

OLD FOLKS.

Al, don't be sorrowful, darling,
And don't be sorrowful, pray,
Taking the year together, my dear,
There isn't more night than day!

'Tis rainy weather, my darling,
Time's waves, they heavily run,
But taking the year together, my dear,
There isn't more cloud than sun!

We are old folks now, my darling,
Our heads they are growing grey,
But taking the year all round, my dear,
You will always find the May!

We have had our May, my darling,
And our roses, long ago,
And th' time of year is coming, my dear,
For th' silent night and th' snow!

And God is God, my darling,
Of night as well as of day,
And we feel and know that we can go
Wherever He leads the way.

Ay, God of the night, my darling—
Of th' night of death, so grim;
The gate that leads out of life, good wife
Is th' gate that leads to Him.

—Alice Cary

STRIVE TO ENTER IN.

Our Lord says, "Strive!" and He vouchsafes to add one reason why we should strive. A gate is appointed for us to enter into—the gate which leads to our true home, the only place where we can be happy, and this gate is strait, i.e., very narrow. So strait, so narrow, is this gate and way, that it cannot be found for mere seeking. Many, many there are who know more or less of it, have a true notion where it is to be found, and really wish they had entered in, and were moving along that way; but they have not the courage to take the true and only method of entering; they will not make themselves low, little, and humble; they will not stoop, so the lowly door keeps them out; they load themselves with earthly riches, cares, and pleasures, so that they and their burdens take up too much room to crowd in through the narrow gate; they will not be converted and become as little children, so they cannot enter into the kingdom of heaven.

THE VALUE OF CIVILITY.

When old Zechariah Fox, the great merchant of Liverpool, was once asked by what means he had contrived to realize so large a fortune, his reply was, "Friend, by one article alone, in which thou may'st deal, too, if thou pleasest—by civility."

—Dr. Liddon, speaking of reverence, says that Burke has shown how various attitudes of the human body correspond to, or are consistent with, deep emotions of the human soul. We cannot, for instance, sit lolling back in an arm-chair, with our mouths wide open, and feel a warm glow of indignation; and if we were introduced suddenly into the presence of the Queen, we should not keep our hats on and sit down with our hands in our pockets, on the ground that the genuine sentiment of loyalty is quite independent of its outward expression. And if people come to church and sit and talk, and look about them while prayers are being addressed to the Infinite and Eternal Being, it is not because they are so very spiritual as to be able to do without any outward forms. They really do not kneel because they do not, with the eye of their souls, see Him, the sight of whom awes first the soul and then the body into profound reverence. After all, there is nothing very spiritual, as some people seem to think, in the practice of outward irreverence. Church rules on the subject are but the natural outcome of the deep interest of the soul of man when it is confronted by the greatness of its Maker and its Redeemer.

HINTS TO HOUSEKEEPERS.

Oysters on Toast.—Such a simple dish as oysters on toast is too infrequent, when oysters are really cheaper than meat. Toast, nicely and tenderly browned, should be buttered evenly and set in the oven to keep warm. Set the oysters simmering in their own liquor—they should first be lifted from the liquor into a colander and have a dish of cold water to free them from grit, and the liquor should be strained. In another pan have as much milk as is required for a sauce. When at the boiling point stir in one well-beaten egg to each pint of milk, a tablespoonful of butter, and salt to taste at the last. Stir into the oysters, and stand in

a hot covered dish on the table, to be ladled over the toast, as served on the hot plates.

A bowl of clam chowder is always enjoyed, and this is the way to make it if you want to make the best: Take two slices of inch-thick salt pork. Fry in an ordinary iron skillet. When fried a light brown take out the pork, leaving the fat in the skillet. Add two thinly-sliced onions and six potatoes chopped into little cubes. Into a large porcelain-lined or iron pot put a layer of clams finely chopped; season with pepper and salt, then add a layer of onions, then a layer of the pork, chopped, then a layer of broken crackers and clam juice, and as much water as will cover all. Cook until the potatoes are done. Add one pint of milk. Let all boil for a couple of minutes and then serve.

Potato Croquettes.—Boil eight or ten large potatoes; when floury press them through a sieve, put them in a basin, and add the yolks of two eggs and the white of one beaten to a froth, an ounce of butter, a little nutmeg, pepper and salt, and enough milk to mix to a stiff paste. Mould to the shape of a kidney potato, dip in egg and bread-crumbs, and fry in boiling lard till of a bright brown colour; drain on kitchen paper till free from every particle of grease.

Orange Pie.—Grate the rinds of two oranges and squeeze out the juice; cream a quarter of a pound of butter, and add by degrees half a pound of sugar, the yolks of two eggs well beaten, then the rinds and juice of the oranges. Beat the whites of the eggs to a stiff froth and mix them lightly with the other ingredients. Bake in pie tins lined with paste, or in tart shells. These are very nice cold, but if the paste is made with drippings it will be necessary to heat them a little before serving.

Baked Tomatoes.—Take six large ripe tomatoes, skin and cut into small pieces. Spread a layer in the bottom of a bake dish, season well, put a layer of coarse bread crumbs over the tomatoes with plenty of butter. Continue this until the dish is full, having bread crumbs on top. Bake one hour.

To clean tarnished silver, it should be well washed in a strong solution of soda and hot water; then re-dipped into fresh boiling water, dried, afterward cleaned in the ordinary way with whitening, mixed to a paste with either methylated spirits or ammonia.



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