eminine Fancies and Home Circle Chat

IS ENJOYMENT A LOST ART?



APPILY, not lost altogether, but in danger of eclipse. It is a will-o'the-wisp which those who seek will never find. In these days of inxury we all try madly for it, young more than old, perhaps, but all of us, more or less, and that is one great reason why we miss it. Another reason why we miss it. Another reason why many of us, particularly our boys and girls and budding sons and daughters fail to enjoy life, as at their age they should, is because from the outset they start with too great expectations. Not till their views of life are widened and youthful vanity and conceit have been knocked out of them can many of them even begin to enjoy themselves. Some people, of course, go through life making worry an enjoyment. The sort of person who is always wondering what is going to happen next, who on his deathbed will probably wonder whether his future home will be healed by electricity or coal. This is the sort of person to whom worry is a keen enjoyment. It is an exercise in which a certain class of people take a contrary sort of pleasure. To cure them would be an act of great unkindness. Really busy people are seldom worried. If anything goes wrong, instead of worrying, they throw the whole thing behind them and make a fresh start. To the idle and empty headed worries are often a perfect God-send, filling up dull moments and giving them something to talk about. The type of worrier who finds enjoyment in his or her worries is, alas! all too common now-a-days. Worry becomes a habit, like anything else, and "habits," some one says, "are useless, dangerous, and ought to be abolished." This may be an extreme view, which few people will be ready to endorse, but most of us will agree that habits, even good habits, useful and valuable though they may be in themselves, tend to become in time merely formal, perfunctory acts which in no way influence the life or character. In our copy books we are taught that "Acts make habits, habits make character." But character must not become stereotyped. It must ever grow and devel they may be in themselves, tend to become in time merely formal, perfunctory acts which in no way influence the life or character. In our copy books we are taught that "Acts make habits, habits make character." But character must not become stereotyped. It must ever grow and develop if it is to be a real power. Thus from time to time old habits must be given up, and new ones formed in accordance with each stage of growth. We must break away from all that hinders development, and fetters the soul ascent. It is possible to become even the slave of a good habit, and so rigidly adhere to it as to become a trial, if not a muisance to those with whom we daily come in contact. Who does not recall the person who is as slave to punctuality, and who makes such a virtue of it, and is so exacting in enforcing it on others, that life becomes a positive burden? But this habit to the punctual person is a real enjoyment. Equally trying are people who pride themselves on being methodical, and on having a set duty for every moment. Such folk "eliminate the sauce of surprise from the dish of Ilfe." To live with them becomes a weariness too great to be borne, especialty if the sufferer be one who is handicapped by the artistic temperament. Indeed, such people can hardly be said to live, for it is worse than death to lose the capacity for astonishing yourself and others as those cast iron folks have done. If the thoroughly poised man finds himself in bondage to strong, grip-like habits, he will set about loosening them, in order that he may advance, which he can never do while bag-ridden by habit. "To conform to usages which hire become dead to you" merely as a matter of habit, scatters your force, loses your fine, blurs the impression of your character. A foolish consistency a great soul hus simply nothing to do." The modern young berson reads greedly of, fiction and blography, the result of which is that every one of them, however common-place, demands of. Fate, that he or she play the part of hem, or heroime. No egotists so thor mind wanders confusedly by, listless and jaded with abundance." A nurseryful of little ones may be occupied for days in fashioning a cart, or a whole school-room in contriving some rude sort of electrical machine. Then a cruel-kind uncle comes along who observes these things and sends the specialites ready-made. He is nearly as bad as the uncle who put out eyes, and smothered in the tower. He kills enjoyment, giving stones for bread, and enjoyment is a matter of standpoint. The girl who honestly and deliberately sets herself to be happy in her own sweet way is quite capable of making others happy too. The practice of living some small part of your life all for your own delight is no crime against society or womanhood. People who have tried life in different ways are more likely to make a success of it than those of limited experience. Happy faces are seen just when you least expect to find them. Leave the theatre and the ball-room, and the dinner parties to join, the merry-makings at some hospital or place of cure, or even take them in the ordinary run. Among the convalescents, what extraordinary cheerfulness! They are happy because they are better after having been worse. The well people who are pitying them do not enjoy themselves a quarter so much. Thus are the winds tempered to the shorn lambs, and more than tempered. What a sidelight this casts on the question of enjoyment and our capacities for it! A good deal is said, however, by young people, about being bored with this, that, and the other, and incapable of enjoyment is mere affectation, a poise that is wiser not to notice. Take them at their word, give them fewer treats, fewer presents, and a good deal less spoiling; a different tune will soon be sung. There is not much fear that enjoyment will ever be a lost art, but the mistake we make is looking for it in the wrong place, and the wrong way. Those who love work more than play really get far more enjoyment out of life. The busy-bee enjoys the sweets of life, while the poor pleasure-seekers go wearily

FASHION'S FANCIES

Quiet Colors Grow in Favor.

Much prominence is now being given to materials, costumes and millinery in violet and grey. Rich, deep shades of purple and faded tones of heliotrope are being brought forward for the half mourning season, for court mourning. Greys afford a varied field of choice. They are to be had in "shadow" stripes and in bold contrasts with black and white. The new crepes-de-chine, crepes-de-soie, chiffon-velours, parmes, velvets, cashmeres, and voiles are very beautiful. Black stripes upon black broadcioth are to be noted among the novelties and should secure a good position in the up-to-date dress of today and during the next few weeks. Much enthusiasm is being shown for the new striped velvets and velveteens, the colorings of which are neutral. The greyish blues, faded mauves, blues of a greenish hue, soft greens, tawny browns, duli red browns, and deep wine thits which are seen in these striped velvets and velveteens will all be brought to light a little later in the season. Invisible checks also figure among the new materials. Some of the new tailor made models, with their short basqued coats, are very smart and damty. The latest tallor-made costume shows a very full skirt set into a plain yoke piece at the top. This in grey hopsack, patterned in a small design in a darker shade of grey looks very well. The skirt is short, just reaching to the ankles. Other tailor-made skirts are arranged in deep flat, well pressed pleats, the latter being firmly Quiet Colors Grow in Favor.

atlitched to about tweaty inches or so from the waist. The skirt should be perfectly fitted about the hips and waist and all thickness removed, for to be correct the skirt must fit the figure with sheath-like precipators and the skirt was the front, and not among be apring coate and the first of the correct of the skirt in the skirt was the first of the country of the skirt was the please are please for the skirt was the first of the skirt in the please are please for the skirt was the first of the skirt in the please are please for the skirt was the first of the skirt in the please and please for the skirt was the first of the skirt was the first of the skirt was the first of the semi-fitting coats, when the stab is not, worn. For these waistcoats old brocade is pleed together and trimmed with gold, and silver lace. The waist-coats, are V.-shaped and the space at the throat is filled in with frillings of old face. Simpler coats are made of corduopy vereteen faced hack with slik to match the material, and trimmed with fine black slik braid. This coat is tight-fitting at the back, and it is rounded and cut away in the front from the walst where the coat is fastened with a large button. The sleeves are rather close fitting and are finished with braid. Transparent sleeves for evening dress are greatly in favor. No one can help noticing the perfect of the stab way in the style of the present sleeve. It quite closely in the style of the present sleeve. It quite closely in the style of the present sleeve. It quite closely in the style of the present sleeve. It quite closely in the style of the present sleeve. It quite closely in the style of the present sleeve. It quite closely in the style of the present sleeve. It quite closely in the style of the present sleeve. It quite closely in the style of the present sleeve. It quite closely in the style of the present sleeve. It quite closely in the style of the present sleeve. It quite closely in the style of the present sleeve. It is seen on shoulder to elbow. The like is

COMMENTS OF AN ONLOOKER

Perhaps the commonest form of advice is that which expresses itself in the brief remark, "Don't worry." On the face of it, it is sound and sensible advice. Why should man or woman worry, since worry ages and spoils looks, temper, digestion and enjoyment of life? Why should we worry since it will be all the same a hundred years hence, and even in a shorter time the cause of worry will probably evaporate like a drop of water? Is there anything to be said in defence of worrying? Well, yes, there is. The man who doesn't worry at all is usually the man who doesn't think. Prosperous in a small way, contented with commonplace things, he is never tempted to worry and he deserves little credit for his placidity. A negative virtue in a plegative individual is never admirable. It is the highly sensitive individual is never admirable in the highly sensitive individual with a reach always exceeding his grasp, with schemes which irritate his nervous organism yet without which he could not live, with affections which give as much pain as pleasure, with tastes liable to constant offence and feelings, sentimental yet sincere, outraged at every turn by the world's inevitable cere, outraged at every turn by the world's inevitable wrong, it is this type by whom the advice, "Don't worry," can only be received with a certain melancholy. The type, though it is neither weak nor contemptible, is very often worried out of existence.

Spring is in the air, cold as the air is. Some people are even thinking of discarding their furs. While there is yet time, may one intreat the makers of neckwear to lighten the tyranny of the feather boa. "All Englishwomen wear feather boas," says the foreigner, and smiles. One feels rather indignant at that smile, but one has to acknowledge the truth of the statement which preceded it. We have emancipated ourselves from so many conventions that it seems all the more strange that we should meekly put our necks under the yoke of the feather boa, summer or winter. "Chothe our necks in some other fashion" should be the special prayer to the gods of millinery now the spring is approaching. I have no animus against the feather boa, but things grown common do lose their dearest attractions, and it does not suit every one to have the space between the line of shoulder and line of chin entirely blocked by a ruffle of barn door feathers.

Short sentences of solitude might be invaluable in

Short sentences of solitude might be invaluable in education—not of solitary confinement attended by disgrace, but of solitude pure and simple, that should teach the human mind to rely on itself. a little more. It is said that the average man and woman of today dread solitude and spend their flyes striving to escape from it at any cost. If we were brought up to regard it as necessary, health-giving and beautiful, this senseless rage against it could not exist. The man who loves solitude is either a heast or a god." but the man who is not miserable in solitude, yet can enjoy the seciety of his kind, is a philosopher and philosophers we would all be if we only knew how.

Men are never tired of saying that the gender of genius is masculine. In every art, they proudly proclaim the number of artists who count is overwhelmingly in their favor. Sensible women should not dispute the proposition, so far as the creative arts are concerned, but they may be excused for pointing out that genius is not confined to creation, and that as dancers, singers, and actresses, women have shown genius and that in themselves they are often a hundred times more gifted than men. What women lack, whether through their sex or their training, cannot be decided off-hand in executive ability.

Which sense is most valued by the normal human being? It is probable that loss of sight would be felt most keenly, though doubtiess in a special case as with one whose whole life is centred on music, deafness might be a more terrible calamity. Miss Helen Keller, however, the lady who, in spite of blindness and deafness, has written some remarkable works, has just declared that if she had to choose between the sense of sight and the sense of touch, she would not part with the latter.

No woman, says a classic aphorism, is honest.

No woman, says a classic aphorism, is honest. Aphorisms, like affidavits, are not expected to tell the truth, but this seems to have some solid meaning, besides the spice of exaggeration. Even a suffragist would admit that honesty is not the virtue for which feminine hearts throb most keenly. Virtues and vices are both many. If you turn to consider the question of selfishness, it is not the woman who will have cause for shame, and there is the gravest reason to doubt whether all the dishonesty in

the world does as much harm as the selfishness. Honesty is generally believed to be the best policy, and not much seems likely to be gained by denying so respectable a faith.

THE HOUSE BEAUTIFUL

THE HOUSE BEAUTIFUL

On Bads and Bedding

Quite without a blush do I announce the fact that I am exceedingly fond of my bed. I thoroughly delight in the moment when I enter it, and I equally loathe the time when stern duty compels me to leave it, and I am quite certain, althugh a great number possibly have not the courage to own up to it, that most women—and men, too, for that matter—have similar tastes. Therefore, the question of beds and bedding is a very important one to most of us. No matter whether we are ill, or well, but in the former case it is more essential than ever. The choice of a bedstead is merely a matter that affects the general scheme of decoration in the room. Some of us prefer the artistic wooden models, while others pit their faith to brass and iron, but whatever the outward form of our bedstead its furnishment is in most cases the same. The old feather and down bed is now almost obsolete, and the chain spring mattress on metal or wooden supports is to be found in nearly every household, covered with a substantially thick mattress of hair or wool. The hair mattress is necessarily an expensive matter, but whenever the purse will run to it, it should be invested in. All of us who are when should have our mattresses made over, even if they are not put into a new cover, at least once a year. They should never be allowed to get flably and limp in parts of to wear to an indescribable chinness. Those of us who possess gardens should make a practice of placing the mattress out in the sunshine and alt two or three times during the summer allowing at least a few hours' rest out of doors, it will be surprising to discover what an improvement this course of treatment will effect. In the ordinary making of beds, an under blanket should first be placed upon the overlap, and securely tucked in parts of the white should be incomed to the further mother. The question of bedspread, with the further addition of an eider-depart of the summer of the will cotton of a more substantial make the process of the prod

A DAINTY MENU FOR A SPRING LUNCHEON

Menu Semelina Soup
Cod au Gratin
Rabbit Cream: Stewed Kidneys
Stewed Cairs Head
Dorothy Puddings: Rhubarb Fritters
Egs Rarebit

Semolina Soup

Required: One quart of good stock, one handful of semolina, Parmesan cheese, pepper and sait, chopped parsley.

Method: Have some strong and carefully prepared stock, entirely free from fat.

When boiling on the fire take in one hand some of the coarsest semolina that can be procured and slowly strew it into the stock, which is to be continuously stirred with a spoon held in the other hand.

One handful is sufficient for a quart unless very thick soup is liked. Let the soup simmer while sthring until the semolina is quite cooked. This soup should be colored to a golden shade. should be colored to a golden shade

God an Gratin Required: One pound of cold boiled cod, one clove of garlic, chopped capers, one ounce of butter, one third of a pint of stock, fine breadcrumbs, grated

cheese.

Method: Take some cold boiled cod and pick it into flakes. Remove all skin and bone and if there be any liver reject it. Take a pretty white baking dish, rub it over with clove of garlic, butter it, sprinkle it with chopped capers and lay the fish lightly in it, season with pepper and salt, and over all pour a good white sauce. Cover with fine bread-crumbs, then put the dish in the oven and brown it. Grate a little parmesan cheese over before serving, and hand croutons of toast with this dish.

Rabbit Cream

Rabbit Cream

Required: Ten ounces of the white flesh of a rabbit, two ounces of flean ham, two ounces of dried and grated tongue, one tablespoonful of butter, half an ounce of flour, one tablespoonful of tarragon vinegar, one egg, and peab.

Method: Take the meat from the back and legs of a parbolled rabbit. Pound this meat in a mortar with the ham and dried tongue. Heat the butter in a stewpan and gradually add the flour. When nicely blended add the stook and season delicately with pepper, cayenne and tarragon vinegar. Beat up one egg, add it to the rabbit, and add all to the sauce. Grease some fancy moulds, fill them with the rabbit panada, press down firmly, cover with greased paper, stand in a frying pan, half full of boiling water, and steam for twenty minutes. Serve either het or cold masked in white sauce, round a pile of peas, or, if preferred, salad.

Required: Six sheep's kidneys, one ounce of butter, one shallot, two mushrooms, salt, pepper, half a pint of stock, one tablespoonful of flour.

Method: Cut the sheep's kidneys in half, and skin them (if using ox kidney, cut it in pieces.) Dissolve the butter in a frying pan, put in the kidney and fry till brown, and also add the shallott and the mushroom chopped small, seasoning all with salt and pepper. When these have fried brown, stir in the flour and brown it. Pour in the stock, and stew for about twenty minutes, flavor with grated orange rind, and serve very hot with croutons of fried bread as a garnish.

Dorothy Puddings

Required: One egg, half an ounce of white sugar, one ounce of sultanas, two ounces of melted butter, two ounces of flour, marmalade.

Method: Well whisk the egg, add it to the sugar, sultanas, and melted butter. Beat for a few minutes gradually adding sufficient flour to thicken to a fairly solid custard. Fill some small fancy moulds to within one-third of the brim, twist a buttered paper over each, and bake in a quick oven. Turn out to serve and put a little marmalade on the top of each pudding.

Stewed Calf's Head

Required: Half a calf's head, one carrot, one onion, two ounces of flour, a stick of celery, one gill of vinegar, white sauce, brown gravy.

Method: Wash and clean the half head, and remove the brains. Set the meat in a stewpan, and

cover with cold water, add the vegetables and the vinegar, and flour worked into a smoothe paste. Boil the tongue and brains separately. Bring the head to the boil, skim it thoroughly, and simmer for two or three hours according to the size. When cooked place on a large dish, garnish it with slices of tongue, and a powdering of browned breadcrumbs. Pour a little brown gravy round, and serve the brains separately in a little white sauce, serve very hot.

Rhubarb Fritters Required: Some pink rhubarb, six large table-spoonfuls of flour, one pint of milk, two eggs and

spoonfuls of flour, one pint of milk, two eggs and frying fat.

Method: Put the flour into a basin, make a well in the centre of it, into which put the two eggs, slightly beat them, and gradually add the milk. Beat all till a smooth batter is made. Cut the rhubarb into pieces about two inches long, and dip each piece into the batter, and fry it till a golden brown in boiling lard. Serve very hot, piled on a napkin, with castor sugar sifted over.

Egg Rarebit

Required: Whites of three eggs (hard boiled), half a dozen mushrooms, a heaped tablespoonful of flour, one gill of cream, one gill of milk, pepper, salt and curry powder, a little butter, and the yelk of one

and curry powder, a little butter, and
egg.

Method: Take the whites of the hard boiled eggs,
and chop finely with half a dozen mushrooms. Put
the butter in a frying pan to melt, add the flour and
mix till smooth. Stir in the cream and milk, boil up,
season with pepper, salt, and curry powder, stirring
meanwhile with a wooden spoon. Then add the egg
and the mushroom, and let stand for ten minutes.
Serve very hot, in small china cases, garnishing the
top of each with chopped yolk of egg.

Two Simple Preserves
Apple Jelly

This delicious preserve can be made from the peelings, cores, pips, etc., of apples that have been used for tarts, puddings, pies, etc. To one pound of parings, allow one and a half pints of cold water. This should be bolled down till it measures one pint. Next strain carefully, and add one pound of loaf sugar, and half a lemon to each pint of jelly. Replace on the tipe, and boil fill it jellies. Pour interposts. This jelly is really most delicious, and costs very little.

Pear Marmalade Put six pounds of small pears into a preserving pan on the stove with a little water. As soon as the first is soft take it out and peel carefully, quarter and core, throwing the pieces as they are done into cold water. Then put all into another skillet, and boil till they are soft enough to be rubbed through a seive. Meanwhile have four pounds of preserving sugar clarified and boiled to a syrup. Pour this over the pear pulp, set on the fire, and then boil together, stirring continually till the proper consistency is obtained. Marmalade of this description should be firm and set when cold.

VALUE OF OLIVE OIL

Few people know the value of olive oil as a food and medicine. And many of the people who are continually dosing themselves with expensive, but useless and often harmful "quack" remedies, would be surprised to know that there exists in almost every home a panacea for nearly every simple aliment of every day life. The virtues of pure olive oil have been sung from time immemorial by those who have tested and proved its wonderfully nourishing and remedial qualities, but its very simplicity deters others even from experimenting with it. A medicine with a high sounding name will often appeal to the hypochondriac, or the "person with nerves," and old fashioned simple things fail to attract because the patient cannot believe that such things as nature's remedies can have any real effect upon disease. I have said that olive oil is to be found in almost every household. Olive oil however, must not be confounded with salad oil, which unfortunately is not always pure. Frequently it is adulterated and sometimes cotton oil, an extract from the Indian ground nut and other substances, is sold as salad oil. Only the very best quality of olive oil guaranteed by the importer should be employed. Pure olive oil is expressed from the pulp of the ripe olive, the fieshy exterior of the fruit. The common olive tree is a native of Syria and is cultivated in Italy, France, Spain and Turkey. It is a pure and very bland oil, with no irritating qualities. Provence oil, Florence oil, Lucca oil and Genoa oil are all olive oils of good quality. As a food in debilitated nervous cases olive oil is almost invaluable. It is far more palatable than Cod Liver Oil and has all the therapeutic qualities of the latter. All animal fats have a tendency to clog the system and derange the liver, whereas Olive Oil has a distinctly beneficial influence upon this organ. It has long been observed that those who look upon Olive Oil as a common article of food, and take it as such are generally healthier and in, better condition than those who do not. The Italia and take it as such are generally healthler and in better condition than those who do not. The Italian peasants take a great deal of Olive Oil, and are a particularly healthy race. Oil is destructive of certain forms of micro-organic life, and it is reasonable to suppose that they can best be eradicated from the system by its internal use. The use of oil not only does this, but it restores to the worn out or diseased tissue just those elements of repair that its reconstruction demands. For delicate children and girls with a tendency to lung weakness, Olive Oil is most beneficial. Few people care to take it alone at first, so it may be freely poured over tomatoes, lettuce, and mixed salads. When eating sardines, the ordinary preserving oil may be poured away, and pure salad oil substituted. It may also be used in the kitchen for cooking purposes, instead of lard. Olive oil gives an excellent flavor to eggs, croquettes, meats, fish and other articles cooked with it and the prejudice against the frying pan will be modified when cooks learn to use Olive Oil instead of lard, common cooking butter, etc.

ODDS AND ENDS

An excellent paste for cleaning saucepans, boards, sinks, tiles, discolored china, stone, paint, etc., can be made as follows. Take equal parts of whiting, soft soap, white sand, and soda. Place the ingredients in a saucepan, adding enough water to form a smooth paste. Boil until quite dissolved, and pour into jars for future use. Apply with a clean flamel, wrung out of hot water, and afterwards rinse with clear warm water.

for future use. Apply with a clean fiamel, wrung out of hot water, and afterwards rinse with clear warm water.

For cleaning windows, mirrors, etc., add a few drops of parafin, or methylated spirit to the water with which they are washed. It will lighten the polishing process, and give a brighter lustre than ordinary water. A few drops of paratin added to the water with which lincleum or oficioth is washed will not only help to preserve it, but will also give it a better polish.

A cheap furniture cream can be made as follows: Take four tablespoonfuls of turpentine, four ounces of castille soap, two ounces of white wax, place together in a clean enamel saucepan and dissolve slowly over a gentle heat. Next add a sufficient quantity of boiling water to form a cream. This same recipe also makes an excellent boot polish with the addition of a little lamp black for black leather, and a little red or yellow other for brown boots.

Talking of boots reminds me of one of two "dodges" I know of to preserve the life of our footwear, and also to keep their general appearance neat and nice.

Boots or shoes that have become hardened by water, may be rendered soft again by the application of a little parrafin. The oil should be applied with a cloth and rubbed well into the leather. It also tends to preserve the leather and so lengthens the life of the foot gear. Of course wet foot gear should, be removed as soon as possible, and then dried, but not close to the fire or the leather will shrink and harden. The right plan is to stand the boots away from the fire and fill them with oats, the oats will quickly absorb the moisture, and can then be dried and put away for future use.

A splendid cleaner is Potato-water. Dresses, carpets, rugs, and all sorts of woollen fabrics can be cleaned with potato-water without injury to their color. Put a pint of water into a basin, and grate into it two raw potatoes. Then strain this through a seive allowing the liquid to run into another bowl contain-

ing another pint of water. Let this settle, then pour off the clear part into a bottle for future use. Dip a sponge into the potato-water, with it rub the soiled garment, or article, carefully, and then wash it with clear cold water. Wash brass ornaments over with strong ammonia, using a brush dipped in ammonia for the fancy parts. Rinse in hot water, dry and polish while still hot, with a leather. The polishing is done equally well when the brass is cold but not nearly so rapidly.

Old oak furniture which has been neglected should be scrubbed over with warm beer. Dry with nice soft cloths and brushes, meanwhile boiling a quart of beer with a piece of beeswax the size of a pigeon's egg, and an ounce of sugar. Wash the oak all over with this using a brush for the purpose. Leave till dry and polish with a cloth as usual.

Pans and Saucepans that have been burnt, should never be filled with soda water, as this although it removes the burnt portions, also makes the Saucepan liable to burn again. Instead of soda water, fill it with sait and water, leave till next day, then bring slowly to the boil, the burnt particles will come off without any difficulty, and there will be no after effects.

A cheap floor polish, that is equally good for

fects:

A cheap floor polish, that is equally good for, stained floors, linoleum, or ollcloth, is easily and cheaply made, and most satisfactory to use. Ingredients: One ounce of soap (odd pieces do quite well), three ounces of wax (candle-ends), half a pint of cold water, one gill of turpentine, one gill of parafin. Shred the wax and soap into a jar, and add the water. Stand on the hob, or in a cool oven till melted. When slightly cooled pour in the parrafin and the turpentine, and stir till mixed. Keep well covered. Use exactly as you would beeswax and turpentine.

PLANTING OF BULBS

Turning the sods and the clay,
I think on the poor sad people
Hiding their dead away
In the churchyard under the steeple.

All poor women and men.
Broken hearted and weeping.
Their dead they call on in vain
Quietly smiling and sleeping.

Friends, now listen and hear, Leave off crying and grieving, There shall come a day and a year, When the dead shall be as the living.

There shall come a call, a foot-fall And the golden trumpets blowing, Shall stir the dead with their call Bid them be rising and going.

Then in the daffodil weather
Lover shall run to Lover
Friends all trooping together,
Death and Winter be over.

Laying my bulbs in the dark
Visions have I have I of hereafter
Lip to lip, breast to breast, hark!
No more weeping but laughter.

THE SEA SHELL

To my ear I held a sea shell
Listened, listened, listened to it
Heard the mazy, magic music
Winding, winding, winding through it,
Fairylike and wild,
Heard the mermaids' twining bugles
Calling, calling, calling quaintly;
Heard the ocean's far off footsteps
Falling, falling, falling faintly—
But I was a child.

To my ear I held a sea shell,
Listened, listened, listened to it;
Heard the jaded body's pulses
Beating, beating, beating through it,
With a measured sway.
Heard the blood the veins encircling,
Heard the nerves vibrating quickly.
Heard this engine of a body
Throbbing, throbbing, throbbing sickly—
I was old and gray.

Science? I have won a little,
Dipped into the lore of sages;
Knowledge? I have read a little
In that book of countless pages—
Just a line or two.
Read—but lost the sea shell's music,
Lost the beauties there abiding,
Lost the phantasies and wonders
That, before my fancy gliding,
As a child I knew.
—New Yo

-New York Sun.

BETTER THAN GOLD

Better than grandeur, better than gold, Than rank and duties a thousandfold, Is a healthy body and mind at ease, And simple pleasures that always please. A heart that can feel for another's woe, With sympathies large enough to enfold All men as brothers, is better than gold.

Better than gold is a conscience clear.
Though toiling for bread in an humble sphere
Doubly blessed with content and health,
Untried by the lusts and cares of wealth;
Lowly living and lofty thought
Adorn and ennoble a poor man's cot;
For mind and morals in nature's plan,
Are the genuine tests of a gentleman.

Better than gold is sweet repose
Of the sons of toil when the labors close.
Better than gold is the poor man's sleep
And the balm that drops on his slumbers deep
Brings sleep draughts on the downy bed
Where luxury pillows its aching head,
The toiler simple opiate deems
A shorter route to the land of dreams.

A snorter route to the land of dreams.

Better than gold is a thinking mind,
That in the realm of books can find
A treasure surpassing Australian ore,
And live with the great and good of yore.
The sage's lore and the poet's lay.
The glories of empires passed away;
The world's great dream will thus unfoldAnd yield a pleasure better than gold. Better than gold is a peaceful home,
Where all the fireside characters come—
The shrine of love the heaven of life,
Hallowed by mother, or sister, or wife,
However humble the home may be,
Or tried with sorrow by heaven's decree,
The blessings that never were bought or sold
And center there, are better than gold.
—Father Ryan.

THE ROSE'S WITCHERY

Emblem of enduring love,
Blushing rose, I envy thee,
Maiden's bosom cuddling close,
Tell me by what witchery
Thou did'st win the fair one's heart.

Answered then the rose: "Forsooth,
Purity the witchery
To an honest maiden's heart,
Fragrant purity is mine;
Lofty, masterful be thine."

good woman's love is the inspiration of a fair er breathing fragrance to its God. —Frederick J. Scott.

Richard Mansfield once engaged an actor for his company at a salary of \$75 a week. He "made good" in the part, and promptly insisted that his stipend be increased to a hundred dollars.

"Why?" inquired Mr. Mansfield.

"Because I've achieved a big success in the role."

"Ah," returned Peer Gynt, "what do you suppose I gave you \$75 for—to fail?"

the Phillippin on the way at of the Suez C It is a wo ships passing people of the dence in the If the fleet w could easily b the Straits of Sea the fleet there is little however, cost Montana, last No loss of li must be hom A machin air. This is

The Unite Bay in South the ships wil tended that Governor has and Vancouv

probably be mand. Admitthe fleet is in be taken by I it is intended

Frida

chine called Andrew Grah

thing. So n made in the when we away and lis who have bee to ships who Mr. Lloyd

disputes bety England and a plan for give people in Gr number of fa manufacture produced from many. If the gration who ada do well A great n Ottawa as we throughout C

cigarettes co been asked effect but he (so far as the that forbids a boy who

this country

There is in the West dents of the that all are taken refuge despatch it that their w ment out of a not long ago. treated. Free will protect

The heavy and other riv overflowed th damaged the been heavy

In the sta called Ann A themselves, the one of their theatre was thing in it. ever making use the educa lads above th street corner

The boys
Wednesday's
and it is true,
paper which
Canada. The one more t

Canada is spending mer roads and ot on the whole has had dish Many of ple. Many of but there are member shou has had anyth Almost ev

the farmers have be to clear the la do their work trees that wou shelter for the left bare and But within changed. It where in the Ununless great control of the left bare and the left b unless great collect. The pra were, for the re-were settled a Ships come

quarters of the Now even the less great cary years till our peared.

The people wood to make is made from trees need not forests from would still given the United St. wood they but Canada who to wood to mann say that if the line it wood to mann say that if the line it wood to mann say that if the wood all ment to make pulp wood. If this it will pay States better the price of the price of the price of the price of the put wood the ever this may but the govern to put a stop in Alberta, on and these are on the prairie