of The Sunday School.

BIBLE LESSON.

Adapted from Huribut's Notes. Second Quarter.

Lesson II.--April 11. Acts 10: 30-44. CONVERSION OF CORNELIUS. GOLDEN TEXT.

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abonance." 35. IN EVERY NATION-Jew or Gentile. HE THAT FRARETH HIM, AND WORKETH RIGHTEOUS-Two universal requirements :

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Cape Breton fishermen have sent in a monster petition to Ottawa praying for new lobster law for Cape Breton.

The expectation of riding through that portion of the subway now completed by next June is stirring Boston imaginations <text>

FOR YOU! FOR ALL! The Great Life-giver Paine's Celery Compound Removes

Every Load and Burden.

IT IS FOREMOST AS A SPRING MEDICINE.

It Makes Wondrous Cures.

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Nerves

dre the Messengers of Sense, -- the Telegraph Bystem of the human body. Nerves extend from the brain to every part of the body and reach every organ. Norves are like fire-good squvants but hard

Nerves are like fire-good sarvants but hard matters.
Nerves are fed by the blood and are therefore like it in character.
Iterves will be weak and exhausted if the blood is thin pale and inpure.
Nes, will surely be strong and steady if the blood is rich, red and vigorous.
Crrves find a true friend in Hood's Sarsaparilla because it makes rich, red blood.
Norves do their work naturally and well,-- the brain is unelouded, there are no neuralgic pains, appetite and digestion are good, when you take



with sugar, returning the pan to the fire till the sugar melts. These are nice to serve with bananas, oranges, or pineapples sliced. Candied cranberries, which are an excellent substitute for candied cherries both in taste substitute for candied cherries both in taste and effect, are prepared by heating them to the snapping point, then dipping them in the pink crystals formed by the sugaring process just described. This sugar must be finely powdered before the hot whole cran-berries are dipped in it. Candied cranberries mix prettily with dates and figs. The pink sugar is itself a useful color effect. Canned peaches, pears, or white cherries served without juce on a flat dish sprinkled and anrrounded by the sugar present a specially attractive appearance.