

## LABORIOUS LITERARY WORKERS.

Petrarch is said to have made forty-four alterations in one verse.

Buffon wrote his "Epoques de la Nature" eighteen times before he allowed them to appear in print.

Macaulay stated in one of his essays that he had in his possession the variations in a very fine stanza of Ariosto, which the poet had altered a hundred times.

Pietro Bembo, a noble Venetian, secretary to Leo X. was noted for the fastidious revisals he bestowed upon his compositions. He had forty portfolios, through which each sheet gradually found its way; but no remove was ever made until it had undergone a fresh perusal and further corrections.

Gibbon wrote his memoir six times over, and, after all, has left it a fragment. In that work he has mentioned what a number of experiments he made in the composition of his great history before he could hit the middle tone between a dull chronicle and a rhetorical declamation. The first chapter was written and rewritten three times, and the second and third twice, before he was tolerably satisfied with their effects.

Every line of Sismondi's Italian Republic was written three times, and so were almost the whole of his historical works. As he drew near the end of his life, composition was less laborious, and he contented himself with writing parts of the history of France twice over only. His revisal of what he had written was very careful; he corrected his proofs five or six times, and generally twice read aloud. It that he penned.—Exchange

## THE COMPANION FOR CANADIANS

The Youth's Companion has long been distinguished for its famous British contributors. Tennyson and Gladstone are noteworthy among those of former years, and the roll includes such names as Rudyard Kipling, Sir Edwin Arnold, Sir Reginald Plaggrave and the Duchess of Sutherland. During 1910 The Companion will be enriched by the contributions of many British writers. Among these are the Duke of Argyll (who will write on the Scottish and Irish clans), Lady Henry Somerset, Rt. Hon. James Bryce, British ambassador to the United States, Jane Barlow, F. T. Bullen, Sir H. L. Johnston, Sir James Crichton-Browne, E. W. Thomson and Rev. W. J. Dawson (who will write on fruit-growing in Kootenay).

Every new Canadian subscriber will find it of special advantage to send at once the \$2.00 for the new 1910 Volume. Not only does he get the beautiful "Venetian" Calendar for 1910, lithographed in thirteen colors and gold, but all the issues of The Companion for the remaining weeks of 1909 from the time the subscription is received.

THE YOUTH'S COMPANION.  
Companion Building. Boston, Mass.

## CHANGE.

"Send him away and let him stay in bed all day if he wants to or lie in a hammock and read," said the foolish friends to the mother of the boy who had overstudied and was on the verge of a nervous collapse.

But the poor boy who had walked in his sleep and had nightmares and pains in his poor little Greek and geometry stuffed noddle knew among other things what was best for himself.

"I don't want to lie and read," he said. "Let me go to one of those boys' camps. There's a bully one at Willow Lake." So they sent him to camp, where he slept in the open on balsam boughs rolled in a blanket, where he got up with the sun and chopped wood for the breakfast fire, where he ate ravenously of food that he would have sniffed at at home, and where he learned that among real boys books come only second and third and fourth to wrestling and swimming and boxing and ball playing.

When that boy returned to school after six weeks of this hard, rough,

joyous, busy life he "slugged away at his books as if he were chopping down trees," to quote one of his teachers, and he carried off honors galore in the spring without breakdowns of any kind.

Change of work is often more needed than rest from work. Louisa M. Alcott, whose books all sound as if they were written with joyous spontaneity, used to desert her desk once in a while and do housework. "It's the best thing to make one's ideas perk up. Plots simmer in my head as I bake and dust. Ideas bob in my brain like potatoes knocking against the cover of a saucepan." But she kept on with her homely task until her head was so full of thoughts that she had to sit down, pen in hand, and release them!

A delicate, high-strung, intellectual woman was amazed not long ago to be told by a big specialist that the best advice he could give her to help her to regain tone and stamina was to spend three months in the White Mountains—as a waitress at a hotel! Not being of an adventurous turn of mind the lady did not follow the prescription, but as she had paid \$25 for the advice she assumed that it was worth something, and she is at the present moment busy and happy and rapidly getting well in a fisherman's cottage at Nantucket, where she cooks and cleans and even entertains amused friends who drive over to see her from their hotels.

The houseworker, worn out from wearisome, monotonous daily tasks, needs mental refreshment and bodily rest when her vacation time arrives. She should take a boxful of good books to read as she lies in the woods and rests. The woman who bends her back over sewing all winter and strains her eyes looking at her shining needle and tiny stitches, should play tennis or row a boat and give the delicate nerves of eyes and hands a rest.

Most of us are unsymmetrical because our minds work along in ruts most of the time. Change is needed to restore the balance. For as variety is the spice of life, so change is the basis of rest.—Phyllis Dale in The Globe.

TORONTO SATURDAY NIGHT.  
Canada's Great Illustrated Weekly in a New Form.

Toronto Saturday Night has been enlarged to a thirty-two page paper, divided into two sections of sixteen pages each. The first section will deal with many things from a manly point of view, while the second section of sixteen pages will be devoted to women, embracing all topics of interest to womankind. A lady of experience and ability has been engaged to take charge of this section. The enlarging of the paper to thirty-two pages will admit of many new departments not hitherto incorporated in Toronto Saturday Night, while the old departments will in no wise be changed or altered, as we judge and we hope rightly, that, as now conducted, they meet the requirements of the reading public. Both sections will be fully illustrated, while the different new departments, such as "City and Country Homes," "Fashions for Women," "Ideas in Dress" (for men), will be written by experts and will, like the entire paper, be fully illustrated. Send for a sample copy. The subscription price is \$3 per year, post paid.

It is the mark of true heroism, "To dare nobly; to will strongly, and never to falter in the path of duty."

Faithful discharge of duty beautifies the face and dignifies the lowliest life.

In doing our duty we are always serving our fellowmen. It is a delight to plan to do good.

## SOME "STAND-BYS" IN RECIPES.

Boston Baked Beans have won capitalization, most celebrated of dishes prepared from beans. To bake them after this method, wash the beans and put them to soak over night in cold water. Drain and put them into a pot with enough water to cover them, bring slowly to a boil, and continue cooking until the beans are tender. Pour off any surplus water, turn the beans into an earthen pot or deep bake dish, and in the centre place a piece of salt fat pork, in which deep gashes have been cut. Allow a half pound of the pork to a quart of beans, which is a convenient quantity for baking at one time. Take a pint of the liquid in which the beans were boiled, stir into it a half-pint of molasses, and a salt-spoonful of mustard, mix well, and pour over the beans and pork in the baking pot. Cover the dish and bake in a steady oven for six hours.

"Head cheese" finds a place among the preparations for the winter table in the pantry of many housewives. It is made from pig's head, the upper parts especially, the lower halves sometimes being reserved for roasting, although they may also be used for the head cheese. Thoroughly clean the head, put it in salt water, and let it remain over night. Then put it on to boil in plenty of water and keep it boiling until the meat drops from the bones. Strain the liquor in which it was boiled, set it aside to get cold, and then skim off the fat. Look over the meat carefully, remove any small bits of bones, and chop the meat very fine. Season to taste, with salt and pepper and add a little sage or, if that is not liked, any flavoring preferred. Pour the skimmed liquor over the meat, put it over the fire to boil up again for about five minutes, then pour into a mould or dish of the required size, and set it away in a cool place.

Cheese is one of the ingredients in several appetizing preparations from the chafing dish. Here is one: Put a big lump of butter to melt in the chafing dish. With a fork, break up into small bits a pound of good cream cheese and drop into the melted butter. When soft and smooth, stir in a few grains of salt, a dash of paprika, and a very little dry mustard, with a half teaspoonful of Worcester sauce. Then add, a little at a time, a cupful of milk and the well-beaten yolks of three eggs. Serve on thin slices of toast, or crisp crackers.

Instead of the breakfast bacon and egg, fry tomatoes and bacon for a change. Fry thin slices of lean bacon, until they are almost crisp, then lift them out into a hot dish, and keep covered. In the hot fat left in the frying pan put slices of tomato half an inch thick and turn them to brown on both sides. Serve on toast. On each small slice of toast place one or two pieces of tomato with a bit of bacon on top. If preferred, the gravy in the pan, diluted by a little boiling water, may be poured over the toast.

To fry oysters, drain them from the liquor, pick them over to make sure there are no bits of shell clinging, drop them into cold water, wash, and wipe them dry with a soft linen cloth. Sprinkle the oysters lightly with salt, roll them in bread or cracker crumbs, then in slightly beaten egg, and again in bread crumbs. Place the oysters in a frying basket, only as many at a time as will lie on the bottom of the basket, immerse in hot fat, and fry until brown. Drain on brown paper and serve hot. Oysters can be quickly cooked on a hot griddle. Clean them in the usual way, then pour boiling water over them and drain it off to scald the oysters. Have the griddle heated, place a tiny bit of butter in one spot and over it an oyster, continuing till the bottom of the griddle is filled with oysters some space apart. When one side is browned turn each oyster over on to a fresh bit of butter, to brown the other side.