

mers grow so the brackens up. There was e with a pro- beautiful flow- toria are not where the wild y has a flower

mbryo, and so ese girls who England where ined to meet s had even own furniture, interested in within their

all was our her refined, deep sense of grandfather, practical and oneer in wo- Canada, and er courage in She quaintly e thought it

nce. dinner with and thoroughly ed by one of being grown healthy and and seem to the laundrese a of a young golden hair, l air.

happy and the open, the and them, the and its waters

hind when it "to hit the

peaceful spot months to a could have l.

M. C.—

following a box of ust for the "coolth"—as e hope that housekeepers reeks," and o get away, s and pans,

shallow pan they rested their native have seen read their un. Nearly eeped in to of people." Water als to New-

wondering you some ending coals decided to ach you be- rance have

en with us creek after he pleasure -or, if you es that rel have en-

crab apple t them the blossoms, you of the

cerely, M. D.

NT."

reader of el as if I any of the st attempt time and the Nook the splendid elcome in- why so k and the a young o hard to attractive. or saving an should believe we

AUGUST 14, 1913

should do what we have to do, expend- ing no unnecessary energy. Surely if a woman wishes to, she can do her own work and yet be interested in other things besides work. Let us just live each day, making in it little bright spots for ourselves and those around us. I am sure our paths are in more pleasant places than those of so many we read of in far countries.

I wish you further success, Junia. May I sign myself.

A "Lover of the Woods." Middlesex Co., Ont.

What a happy pseudonym you have chosen. I think you, too, have been dreaming of water lilies and other lovely things. Don't you think "Lovers of the Woods" always know how to find amusement and happiness in quiet things?—As Wordsworth says, they know how to glean the "harvest of a quiet eye."—And now, thank you so much for your encouraging words. They are ap- preciated, indeed.

#### FINDING FAULT.

Dear Junia,—What would we do if it were not for help from "The Farmer's Advocate." I would please like you to give me a few points on "physical and mental harm of finding fault," and oblige,

SUBSCRIBER.

Wentworth Co., Ont.

What a task you have set for hot weather!—But there, I'm even beginning by finding fault with the weather—and, they say, the more you talk about it the worse it seems,—so, perhaps, there's a point.

"Physical and mental harm of finding fault"?—Well, we all know what the continual "nagger" is, the one who finds fault with everything that comes up, always looks through blue spectacles, and never sees the bright spots at all. If she (or he) doesn't become a nervous wreck herself (himself) she (he) is rather sure to make nervous wrecks of every- one else who is about.

—By the way, aren't our pronouns dreadful? Oh, for a French "on" once in a while!—But there, this is grum- bling again, isn't it?

Clearly, an optimistic frame of mind, is worth cultivating, were it only for the way it lubricates the wheels as we go. Being able always to "see the silver lining to the cloud," and to make the best of things" is an inval- uable possession, and indeed there are some who go so far as to wish to close their eyes so tightly that they can see no fault nor blemish anywhere. But it would scarcely be well if all the world were so built. There certainly are wrongs, and if no one will look at them—except those who have to suffer from them—how shall they be righted? After all, the great thing for many folk is to see absolute Truth—the good and the bad—things exactly as they are. Of course it is mighty important not to be prejudiced,—but then if we see absolute Truth we cannot be "prejudiced." Perhaps what I mean to say is that we must not permit ourselves to be biased, persuading ourselves that the bias is Truth. We must seek Balance—to see Both Sides—and, also, usually, to make Allowance. We are not perfect our- selves, so we should try not to be hastily severe with those who slip. "He is all fault who has no fault," said Tennyson.

Here are a few quotations that may suggest what you want.

"Dare to be true, nothing can need a lie:

A fault, which needs it most, grows two thereby."—Herbert.

"If lovers should mark everything a fault,

Affection would be like an ill-set book, Whose faults might prove as big as half a volume."

"Bad men excuse their faults, good men will leave them."—Ben Jonson.

"Be to her faults a little blind."

"Men's faults do seldom to themselves appear."—Shakespeare.

"Our virtues would be proud, if our faults whipped them not."—Shakespeare.

"Love, that covers multitude of sins, Makes love in parents wink at child- ren's faults."

"O, what a world of vile, ill-favor'd faults

Looks handsome in three hundred pounds a year."—Shakespeare.

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#### Seasonable Recipes.

Beets should be pickled while they are young and tender. When so done and sealed away they are very delicious for winter use, either as "pickles" or when made into salad. Here are a few methods:

Beets With Horseradish :—Boil twelve beets, peel them and pack in sterilized jars. Heat 1 quart of vinegar with 1 teaspoon ginger and 1 teaspoon of mace, strain, then add 2 tablespoons grated horseradish. Pour over the beets when boiling hot and seal at once.

Canned Beets :—Use very young, tender beets. Cook in cold water and peel. Put them into hot fruit jars, then fill the jars with boiling salted water, a teaspoon salt to a quart water. Put on the rubbers and glass tops and steam for one hour, then screw down the sterilized tops, and boil 15 minutes longer. Unless very young beets are used cut them in slices.—Boston Cooking School.

Another Method :—Choose young beets, boil 30 minutes and skin. Pack the beets in jars, fill jars with cold water, place the rubbers on, and lay the glass tops on. Place the jars on rack in boiler, and fill the boiler to half the depth of the jars with cold water, put on the cover and boil for one hour. Remove one jar at a time, screw down the lid, replace in the boiler, put on the cover and boil for another hour. Instead of water, water and vinegar may be used.—Pictorial Review.

Sugar Cookies :—Cream together 1 cup