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WHAT SCHOOL

Shall I Attend?

That is the question which will be considered by many within the next few months. If all the advantages to be gained by attending

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were fully known it would not be difficult to decide.

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The Home

TESTING THE GUEST-ROOM.

A thoughtful woman, after arranging the linen and towels in her guest-room, had a vague uneasiness that something might have been forgotten which would add to her coming visitor's comfort, and it occurred to her to "visit herself" preceding her friend's arrival. The next morning she moved into the guest-room the articles she would have been likely to bring with her on a visit, and took up her abode. Her first need was for silk to mend her gloves, but instead of going to her own complete work-basket in the next room, she bought a fresh supply, and began fitting up a work-basket for the exclusive use of the guest. On her way down town she ripped off a few inches of dress braid, which suggested the purchasing of some heavy cotton thread, besides cards of assorted hooks and eyes and a piece of tape. She resolutely duplicated everything she was tempted to go to her own work basket to find. The second night, in coming home from a lecture, she decided that a hot-water bag must be included in the list of essentials, so the next day one was hung upon a peg of the guest room closet. She found that a cracker was a very nice thing to have on hand at night, and might prove a great blessing to the guest who would hesitate to ask for one when going to bed late, so a note was made that the room was to be provided with a tin box of crackers upon the day of the visitor's arrival. Court plaster and a card of hair pins were added before the week ended, and knowing that new comers often have hours of wakefulness among strange surroundings, she also provided that most delightful aid to comfort, a candle lamp with a strong reflector—making reading in bed a joy. On the same stand that held the candle she placed some small volumes of essays, two volumes of verse, one humorous book, and a popular story or two. In fact, she supplied a book for almost every mood. At the close of the week the room had gained an air of comfort and homeliness which most guest rooms entirely lack. It was not money that brought about the magical effect, but thought. The total expense amounted to but a few dollars.—Florence Tarrabee Latimer, in Good Housekeeping.

RECIPE FOR A HAPPY LIFE.

Three ounces are necessary, first of patience, Then of repose and peace; of conscience

A pound entire is needful; Of pastimes of all sorts, too Should be gathered as much as the hand can hold;

Of pleasant memory and of hope three good drachms There must be at least. But they should moistened be.

With a liquor made from true pleasures which rejoice the heart. Then of love's magic drops a few— But use them sparingly, for they may bring a flame.

Which naught but tears can drown— Grind the whole and mix therewith of merriment an ounce

To even. Yet all this may not bring happiness Except in your orisons you lift your voice

To Him who holds the gift of health. —Written by Margaret of Navarre in 1500.

Corn Chowder.—To a quart of corn add two or three slices of pickled pork, fried crisp and brown, then chopped; half a dozen potatoes thinly sliced, and a quart and a half of water. Cook 25 or 30 minutes; add two cupsful of milk, two tablespoonsful of butter, a little salt and pepper.

Canned Corn.—Dissolve an ounce of druggists' (warranted pure) tartaric acid in 20 tablespoonsful of warm water. To every four quarts of corn pulp add nine tablespoonsful of the acid water, two teacupfuls of hot water, and cook 15 minutes, stirring up

from the bottom often. To prepare for the table, to each quart add a level teaspoonful of soda, stir it well through the corn and work five minutes; season with salt, butter or cream and sugar. The strength of soda and tartaric acid varies. If the corn is yellow after adding the soda, put in a little acid water or vinegar; if acid, add a little more soda.

Green Corn.—Cut the corn from the cob by scoring each row lengthwise with a sharp knife, then with the back of the knife scrape out the pulp with a downward stroke. An edged knife will take the hulls.

Boiled Corn.—The ears should be well filled, but in full milk, so it will follow if pierced with the finger nail. Silk the corn with a brush; it will remove the tiny pieces. Put the ears into a steamer over boiling water and cook fifteen minutes. Longer cooking hardens tender, boiling ears, and detracts from the fine flavor. Sweet cream with the addition of a little sugar is the ideal seasoning. A dainty way to serve corn in the ear is to cover the bottom of the dish with a corn doily (ears of corn embroidered in the four corners), arrange the ears and bring the corners over it.

Left-Over Corn.—Add to a teacupful and a half of corn a tablespoonful of flour stirred smooth in a little milk, a teacupful of milk, a tablespoonful of butter, a tablespoonful of sugar, half a teaspoonful of salt, the beaten yolk of an egg, and mix thoroughly. Now fold rather than beat in the well-frosted white of the egg. Bake in a deep pie-plate twenty minutes.

Corn Oysters.—Score and press as directed. To each pint of pulp add the beaten yolks of two eggs; mix, then add the frothed whites and stir in slowly. Add a teaspoonful of salt, a dash of red pepper, and lastly, two heaping tablespoonfuls of flour sifted. Into aspider put a tablespoonful of lard (I use cottonseed) and a tablespoonful of butter. When it is very hot, drop in the corn mixture by tablespoonfuls and cook brown on both sides. Very nice.

Pickled Corn.—Be sure that the corn is not too old; boil it fifteen minutes on the cob, let cool, and cut off. Cover the bottom of a jar with salt and fill with alternate layers of corn and salt, with salt for the top. Spread over a cloth, lay on a plate, and weigh it down, and tie up closely. For the table, soak it until fresh in plenty of water, then scald, but do not let boil. Season like fresh corn, adding a little more sugar.

I defy the world to steal a lamb out of Christ's flock unmissed.—Alexander Peden.

"No good thing will be withheld from them that walk uprightly;" and if some things are withheld from you which had appeared more than good, dare to believe that they were not so in the most perfect sense, or that, whilst good in themselves, they would not have been best for you.—Rev. F. B. Meyer.

Souls are rarely won to Christ by argument, but countless multitudes have been won by the simple, tender, straightforward telling of the truths of the Gospel. This reaches the heart the other the head only; and it is "with the heart that man believes unto righteousness."

St. Joseph Lewis, July 14, 1903. MESSRS. C. C. RICHARDS & CO., Gentlemen.—I was badly kicked by my horse last May and after using several preparations on my leg nothing would do. My leg was black as jet, I was laid up in bed for a fortnight and could not walk. After using three bottles of your MINARD'S LINIMENT I was perfectly cured, so that I could start on the road. JOS. DUBES, Commercial Traveler.



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Women at the change of life, who are nervous, subject to hot flashes, feeling of pins and needles, palpitation of the heart, etc., are aided over the trying time of their life by the use of this wonderful remedy.

It has a wonderful effect on a woman's system, makes pains and aches vanish, brings color to the pale cheek and sparkle to the eye.

They build up the system, renew lost vitality, improve the appetite, make rich, red blood and dispel that weak, tired, listless, no-ambition feeling.

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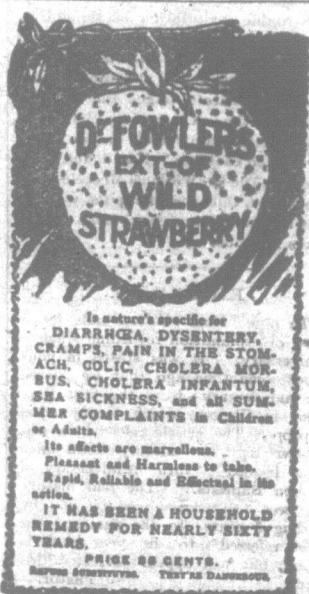
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