SICK HEADACHE



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regulate the Bowels. Purely Vegetable.

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Genuino Must Bear Fac-Simile Signature freut Good

REFUSE SUBSTITUTES.

A Place for the Boys.

What can a boy do, and where can a boy

If he is always told to get out of the way? He cannot sit here, and he must not stand

The cushions that cover that fine rocking-chair Were put there, of course, to be seen and admired.

boy has no business to ever be tired.

The beautiful roses that bloom On the floor of the darkened and delicate

Are not made to walk on-at least not by boys.
The house is no place, anyway, for their

noise.

A place for the boys, dear mother, I pray As cares settle down round our short eartn-

ly way. let us forget by our kind, loving deeds To show we remember their pleasure and needs.

Though our souls may be vexed with problems of life

And worn with besetments and toiling and

strife,
Our hearts will keep younger—your tired
heart and mine—

If we give them a place in the innermest

And to life's latest hour 'twill be one of our

joys
That we keep a small corner, a place for the boys.

-Boston "Transcript."

Selected Recipes.

CELERY JELLY.—Stew a head of celery, cut into small pieces, in a quart of water with a leek, a carrot and a sprig of parsley. When the celery is quite soft strain through a sieve and add sufficient gelatin melted in cold water to set. Pour into a fluted mold. Decorate with lettuce leaves and French dressing, and sprinkle some broken walnuts among the leaves.

CURRANT JELLY.—Put six pounds of currants in a saucepan and place the saucepan in a larger one of boiling water. Cook slowly

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in 1-lb. and 1-lb Tins.

two hours, or till the fruit is broken and the juice flows freely, put a square piece of flan nel over a colander and a bowl underneath; pour in the currants, drain and press out all the juice. Allow for every pint one pound of sugar; place the currant juice over the fire and boil boil till a drop on a plate will retain the shape of a bead, which will take only a few minutes. Remove and fill in jars; cover when

MARMALADE OF APRICOTS WITH APPLES.—Select two quarts of tart apples, wash and cut them, without peeling, into small pieces, place them in a saucepan over the fire, add sufficient water to reach half-way up, the apples, cover and cook till soft, then rub them through a sieve; place also two quarts peeled and fine-cut apricots in saucequarts peeled and fine-cut apricots in sauce-pan, add one-half cupful water and boil ten minutes, then add the apple pulp and boil both together twenty minutes, then measure. Add to each pint of fruit one pint of sugar, stir and boil till a drop on a plate will retain the shape of a bead.

ONION SOUP.—Peel two good-sized onions, cut them in halves and then cross-wise in thin shreds; blanch in boiling water for five minutes to remove their acrid flavor. Put in stewpan with one and a half ounces of butter; stir over a brisk fire, and when the onions become of a light brown color, add a tablespoonful of flour say one curree keep on the fire ful of flour, say one ounce; keep on the fire for two minutes longer. Add a quart of broth, two minutes longer. And a quart of broth, two pinches of salt, and two small ores of pepper, stir all boiling. Simmer for five minutes on the stove corner; taste it. Put in the soup tureen two ounces of sliced dried roll and one ounce of butter; pour in the soup, stirring gently with spoon to dissolve the butter. Serve.

OX-TAIL SOUP.—Cut the ox-tails, separating them at the joints. Put two tablespoonfuls of dripping or salt pork fat in the frying pan; slice one onion; saute it with the oxtail in the fat to a delicate brown; lift the meat to the soup kettle with two quarts of cold water; cover the kettle and let it come to the boiling point; add one stalk of celery, one root of parsley, four cloves, four pepper corns and one tablespoonful of salt; let cook slowly four hours; strain it and remove the grease. Heat again to boiling and serve one piece of ox-tail with each portion. Ox-tails make a smooth soup. make a smooth soup.

COOKING MACARONI. - Americans, Italians, seem to know only one method to serve macaroni. This is to prepare it with cheese, and perhaps a seasoning of tomato. There are, however, a dozen combinations of macaroni and various ingredients which are macarom and various ingredients which are very good. To escallop macaroni and oysters together in alternate layers with plenty of seasoning is to have a delicious and substantial dish for luncheon. Tomatoes seasoned and strained also make a fine escallop with macaroni, especially if a layer of grated cheese be spread on top of the dish, and it is well browned just before serving.

Religious Notes.

Democratic ideas are fast spreading, even in the Orient. The Catholicos, the head of the Armenian church, has sent out a bull giving the church a constitution, and committing the conduct of church affairs henceforward to a general assembly of delegates to be elected by all the members over 21 years of age. Most remarkable of all, when he was asked this included women, he issued a second bull declaring that the women might not only elect the delegates, but might also be elected delegates themselvs. The Armenian church is a very ancient Oriental church; in its cereis a very ancient Oriental church; in its cere-monies about half way tetween the Greek church and our High Church Episcopalians. Since the early days of the Christian era it has had to suffer severe persecution, in old-times from the Persians, who sought to force the Armenians to give up Christianity for fire-worship; and in later years from the Ma-hametane. Great pressure has also been hometans. Great pressure has also been brought to bear on the Armenians at differ-ent times to make them conform either to the Greek or the Roman Catholic church, but

they have clung tenaciously to their own form of worship. Educated Armenians boast that much more respect is paid to women among them than among other Oriental nations; and the Armenian women, notwith their greater freedom are famous. standing their greater freedom, are fa throughout the East for their chastity.

A glorious revival in the inerior of China is described by J. R. Adam, in 'China's Millions.'

What a great and blessed time we had at Ko Pu! I never saw such a gathering of Maio before. Thousands of these people gathered together. Oh, that you could have heard their hymn-singing and their praying! Truly the Holy Ghost has been poured upon these people! About five hundred were desirous of baptism. We selected, examined and baptized one hundred and eighty men and women. Two one hundred and eighty men and women. Two hundred and forty-nine sat down to the Lord's Supper. What a glorious scene! It is the Lord's doing, and it is marvellous in our eyes.'

There are to-day 849 missionaries working in the Yellow Kingdom in connection with the China Inland Mission. Since the commencement of the society, 21.648 persons have been snatched from the darkness of heathenism to

A second grant of 5,000 rupees has been made by the government toward the new Y. M. C. A. building at Rangoon, India, in recognition of the work done by the institution in behalf of the young men of the city. This makes a total of 13,000 rupees granted by the government.

A striking proof of the increasing grip which the idea of missions has taken upon the popular mind is the readiness of newsand magazines generally to accept articles dealing with missionary problems and effort. The September number of the 'Century' contains two such articles, while the 'Atlantic Monthly' for September prints perhaps the most fair and satisfactory enterpirse in China which we have seen from the hand of a non-missionary.

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