

Our Boys and Girls.

WAIT A MINUTE.

Did you answer "Wait a minute?" Ah! look out! there's mischief in it. Often it would make you lose Many a pleasure you would choose.

There's a reason old and true, Let me whisper it to you: Laggards always come too late, Time and tide for no man wait.

If some kindly friend should say: "You shall have your treat to-day, Anything that you may ask, If you perform a certain task."

"When, my boy, will you begin it?" Would you answer, "What a minute?" No, indeed you'd be a dunce. If you did not say, "At once!"

There's a thief, procrastination, Wait a Minute's rare relation, Watch them both—they'll steal your time, That's the moral of my rhyme.

FIVE SWEET WORDS.—Five of the sweetest words in the English language begin with the letter H, which is only a breath. The words are: Heart, hope, home, happiness and Heaven. Heart is a home-place, and home is a heart-place. Hope is that virtue which makes us look forward to our only real home—which is beyond the grave. Happiness is found in the doing of one's duty each day and by safely guarding our senses against evil and having the best thing on earth, clear conscience. Heaven is the goal to which we are tending and only by a good heart, the blessings of a good home, lit up by the hope of the future reward, and doing all in our power to live up to the teachings of our Holy Faith, shall we reach that only real and true happiness in Heaven. Young readers link these five words together, always strive to practise what they teach, and life will be full of flowers and blossoms, instead of weeds and thorns.

ALWAYS SMILING.—A happy face may often do more to conceal an aching, weary heart. Often we remark about certain persons: "How happy they appear!" They are always good-natured, and their cup of joy must be full. Still at the same time a turbulent sea of sadness and despair may be raging within while without, all is glossed by apparent serenity and happiness. They are fighting life's battle nobly, courageously and giving a noble example to be followed. Even though our burdens are heavy and discouragements are many, we yet should strive to make others happy, and a smiling face will do wonders for those about us.

TRUE BRAVERY.—The bravery consists not in ignorance of, or in insensibility to danger, but in the resolution which can brave and defy it, when duty renders such collision necessary. Fear, in common with all the other passions of our nature, has been given us for the purpose of exercising our reason, and acquiring a virtue by its subjugation; and the man (if such ever lived) who is ignorant of the feeling, is a monster, and not a hero. The brave man believes that he is performing his duty, and does not even entertain a thought of any other line of conduct than that which he is pursuing; but this does not prevent his being deeply and bitterly conscious of the hardness of his lot.

A GOOD ADVICE.—Boys, keep your hands free from every crime, your tongue free from using bad language, and the taste of strong drink, your eyes from seeing immoral pictures, your mind from bad and dangerous reading, your feet from going into bad places and your ears from listening to improper conversations. If you would follow this advice what a model you would be for others to follow, what a joy and consolation you would be to your kind parents, and last, but not least, a comfort and happiness you would be to your brothers. Have the courage of your convictions on every occasion, and live up to the Grand Old Faith which is the sure path to Everlasting Salvation.

MONEY AND ITS USES.—A vain man's motto—"Win gold and waste it." A generous man's—"Win gold and share it." A miser's—"Win gold and spare it." A profligate's—"Win gold and spend it." A broker's—"Win gold and lend it." A fool's—"Win gold and end it." A gambler's—"Win gold and lose it." A wise man's—"Win gold and use it."

HOW TO REBUKE SCANDAL-MONGERS.—It is told of Hannah More, the famous English authoress of a bygone period, that when any one came to her with a story of another's misdoing, she would say: "How very sad! We must go right about finding whether this be true or not." Then the talebearer would be sure to answer: "It may not be so, after all; I am almost sure it is not." To which the good Hannah More would respond: "Why do you go about repeating it, then?" Sometimes she would not give up until she had dragged the unwilling gossip to the starting place of the lie, which was not likely to be far.

INDIGESTION.—resulting from weakness of the stomach, is relieved by Hood's Bismuthine, the great stomach tonic and cure for DYSPEPSIA.

away in which case you may be sure she effected a speedy and permanent reformation of the person who had been so anxious to spread the scandal.

WHEN TO WAIT AND WHEN TO HURRY.—When we are animated by evil thoughts or unkind desires, when we are prompted to revenge a wrong, to reproach a falling, to say bitter words, or to do cruel deeds, we should wait and suffer these baneful feelings to cool and better ones to take their place.

But if there is any righteous deed to be done, any justice to establish, any kindness to express, any love to manifest, any joy to diffuse, any good to perform, any darkness to come to be lighted with the flames of charity, peace and consolation, any word to express sympathy for those in the hour of trouble, we should hasten to give it form and effect, knowing well that there is neither time to waste, nor space to pause in the great, glorious, and blessed world of doing good, for as Our Divine Saviour said: "Blessed are the merciful for they shall obtain mercy."

THE CHILD TEACHER.—Backward and forward in her little rocking chair went Alice Lee, now clasping her beautiful waxen doll to her bosom, and singing low, sweet lullabies; then something its flaxen curls, petting its rosy cheeks, and whispering softly, "I love you, pretty dolly," and anon casting wistful glances toward her mother, who sat in a bay-window, busily writing. After what seemed to be a very long time to the little daughter, Mrs. Lee pushed aside the papers, and, looking up, said pleasantly, "I am through for to-day, Alice; you may now make all the noise you choose." Scarcely were the words uttered when the little one had flown to her and nestled her head on her loving heart, saying, earnestly, "I'm so glad; I wanted to love you so much, mamma."

"Did you, darling?" And she clasped her tenderly. "I am very glad my Alice loves me so much. I fancy you were not very lonely while I wrote; you and dolly seemed to be having a happy time together."

"Yes, we had, mamma; but I got tired after a while of loving her."

"Oh, because she never loves me back?"

"And that is why you love me?"

"That is one way, mamma; but not the best one, or the best."

"Why, mamma, don't you guess?"

"And the blue eyes grew very moist and earnest. 'It's because you loved me when I was too little to love you back; that's why I love you so.'"

"We love Him because He first loved us," whispered the mother; and fervently she thanked God for the little child-teacher.

HANDLE IT FIRMLY.—The only way to handle a nettle without injury is to grasp it with a firm hand. The sting is destroyed by pressure. So with a threatening duty, touch it lightly, hesitatingly, fearfully, and it stings. Grasp it bravely and determinedly, and its dreaded hurt yields to that mastery of will which enables it to overcome all obstacles, both in the temporal and spiritual line.

A LOVING CHILD.—There are sermons on the streets for watchful eyes. A lady was walking homeward from a shopping excursion, carrying two or three packages in her hand, while by her side walked her little boy. The child was weary; the little feet began to lag, and soon a wailing cry arose.

"I'm too tired! I want somebody to let me ride home!"

The mother looked about her, but there was no street car going in her direction. She took one of her packages and gave it to the child.

"Mamma is tired too, and Willie must help her to get home. She is glad she has such a brave little man to take care of her and help her to carry her bundles."

Instantly the little fellow straightened his step, quickened and reached for the offered parcel, saying, stoutly:

"I'll carry 'em all, mamma."

It was only the old, old lesson that our Father is always teaching: "Is the home-way weary? Try to lighten another's burden, and the loving service shall smooth thine own path."

A STORY WITH A GOOD MORAL.—At a gay party, the other night, claret punch was served. One young man declined it. Several of his neighbors rallied him on his abstinence. Still he refused to drink. Then the daughter of the house, in honor of whose birthday the entertainment was given, exclaimed: "I'll make him take it!"

So she filled a glass and presented it to him herself, saying: "Drink it for me!"

"No, thank you!" he replied, "as a favor to me on my birthday."

"Please don't press me," he said, as I have made a promise not to drink."

"Oh, do," came from some one on the right. "A little wine won't hurt you," said some one on the left.

"This doesn't count," chimed in some one else.

Still he refused, embarrassed but politely and quietly firm.

The daughter of the house turned away from him in displeasure, and some of the others present murmured at his obstinacy, when the head of the house, who had become aware of the incident, joined the group and said:

"I admire your grit, Fred; you are made of the right metal."

After the party the head of the house said to the daughter:

"Why did you persist in asking

Fred to take the punch? Don't you know that his father fills a drunkard's grave and that over the corpse the lad was made by his mother to vow never to taste a drop of intoxicating drink? He is the most agreeable young man that I know, and he must have had a hard battle to keep his word to-night. Thank God that he remained the victor. I would not have had you to be the means to make him break his promise for all the world and his soul as she answered:

"If I had only known, I would not have asked him. O, I'm so sorry."

DYSPEPSIA AND HEADACHE

An Elderly Lady Tells of Her Cure Through the Use of Dr. Williams' Pink Pills After a Score of Other Remedies Had Failed.

Dyspepsia causes more genuine distress than most diseases that afflict mankind. In this country from one to another, its victims are numbered by the hundreds of thousands, and those afflicted always feel tired, worn out and miserable, and are subject to fits of melancholy or ill temper without apparent cause. It is obvious that the human body, give it form and effect, knowing well that there is neither time to waste, nor space to pause in the great, glorious, and blessed world of doing good, for as Our Divine Saviour said: "Blessed are the merciful for they shall obtain mercy."

In conversation with a reporter, Mrs. Doddridge said: "For quite a number of years I have been a terrible sufferer from dyspepsia, accompanied by the sick headaches that almost invariably come with this trouble. I suffered from terrible pains in the stomach, bloating and belching wind. All food seemed to disagree with me, and as a result of the trouble, I was very much run down, and at times I was unable to do even light household work. I am sure I tried a score of different medicines, but without success, and as I am sixty years of age, I had come to believe that it was hopeless to expect a cure. A friend who had used Dr. Williams' Pink Pills with good results, urged me to try this medicine, and my husband brought home a couple of boxes. Before they were finished, I felt much better, and we then got another half dozen boxes, and these have completely restored my health, and I not only feel better than I have done for years, but actually feel younger. I very cheerfully recommend Dr. Williams' Pink Pills to similar sufferers."

If your dealer does not keep these pills, they will be sent postpaid at 50 cents a box, or six boxes for \$2.50, by addressing the Dr. Williams Medicine Co., Brockville, Ont.

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