

Perfect Through Suffering.

God never would send you the darkness
If He felt you could bear the light;
But you would not cling to His guiding Hand
If the way were always bright,
And you would not care to walk by faith
Could you always walk by sight.

'Tis true He has many an anguish
For your sorrowful heart to bear,
And many a cruel thorn-crown
For your tired head to wear;
He knows how few would reach heaven at all
If pain did not guide them there.

So He sends you the blinding darkness,
And the furnace of seven-fold heat.
'Tis the only way, believe me,
To keep you close to His feet,
For 'tis always so easy to wander
When our lives are glad and sweet.

Then nestle your hand in the Father's,
And sing, if you can, as you go;
Your song may cheer some one behind you
Whose courage is slinking low,
And, well, if your lips do quiver,
God will love you better so.

Selected Receipts.

PRESERVED PEARS.—One pound of pears peeled thin; one pound of sugar. Make a syrup of one pint of water and one pound of sugar. Boil and skim. When perfectly clear, put the pears in and cook gently. Stick a clove in the blossom end of each pear, or add the rind and juice of one lemon to each five pounds of fruit. The small pears are best for preserving, but if large pears are used you can cut them in halves. Cook them until perfectly clear.

RASPBERRY SAUCE.—This is a very delightful sauce for boiled puddings. Beat two eggs until smooth, and incorporate a teaspoonful of flour with them; add half a pint of raspberry juice, sweeten the mixture to taste with fine sugar, pour into a saucepan and set over the fire, stirring constantly until it begins to thicken. Another sauce for cold puddings is made by whipping half a pint of raspberry juice with the same quantity of sweet, rich cream pouring over the pudding. Serve at once.

BEAN SOUP.—Boil a beef shank until the meat will fall readily from the bones; press the meat, after it is well seasoned, in a bowl or deep dish, and serve cold. Return all the bones, gristle and tough bits to the kettle, add one teacupful (measured when dry) of beans which have been parboiled, and boil two hours more, adding a little boiling water from time to time as it boils away. There should be about two quarts when done. Strain, season with salt and pepper to taste and serve with warm biscuit.

WHITE CAKE.—A very delicate loaf of white cake that many prefer to angel food is made in the following way: Work one cupful of butter to a cream and add to it gradually two cupfuls of sugar. When light and creamy add a cupful of milk and two cupfuls of flour that has been sifted three times. Beat vigorously and add gradually the stiffly beaten whites of eleven eggs and one more cupful of sifted flour. Add the eggs and flour to the batter alternately, and mix gently but thoroughly. Mix in quickly a teaspoonful of baking powder. Put the cake in tins and bake three-quarters of an hour in a moderate oven.

CHICKEN PATES.—Prepare a four-pound chicken as for fricassee and simmer until tender. Take the white meat only and cut into small pieces. Wash one pair of sweet-breads, cover with boiling water and simmer for thirty minutes. When done pick into small pieces and add to the chicken, with one-half of a can of mushrooms cut into pieces and two truffles chopped fine. Melt two tablespoonfuls of butter without browning, add two tablespoonfuls of flour, stir until smooth. Then add two cups of cream and the meat to which the other things have been added. Stir continually until it thickens. Take from the fire, add the yolks of two eggs and season to taste with salt, pepper and one tablespoonful of

chopped parsley. Fill the pate shells and serve at once.

FRENCH ROLLS.—Take one quart of new milk, one teacup of yeast, one quart and one pint of flour. When this sponge is light, work in a well broken egg and two tablespoonfuls of melted butter, with one teaspoonful of salt, half a teaspoonful of soda dissolved in hot water, one tablespoonful of white sugar, and enough white flour to make a soft dough. Let this dough stand four hours; then roll out into round cakes and fold over or shape into balls. Set these closely together in the baking-pan; let them rise one hour, and just before putting them into the oven cut deeply across each ball with a sharp knife. This will make the cleft roll—so familiar to us in French restaurants. Bake half hour.

Farm Notes.

Mature horses are best for family drivers. Even when well broken a horse is less reliable before he is seven years old than afterwards. He is also more subject to colic and other troubles.

In some classes of farm products, over-production has not so much to do with the depression of prices as has poor quality. This applies equally to products so widely different as cattle and fruit.

Many serious accidents would be avoided if every colt were taught to stop at the word. Be patient and try to teach him one thing at a time, and educate him so he will not be startled by things hurting him.

Keep the horse hungry is the advice of good horsemen. By regular feeding of just what the horse will eat up clean they need never have the colic, which is generally from over eating, or from eating sour feed left in the box.

Land too rough for cultivation should either be seeded with good grasses for sheep pasture or planted with timber or fruit trees. There is comparatively little land which we are warranted in permitting to remain absolutely idle.

A small farmer can hardly afford to load himself up with expensive machinery for cultivating every separate crop. Very often the farms of a neighborhood can unite to advantage in such purchases. Practice co-operation when you can.

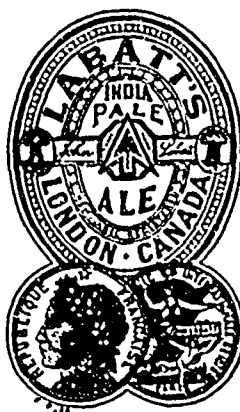
One of the points which all agricultural education tends to impress on the student is the need of thoroughness in all the operations of soil cultivation. This may be attained without the instruction of the schools, but in whatever way it is attained, when carried into practice it is bound to make the successful farmer.

Every farmer should own a few carpenter's tools, not necessarily an expensive outfit, but at least a common hand saw and possibly a rip-saw, a brace and full set of bits, a one inch and a two-inch auger, one smoothing plane, one jack plane, a jointer plane, a good steel square, a drawing knife and a claw hammer. There should be a work bench and a substantial iron vise. With these any farmer can save the cost every year.

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A benevolent action is not only an investment for the benefit of the receiver, but the accomplishment of a pleasant duty to the giver; and though lost on the obliged party, who knows not how to value it, need never be so to the benefactor, who may ever find in it a wholesome exercise for his sympathies and self-denial. —Emile Souvestre.

All the wedding party were assembled at the registrar's. The bridegroom alone was missing. At last he put in a belated appearance. He was a half old gentleman of seventy. "Another time," said the registrar, "come a bit earlier."



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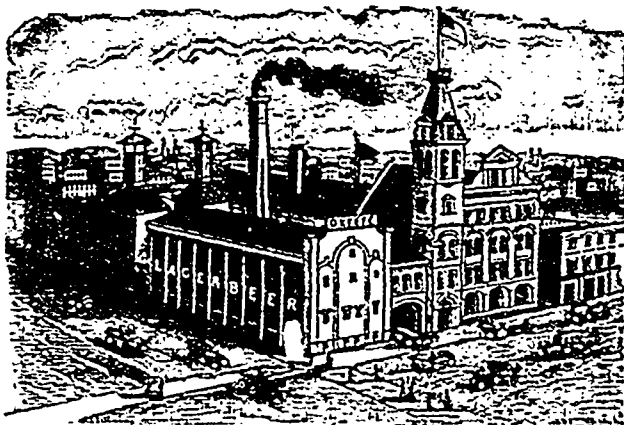
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The property can be viewed on application to Mr. Hornby, caretaker of the new Post Office.
The reserved price is \$14,000.00; no offer less than this will be considered.
An accepted bank cheque, payable to the order of the Minister of Public Works for \$1,000.00, must accompany each tender as a guarantee of good faith. The department does not bind itself to accept any tender.

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