

Practical Hints.

Never let a tradesman call a second time for the amount due. If you keep him waiting, and calling again and again, you wrong him. You might as well rob him of his money as of his time, for time to him is money. Is it not practically dishonesty to do so?

Never try the temper of your friend by sending him a letter which is a labor to decipher. If you cannot write rapidly and plainly, write less rapidly and write distinctly. To waste the time of another through carelessness—is it not positive unkindness?

It would seem as if some persons had forgotten the very shape of the letters. If it is to be so with you, you should renew your acquaintance with them, and continue to trace them carefully, until you have overcome your bad habit.

I have heard a friend say, observed Dr. Marther, that there is a gentleman mentioned in the nineteenth chapter of Acts, to whom he was more indebted than to any other man in the world. This is he whom our translation calls the town clerk of Ephesus, whose counsel it was to 'do nothing rashly.' Upon any proposal of consequence, it was not unusual for him to say. 'We will first advise with the town clerk of Ephesus.'

Never engage in anything on which you cannot look for the blessing of God. To act independently of him is practical atheism. To do his will should be your constant aim.—'Presbyterian Witness.'

Selected Recipes.

To prepare a 'fish a la reine,' pick a pound of boiled fish into small pieces. Make a white sauce of one tablespoonful of butter, one tablespoonful of flour and one cupful of cream. Add to it the fish, two tablespoonfuls of chopped mushrooms, salt and pepper, and heat it thoroughly over hot water. At the last add the beaten yolk of one egg and one tablespoonful of chopped parsley.


Hashed brown potatoes are made more appetizing by the addition of a little vinegar. Chop raw potatoes fine, allowing one potato for every member of the family. Soak them in very cold water for ten minutes. Then drain and dry them. Put into a frying pan two tablespoonfuls of bacon fat or butter to every pint of potatoes. Add the potatoes, season with salt and pepper and a tablespoonful of vinegar. Cover, set them on the back of the stove and cook until tender. Then draw them forward, brown and fold them like an omelet.

Cabbage au gratin is an excellent luncheon dish for cold days, or it may be served as an entree at dinner. To prepare it, cut the cabbage into rather large pieces, put into cold water and let it come to a boil. Drain it, plunge it into hot salted water and boil until tender. Drain it again. Then put a layer of it into a baking dish, cover with white sauce and sprinkle with grated cheese. Continue the layers until the cabbage is all used. Cover the top with buttered crumbs and bake until a golden brown. To make the white sauce, allow one tablespoonful each of butter and flour to one cupful of milk, and season with salt and pepper.

Quick Egg Soup.—This is easily made, and is a nourishing and light soup. Stir two teaspoons of beef extract into a quart of boiling water or use stock, if you have it—season with onion juice, celery salt, salt and pepper. While hot pour it on the well beaten yolks of two eggs, add three or four tablespoons of boiled rice and serve.

Oat Cakes.—Take three dessertspoonfuls of melted dripping, and mix with it one pound of oatmeal. Add a pinch of salt, and enough water to make into a stiff dough. Knead until smooth. Roll out very thin. Cut into cakes with the top of a tumbler, and bake in a hot oven till firm; then rub with meal, and toast until they curl at the edges.

Fish salads are good supper dishes, and take the place of cold meat. Use any kind of good white fish, halibut, if possible, or salmon. Flake it with a silver fork and mix with an equal quantity of chopped celery or white cabbage. Place on lettuce leaves and pour over it a thick mayonnaise.



RUPTURE CAN BE CURED

at home WITHOUT Pain, Danger, or Time From Work by the WONDERFUL DISCOVERY of an eminent Toronto Specialist. REV. E. D. SHERMAN, Harrow, Essex County, Ontario, whose portrait here appears, is cured at 66 years, by the great Discovery of the Rupture Specialist, Dr. W. S. Rice, 21 East Queen St. (Block 630), Toronto, Ont. To all Ruptured sufferers, who write at once, Dr. Rice will send FREE, his BOOK, "Can Rupture be Cured," and a FREE TRIAL of his DISCOVERY. Do not wait, write to-day.



The most serviceable and keen

KNIFE FREE.

Just for selling one dozen copies of our new century publication, 'World Wide', at 5 cents each. A fifty cent certificate accompanies each copy. Sells at sight to the best people in each community. It is the cheapest and best of its kind.

This is a regular Man's Jack Knife, and any boy who gets it will have something to be proud of. Ask by post card for one dozen copies of 'World Wide,' and they will be sent immediately.

Forest Grove, April 4, 1905.
Dear Sir—I received the Knife, for which I am very thankful, and it is all right. It is well worth my trouble in selling 'World Wide.'
MAGGIE HUNTER.

Dollar values.

A dollar bill is easy to remit and will pay for :—

| | | |
|---|---|-----------------------------|
| Daily Witness World Wide Northern Messenger | } | All for 3 Months. |
|---|---|-----------------------------|

Or it will pay for :—

| | | |
|--|---|-----------------------------|
| Weekly Witness World Wide Northern Messenger | } | All for 6 Months. |
|--|---|-----------------------------|

Or it will pay for any one of the following :—

| |
|-----------------------------------|
| Daily Witness for four months. |
| Weekly Witness for twelve months. |
| World Wide for eight months. |

These offers are good anywhere in the following countries :—

Postpaid to Canada (Montreal and suburbs excepted, Newfoundland, Great Britain, United States and its Colonies, Transvaal, Barbadoes, Bermuda, British Honduras, Ceylon, Gambia, Sarawak, Bahama Islands, Zanzibar, Hongkong, Cyprus, New Zealand, Fiji, Jamaica, Malta, Trinidad, British Guiana, Gibraltar.

Postal Union Countries other than the above, postage extra.
For the convenience of the remitter the following blank may be filled in and wrapped around the dollar bill.

JONH DOUGALL & SON, Publishers, 1905.
Montreal,

Dear Sirs,—

Please find enclosed the sum of one dollar, for which please send me

| | | | |
|------------------------|-----|-------|---------|
| The Daily Witness | for | _____ | months, |
| The Weekly Witness | for | _____ | months, |
| World Wide | for | _____ | months, |
| The Northern Messenger | for | _____ | months, |

as in your offer of Dollar values

Remitter's name

and address