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Sr. Andrews, N. B., 4th Oct., 1889.

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Being very much reduced by sickness and almost given up for a dead man, I commenced taking your PUTTNER'S EMULSION. After taking it a very short time my health began to improve, and the longer I used it the better my health became. After being laid aside for nearly a year, I last summer performed the hardest summer's work I ever did, having often to go with only one meal a day. I lattibute the saving of my life to PUTTNER'S EMULSION.

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HER NEW YEAR GIFTS.

She tossed them over with eager hands,
Boxes, packages, large and small;
And then 'mid her trassures forforn she stand
And whispers, sighing, "Can this be all?
What are these baubles and toys and rings?
When the heart is hungry for dearer things

So poor, so proud! If he only knew
How I hate my wealth, what a weight is seems!
He might have sent me a flower or two;
But of course, dear fellow, he never dreams
Of the pangs and heartache I feel the while
I pass him by with a nod and smile.

Yet somehow I thought the bright new year
Would bring me a message or friendly sign;
I longed so for some token, dear,
To keep forever and ever mine!"
Then breathless blushing, she sees, half hid,
A scaled white letter her gifts amid-

A scaled white letter ner give sum.

She kirsed it thrice ere she smiling read,
"Love, what can I lay before your feet?

Only my faithful heart," he said,
"Must I seal and send to your keeping, sweet."
"Only your heart? But your heart," said she,
"Is the dearest gift in the world to me."

—M. S. Bridges in Judge.

[FOR THE CRITIC.] LETTER TO COUSIN CARYL.

Dear Cousin Caryl :- What's this I read in some of your papers, that in the provincial schools there are American books that are poor books-oh, without doubt, there are lots of them here. But that it is of less consequence that they are poor than that they are American? Perish the thought! It is poor patriotism, now is it not, that is fostered by shutting its eyes to every good thing beyond its own courtyard. America in this writing I take it means the "States." Well, the public schools here are recognized by educators Europe over as well as at home to be the best in existence, and it would be strange if here were the single exception to the law of the world that every people says something in a different and better way than any other people has done ever or can ever do. School hooks are largely compilations, and if civilization is too young on this side to have done much original thinking (it has done some) there is yet room for original and worthy methods in putting books together, and good reason to suppose where the results are so good there must have been good causes at work. Dear me, I cannot stop to preach at you, my dear, since you are liberality itself, but I want you to say wherever you hear this matter discussed that not all school books in the United States are poor ones, that some are better than can be had elsewhere, and that while no country should saddle itself with our blunders, prejudices about boundary lines should not be allowed in the question of the selection of the fittest. Every black bird is in duty bound to believe her own black bird the blackest—when it is—but it need not scorn chippies and bobolinks in order to do it. "Mr. Editor," I should say if I had the pleasure of meeting this unkind man, "if we have no school books that answer a long-felt want, we shall hope to be worth something to you, as you to us, in some other way, but do not say, do not even feel, that you would not have them if we had, just because we were not born under the same flag."

Miss Parlos; whom you know to be the apostle of cooking, is back in Boston after several years' absence, and her lectures are thronged with women anxious to learn some of the secrets of preparing wholesome, appetizing, and inviting looking food. Variety is economical in every way in cooking, and while the busy housewife cannot do much "fancy" cooking, she can make easily prepared viands fit all the adjectives I have been using. It really takes no longer to cook well than ill, but one must know just how, and appreciate the science of cooking, or rather that it is a science. If a reliable recipe says "boil five minutes" it means that five minutes neither more nor less seems to make the foud fittest. Perhaps more cooking destroys the digestibility, perhaps less does not bring out the flavors, in any event there is some good reason for boiling so long and no longer.

Here are directions for using cold boiled potators. For six persons use a quart of potatoes cut into tiny cubes, not hashed but sliced and then cut lengthwise and crosswise to make little "squares," I slice onion, I slice carrot, 2 sprigs paraley, 3 tablespoonfuls butter, 1 level tablespoon salt. ‡ teaspoon pepper, 2 scant tablespoons flour, 1 pint mick, 1 cupful grated bread Beat the flour and 2 tablespoons of butter together in a saucepan; crumbs add the onion, parsley, carrot and half the salt and pepper; beat the milk and flour on the contents of the saucepan gradually, and set over the fire; soon as milk begins to boil, set the pan back where the milk will only simmer for 5 minutes. Sesson the potatoes with the rest of the pepper and salt, and spread in a layer on a platter (or on a gratin dish or in small scallop dishes.) Strain the sauce from the stove over them, the corrot and onion, put in only for flavor, being strained out in this process. Gente the bread which should be two or three days old, and sprinkle in a layer over the potsto and sauce, dot the top with bits of the unused third tablespoonful of butter, and bake in a rather hot oven for twenty minutes. All scalloped dishes need more heat on top than underneath. If there is any danger of sauce boiling in the oven, while the scallop, the different parts of which already cooked, are being heated through and browned, then set the dish in a pan containing a little cold water.

Emmeline Raymend, writing from Paris. says egg-plant purple is in

favor with elderly ladies, and imenald is worn by all ages. A beautiful honnet for a lidy of "scricus" age, but who still dresses elaborately, has a crown of gold gause with a drapery of egg-plant purple velvet, and a