VICTORIA SEMI-WEEKLY COLONIST

Friday, June 12, 1908



### SELF-RELIANCE

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<text><text><text><text> take for example the case of one-when she has to entertain her friends to dinner and is not quite sure of the capabilities of her servants. Her own part in the work of preparation may have been most carefully thought, and carried out, she has superintended the decorations of the dinner table herself, seen that all has been arranged correctly, that the various things that will, or may be required during the meal have been placed upon the sideboard ready for use. Then she must leave the rest to others. The principal "other one" is the cook, and upon the said cook de-pends whether the dinner, in the matter of cooking and serving up, is a failure or a success. If it should unhappily, prove the formes, the hostess, should most certainly show no sign of annoyance but be mistress of herself, even though the soup be cold, and the sauce for the fish forgotten and worst of all, she sees a frown on the brow of her lord and master. She should say no word, nor even show a sign of impa-tience, even though the soup be a long interval be-tween the courses, or a huge mistake may be made in the walting. Far better to take no notice. In all probability her guests have not remarked that any-thing has gone wrong unless their attention has been called to the fact by the words or manner of the hostess. In losing her calm she is no longer mistress of herself, she makes her guests feel uncomfortable and flurrites the servant in attendance to such an ex-tent that she loses her head and forgets half her du-ties, or carries them out awkwardly, perhaps wrongly. Again should some matter be brought forward in conversation that the hostess knows is likely to be disagreeable to any of her visitors or guests, she should not change the subject abrupty or pointedly, but as soon as she can do so quietly or naturally, so that it would appear as if the conversation had drift-ed itself into another course. The mistress of her-self if she wishes the kome charlot to run smoothly, for she has the welfare and well being of husband and children, a

erly from the ame cause. They take neither care or trouble to find out if their supposition is correct or incorrect. Others again, go upon the opposite tack, and are sure that every servant who enters their house is both ignorant and lazy. Unfortunately they nonreat. Others again, go upon, the opposite tor, in our of the series is both ignorant and lasy. Unfortunately they how this distrust not only in words but in deeds and the series of herself in all her dealings that the the series of herself in all her dealings of the the the series of herself in all her dealings of the the the series of herself in all her dealings of the the the series of herself in all her dealings of the the the series of herself in all her dealings of the the the series of herself in all her dealings of the the the series of herself in all her dealings of the the series of herself in all her dealings of the the the series of herself in all her dealings of the series of the series of herself in all her dealings of the series of the series of herself in all her dealings of the series of the series of herself in all her dealings of the series of herself in all her dealings of the series of herself in all her dealings of the series of the series of herself in all her dealings of the series and in the series of herself in all her dealings of the series of the series of the series of herself in all her dealings of the series of th

### broad velvet ruching on a fine hemp chapeau 10

# With light summer textures, skirts that are pleat-ed, gauged, and thoked round the bips will reappear as a matter of course. The length also will be cur-tailed and the waist kept of orthodox length to per-mit of a closely drawn belt. All lawns, soft silks, and ninons are arranged in this fashion, also musilins and thin cottons. But linen, crash drill, and similarly firm materials are still fitted round the hips. Neither is the short Directoire waist exploited in these fab-ries. The plain tight fitting bodice is not now seen at all, and even in princess models, where some plain-ness is essential, the upper portion is always draped or full, and always elaborated with plastrons, em-broideries, and so on. Also the kimona bodice proper has vanished from the realm of fashion, but folded bretelles and loose epaulettes of circular shape, or in ring pattern still suggest the Japanese outline.

Bordered robes are not desirable for short figures unless the border is of very moderate depth and as they are, as a rule, particularly wide at the top, there is a good deal of material to be disposed of round the hips.

### Circular cloaks have again returned, but so elab-orated that few will recognize this old favorite. The back is often arranged in burnous style, but stole collars in various designs remain in favor as com-pletion. pletion

plettor. The new filet lace with its raised silken pattern is or Marquisette are inlet with this insertion, left trans-or Marquisette are inlet with a printed border is that may colors or slightly releved with white the effective for summer wear and robes of natural white effective for summer wear and robes of natural phatmag and thesore are embroidered and inlet with ace in self colors or slightly releved with white here distance and charming title washable frocts are made of striped linen, with borders of colored linen, or three small tucks above or small stripes look welf uite plain, with the border put on with scallops or here weighs the edge sufficiently. The same arrange-ment in a narrower width is repeated on the bddice. With segaged in the gentle art of making cotton focks, those nice simple little gaments which due to be of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand water. Of course the term cotton frock has phand this occton band and not a collar, and phand i

## As to the millinery of the present time, there is no end to the variety of shapes, enough and to spare to please everybody. Their dimensions are generous, and they are trimmed with ostrich plumes, fruit flowers, masses of tulle and grasses. One simple green straw hat looks very pretty with its green slik muslin scarf, and its bunches of red, and green cher-ries. Another model also made in green straw is trimmed with folds of green slik round the crown, and with two purple feathers on the left side, the base of them being finished with a cluster of cherries drooping over the upturned brim.

### 1 4.4 THE HOUSE BEAUTIFUL

### "On Color Schemes."

The fashion veers from one point to the other in the matter of color schemes. A few years ago every-body had a yellow drawing room, then for a time Rose du Barry bink prevailed. This was followed by a demand for mauve and now the present day ten-<text>

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The families. If after having thus met, the young couple find hemselves mutually attracted, the forthooming mar-tage is formally announced to friends and relatives

themselves mutually attracted, the forthcoming mar-frage is formally announced to friends and relatives as soon as possible. The next item on the programme is the "diner de francialle" which takes place soon after the first inter-view, and is considered to be an entirely family func-tion, strangers seldom being present. On his entrance, the bridegroom having presented ring, which he places with great deference, upon the third finger of her left, hand, and having done so, is allowed to his fiance, produces the engagement range of her left hand, and having done so, is allowed to his the bride-elect discreetly on the fore-head. At dessert the engagement is solemnly an-nounced, and the toasts to the various parties are ex-changed. But, though engaged the surveillance to which they are subjected is never relaxed, and to their wedding day the fiances never address each other save as, Monsteur or Madamoiselle, followed by the Christian name. The engaged girl rarely goes out with her fiance, though an exception is sometimes made in favor of the play, but, as in this case, the happy man is constrained to offer his arm to his fu-ture "mother-in-law." the outing is usually devoid of charm for the "bride-elect." At length the fateful day draws near, and, thanks to the praiseworthy efforts of both parties, the various papers without which a martiage may not be solemnised are forthcoming. The list is as follows: 1. Birth certificates of both parties. 3. Certificates delivered by the various registry offices, where the approaching marriage should have been published, stating that these publications have been published, stating the transfer for the landlard of their locality.

A certificate of residence from the landlord of

A certificate of residence from the landers of their locality.
 Certificate stating that the fiance has settisfied the military authorities by one year's conscription.
 The death certificate of the first wife, should the bridegroom be a widewer.
 If the marriage contract exist, a certificate from the lawyer by whom it was drawn up.
 The papers exacted by the church, are less com-pilcated, and consist of:

 The acts of baptism and confirmation.
 Certificate giving the date of their first con-fession.

3. A certificate announcing that the bans have

a. A certificate announcing that the bans have been announced.

 A dispensation, if the degree of relationship, or the season chosen for the matriage renders it neces-sary.
 The dispensation of relationship obtained at the registrar's has nothing whatever in common with the dispensation exacted by the church. The first is ac-corded by the chief of state, and the latter is granted by a bishop.

by a bishop. Marriage at the register's takes place a day or two before the church ceremony, in this instance the parents and the witnesses alone have the privilege of attending.

attending. The wife signs first, she then passes the pen to her husband, who accepting it says "Merci, Madame," Mademoiselle, as a form of address, being abandoned for that moment. Another quaint custom in connection with the ceremony, is the sending of a "corbeille de mariage." which is received by the bride the same day, as that

Connaught. Sir Hubert Von Herkomer's "Council" was the picture most talked about. Mr. Solomon J. Solomon has a wonderful picture of Eve just risen from the side of Adam, and Mr. John Collier has the Inevitable problem picture this time a very sad sub-ject. "Sentence of Death," the scene being a doctor's consulting-room and the central figure the young man who has just heard the verdict from the doctor's lips.

### THE SALMON AND HOW TO COOK IT

Now that the time is approaching when salmon will be very plentiful in this part of the world. I would perhaps not be out of place to suggest a few ideas for the cooking of this extremely delicate and most delicious dish. Therefore, instead of giving my usual menu this week I will say a little on some ways of cooking sal-but a plebiscite on the subject would probably result in the place of honor being assigned to salmon plant bolled.

ly bolied. That it should be absolutely fresh goes without saying, and those only, who have their fish caught and cooked before six hours have elapsed, taste sai-

and cooked before six hours have elapsed, taste cal-mon in perfection. Freshly cooked salmon has a rich creamy-white curd between the flakes of the flesh, which is itself hard and firm, and possesses a flavor entirely lacking if the fish is kept even twenty-four hours, how much less, as is too often the case, several days! In buying salmon there are many points to be noticed.

The buying samon there are many points to be noticed. First of all, the brilliance of the silvery scales, if they are dull reject the fish. Next the shape, a round firm body, and a short, sharp head. Then the size, a medium size being pre-ferable to a very large one. The firm rosy gills, red and transparent eyes, must all be looked at, and a fish with a dull color, soft flesh, and dim eyes, sternly avoided. Perhaps no salmon, in these parts, has such an individuality plain boiled, as the small spring sal-mon; but that is a matter which I think I had better leave to friendly dispute. The method given below is an exceedingly simple one, that any cook can achieve.

### Boiled Salmon a' l' Ecossais

Boiled Salmon a' l' Ecossais Wipe the fish well, split it open, take out the inside and wipe clean, lay the fish on a board, and cut into streaks of an even size, carefully keeping them in right order, so that in dishing up the fish it can make its appearance in its original shape. Have a large fish kettle with enough very salt water to cover the fish, and have the water not only boiling, but "boiling furfously." About 6 ounces of salt to a gallon of water is enough, but cooks who often bell salmon in this fashion, usually put in three or four good hand-fuls, as they say the fish will only absorb as much as is needed.

fuls, as they say the fish will only absorb as much as is needed. Some cooks add salipetre, about a tablespoonful, to improve the color of the fish, but I do not recom-mend it. When the water is ready, and the pieces of fish, skin uppermost, are arranged on the drainer, plunge the drainer in, let the water re-boil (allow one minute for that), and then boll the fish for the rega-lation number of minutes. Now this is where the individuality of this method somes in. The time of cooking depends, not upon the size of the piece of fish, but upon that of the whole fish from which it was cut! Thus a piece from a 20-lb. fish must have twenty minutes (after the water has re-boiled.) It does not matter if the piece weighs, one, or four or ten or any number of pounds up to the full weight of the fish. If the one, or four, or ten-pound piece had been cut from a 15-lb. fish - fifteen minutes after re-boiling is required. It will be seen that every pre-paration must be carefully calculated to ensure im-mediate dishing. The fish is served 'built' along the dish dish galaced skin side up, and garnished with pienty of parsley. The fish will be beautifully firm, the faces separated by creamy ourd, and the silvery scales crisp and upstanding makes the dish look as norting as its flavor proves it to be. It is more of the water in which it was boiled is served with it. Boiled Salmon, English Fashion

### Boiled Salmon, English Fashion

Have the water quite boiling, and have 5 to 6 ounces of sait added for each gallon. Scale the fish, and cleanse it, and put it in whole, i.e. not cut as in the Scotch recipe, but in one piece. Let the water re-boil, then simmer for twenty minutes for each pound, or until the fiesh looks opaque, and is coming away from the hone. Thin fish requires only ten

sulted between the lady's champions and these who objected to the musk. The whole party were taken off to the police court.

A Barefoot Brigade is trying to make converts in Paris. Their chief is a painter of talent, who believes that going barefooted is absolutely essential for the health. In his studio he wears no foot covering of any kind whatsoever, and when he is out he wears specially manufactured boots, which are perforated so as to allow free access to the air and water.

As a result of the many Limerick Competitions, the sale of sixpenny orders wenting, not long ago, at the Manchester General Post Office, in England, by 1,622 per cent. The number of sixpenny postal or-ders issued by the General Post Office last July was 1,700,000. The normal monthly average is 100,000. ly wash

Learning that his future father-in-law was fol-lowing them, a young man named Simpkins, who eloped with the daughter of a well known New York tradesman, telegraphed to a magistrate at Pittsburg, Philadelphia, to have a marriage licence ready. They arrived in the town about 2 o'clock in the morning, woke up the justice, and were married in the street as the dawn was breaking.

A bird at first thought to be a crow, fluttered down the chimney of a cottage in the village of New-ton, in Devonshire. For three-quarters of an hour previous to that quantities of soot had kept falling down the chimney, and the family dinner was quito spoilt. The uninvited guest pitched on the hot stove, and fluttered off exhausted, and on being washed proved to be a pigeon with a unarked ring. The bird atterwards recovered.

A correspondent of the "Field," related a curious incident, a little while ago, which occurred while ha was grouse shooting on the meors round Fort Augus-tus. One of the party shot a young cuckoo, mistak-ing it for a hawk, and as soon as it fell, a small grey bird darted to its side, and remained with it until a man went to pick the cuckoo up. The little bird then took up its position upon a tuft of heather a few yards distant. It was doubtless the foster parent.

CLIPPINGS FROM THE POETS

### Memory

There's an old ghost-house that I know of, It rises out of the mist, And the leaves are falling around it, The leaves that the frost has kissed.

The windows are shuttered and gloomy, The ivy has sprung and grown, And a little statue has fallen From its pedestal of stone.

Upon the broken verandah The flower-pots stand in rows. Their flowers are hanging and withered, No bud by the ghost-house blows.

The trees are lifting their branches With long signs into the air, And the hall door swings in the storm wind That walls up the broken stair.

There's an old ghost-house that I know of. And I turn from its grass-grown gate, For there in the shadows the phantoms Are whispering and lying in wait.

The Flower Children

(An odd poem introducing the names of several well-known flowers)

Sweet Mrs. Country Garden Loved all her children well. Which special one she favored It would be hard to tell,

Said Rose—in tones of envy, "I know who's Mother's pet, It is that silly flower. The timid mignonette." "Why should you call her silly? I really cannot think," "Yes, why indeed," said Pink. Here spoke a blue-eyed flower, (Her name I've quite forgot) What have you guessed already? "Twas sweet Forget-me-not.

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### **FASHION'S FANCIES**

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A black satin brim lining is inexpressibly smart on a Leghorn, the sable note echoed by a panache of black osprey waving over the crown.

The idea of a drooping lace frill as softening be-neath the hat brim has been taken up with a zest that is faintly alarming. Is it possible that already one is finding welcome alternative in lace and lining, stretched, and folded? A good example was in gold touched filet on a bud green Tagel.

Threatened return of summer dresses altogether devoid of collar is a little bewildering in face of the present vogue for collar bands, which are bound to exaggerated height behind the ears.

Pretty pendants (just the thing for bridesmaids), are lowenge shaped, of mother o' pearl, with glittering initial set in paste or blue topaz or aquamarine. Oth-ers of crystal reveal a sprig of white heather, tied with lovers' knot.

Silk stockings are encrusted with real lace fronts, black, or white. A charming fashion truly-but cost-

A necessary note on lace blouses is the slender black ribbon at the throat, crossed in stole fashion, or tied in tiny loops with long ends. A glorification of the idea is of quarter-inch black moire, caught ocea-sionally with the tiniest paste clasps set in old silver, tasselled ends corresponding.

Cerise once more supplies a popular note in mil-linery. Successful in cerise Yedda for the under part of a rolled up cavalier brim on high-crowned hats of black straw, or a vivid touch may be imparted by a

### FRENCH MARRIAGES

Th various customs periaining to a French Mar-riage vary, so considerably in points of form from the English Ceremonial, that a brief sketch of the manner in which the Sacrament is administered in Paris at the present day may prove of interest to those not already acquainted with the "eliquetical" hedge sur-rounding the minutest detail of French domestic life. We will imagine for the sake of argument that a young man wishes to marry. Perhaps he has met in

which is received by the bride the same day, as that on which the signing of the marriage contract is com-pleted. The "corbeille," which may be literally trana-lated as a basket, in shape being open and somewhat flat, is generally lined with white satin, and profusely decorated with ribbons and lace, and is devoted to the reception of the more valuable sifts, family lewels and old lace of course being the traditional contents. And here the difference of form is more or less at an end, for the church ceremony resembles the Eng-lish one in every respect, the only noticeable differ-ence being that it is the best man who fetches the chief bridesmald from her house, presenting her with a small bouquet of orange blossom surrounded with a flounce of lace. Formerly at the "Agnus Dei" a nuptial veil, des-oribed as the "pos le," was spread over the head of the young couple, while the Priest gave the solemn benediction, but the annoyance experienced by the bride at the discrangement of her head-dress was one of the principal reasons put forward for its abo-lition. The benediction at an end, the young couple pass

one of the principal reasons put forward for its abo-lition. The benediction at an end, the young couple pass into the sacristy to receive the congratulations of the assembled guests, and later get into their car-riage, and drive off together, alone for the first time. Should the wedding be followed in the evening by a ball, the bridal bodice, is changed for a low-necked corsage, and the vell removed, but the wreath is re-tained, and eventually relegated to the family glass case, or the Lady Altar, of the family chapel. But the pretty custom of Bridal Balls, is fast dy-ing out, and the French bride of today, following in the steps of her English sisters, prefers Trouville, Rome, and the Italian Lakes, to a honeymoon spent in the monotonous tranquillity of an old Chateau

### COMMENTS OF AN ONLOOKER.

One of the most interesting of forthcoming mar-riages is that of Mr. John Ward, Lord Dudley's broth-er and popular Miss Jean Reid, only daughter of the American Ambassador. There are whispers anent the engagement at Blarritz during the King's visit there, when he was attended by Mr. John Ward as Equerty, and Miss Reid and her father were often invited to luncheon or dinner with His Majesty, but the formal announcement only took place a few days ago. The wedding is to take place before the and of the sea-son.

The Marquise of Queensberry has been received into the Roman Catholic church, and has been con-firmed by the Archbishop of Westminster.

There is no truth in the report that was published recently, that Prince Edward of Wales will accom-pany the Prince of Wales to Canada,

pany the Prince of Wales to Canada. The little Prince of Asturius, the help to the Span-ish throne was one year old on May 10. A thanks-giving service was held at the palace, and was ai-tended by King Alfonso and Queen Victoria Eugenie, all the Royal Family and many dignitaries, and high personages. Queen Victoria who intentionally took the last place in the procession which had formed in the galleries of the Royal apartments to proceed to the chapel, bore in her arms a charming little infan-try soldier attired in a recruit's uniform. It was the little Prince of Asturias, whom by a delicate attention which extremely delighted everybody, especially King Alfonso—his mother had dreased in the uniform of Infantry Regiment No. 1, known as the King's regi-ment. In commemoration of the anniversary of the birth of the little Prince King Alfonso has pardoned Senor Makens and his associates, who were sentenced to twerty-sever years' imprisonment for complicity in the bomb outrage on the day of the royal wedding two years ago.

Report say that it is impossible to say which is the picture of the year at Burlington House. There are some most interesting portraits. That of Princess Patricia, of Connaught attracted much notice as also did Sargent's portraits of the Duke and Duchess of

### minutes to the pound.

Roast Salmon 143 Reast Salmon Have a sheet of buttered paper, and sprinkle it thickly with minced herbs. Flour lightly a piece of salmon, three or four pounds in weight, wrap it up well in the buttered paper, and roast it before the fire in a Dutch oven, turning it as required. Remove the paper, when the fish is cooked, brush over with a lit-tle glaze, and send a little of the following sauce, to table with it in a tureen. For the sauce: Make a nice fish stock with bones and trimmings of fish, flavoring it with herbs, a dried shallot, and a little claret. Have ready a little good brown thickening, strain the stock on to it, add a little tomato ketchup, and a teaspoonful of French vinegar. Stir until well blended.

Grilled Salmon a' la Japonaise Lay a thick slice of salmon in a deep fire-proof dish. Add a little soda and dry sherry (in Japan sake, or Rice Spirit is used, but sherry serves very fairly well in its stead.) Cook in front, or over, a very hot fire, turning it constantly, and adding more liquid if necessary to prevent its becoming dry. Baste con-tinually with the liquid, and serve in the dish in which it has been cooked.

### Salmon Steaks

Have the steaks not more than three-quarters to one inch thick, and brush them all over with salad oil. Put them on a well olled gridfron over a clear and hot fire. Basic them with a brush, dipped in oil, turn once, and serve in an entree dish.

### Some Sauces Suitable for Salmon

Some Sauces Suitable for Salmon Tarragon, fennel, parsley, Dutch (hot), tartar (cold). The first is best for grilled salmon or salmon steaks. Fennel, parsley, tartar and Dutch may ac-company hot bolled salmon. Some people serve horse-radish, and many mayon-naise with cold salmon, and in most cases, thinly sliced cucumbers dressed with vinegar and pepper (and oil where that is liked) is handed. It will be seen that salmon may be served in a variety of ways, and of course there are many more elaborate ones, all I have given here being purposely simple and inexpensive. simple and inexpensive.

### -----0------INTERESTING ODDS AND ENDS

INTERESTINCT ODDS AND ENDS Lovers of curious plants will be interested in the "Medicago Echinas," and the superstitions aver that the proper day to plant the seed is Good Friday. As the leaves appear they show a dark red, blood-like stath on them, which remains for some weeks and then dies away. During the day the three leaflets ing comes on the side leaves draw together, and the upper leaf droops over them. The flower is a small velow one, and then a pod appears covered with thorns, as the pod ripens the thorns twist into colls. The seed pods contain eight seeds each, and the plants flourish either in open beds or in pots. Calvary clover can be procured from most seedsmen, and

The tomb of Queen Elizabeth, in Westminster Abbey, London, England, was erected at the cost of  $\pounds$ 965 (\$4,825), which represented a far larger sum in those days than it does now. The actual material was placed at the price of £107 (\$535), and Patrick, the Ironworker, and John de Critz, the painter, were paid respectively, £35 (\$474) and £100 (\$500).

A lady who perfumed herself with musk has been the cause of a fight in a tramear along the Pots-damerstrasse Berlin. The scent was so strong, that some of the passengers were overpowered, and they did not conceal their annoyance. The lady's male es-cort showed resentment at some of the uncomplimen-tary remarks which were passed, and a free fight re-

"You let your tongue go faster Than it is wise," said she, "You've shocked the China Aster And White Anemone.

"They never speak unkindly, As everybody knows." Here spoke another flower That stood beside the Rose.

I'm feeling rather hazy About her name as well: Some say it was the Daisy And some the sweet Blue

She murmured to a tall flower Whose name was Hollyhock, A neighbor of the Wallflower Who wore a pretty frock.

"I fear there'll be a quarrel 'Twixt Rose and Mignonette; It would be such a pity They've never quarreled yet."

Said Mrs. Country Garden "Til have no discord here, You foolish flower children, You all alike are dear."

### A Wish

Do you wish the world were better? Let me tell you

what to do. Set a watch upon your actions, keep them always straight and true; Rid your mind of selfish motives, let your thoughts be true and high, You can make a little Eden of the sphere you occupy.

Do you wish the world were happy? Then remember

day by day Just to scatter seeds of kindness as you pass along the way: For the pleasure of the many may be oftimes traced

As the hand that plants the acorn shelters armies from the sun.

-Ella Wheeler Wilcox.

### Youth and Age. Youth! What is it but the flower of age? What is it but of life a page? So quickly past, here ne'er to return. What joy it is could we but learn While yet it still is ours!

Age! What is it but the seed of youth? What is it but of life a truth? Age, like youth, must fade away, Until the great judgment day. Real youth may then be ours!

### At Home

Where burns the fireside brightest, Cheering the social breast? Where beats the fond heart lightest, Its humblest hopes possessed?

Where is the hour of sadness, With meek-eyed patience borne. Worth more than those of gladne Which mirth's gay cheeks adorr

100%

Pleasure is marked by fleetness, To those who ever roam; While grisf itself has sweetness At home—sweet home;

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