

powers, and on everything else that came within his range. There was no end of the work of 'tidying up' after the frolicsome little urchin and keeping him out of harm's way, he was so quick in his movements, and very venturesome withal; but I never thought of complaining of the work, and he seldom cried or fretted even when crossed in his play.

One day, however, my little lad contrived to possess himself of a bright, sharp-bladed knife that evidently took his fancy, for it was his glad shout of elation that attracted my attention, and I turned round just in time to see the gleaming blade of the long carving-knife grasped by two chubby hands and lifted towards the dear baby face that bent forward in smiling glee. How it happened I never knew—probably, in clearing the breakfast-table, the knife had fallen unobserved; and our dainty darling, who was seated on the carpet building block-houses, spied the bright steel and hastened to take possession of the treasure he had so often coveted when seen in papa's hands.

Half dazed by terror, I rushed towards the child and placed a firm hand on the dangerous implement; but he held on vigorously, and it required care as well as force to remove the sharp blade without wounding the dear little hands. When at last I succeeded and bore away the treasure over which he had been so jubilant, he did not scream, but just sobbed as if his little heart was grieved; and then, pointing to the knife and holding out both hands as great tears chased each other down the flushed cheeks, he said piteously, 'Pease dim me mine pretty; pease, mamma. I'se so want my own pretty.' As I laid the knife out of sight and offered to take him in my arms, he seemed too sorely disappointed to think of anything else, and the sweet baby lips fairly quivered with emotion. It was hours before the little one could be pacified, even so far as to eat or sleep; and it was not until the next morning, after a rather disturbed night, that he seemed his own joyous, happy little self again.

None but a mother can comprehend what I suffered in having persistently to refuse my darling the one gratification for which he longed and begged so piteously. But I withheld it nevertheless; and I learned that day a new chapter of mother-love and a new lesson concerning that great love wherewith the Father hath loved us, in giving his only and beloved Son for our redemption. I learned, too, such a lesson of trust and confidence in the dear, loving Father above as had never come to me in such fulness and sweetness before.

It was my intense love for my child that led me so persistently to refuse what he longed and yearned for, though 'he sought it with tears' and all the mute eloquence that his baby powers were capable of expressing. Yet in fidelity to myself, no less than to my child, I must deny him the boon he craved, since to have gratified this longing for what must assuredly have compassed his ruin would have been the fruit not of affection, but of the lack of it.

So the dear Father in heaven deals with his short-sighted children who weep and pray and plead for some temporal blessing that, if bestowed, might prove their ruin, or for the removal of some chastening that the Infinite Wisdom sees needful to their highest good, and which he does not withhold because of his great, boundless love for his grieved child. If we, encompassed with imperfections, so love our children as to find a joy unspeakable even in sacrifices for them, may we not argue that he whose name and nature are love will withhold 'no good thing from them that walk uprightly?'

So let us trust even where we cannot comprehend; and hear the Father's voice saying out of the thick darkness, 'What I do thou knowest not now, but thou shalt know hereafter.'

Egg Dishes.

(Mrs. Mitchell, in 'Union Signal'.)

Baked Omelet.—Six eggs beaten separately, two heaping teaspoons flour, one cup milk, butter the size of an egg. Take enough of the milk to wet up the flour, heat the rest of the milk, and when at the boiling point, stir in the flour paste, pour upon the well-beaten yolks, add the melted butter, lastly and lightly the whisked whites of the eggs. Bake fifteen minutes.

Egg Pudding.—Slice six hard-boiled eggs

and arrange in a baking dish in alternation with crumbs of stale bread. Season with salt and pepper and pour over a cup and a half of sweet milk. Bake half an hour.

Creamed Eggs.—Take as many hard-boiled eggs as you need, halve them, and cut a piece from the ends so that they will stand alone. Make a sauce of one cup of milk, two table-spoons of butter, and season with pepper and salt. Thicken with flour, pour over the eggs and serve.

Hot Eggs.—Halve hard-boiled eggs, remove the yolks and season them with melted butter, salad dressing, and a dash of cayenne. Fill the hollowed whites, dip in egg and crumbs and fry a rich brown.

Bread Omelet.—Soak until soft three-fourths of a cup of fine, stale bread crumbs in three-fourths of a cup of milk. Add a teaspoon of salt, the well-beaten yolks of six eggs, and then the whisked whites. Cook on buttered spider until brown underneath; fold, dish on hot platter, surrounded by the following sauce: Melt one tablespoon of butter, add two teaspoons flour, salt to taste. Pour on one cup hot milk, stir until thick, add one teaspoonful of chopped parsley and a dash of white pepper.

For Dessert.

Quaker Pudding.—Beat two eggs and a cupful of sugar together, add one cupful of any sort of fruit or fruit jam. Soften two cupfuls of bread crumbs in one quart of milk, and stir into the beaten eggs and jam. Bake slightly in a pudding dish. Cover the top with a layer of fruit or jam, and cover that with a meringue of whites of eggs and brown in the oven.

Spiced Gingerbread.—To one and one-half pounds of sifted flour add one-half pound each of fresh butter and brown sugar; one teaspoonful each of powdered cloves and cinnamon, a tablespoonful of ginger and, if desired, two tablespoonfuls of caraway seeds; mix together, then add a pint of good molasses; dissolve a small teaspoonful of soda in a little sour milk and add to the batter; turn out on a dough board and knead until smooth and firm. Bake in buttered pans in a moderate oven. A pretty way to bake is to roll into a thick square, cut into long strips, twist every two strips together and bake.

Selected Recipes.

Bread Sauce.—One seldom sees bread sauce served with roast chicken outside England, yet it is one of the things worth having on the table as often as possible, since one tires of the inevitable giblet gravy offered with fowl. Two cupfuls of breadcrumbs are to be sifted, and enough to thicken added to a pint of scalded milk, in which a small onion has been sliced while heating, but removed before the crumbs are put in. It is then seasoned with half a teaspoonful of salt and as much butter, with a dash of pepper and a little nutmeg. The coarser crumbs left in the dish are put in a pan with a tablespoonful of butter and browned quickly; these are put around the roast fowl while the bread sauce is passed in the gravy-boat; or the fried crumbs are put on top of the sauce and the two served together.

PATENT REPORT.

Below will be found a list of Canadian patents granted to foreigners through the agency of Messrs. Marion & Marion, patent attorneys, Montreal, Canada, and Washington, D.C.

Nos. 85,385, Jules Dansette, Paris, France, process for manufacture of ceramic articles; 85,388, Samuel S. Coburn, Hawthorn, Australia, improvement in field gates; 85,923, Dr. Stephan and Dr. Hunsald, Berlin, Germany, process of making camphor; 85,999, Messrs. Seguin & R. de Sales, Paris, France, method of manufacturing artificial caoutchouc; 86,160, Emma Homann, Berlin, Germany, method of destroying canker and of protecting trees against damage; 86,294, Guido Farrabino, Dusseldorf, Germany, feed regulators for steam boilers; 86,327, Messrs. Loffler & Weidle, Vienna, Austria, filters in which the liquid to be filtered is sucked through filtering bodies; 86,340, James Purdie, Dunedin, N.Z., wave motor; 86,370, Heinrich Zoelly, Zurich, Switzerland, elastic fluid turbines; 86,389, Johan A. Holmstrom, Rome, Italy, etching apparatus.

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