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l teacher in it of writing summer va ass in a mis-the habit of that letter cholars nex to get that ier, and her not lessened m them. A thought her ond her cona corre and her tem warm were how deeply chings. She rstanding of for her work respondence, enforced abany another, were brought rough being a permanent

s, is made to through the dence of the idence of the Arnold never his busy life rite to many ifter they had e are Sundaystill corre th their schol-And many # an testify of himself which ters from his ier years after -without fit from her

for good in not yet realaway tempor olars, write to absent for a class write to 'e permanent-write to them. to them. If hem, write to e them, write If you want Saviour, write If they esire. If they siples, and you truct them in write to them Times.

## CTORS AND

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k as a total ab id she sent for l ber weak and it of sorts, and een doing with low. the last year

of any sort, she

'exclaimed the it it will not de p at once. You You absolute-nt. There are without it, but You have little, and you itter beer with at dinner sabsolutely ne-

The lady felt verysorrowful, very unwill- strain the sharp words, conquer the desire BROKEN BREAD AND WHAT TO DO g to do what would, she knew, more than to mimie, and remember, that WITH 1T. ing to do what would, she knew, more than nullify the effect of all her endeavors during

THE UNEXPECTED HAPPErson regiphors. After earnest, prayerful thought, she de-cided to take another opinion. She went up to London to consult Sir Andrew Clarke. He examined into her case, and questioned her very carefully, and at last inquired, "Do you take situalitata at last inqui

THE WEEKLY MESSENGER.

" Evil is wrought by want of thought As well as by want of heart."

<sup>4</sup> In the course of time Millard Fillmore, and the standard phase become water in the american the second of the s

and the second of the second (Melbourne, Victoria.)
"It was on the Monday morning following that sacred Sunday I walked into the scholroom a few moments before nine. A conserved of girls were gathered around the diagreed betweed around the diagreed betweed around the diagreed betweed around the diagreed betweed in the top. Bat I said to myself, "Oh, it will be got during the stiller hours of the Visbaah valley to a height of ten thousand the diagreed betweed the same tenden subject of conversion that I had been the subject of conversion which gove the disagreed betweed the same to the out provide the same tenden subject of conversion that I had been the subject of conversion which gove the disagreed betweed the same to the same tenden and rolling up her eyes, she began and right opposite to me flashed the icy convolution that I had been the langer yretorial was the first man to discover, by taking between the long row of the Weisshorn, which Processor that were had not diverse the lead recent, rad not my religion, prevented the angry retorial the world, must keep this mottin to discover, by taking between the long row of the Weisshorn, which Processor the walk or celled. The world would be had the start, and the world, must keep this mottin to discover, by taking between the long row of the Weisshorn, which Processor the walk or celled. The second the start effort Divis was a schoolboy he got a line the start of the world would be had the start.
"That girl was my most devoted friend, but her jest was from pure thoughtlessness." "This be happy, be merry, let your very my have been and the greatest mathematics. But were the add contemplate for some time be the discloser the second the world when the second the greatest mathematics and the second the start of the world would when as the second the start of the world would when as the second the start of the world

There is one bread pudding which is cheaply and easily made; yet it is very wholesome, and not by any means to be described. despised

despised. Cake Pudding.—Put a quantity of broken breas. into a bowl, pour boiling water on and soak until quite soft. Drain away the water, not too dry, and beat the bread until quite free from lumps, add a good slice of butter, sweet dripping, sugar and chopped lemon-rind, with a few carrants or raisins. Pour the misture into a well creased rine. ai all "
<sup>a</sup> No," she replied timidly, "I was in the "No," she replied timidly, "I was in the "Springheid, Missouri, Was a fittle grid, Missouri, Was a fittle fittle, Missouri, Was a fittle, Misso

### TRUST FUNDS.

The old dictum that a man's work is from sun to sun, but a woman's work is never done, is as true now as in the days when she planted the seed, and weed ad the ground she planted the seed, and weedsd the ground and spun the flax, and wove the linen, and made the garment. Thousands of cultiva-ted women in America do the work of house-servants, regularly, cheerfully, admir-ably, because they must, though their hus-bands would certainly not consent to a cor-responding drudgery for economy's aske. Are washing and ironing, sweeping and dusting, baking, baby-tending, sewing on the machine, kneading bread, cutting out night-gowns and kickerboekers, hearing little lessons, emighten just hear are these such airy pastimes as to be their own reward 1 Are they not woult wages as certainly as standpastimes as to be their own reward ? Are they not woith wages as certainly as stand-ing behind a counter, or keeping books, or following a trade? But no Saturday night or last day of the month brings her stipend to the woman, as to the man for whom she-labors. He buys his stores and pays for them with a sense of manly independence; she receives hers as a favor and kindness from him. from him. Wives who have servants do not the less

The receives here as a layor and kindness from him. Wives who have servants do not the less earn their living. All the thought and exre which make the housekeeping both ecotom-ical and elegant, the endless struggles with ignorance and incompetency below them, the prace and culture and refinement which turn a mere cook-shop, feeding-place, and domitory into a home, the possibility of house the second structure of children, the beauty of the daily life, depend on the wife. But men who are liberal in their dealings with their fellows, prompt to pay servants' wages, proud to owe no man anything, do not recognize the money value of their wives' services, and bestow as abounty what is due as a debt. It is not good for either man or wife that one should be the patron, the other the be-neficary. It is not good that the treasurer of the patroneship, the trustee of the funds, should conduct himself as if he were the owner. Whatever portion of the common income equitably belongs to the wife, she should be a fayor. In many cases this matter settles itself on a basis of justice. In many others the whole married life of the wife is passed in abasement of spirit because of her husband's substitution of a false theory of ownership for that of atswardship. It is true, of course, that there is a sentiment in marring which rates the services of a wife above a mere money value. But this is an additional reason why they should at least be acknow-ledged in morey. And a higher civilization than ours will be amazed that the right of the wife ther or pure should ever have seemed a question to be argued. *Harper's* 

the wife to her own purse should ever have seemed a question to be argued. -Harper's Bazar

# NO.

Somebody asked me to take a drink. What did I tell him? What do you think? I told him-No.

Somebody laughs that I will not swear And lie and steal ; but I do not care ; I told him—No.

Somebody asked me to take a sail On the Sabbath-day ; 'twas of no avail ; I told him—No.

"If sinners entice thee, consent thou not," My Bible said ; and so on the spot I told him—No. —Band of Hope Review.

BARLEY SOUP.—Put into a stock-pot a knuckle of veal and two pounds of shoulder of mutton chopped up; cover with one gallon of cold water; season with salt, whole peppers-tic black of mace; boil, for three hours, of mutton enorpses are of cold water; season with salt, whole peppers and a blade of mace; boil, for three hours, removing the scum as fast as it rises. Wash half a pint of barley in cold water, drain and cover it with milk, and let it stand for half an hour, drain and add to the soup; boil half an hour longer, moderately; strain, half an hour longer, moderately; strain, an hour, dram and and to the soup; bon half an hour longer, moderately; strain, trim the meat from the bone, chop up a lit. tle parsley or celery tops, add a tablespoon-ful to the soup and serve.

The to the soup and serve. Bake DONONS.-Wash, but do not peel the onions, boil an hour in salted water, changing the water twice. When tender lay in a baking tin and bake an hour and a half. Serve with melted butter.