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Other Birds Described.

Chickadee.—This little fellow is black on the wings, tail, and also a ring around his neck. His throat, breast and under parts are white. He stays here both summer and winter, and always seems to be plump, sleek and merry.

Gull.—The Gulls, which live chiefly on fish, arrive as soon as the lake opens. They are larger than most of the Hen Hawks, and are pure white, except on the wings, which are usually mixed with black. The beak is yellow, long, and hooked in such a manner that it makes fishing easier for the bird than it otherwise might be.

Partridge.—The Partridge is brown on the wings, back and head, and gray on the tail, with white on the end. The male has a brown or red ruff around his neck, which makes him look very gay. This is why they are called "Ruffed" grouse. They sometimes spread out their wings and tail and strut along a log like a gobbler, drumming as they go. They live in fields and woods. They are game birds, and delicious as a spring chicken.

The Sapsucker is the smallest of the Woodpeckers, and picks holds in the bark of trees to get the sap and also the flies which come there. All Woodpeckers have sharp points on the end of the tail by which they hold themselves to the tree while they tap-a-tap, tap, for worms.

Crossbeak.—The Crossbeak is bright scarlet. The breast is gray. He is as large as a robin. We often see him eating the sumach flowers in flocks of from three to twenty. He has a crossed bill, and hooked something resembling the Fish Eagle.

The Scarlet Tanager is bright scarlet, not quite as large as a robin, and black on the wings.

ERNEST PALMER (age 13).
Gravenhurst, Ont.

The Redstart is about 4 inches long. It is black with red spots on each side of breast and wings. It is a bush bird.

Cedar Waxwing is brown on back; belly, yellowish gray. It has a red spot on the wings. It eats insects and sometimes apple blossoms.

The male Cow Bird is black, with a brown head. The female is a light brown. It lays its eggs in other birds' nests. It sometimes flies around the cattle after flies.

The Loon, or Great Northern Diver, is about eighteen inches long. It is black and has a large, white spot on its breast. It is a water bird, and can stay under water several minutes.

The Canada Jay is about nine inches long. Its back and belly are gray. Its wings and tail are black.

The Sand Marten is about five inches long. Its back is shiny black, and its belly almost white. It nests in sand banks, and eats flies.

Doc Lake. GORDON GILMOUR.

Yellow Warbler.—Length about five inches; upper parts rich olive yellow, brightest on the rump and crown, but dark brown on wings and tail, with inside half of each tail feather yellow and some yellow edgings on the wing feathers; under parts bright yellow; in male, streaked with rich brownish red.

Pine Grosbeak.—Length about nine inches; general color of male strawberry

red; the wings and tail dark, with some light-brown and white edgings; tail, forked a little.

ELIZABETH EATON.
Upper Canard, N. S.

The Sparrow Hawk, or, as we call it here, the Mosquito Hawk, is about the size of a pigeon. It has mottled-gray, black-and-white feathers. It is very cruel to little birds, and has been known to dash through a window to get after them. He swoops down so suddenly and low sometimes, we think that he is going to take our hats off.

The Crane is a very large and stately

bird. It has very long legs and a long beak. It is great fun to watch them on the shore, for they have a habit of bowing and dancing. It has pretty light-gray feathers, and always looks nice and clean. The crown of its head is red and bare. Some people use them for food, but they are valuable for the oil got from them.

The Kingfisher is a lovely bird. It is seen along the shores of any river. Its feathers are blue, with a reddish breast. It sits very quietly on a stone or branch, watching the fish swimming. Suddenly, down it drops into the water, splashes widely for a few seconds; comes up with a fish in its mouth, and goes back to its branch, and then throws the fish in the air, catches it when it comes down, and swallows it whole. It runs very quickly along the bank, and pops into a hole, where it has its nest. It is a great wonder for anyone to get Kingfisher's eggs, for they are so cute to hide their nests.

MURIEL HASLAM (age 9).
Springfield, P. E. I.

Golden-crowned Kinglet.—Red head, and the body, grayish brown.

Downy Woodpecker.—Red spot on top of head, white breast, and black-and-white back.

Yellow-billed Sapsucker.—Long yellow bill, with a red spot on throat.

Oven Bird.—Slate-colored back, and dirty-white breast.

JENNIE CLAUS (age 16).
Vineland, Ont.

Bronze Grackle.—This is somewhat like a blackbird, only its feathers shine bronze. It is rather larger than a common blackbird.

The Junco.—This is a slate-colored bird. It is a small bird. It is often seen in the woods.

The Red-headed Woodpecker.—This is a very beautiful bird. Its body is a and white, and all its head is crimson.

The Ruby-throated Hummingbird.—This bird is like the other species of hummingbirds, only the feathers at its throat shine like rubies.

Aberdeen, Ont. JESSIE McDONALD.

Red-winged Blackbird.—Black, upper part of wings red.

Great Blue Heron.—Above, gray; throat, white, spotted with bluish gray.

Snowbird.—Above, brownish gray; head and neck, darker; beneath, white.

Pine Grosbeak.—Head, neck and breast, crimson; back, black.

NELLIE SCOTT (age 11).
Eramosa P. O.



In Cherry Time.

"Open you mouth and shut your eyes."

About the House.

For Picnic Time.

Picnic time is here again, and with it the perennial question of "what to take"—by which, of course, to the initiated means what to take in the baskets by way of luncheon. We have all been at picnics at which cold roast chicken, Boston beans, salads and pie figured. As a rule, however, where there is of necessity such an insufficiency of dishes, it is better not to take things that tend to look mussy. The half of any repast is its attractiveness. Sandwiches are always in order, and should be made of several kinds in order to suit all tastes. Pickles and olives are good, also cake, nuts and raw fruit. For drink, lemonade is as satisfactory as anything, although some prefer raspberry vinegar, bottled fruit juice, or cold tea, chilled, if possible, by placing the can containing it in a vessel of cold water for a time before serving. For packing the luncheon boxes, nothing can be nicer than the little squares of butter paper. Wrap it neatly about the sandwiches, about the cake, etc., and so avoid the too-common sight at a picnic, of a ham sandwich garnished with a lump of chocolate. When baking bread for sandwiches, try making little loaves in pound cakes, try making little loaves in pound cakes, try making little loaves in pound cakes. There is less crust, less waste, and then the slices look so nice. The wooden picnic plates, which may be bought at the rate of ten cents a dozen, or less, are a great convenience. They are very light, may be packed into

small space, and do away with the danger of breaking, so unavoidable when delft or other ware is used.

Peanut Sandwiches.—Slice thick gingerbread with a very sharp knife (it must not be too fresh), and fill with chopped peanuts mixed with dressing.

Sardine Sandwich.—Chop the fish finely. Butter the bread, and lay on each slice finely-sliced cucumber, previously steeped in vinegar. Spread with the fish, season, and make into sandwiches.

Chicken Sandwich.—Chop cold chicken and walnut meats until fine. Season, mix with dressing, and use as sandwich filling, with a lettuce leaf in each sandwich.

Cheese Sandwich.—Rub the yolk of 1 hard-boiled egg smooth with 1 tablespoon melted butter, and $\frac{1}{4}$ lb. cheese (grated). Season with salt, cayenne and dry mustard. Moisten with 1 tablespoon water, and spread. Put a lettuce leaf in each.

Sweet Sandwiches.—Spread the upper slice thickly with whipped cream, and the lower with chocolate icing.

Horseradish Sandwiches.—Mix grated horseradish with very thick whipped cream, and use as filling, with lettuce leaves.

Egg Sandwiches.—Slice hard-boiled eggs and use as filling, with lettuce leaves and salad dressing.

Devilled Eggs.—Boil eggs hard, and split lengthwise. Take out the yolks, and mash with finely-minced ham, pepper, salt, and mustard. Refill each half, place together again, and wrap each egg in white tissue paper, twisted at the ends.

Chicken Jelly.—Simmer until the meat

drops off, putting 1 pint cold water for every pound. Put in the feet, well skinned and scraped. Strain. When cold, remove fat, and season with salt, pepper, a bit of lemon peel and parsley. Reheat the liquid, and add to it a little gelatine dissolved in cold water. Pour over the chicken, and set in a cold place to harden.

Veal Loaf.—Two lbs. chopped veal, $\frac{1}{4}$ lb. salt pork, 2 eggs, 1 cup milk, 1 cup crumbs, salt and pepper to taste. Make into a loaf, and bake 2 hours.

On Canning Fruit.

When canning any kind of fruit, it is necessary first to sterilize the jars by twirling them in boiling water. By putting them in sidewise so that the water will touch both inside and outside at the same time, there will be little danger of cracking the glass. The lids and rims should also be sterilized and kept in boiling water on the stove until time to adjust on the jars.

The following recipe for canning red raspberries, given in the Boston Cooking School, is said to answer as well for all sorts of small fruits, plums, peaches, etc., being given, of course, a longer time to cook than the more tender berries. By this method, it is asserted, the fruit is kept whole, and retains more of the fruit flavor than when stewed in a granite kettle before canning.

"Fill the jars with the fruit, shaking down well, but do not crush. Adjust rubbers and screw on covers loosely. Put several folds of cloth in a kettle or boiler to prevent contact, then put in the jars, separating them from each other

with a folded cloth. Surround with tepid water to rather more than half the height of the jars. Then bring to boiling point and boil until the steam will issue from the jar of fruit when opened. Lift from the kettle, and fill to the brim with a boiling syrup made in proportion of 1 cup sugar to half cup of water, and, for a pint can of raspberries, add 1 tablespoon of currant juice. The currant juice gives the berries such a rich flavor that those canned without it seem flat in comparison.

The Pathos of Thackeray.

"Perhaps as he was lying awake then, his life may have passed before him—his early, hopeful struggles, his manly success and prosperity, his downfall in his declining years, and his present helpless condition—no chance of revenge against Fortune, which had the better of him—neither name nor money to bequeath—a spent-out, bootless life of defeat and disappointment, and the end here! Which, I wonder, brother reader, is the better lot, to die prosperous and famous, or poor and disappointed? To have, and to be forced to yield, or to sink out of life, having played and lost the game? That must be a strange feeling when a day of our life comes, and we say, 'To-morrow success or failure won't matter much: and the sun will rise, and all the myriads of mankind go to their work or their pleasure as usual, but I shall be out of the turmoil.'—Of Mr. Sedley, in Vanity Fair.