

HOUSEHOLD.

Wait for God.

(The Rev. Edgar C. Mason.)

O soul, so sore oppressed
And fraught with pain;
So burdened and distressed
With struggles vain;
Thy struggling cease, and fix thy hope in
God,
And meekly bow beneath the chastening
rod,
And wait for God.

Thy soul must needs be still
And patient wait;
God's holy, sovereign will
Shall fix thy fate;
The holy things of God belong to God;
Thy constant part to pray and hope and
plod,
And wait for God.

If thou hast wrought and prayed
As if in vain,
Let no rash zeal invade
God's own domain;
Thy part to plant and till the stubborn sod,
And keep the path that patient faith has
trod,
And wait for God.

To wait is not of sloth,
But doing well;
For faith and works are both
The powers that tell.
Thine is to be and do thy very best.
And leave with God to be and do the rest—
But wait for God.

What the Boys Should Know.

- Don't be satisfied with your boy's education, until you are sure that he can—
- Write a good, legible hand.
- Spell all the words he knows how to use.
- Speak and write good English.
- Add a column of figures rapidly.
- Make out an ordinary account.
- Deduct 16½ per cent. from the face of it.
- Receipt it when paid.
- Write an ordinary receipt.
- Write an advertisement for the local paper.
- Write an ordinary promissory note.
- Reckon the interest or discount on it for days, for months, or years.
- Draw an ordinary bank cheque.
- Take it to the proper place in the bank to get the cash.
- Make neat and correct entries in day book and ledger.
- Tell the number of yards of carpet required for your parlor.
- Measure a pile of lumber in your shed.
- Tell the number of bushels of wheat in your largest bin, and the value at current rates.
- Tell something about the great authors and statesmen of the present day.
- If he can do all this and more, it is likely he has sufficient education to make his own way in the world. If you have more time and money to spend upon him, well and good—give him higher English, give him literature, give him mathematics, give him science, and if he is anxious about it give him Latin and Greek, or whatever the course he intends pursuing.—'Intelligencer.'

O Wistful Eyes!

Self-control may begin much earlier than most of us realize. Even from a selfish standpoint mothers would be infinite gainers if they would help their children to this grand mastery which may begin with mere physical habit. But we teach them instead to be restless, by continually tossing, trotting, carrying, drumming on the window or piano, shaking toys before their eyes, till they are not satisfied unless in perpetual motion. We make them nervous and restless when we might easily teach them quiet, and the result is disastrous to physical well-being and the growth of character. Activity need not be restlessness, and a child who is never quiet is not the best training for development, and needs steadying for his own sake. To sit quietly and listen to talk

or story, to respect the presence of others, to yield one's preference, not to fidget under restraint, these are all things to be learned, habits to be acquired, and have to do with the child's whole life. The habit of observation, the awakening of thought, the development of the reasoning power, all depend upon the self-control which gives the child the grasp of himself. — Emily Huntingdon Miller.

Selected Recipes.

PEACHES FOR WINTER.

The peach is one of our most delicious fruits for winter use, and whether canned, preserved, pickled, spiced or jellied, is an almost universal favorite. The average cook knows little about the different varieties, all being classed under two heads with her, as clingstones and freestones. Some old-fashioned housekeepers still hold to the belief that the clingstone is to be preferred for pickling if for no other purpose; but this is difficult to understand as even when cooked the flesh does not leave the stone readily, and the pleasure in eating is therefore not nearly so great as with the freestone variety. The peaches which ripen the latter part of September are the best for winter use. The large yellow variety, with crimson cheeks and red-hued flesh next to the stone, are the most delicious of all for preserving, canning or eating uncooked.

In pickling or spicing, it is quite unnecessary to pare the fruit. The down should be carefully rubbed off with a fine towel, and if daintily prepared, the uninitiated will rarely discover that the peaches have not been pared in the usual manner. A much handsomer preserve is also obtained if the skins are left on. Deep-hued, firm, luscious fruit should be used for canning and preserving. Broken and imperfect fruit may be made into jelly and marmalade, or may be canned by itself for every-day eating, or used in making fancy desserts. Very ripe fruit may also be used in this way, but it is most unwise to use it in canning or preserving. If the making of marmalade is attended to the same day the canning and preserving are going on, a delicious sweet may be made from fruit which would otherwise be wasted. The following are excellent receipts for winter peaches:

MARMALADE.—Pare the peaches and cut small. Weigh, and allow three-fourths of a pound of sugar to each pound of fruit. Moisten the sugar with a cupful of water, stir it until dissolved, let it boil, and skim. Then put in the peaches, and cook very slowly for an hour, or until rich and thick. Place an asbestos mat under the preserving

kettle, while the peaches are cooking, and stir frequently.

SPICED.—To every five pounds of fruit allow two of brown sugar, one quart of vinegar, and one ounce each of cinnamon and cloves tied in a piece of muslin. Remove the down from the peaches with a soft cloth, and cook in a syrup made from the vinegar, sugar and spices, until tender but not broken. Put them into jars, boil down the syrup, pour it over the fruit, and seal.

PEACH BUTTER.—Pare and halve ripe peaches, and cook until soft in sufficient water to keep from burning. Press through a colander, and to one pound of pulp allow one and a half pounds of granulated sugar and half a cupful of pounded almonds. Boil very slowly for an hour, stirring frequently to prevent scorching.

Self Control.

O wistful eyes! Where did you find your gleam?
In the soft radiance of the April skies?
In the rays wavering in the quiet stream
Where pure and white the water-lily lies?
'Mid wondering musings o'er the tangled scheme
Men make of life? or does the lustrous light,
That underlies their pensive beauty, shine
With the hushed glory of the first love dream,
That gives e'en hope deferred resistless might,
To make of earth a happy Paradise?
God keep the soul within them fresh and fine,
O wistful eyes!
—'All The Year Round.'

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