of a very rich purple shade, attracted his notice, and was put aside for Berlin, and a fourth purchase was a perfectly beautiful hat in soft tones of brown and "old" blue, with two very long and very full ostrich plumes bending backwards over the crown from a large and handsome cameo, set in blue and gold filigree, that also supported the brim in a halo from above the coiffure.

VAGRANCY IN ENGLAND.

Has Greatly Increased During the Last Few Years.

In spite of the great commercial prosperity and the comparative cheapness of the necessities of life beggars and vagrants have increased enormously during the last few years. The latest records of convictions bring us down only to the year before last, but they show that to be the worst year on record. In the criminal statistics lately published we find the following very startling figures bearing on this question.

Persons convicted for begging and sleeping out:—

1894.....	17,513	1900.....	12,631
1895.....	14,986	1901.....	16,074
1896.....	16,450	1902.....	17,766
1897.....	15,549	1903.....	20,729
1898.....	16,321	1904.....	24,966
1899.....	14,126	1905.....	27,496

Taking these in four-year periods it will be seen that vagrancy increased 50 per cent. in the last as compared with the preceding period.

These are the convictions only. If they included the entire vagrant community the figures would give no cause for alarm. But they represent only a small fraction of the men who live in idleness. Nearly ten thousand vagrants are relieved in public institutions every day in the year throughout England and Wales. Perhaps a majority of them are in search of work, or would do work if they could get it. But the number of chronic beggars must be many times the twenty-seven thousand convicted in 1905. And the fact which makes the problem of dealing with them so urgent is that during the last few years of unprecedented prosperity they have doubled in numbers.—Pall Mall Gazette.

OUT OF BUSINESS.

There is no stormy weather
That has not its shiny bit;
We haven't seen a skeeter
Since the cold wave hit.

SAFE COURSE.

Mother (to future son-in-law): "I may tell you that, though my daughter is well educated, she cannot cook."
Future Son-in-law: "That doesn't matter much, so long as she doesn't try."

Nothing jolts a prospective matrimonial alliance like a small salary.

The Home

SOME DAINY DISHES.

Potato Salmon Cakes.—A good way to use your "left over" mashed potatoes: Mix them thoroughly with a can of salmon and just enough corn meal to make them stick together in flat cakes and fry in hot lard.

Baked Ham.—Have a slice of ham cut in two inches thick. Place in skillet. Cover with cold water and let boil for ten minutes. Remove from water, sprinkle flour over top, and bake in the oven for half an hour.

Escallop of Corn.—Empty one can of corn into a baking dish; add one egg, two-thirds of a cup of milk, salt, and pepper to taste. Place cracker crumbs and bits of butter over the top; put in moderate oven and cook until cracker crumbs are slightly browned.

Substitute for Fruit Cake.—Two-thirds cup butter; one cup blackberry jam; one-half cup sweet milk; three eggs; two cups flour; two teaspoonfuls baking powder; one teaspoonful each of cloves, cinnamon and allspice; one-quarter cup of chopped citron; one cup of walnuts. Bake in layers.

Spare Ribs en Cassé.—Two pounds spare ribs; boil till tender and brown in pan; one large cabbage; boil till tender in salt water; remove centre of cabbage, fill with spare ribs, recovering with cabbage. Bake one-half hour, basting with cream and melted butter, seasoned with pepper and salt.

Turkish Preserves.—One quart grape juice; one pound seeded raisins; three oranges; one-half pound pecan nut meat; one-half pound English walnut meats; one-quarter pound dates; one-quarter pound figs. Bring to a boil, then add one quart sugar, then boil fifteen minutes, stirring constantly.

Oatmeal Drops.—One cup sugar, two-thirds of a cup of butter and lard mixed, two eggs, a good half cup of sour milk, a teaspoon soda dissolved in the milk, one cup raisins, one cup nut meats (either walnuts, hickory, or English walnuts are good), two cups of flour and three cups oatmeal. Drop by spoonfuls on greased pans leaving a little space all around to spread.

Cream Walnut Cake.—One cup of sugar, one cup whole wheat breadcrumbs, one-half cup farina breakfast food, one cup English walnut meats (chopped), one teaspoonful baking powder, yolks and whites of six eggs, beaten stiff. Bake in shallow pan about twenty minutes in moderate oven. When cold cut in small squares and serve with whipped cream to which has been added one teaspoonful of vanilla and three tablespoonfuls of powdered sugar.

Southern Potato Salad.—Cut up as many cold boiled potatoes as desired, with a generous amount of onions cut up fine, and one or two stalks of celery cut up fine; mix all together into a large bowl. Cut up one pound of bacon in cubes and fry nice and brown; while that is frying mix one teaspoon of salt, one of mustard, and one heaping tablespoon of sugar, mix with a half a cup of warm water and add to bacon and fat; then add one cup of cider vinegar and mix with bacon, fat and all. Then pour over potatoes, onions and celery.

Left Over Supper Dish.—Soak half a pound of bread in warm water, squeeze it dry, put a piece of butter the size of an egg in a stew pan, and when hot mix in a small onion finely chopped. As soon as it becomes a little colored then put in the bread with a tablespoonful of parsley chopped, pepper and salt to taste. Stir it until it leaves the sides, then put in two eggs. Put into baking dish and bake for ten minutes. This is nice served with baked fried meats.

Spindled Oysters.—For six persons take two dozen large oysters, two ounces of bacon, and six small slices of toast. Six slender steel skewers will be needed. Cut two dozen wafers of bacon. Fill the skewers with bacon and oysters alternately, running the skewer cross grain through the muscle of the oyster and stringing the bacon by one corner, so that each slice may overlie an oyster; do not crowd them. Lay the skewers across a baking pan and cook under gas or in a quick oven for five minutes. Do not take from skewer but lay each one on a slice of toast, pour over the drip from pan, and serve at once.

Baked Beans.—Wash well one quart of navy beans and put in a kettle with one pound of salt pork and plenty of cold water. When they start to boil add one-half teaspoonful of baking soda, one-half teaspoonful of dry mustard and the same amount of salt. Let boil until when you blow on them the skins will peel up. Try them by taking a few out on a spoon. Then put them in an earthen dish and mix in one and one-half tablespoonfuls of molasses (brown or white sugar can be used instead), cut the pork in pieces, and spread molasses or sugar on top of each piece. Cover the dish and bake six hours in slow oven. Add boiling water occasionally to keep moist. Remove cover one-half hour before ready to serve and allow to brown.

THINGS WORTH KNOWING.

Sandpaper Smooths Cakes.—To remove the burned edges of layer or loaf cake, use fine sandpaper as soon as the cake is "set," but before it gets cold. A piece of paraffin paper, cut the shape of cake, will prevent the cake sticking to the plate on which it is to be set away.

Keep Skewers in Place.—After pinning them all in place, stick the points in a bit of cork. The flat corks from jars are good for this purpose. This enables one to turn a roast over with no danger of bursting open and losing its shape.

Keep Fruit in Cake Jar.—Put an orange or lemon in the jar with your newly made sweet cakes or cookies and you will find it will give them a delicate and delicious flavor. Dried orange or lemon peel will do the same.

Care for Jelly Glasses.—As soon as jelly glasses are emptied wash carefully and refill covers. Take off covers, pack glasses in paper boxes wide enough for two tiers of glasses. Put covers in same box and set on high pantry shelf. When needed, glasses and covers are clean and ready for use.

Safety Shelves.—To keep kettle covers and galvanized pie plates from dropping from shelves and tables in pantry get three laths and two slats about one inch long. Nail one lath at the end of slats on either end, forming the bottom; the two remaining laths about four inches apart. Nail it anywhere it would be convenient. It will give ample space for covers, etc., and save wear.

COOK'S CONVENIENT TABLE.

Four even teaspoonfuls make one even tablespoonful.

Twelve tablespoonfuls dry material one cupful.

Two cupfuls make one pint.

One dozen eggs should weigh one and one-half pounds.

One teaspoonful of salt to two quarts of flour.

One teaspoonful of salt to one quart of soup.

One quart of water to each pound of meat and bone for soup stock.

Four pepper corns, four cloves, one teaspoonful mixed herbs to each quart of water for soup stock.

One teaspoonful of flavoring extract to one plain loaf cake.

One-quarter pound salt pork to a pint of beans for "Boston baked beans."

One cupful of butter (solid) makes one-half pound.

One cup of granulated sugar one-half pound.

GOOD CAKE FILLING.

Lemon—Two small lemon rinds grated and juice, one cupful sugar, one-half cupful of water; heat almost to boiling, then add one egg, well beaten, and let it boil. Add two tablespoonfuls cornstarch with one-quarter cupful of water.

Mock Bananas—Apple sauce cooked in usual way, sweetened and flavored with banana flavoring. Add the white of beaten egg. This makes a delicious filling.

Caramel—One cup of sugar and one cup of sour cream boiled slowly till it thickens. Whip till almost cold, then spread on cake.

Almond Custard—Whip one pint of thick sour cream stiff; add the well beaten yolk of one egg, one-cupful of powdered sugar, vanilla to taste, one-half pound shelled almonds blanched and chopped, and, lastly, the well beaten white of one egg.

Mock Cream—Wet one-quarter cup of flour with a little milk; let boil until thick, stirring carefully. When cool flavor with vanilla.

ADVICE TO VICTIMS

TELLS READERS HOW TO CURE RHEUMATISM AT HOME.

Directions to Mix a Simple, Harmless Preparation and the Dose to Take—Overcomes Kidney Trouble.

There is so much Rheumatism everywhere that the following advice by an eminent authority, who writes for readers of a large Eastern daily paper, will be highly appreciated by those who suffer:

Get from any good pharmacy one-half ounce Fluid Extract Dandelion, one ounce Compound Kargon, three ounces of Compound Syrup Sarsaparilla. Shake these well in a bottle and take in teaspoonful doses after each meal and at bedtime; also drink plenty of good water.

It is claimed that there are few victims of this dread and torturous disease who will fail to find ready relief in this simple home-made mixture, and in most cases a permanent cure is the result.

This simple recipe is said to strengthen and cleanse the eliminative tissues of the kidneys so that they can filter and strain from the blood and system the poisons, acids and waste matter, which cause not only Rheumatism, but numerous other diseases. Every man or woman here who feels that their kidneys are not healthy and active, or who suffers from any urinary trouble whatever, should not hesitate to make up this mixture, as it is certain to do much good, and may save you from much misery and suffering after while.

HOPEFUL.

Father—Ar-r-r! So I saw you kissing my daughter, did I?

Young Cooley—I trust there is no doubt, sir. The light was rather dim, and I should feel vastly humiliated if it should turn out that I had been kissing the cook.

For six years a bitter feud had existed between the Browns and Robinsons, next-door neighbors. The trouble had originated through the depredations of Brown's cat, and had grown so fixed an affair that neither party ever dreamt of "making up." One day, however, Brown sent his servant next door with a peace-making note for Mr. Robinson, which read:—"Mr. Brown sends his compliments to Mr. Robinson, and begs to say that his old cat did this morning." Robinson's written reply was bitter:—"Mr. Robinson is sorry to hear of Mr. Brown's trouble, but he had not heard that Mrs. Brown was ill."