#### (Continued from page 199)

The "Advanced" Theory of Ressurrection. my own, as others have held views almost identical with mine. Ulrici and other philosophers of his school have had similar ideas. I think there is within this physical body, a body of ethereal mould which we shall call the spiritual body. The Sweden-borgian idea of the outer body being simply a shell of the inner body I do not quite accept. My idea is that the spiritual body pervades and possesses every part of the physical body, and that it is the medium by which the spirit acts upon and controls the physical body. Apart from this view my power to move my hand by the simple volition of my wish is an everlasting mystery; but with this supposed medium of action the mystery in some degree is solved. And since we have become better acquainted with electricity, and in a less degree with ether, we can have some conception of the material of which this spiritual body is composed. It may be composed of electricity, or possibly of some substance of a similar kind, but transcendently of a more ethereal quality, and endowed with far higher powers. In fact the spiritual body may neither be matter nor spirit, and so be qualified to be a connecting link between the two.

Now I take it that this spiritual body and the spirit dwelling within it are liberated at death. The person dying takes this ethereal body with him into the ethereal world, for which it is adapted as completely as the physical body is adapted for this physical world. The intermediate state is now entered upon, and continued until the resurrection, when in some real way-I do not say in what way-the fleshly h by is raised and glorified, and reunited to the spiritual body. Thus man becomes perfect in his tripartite organization of body, soul, and spirit. I admit it may seem rather unnecessary to the completing of the man that the fleshly body should be raised up at all ; but the testimony of revelation is too clear on this point to leave any room for doubt. We can conceive that other details, unknown and unsuspected now, may be supplied, which will make the final arrangement harmonious and complete. These views are advanced humbly as reasonable and reverent conjectures of what is admittedly a great mystery.

That the fleshly body is capable of being glorified as revelation teaches us to believe, might be illustrated by many analogies. The bald and bleak hill tops that have no beauty of their own become beautified by the rays of the setting sun. A dark and murky cloud in the Western sky under the same influence is no longer a dark and murky cloud, but a burning sapphire throne. The snowy mountain peaks of the Alps in the almost heavenly glory. The crawling worm, by a certain law of its being, passes into a gorgeous butterfly. A fly of the smallest and meanest kind in a moment flashes into a little star. So these dull, heavy, fleshly bodies of ours, by some law unknown to us now may be made to glow with heavenly We have a hint, indeed, of that beauty. law even now. It seems that it is the sight of the glorified Christ that will work this transformation. "We shall be like him, for we shall see Him as He is." We shall be like him, not merely when, but because, we shall be shall see Him as He is. It is a law of our being that we take on something of the color of the object to which our face is turned. Let a man keep looking to the earth, and he gets the earthly look. Let bim look to the heavens, and he takes on the

heavenly look. So when we see Christ we shall get the Christlook. We get it now spiritually when we see Him spiritually. So it would appear that the sight of Him physically will give us the glorious physical transformation. Munico.

# Health and Home Hints.

## Home-made Confections for Easter.

[ The formulas herein are Créole modes of Cookery and are painstaking. Their cookery is local, known but little outside of New Orleans. ]

Kisses .- The whites of three eggs and one pound of cut-loaf sugar. Drop the squares of sugar, several at a time, into the whites and beat with an egg-whip ; or if no whip is on hand, use a four pronged silver fork. The egg will dissolve the sugar as it froths and by the time every lump is dissolved, the whole will be light and dry. Turn the stiff froth into a granite lined saucepan and set over the fire. Beat with a spoon, steadily, until it rises twice the size when put into the saucepan. Take from the fire and with a silver tablespoon dipped in cold water, form the kisses on oil-paper, in a stove pan and set into the oven barely warm. Dry or brown until a very light gold or straw color. A cool oven is quite essential. The art in this Créole way of making kisses, is in beating the eggs and sugar in the hot saucepan. This preliminary cooking prevents them falling in the oven, as the kisses so often do in the hands of amateur confectioners. Cutloaf sugar is popular for all purposes in New Orleans, but probably any confectioner's granulated, or powdered sugar, would do as well. Flaver kisses with lemon, rose or vanilla extract

Sweetmeat Meringues.—Cut sponge cake into squares two by two inches. Lay a sweetmeat, which may be a piece of ginger, pear or peach preserve, drained from the syrup; seeded raisins, cut in half; dried figs, cut in half; seeded dates; candied chocolate, or nut meats of any kind, on each square. Cover the top with the meringue as used for kisses, and set the cakes in a cool oven to dry or slightly brown. Cover the sweetmeat and cake fully so the meringue will come over the sides and nothing be seen, when taken from the oven, but meringue.

Sponge Cake .- The recipe here given may be used for sweetmeat meringues, for lady-fingers, layer-cake, jelly-roll or for a loaf-cake, baked in a deep cake pan with tube in the centre. It is the only rich sponge The generality are too dry. This is as if made with butter. The yolks cake. as rich as if made with butter. of the eggs make it rich. Take two coffee cups of sifted flour, two coffee cups of gran ulated sugar ; twelve eggs, the whites and volks beaten separately. Beat the sugar and yolks together until as light as whipped cream. Beat a long time, the longer the better. Unless the yolks and sugar are beaten and beaten, until well risen, and perfectly light and foamy, the cake will not be perfect. Then have the whites frothed light and dry. Mix the flour and whites alternately into the yolks, by cutting in from the sides with the spoon edgewise. As little stirring or beating as possible, is the way to finish mixing the whites and the flour. The whites must be very light and if the flour has been twice sifted, the better.

Bake in a quick oven If baked in a deep cake pan, twenty minutes will probably be long enough in the oven, but never remove the cake until, by careful examination, it is found to have left, or peeled away from

# The Spring Feeling.

# VARIABLE SPRING WEATHER DIS-ASTROUS TO WEAK PEOPLE.

EVEN USUALLY ROBUST PEOPI**B** FEEL RUN DOWN AND OUT OF SORTS AT THIS TIME---DR. WILLIAMS' PINK PILLS ARE THE VERY BEST SPRING TONIC.

The spring months are a trying time to most people. At no other time of the year do health and strength seem so hard to gain and to hold. You do not feel that you are really sick, but you feel about as bad as you could if you were seriously ill. That feeling ought to be got rid of—and it can be. What you need is a tonic to enrich the blood and free it from the impurities which have lodged in your system during the winter, and which are responsible for your present condition. Dr. Williams' Pink Pills is the only reliable, neverfailing tonic medicine. These pills make new, rich blood, strengthen the nerves and bring health and vitality to every organ in the body. They are an ideal spring medicine and the best thing in the world for all diseases having their origin in impover shed or impure blood The case of Miss Belle Cohoon, White Rock Mills, N. S., is strong corroboration of these statements. She says : "Three years ago this spring I was very much run down. The least exertion exhausted me. I seemed to lose ambition and a feeling of languor and sluggishness took its place. My appetite failed me and my sleep at nights was disturbed and restless. In fact I was in a pitiable condition. After trying two or three medicines without benefit, I began the use of Dr. Williams' Pink Pilis and they speedily worked a change for the better and by the time I had used a half dozen boxes I felt stronger than I had done for years. have since used the pills in the spring and I find them an excellent tonic."

Because of their thorough and prompt action on the blood and nerves these pills speedily cure anaemia, rheumatism, sciatica, partial paralysis, St. V.tus' dance, scrofula and erup:ions on the skin, erysipelas, kidney and liver troubles and the functional ailments which make the lives of so many wo men a source of constant misery. Other so called tonic pils are mere initiations of this sterling remedy. Get the genuine with the full name "Dr Williams' Pink Pills for Pale People" on the wrapper around every box. Sold by all medicine dealers or sent post paid at 50 cents a box or six boxes for \$2.50 by addressing The Dr. Williams' Medicine Co., Brockville, Ont.

the sides and from the tube in the centre. This is important, for if this cake leaves the oven a few minutes too soon, it will have an eggy taste. The idea is to have the heat of the oven raise the cake, and while the cells are at full expansion to cook them. There is then no possibility of the cake falling when taken from the oven.—Table Talk.

## TO CONSUMPTIVES.

The undersigned having her restored to health by simple means, after suffering for several worar with a severe lung affection, and that dread disease Consumption, is anxious to make known to his fellow sufforers the means of cure. To those who desire it, he will cheerfully send (free of charge) a copy of the prescription used, which they will find a ure cure for Consumption, Asthma, Calarrh, Bronchitts and all thread and har matters. Labour all sufficient will try his solid har matters. The sufficient will try his eription, which will loost the nothing and may prove a blessing gwill please address. Her, EDWARD A. WILSON, Brooklyn, New York