

throw thread over twice; narrow; narrow.
8th row—Knit 3; purl 1; knit 2; purl 1; knit 3; purl 5; knit 5.

9th row—Knit 2; throw thread over; narrow; knit 1; throw thread over; narrow; knit 1; slip and bind; throw thread over; knit 10.

10th row—Cast off 3; knit 6; purl 1; throw thread over; narrow; purl 1; knit 6.
Repeat.

HINTS IN KNITTING.—How many mothers realize that they can knit up as well as down? When children have reached the age when they wear out the knees of their stockings and the heels and toes also, the ingenuity of women must be exercised. In the most hopeless-looking stocking there is usually a strip at least an eighth of a yard long which is too good to throw away, and yet it is too much worn to pay to ravel out and knit over; from this, then, cut off the ragged top and bottom, and knit up as well as down. If you cannot match the color use another shade.

PRIZE ESSAY.

Music and its Influence.

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Music is one of God's greatest gifts for making people happy. In the home circle its influence purifies, elevates and strengthens. I have heard it said that a singing family is always a happy family, and I think there is never any want of affection in a family where young and old try to make home happy in the evenings by their combined performance, their skillful blending of voices and instruments.

Did you ever think what the world would be like without music? What would our religious services be like without it? Our Saviour Himself designed His church on earth to be a church of song, for we read that the closing scene of His last supper with His disciples was to sing a hymn before they went into the Mount of Olives. It is hard to bring Christians together by creeds, but all differences are forgotten as their voices blend together in singing the sweet story of redeeming love; song binds the church on earth and the saved in heaven together. What would become of our processions, our welcomes to kings and statesmen, without music? What else will kindle fervor in an army so readily? Wellington revived the failing courage of the Highlanders at Waterloo by the strains of their national airs upon the bagpipes. A writer has said truly, "The world without music would be a voiceless desert, life without music would be wanting in its purest inspirations."

Everybody who has a voice should learn to sing, although they may never be a Jenny Lind, and everybody with an ear should learn to play, not so much for the entertainment of others (although that is of great value) as for the personal advantage to themselves, in enabling them to unlock the secret riches of the genius of Mozart, Bach, Beethoven, and many another illustrious musician.

Music seems never to be out of place; when we are happiest nature seems to call for it. Then who would grudge the young their light-heartedness while their feet keep time to the merry tune? It is no new way of showing hap-

piness. We have all read the story of the prodigal's return, and how the loving father in the gratitude of his heart for his boy's safe return, had the fatted calf killed, invited his friends in, and made merry with music and dancing.

When we are despondent, what will soothe so quickly as music? It was used in olden times by the "sweet singer of Israel" to quiet the turbulent spirit of Israel's first king, and afterwards by the same David singing himself out of the depths of despondency into the most triumphant trust and joy. Luther, in hours of danger, said, "Up and play upon the organ." And when we are mourning the loss of some loved one, how grateful we feel to the friend who can sing to us of the Golden City where just inside the Beautiful Gates our loved ones are waiting for us.

And Oh! if earthly music be so sweet, what will that grand volume of sound rising up from millions of voices and filling Heaven with melody, be like?

"When round my dying bed
Assembled those I love,
Then sing of heaven, delightful heaven,
My glorious home above.

"When the last moment comes,
Let one sweet song be given,
Let music charm me last on earth,
And greet me first in heaven."

Recipes.

SOUP.—This forms a most important article of food with most people. It is an economical disposition to make of pieces of meat not otherwise easily made useful, and even very cheap meat may be converted into palatable and wholesome food. The directions for this vary. We give one of the most economical: Put in a pot four and a half quarts of cold water and three pounds of rump beef, with whatever remains of poultry or cooked meat may be at hand. Put upon the fire until it boils, and then place where it will simmer gently, removing the scum as it rises; add two carrots, two turnips, two small onions, a head of celery, and three or four cloves. Let it simmer for six hours, adding water to supply the loss by evaporation. This may be varied by using different vegetable, etc. The meat and vegetables are removed and the clear soup served. After which the meat and vegetables are served plain, or the meat is dressed with tomato or other sauce. Sometimes a tough fowl is put into the soup pot and cooked until tender, and then put into the oven and browned. The broth thus made serves for a variety of soups; with vermicelli, macaroni, rice or barley, it gives soups of those names. By using a variety of vegetables cut fine, it makes vegetable soup. Roast an onion until it is thoroughly brown, and boil it in the broth, and you will have brown soup, or use a little of the following:

BROWNING FOR SOUPS.—Many of the rich-looking soups owe their attractive appearance to burnt sugar prepared as follows: Put three tablespoonfuls of brown sugar and an ounce of butter into a small frying pan and set over the fire; stir continually until it is of a bright brown color; add half a pint of water; boil and skim, and when cold bottle for use. Add to soups at discretion.

OX-TAIL SOUP is an exceedingly rich preparation, highly relished by most persons, especially in cold weather. Two ox-tails are cut in pieces at the joints, and with carrots, onions, turnips, pepper and salt, are slowly stewed in three quarts of water for three or four hours, or until the meat parts easily from the bone. A little thickening of flour is usually added. The flavoring is also varied by the use of cloves, catsup, etc.

APPLE SAGO PUDDING.—Soak a cup of sago in half a pint of cold water with a little salt for an hour. Pare, core and quarter about a dozen apples; place in a deep pudding dish, pouring the sago over them, then enough boiling water to cover the apples; bake two hours.

CRULLERS.—Three eggs, and an equal quantity of sugar and butter, flour enough to roll out thin; fry in hot lard.

Answers to Inquirers.

C. L. B.—1. Gentlemen's braces may be worked on silk canvas and lined with white leather, or plain satin braces can be purchased now ready for painting or embroidery. 2. Reading French books aloud and translating them into English will be found an excellent method of improving yourself.

SNOW DROP.—1. Write and thank the persons who have sent you wedding presents at your earliest convenience. 2. We advise you to leave the color of your hair to nature, and the grey hairs you mention are nothing to grieve about. They may be constitutional or caused by headache, and cannot be cured without danger of injuring the hair and health.

MRS. B. T.—1. Travelling suits should be simple and unpretending, the quality of the goods fine and well made, but no display. Jewelry is dispensed with, a breastpin, watch and chain not being considered jewelry, but rather articles of necessity. 2. Bric-a-brac means "odds and ends, old stores;" it is pronounced *brick-ah-brack*.

PRIMROSE.—1. The clergyman would take the bride's mother; the bride and bridegroom would of course sit side by side at the centre of the table, with the bride-cake before them. The groomsmen takes in the principal bridesmaid, and they, as a rule, sit next the bride. The bride's father would take in the lady to whom most respect should be shown; beyond this you must arrange as you think fit.

A. B.—1. Cork is the bark of a tree resembling the oak, which grows in most of the southern countries of Europe. The Egyptians made their coffins of cork lined with a resinous composition. 2. Mix the rum and castor-oil in equal proportions, and well rub into the skin of the head twice a week. 3. If the corn is between the toes, sometimes keeping pieces of tissue paper between them will wear the corn away.

W. M. P.—Certainly the hat should be removed immediately upon entering the church door, but the overcoat may remain on until the seat is reached, when it is folded and thrown over the end or back of the pew.