In admits. He does onjoy them did not receive the order please. They are asight of rouble Miss file. Til be hard set with the s funcies today. And there is a shree dimers to make now, used say a queen's pudding is a ughtless of you." And Charlotte e injustice she was too proud to to a servant. But even to complaint awailed nothing, must give extra orders yourself to o the future," she said. "Ann me of being thoughtless in con-ee of them."

accuses me of being thoughtless in con-sequence of them." As if I should think of interfering in your duties. Charlotte' I hope in a great bowl of spiced ale, and with a structure of the spice of the spice of the spice if I did, and I should not blame you. I if did, and I should not blame you. am only a guest here now. Buil I an sure a little queen pudding is not too much to ask, in one's own fabries he ds sires, only do, please, order them from "an wourself." "Well, I never? I an sure fabre and mother would never oppose a little pudding that Juling fancies."

at they make poor

en that want Indian ryots s to do their turn. I want andal Side as long as I am

sorely in the fields,

desires his presence. He had row." For good and all ?" i-for good and all ?" "For good and all ?" in followed, the reading of "The ing Service," when the rector knell taiked with Death as with a com-n. So, though Julius meddled has been bard set lately. I never knew nor heard tell of her being flighty and her into which he never entered.

If there into which he never entered. One evening in October, Charlotte was walking with Stephen. They had been to book at the new building, for everysinch of progress was a matter of interest to them. As they came through the yillage they perceived that Farmer Huct was holding his apple feast; for he was carrying from his home into his orchard a great howl of spiced ale, and was followed by a merry common

MESSENGER AND VISITOR

February 24

"How are yon?" "Nicely. Thank Yon." "Thank Who?" "Why the inventor of SCOTT'S

EMULSION

Which cured me of CONSUMPTION." Give thanks for its discovery. That it does not make you sick when you take it. Give thanks. That it is three times That it is three times as

Give thanks. That it is three times as effications as the old-fashioned cod liver oil. Give thanks. That it is such a wonder-ful flesh producer. Give thanks. That it is the best remedy for Consumption, Scrojula, Bronchitti, Wasting Dis-eases, Coughs and Colds. Be sure you get the genuine in Salmon color wrapper; sold by all Druggist, at 50c. and \$1.00. SCOTT & BOWNE. Belleville.

Pancreatine. Nature's own Solvent, and Digester of Fats, ings CODLIVER OIL into the best condition to be absorbed by the feeble and delicate stomach. These are joined with Lime and Phosphorus

PUTTNER'S

Of all dry

EMULSION, in unequalled remedy for building up the weak and shattered system.

DTA ME DEPARTED DESIMINATE.

Intercolonial Railway.

1891. WINTER ARRANGEMENT, 1892. ON AND AFTER MONDAY, the 19th day of OCTOBER, 1891, the Trains will run Daily

O AND AFTER MINDAY, the 19th day of OUTCHING, 1996, the Tusine will run Baily flandary excepted as follows: TRAINS WILL JARYE ST. JOHN-Day Express for Halfax and Campbellian. To accommodation for Public Ada Chem, 10.30 Express for Halfax and Campbellian. To Accommodation for Public Ada Chem, 10.30 Express for Halfax and Campbellian. To Press for Halfax and Montreal. 16.30 A farfor Car run such way on express frains avaing H. Johns 17.00 cited and Halfax at 7.15 biologic, Passengers from Nt. Johns for Quebes and Man-tersia on National y H 550 cited. Human to Rest and National y H 550 cited. Human avaing H. Johns Montreal. The Ada Ministry of Halfax avaing H. Johns Montreal. 2010 cited. Human avaing H. Johns Montreal. 2010 cited. Human avaing H. Johns Montreal. 2010 cited. Human avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Colored. Human avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal and Halfax at Johns Halfax avaing H. Johns Mantreal Ada Halfax at Johns Halfax avaing H. Johns Mantreal Ada Halfax at Johns Halfax avaing H. Johns Halfax at Johns Halfax at Johns Halfax avaing H. Johns Halfax at Johns Halfax at

Express from Sussex, Past Express from Quebec and Montreal (ex-cept Monday). Accommodation from Point du Chene, Day Express from Halifax, Past Express from Halifax,

Past Express from Hallfan, 12.30 The trains of the Interoclonial Railway to and from Montreal and Quebec are lighted by electricity, and heated by easing from the lowomative. The trains are run by Downship, State PortTINCER, Different Supervised and Chief Supervised and Hallway Office, Moncton, N. B., 1600 dct, 1891.

2 TRIPS A WEEK

February 24.

BY LAURA HARVEY. Oh, life, so prodigal of life : oh, love and destiny at strife ! Oh, exarh, so full of busy feet ! Oh, woods and hills and a sweet ! Was there no room amidst you For two more feet, so soft and s Didst eny me, where thousand The one bird that made all my yd dove, that had so many way Of making beautiful life's days No room ! Or rather it may be Earth was too small ¢ imprison God only knows. I know I min The patter of thy dear small fe The patter of thy dear small fe The hand in mine through street;

street ; While all that now remains to r ust a precious memory. to little feet, 'neath earth's br o white wings somewhere s God. — Chambers' Jo

THE HOME.

THE HOME. Change Jasis for change Interpret and the change Interpret and the change as the best care is the physicians recommend to inter a change as the best care is "You must have a ch interpret of the source of the interpret of the source of the interpret of the source of the source of the source of the source of the interpret of the source of the is source of the source of the source of the is source of the source of the source of the is source of the source of the source of the is source of the source of the source of the is source of the source of the source of is source of the source of the source of is source of the source of the source of is best of the source is best of the source of the

tter: ming here?" which are too

re a positive inndrance te ion of health. A fellowy in ocean steamer once as usintance sitting near her, lad to have my face tur oome. I have been for re-rear going from one "suce com one as-called health nother, in Europe, tryis trength and be cured of ave not been really comf here, and am no better, nly myself to think about, sel better the very day we sturn to our lovely home, v every comfort, and where th interest me. I have lear opteting of one's trouble, no outantly occupied, is a h ure." Was abe not correct?

Was she not

nexpec risen

the same decision ed cares thrust upe to the occasion, s by what these

ell, in one of his couplets, ses this thought :

"Change just for change is like them big Where they shift plates and let ye There surely is not much sat a hotel table such as he descri

a hotel table such as he descri-or more is there real satisfacti-ver much style or fashion there-mineted with it, in seeking a sat for change. One does not g e seeks for, or in commercia-lat he pays for. Possibly the it of such travels and such exp the delight usually resulting one-coming, where every co-oroughly appreciated, and fint intrasted with the discomforts unspice re under the happiest suspice

in under the happiest auspin or and the well are the ocan thoroughly enjoy j they only can endure ioyances by

There are very few house this country who are adepts i called by the French, "cold They understand, it may be, C of roast and boiled, but whe to the preparation of cold

• of roast and boiled, but x o the preparation of ce ellied meat, or a boned ond their ken. There c legant or more simple dis erved in jelly. Aspic or r sell is not a very palat erved a round a mould of r casoned, or ground a boned very delicitous dish. It is art of the cold meat pics and English cooks prepara ave so much to commu-neat which is served in set with the server in the server in the server in the them the server in t

and English cooks prepar-have so much to comme-ment which is served in always be boned, thoroug and so tenderly cooked literally melt in the moo of veal is especially deli purpose. Bone the breast remove all unnecessary with a forcement of vea pound of veal, chopped an a paste, mixed with an equ-bread crumbs. Senson the with a tablespoonful of apoonful of onion juice, an salt. Mix the senson in with the tablespoonful of apoonful of butter i when it is make a smooth, compace tablespoonful of butter i when it is methed lay in th Lot it brown a little, but-burn. When it has cook

hlespoontur ut also in the hen it is melted lay in the et it brown a little, but c arn. When it has cooke inutes in this way and rowned pour in about oiling water. Season the n y with salt and pepper be ver to cook. It should the water is j

be put in jelly. This shound be day before the meat is or the bones which have been from the breast and the knuu of veal. Break the bones s take up as little space as poo off what meat there is, cover three pints of water, and let

osely after the

on epper It should water is pour simmer till This meat but for an erved e

Jellied Meats

of health

TWO LITTLE FEET. BY LAURA HARVEY.

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