HEALTH AND HOME HINTS.

Paraffin oil will prevent leather from cracking, makes the shoes wear longer, polish easier.

When wanted to use as a disinfectant, carbolic acid will mix readily water if the latter is boiling.

Chamois skin slightly dampened with cold water makes the most satisfactory duster to use on furniture.

When book cases are to be closed for some time, sprinkle a few drops of oil of lavender on the shelves to prevent the books from molding.

As far as possible casters should be niture to ensure easy moving. They are inexpensive, and anyone handy with tools can easily put them on. Cook tomatoes for breakfast

Cook tomatoes for breakfast as follows:—Get large tomatoes, wash them and wipe dry; then divide into slices about one inch thick. Sprinkle each elice with pepper and salt and fry it. When cooked, put a little flogr into the frying-pan and a teacupital of cream; stir together and pour over the treatty of the cooked. t matoes. Serve very hot, garnish of rashers of bacon. with a

garmen or rashers of bacon.

Gooseberry Chutnee—Ingredients —
Three pounds of green gooseberries,
half a pound of chopped raisins, half a ound of chopped onions, three-quarters of a pound of brown sugar, quarter of a pound of salt, two teaspoonfuls of cayenne pepper, two teaspoonfuls of teaspoonfuls of ground ginger, and one pint of vineger.

Prepare and mix all the ingredients Prepare and mix all the ingredients and boil in an enamelled or lined cop-per stew-pan till the chutnee is thick and brown. Keep the pickle well stirred to prevent it sticking to the pan,

as it burns quickly if not attended to.

Lamb Pudding—Make a nice light
suct crust and with it line a basin. Take two pounds or three pounds the scrag end of neck of lamb and cut into neat pieces, dipping each into flour seasoned with pepper, parsley, and ealt. Place the meat lightly in a basin, pour a teacupful of water or stock over, and then cover with crust. Wring a cloth in boiling water, flour it uickly, and the over the pudding, shich must boil slowly for three hours. quickly, and To serve, send to table in the basin with a napkin folded neatly round. This is a very delicate pudding, and preferred by many people to one of beefsteak. Veal Cake—Is a good cold dish for

supper or a picnic. Boil three or four eggs hard and cut them in slices. Chop up some parsley, and mix it with some grated lemon rind, pepper and sait. Line a plain mould with the slices of egg, cut up one pound of veal outlets into neat pieces, and put it in the mould with alternate layers of bacon cut in slices and the slices of egg aprinkling each layer with the season When the mould is full add a gill of stock. Cover over tightly with but-tered paper, put a weight on the top, and bake in a clow oven for three or four hours. When quite cold turn out

AN EMERGENCY RHYME.

If poisoned, take mustari cr salt, table epoon In a cup of warm water, and swallow

right soon. For burns, put dry soda and wet band-

age too; If blistered, then oil and dry flaunel

will do; In children's convulsions warm baths are the rule a castor oil dose, too), but keep

With the head cool.

Give syrup of ipecac when croup in

For fainting, stretch patient right out on the floor;

To sook in hot water is best for a sprain-Remember these rules, and 'twill say you much pain.—The Household.

SPARKLES.

"You are in my pew, sir," said Mr.

Upjohn stiffly.
"Then I am sitting in the seat of the scornful!" replied the stranger, getting out of it with alacrity, and taking a seat further back in the church.

Nell-"Why is it that a girl can never

catch a ball like a man?"

Belle—"A man is so much larger and
easier to catch."

Farmer—"Wanter marry my darter, eh? Why, sonny, you ain't able to take keer of yourself yet!" Sonny—"No; but I almost kin, and I'd

Sonny-"No; but I almost kin, at think she'd be able to help some."

'Bruddern an' sistahs," began Parson White, "I hab heard many complaints orbout de length ob mah sermons; so I hab decided on a reform. Hereafter de collection will always be counted befo'

collection will always be counted befor I begin mah sermon, an'—de smallah de collection de longah de suhmon." Lawyer—"Did you say the assault and battery was committed in an adjacent locality?" Witness—"No; in the base-ment." ment.

Why," exclaimed the kind old lady to the beggar, "are they the best shoes you've got?" "Why, lady," replied the candid beggar, "could yer imagine better ones fur dis bizness? Every one o' replied the dem holes means nickles an' dimes to mé.

"Mother," said a thoughtful Boston child, "is Philadelphia older than Boston

"Of course not, my son. The first set-tlement was made in Charlestown in 1630, while William Penn did not arrive

1630, while William Penn did not arrive on the site of Philadelphia until fifty-two years later."
"That was always my impression, mother; how is it then that Philadel-phia is mentioned in the Bible, while Victoria is not?" Boston is not?"

"All that you are," said the lecturer, addressing his remarks to an elderly man siting in the front seat, "all that you are, I repeat, you owe to heredity and environment." "What?" said the alderly man much series and the elderly man much excited, "I never had no dealin's with that firm in my life and I don't owe them or anybody else a cent."

Sometimes an hour of Fate's serenest

weather

Strikes through our changeful sky its coming beams; Somewhere above us, in elusive ether,

Waits the fulfilment of our dearest -Taylor.

If the devil tells you it is "too hot in Church," remind him of Dives—that ought to cool you off.—Rev. E. R. Mc-

Our best guide boards to heaven are the gravestones of the blessed dead.

By working for the good of all, we work for the good of ourselves. We only succeed as we work for the good of the succeed as we wo whole.—The Fra.

We write our blessings on the water, but our afflictions on the rock.—Guthrie.

Brothers, contractors. Brantford, have completed the grade of Brantford, nave completed the grade of the Grand Trunk Pacific from Winnipeg to Portage La Prairie, and begun work on a lieavy contract "Subbed" from the Grand Trunk Pacific Railway Company. This latter contract begins at Plaster Rock on Tubuque River in New Brunswick, and runs east twenty-eight miles.
The country here is rough or rolling and heavily timbered, but there will be some good agricultural lands along this part of line.

A MISPLACED SWITCH.

Heedless of the fact that it was Sun-day evening, and that the larder might be, and in fact was expected to be, rather low, Deacon Black had invited the minister home to supper. Mrs. Black, mindful of the fact that a small salad was all that could be placed on the board, was horrified at her husband's invita-tion, but with true hospitality attempt-

ed to make the best of the situation.

Leading from the parlor to the dining room is a passage, dark and so narrow that but one can pass in comfort at a one can pass in comfort at a time With a woman's quick wit, Mrs. who had come into the parlor the parlor after laying what she could find on the table, determined to use a variation of the "family holdback" that so often plays a part when the unexpected guest has come. Following her husband into the passage, on the way to the table, she clutched an arm, and pulling down his head, whispered vehemently:

"Don't touch that salad, for goodness"

whisper. Then the party proceeded to the table.

I am very sorry, Mrs. Black." claimed the minister, as the party seat-ed themselves, "but I feel a little indissed from the heat to-day, and I think

posed from the heat to-day, and I think I will have only a cup of tea."

"Why, that's too bad!" the wife remarked. "I did want you to have a good supper."

"You didn't say anything to me about feeling ill," put in Deacon Black, who, despite the warning, had helped himself to a large portion of the main dish.

"If I had known that I wouldn't have "If I had known that, I wouldn't have pressed you to come."

The clergyman passed the situation off with some light remark, and after a suitable period took his departure. "Well, John," said Mrs. Black,

glad for your sake that the doctor couldn't eat much, for there was so lit-tle, and I know how fond you are of salad."

"Yes." said her husband, "but there would have been enough to go round, I guess. I can't understand why the doctor accepted my invitation if he was ill."

tor accepted my invitation it he was ill."
"Anyway," she answered, "Tim glad I caught you in the passage and warned you about the salad."
"Passage? Salad? What are you talking about?" he exclaimed.
"John Black, didn't I speak to you in

"Why, no, the doctor let me go ahead of him after we started!" cried Black. "What did you say?"—Youth's Companion.

LOVE AND OLD AGE.

We forget that the inward craving of old age conceives of no analogies and knows no reason why the old-time cares and fondling should be things of the and tonding enough be things of the past. It wansmutes everything duto neglect. Age-softens the heart, and the soul pines for the touch of the hand that would stroke the golden locks of a prattling child. Let's love them more than by mere sentiment! What would we do without these saints? Amid hese reveries, we recall the lines of these reveries, Elizabeth Gould:

"Put your arms around me-There, like that; I want a little petting At life's setting, For 'tis harder to be brave When feeble age comes oreeping And finds me weeping

Dear ones gone.
Just a little petting At life's setting: For I'm old, alone, and tired
And my long life's work is done."

—Homiletic Review.

It is well to keep a good resolution wen though we may have been beguiled into making it.