## HOUSEHOLD.

## The Grace of Cheerfulness.

I said: I will be glad to-day!
The rain-clouds drift along the hills,
The grass is drowned in lakes and rills, The birds of song are chilled and mute, The dreariness seems absolute; And yet I will be glad to-day!

I will be glad, be glad to-day, Though many tiresome tasks are set My patient hands, I will forget The frets that trouble and depress, and think on things And so I will be glad to-day!
I will be glad to-day, to-day; For summer suns again will shine, The air will thrill like tonic wine, The birds will sing as ne'er before, And with these blisses yet in store Why should I not be glad to-day? -Emma A. Lente.

## Good Bread.

My summer vacation was spent on a large farm lying on the Iowa side of the Mississippi tiver, says a writer in 'Good Housekeeping.' The mistress of the model farmhouse was also the 'cook lady,' and she made the finest bread I ever tasted. It was moist, fine grained, fairly velvety in texture, and particularly sweet flavored. The following is her recipe: Take one dry yeast cake (this will act as the leaven for four large loaves of bread and two dozen plump dinner or tea biscuit) and soften it in a coffeecupful of lukewarm water, stir in flour enough to make a thick batter ('sponge' my hostess called it), beat well, cover closely and set where it will not become chilled. Do this about supper time. In the morning scald two quarts of thickened, slightly soured, milk, and drain off the whey (use the curd for cottage cheese) and add it to the now foamy sponge. Add also a level tablespoonful of salt, and a heaping tablespoonful of lard. The whey of course must be cooled to a little over the lukewarm degree before adding to the yeast mixture. Now add flour sufficient to make a ture. Now add flour sufficient to make a
batter as thick as pound cake, and beat vigorously for at least fifteen minutes. Then add flour and knead until a soft, elastic, non-sticking mass is the result. Twenty minutes is none too much to devote to this stage of the proceedings. Set to rise and when doubled in bulk, cut down, and when it has risen again divide into five parts, mould four parts into loaves and one into biscuits, brushing the latter all over with melted butter: when doubled in bulk, bake, the bread requiring about fifty minutes and the biscuits twenty-five minutes in a properly heated oven.

## A Fashionable Call.

'How do you do, Mrs. Brown? Are you well o-day?
'Quite well, thank you; and how are yourself and family?
'Oh, well as usual, except bad colds, and Johnnie has the whooping-cough.'
'Anything new your way?'
'No, nothing particular-oh, yes; have you heard that Mr. Allen is to marry Mary Liamsin?'
'No, indeed! How did you learn that?'
Why, ahem! you know I was telling you some time ago that I thought he might have a notion of her, and yesterday I was over to Mrs. Sundykes, and she said that Mrs. Ning hammer told her that she heard Nellie Derwhine tell Jennie Itchingear that she overbeard Mrs. Softspeech telling John Benson's wife, in her husband's store, that Susan Blokinson told Sarah Readymatch, whom you remember we all thought Mr. Allen ought to have, that she would better keep "wide awake, for Ellen Cook heard Mrs. Mitchell tell her mother that Mrs. Vergrow told her that Fie Davison learned from Mabel Johnson that Mrs. Hamilton understood Mirs. Dan Smith to say that she was informed at the sewing circle that Samuel Clark's wife had a letter from Mrs. Gates in Boston, where Mr. Allen used to live, in which it was stated that Mr . Allen

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had reported to a former friend that he had found his favorite, giving an exact description of Mary Liamkin, except that he did not make her quite tall enough (an easy mistake, you see, on so short an acquaintance), and that she had auburn hair instead of red, which is accounted for by the fact that he met ker only in the evening; at any rate, if all reports are true, Mr. Allen did show a decided preference for Mary at the social, for though partners for the table were drawn by lot, he accompanied her to tea, and instead of passing the cake to his right hand at once, pa should have done be gave Mary who, as he should have done, he gave Mary, who removing the first piece. removing the first piece. It is further reported that he inquired who she was before he had drawn her card, and was introduced as a partner for supper. Putting all these little things together, it is quite as clear as sunshine that they will be married, for what everybody thinks must be so.'

## More Schools Well Pleased. <br> Mt. Royal Vale, Que.

 June 22, 1905.The Flag Dept.,
Montreal, Que.
Dear Sirs, - On behalf of the pupils of the Mt. Royal Vale School and their friends, I beg to thank you for the very fine flag which you sent in return for their subscriptions. I am sure the pupils feel well rewarded for the effort they made, and all are pleased with the flag, whjch we hope to have up for Dominion Day, as we are expecting very soon to have the pole in place.
I shall try to make arrangements for a photograph of the school, with flag flying, which I shall be pleased to send you.

Although the surplus in the subscriptions was very small, I am gad to know you are sending them a toker. in form of a book, as I think they will, by it, be encouraged to try work for the library. Thanking you again for your favors,

I remain yours truly,
M. E. WEBB, Teacher.

Nama0, Alta., June 19, 1905.
John Dougall \& Son, Montreal.
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Both the pupils and myself are well pleased with the beautiful flag so easily earned. Thanking you on behalf of the pupils and myself,

I remain, yours truly, EDWIN T. MITCHELL,

## Selected Recipes.

Cocoanut Cakes.-Grate one cocoanut into a porcolain kettle and heat until dry as flour, stirring constantly so it will not burn; add a cupful of powdered sugar and the white of one egg, well beaten. Mix thoroughly and shape into fancy cakes. Bake on buttered paper in a moderate oven.
Chocolate Cakes.-Beat to a cream twothirds of a cup of butter and one cup of sugar, then add each a teaspoonful of salt and cinnamon, one well-beaten egg, two ounces of grated chocolate, one-fourth cup sour milk. Sift one-half teaspoonful of soda in two cupfuls and half of flour. Roll rather thin and cut into small round cakes. Bake in a quick oven.
Raisin Cake.-This cake is made with sour cream and no eggs. Mix together one cup of brown sugar, one-half cup of molasses, one cup of rich sour cream, one level teaspoon each of cinnamon and allspice, one level teaspoon of soda and three and one-half cups of spoon of sota and three and one-half cups of sifted pastry flour. Dissolve the soda in a
tablespoon of hot water and after all the intablespoon of hot water and after all the in-
gredients are well mixed stir in quickly one gredients are well mixed stir in quickly one
pound of raisins stoned, chopped and well floured. Bake one hour in a slow oven.

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