

Never Say Fail. Keep pushing—'tis wiser Than sitting and sighing And dreaming and wishing And waiting the tide, In life's earnest battle They only prevail Who daily march onward And never say fail!

HEALTH AND HOME

CONCERNING EASTER CARDS. Many of the most artistic Easter cards are now made at home, and much originality may be displayed in this delightful work.

Flowers are the favorite decorations. White lilies, pansies and violets are usual ly selected as especially suitable for this spring festival, the lily as a symbol of purity, the pansy, "thoughts," and the blue violets, faithfulness.

Dainty booklets of water-color paper often contain a short Easter poem. These may be either painted or printed with India ink in old English letters. The leaves are fastened together with narrow ribbons in the light delicate shades, used lavishly. The edges are made ragged, and the cover a little larger than the leaves. Holes through which the ribbon is slipped are burned in the paper with a small iron heated red hot.

On a deep cream colored card, which is diamond shaped, a garland of lilies of the valley is gracefully painted, and within this, the letters of silver "Easter-tide fill thee with joy."

Another card, made in the form of a heart is white, with gold decorations. It has a narrow gold border surrounding this line from a hymn:—"Hallelujah! Hallelujah! Hear to heaven and voices raise." Still another handsome souvenir has a group of three angel faces painted on a very light pink background. Beneath these the beautiful Easter thought, "God hath sent His angels to the earth again," is quaintly lettered.

One card shows an old subject treated in a new way. A heavy cream card is decorated with a silver cross, on which is inscribed, "That the dust that sees Him rise." A wreath of blue violets is twined around the cross, while several clusters of these dainty flowers are arranged at its base.

A very original Easter card has a wide border of a cold, stone gray. Toward the centre the color is lighter, and at the top of the card it is the light gray so often seen in a winter's sky; through this a flood of most radiant sunshine sheds its rays over these purple words:—"The Easter sunshine breaks again."

One artistic remembrance gracefully combines fair Easter lilies, buds and blossoms, and happy birds hovering near them. The background is light blue. In the lower right corner is this appropriate quotation in silver and white:—"The world itself keeps Easter Day, And Easter birds are singing; Easter flowers are blooming gay, And Easter buds are springing."

The cover of a long, narrow booklet is pointed light pink, with a pretty little bed of crocus. This suitable verse runs through the pages:—"Out of the snow the crocus so white Is heralding the Eastern morn, With cups as pure as the light That glows in the east now freshly born. Rare Easter blossom with heart of gold, Springing so white from earth's dark mold, Ring pure white bells, ring pure white bells, To all the earth your gladness tell."

White celluloid is used for the cover of one card; a wreath of purple, lavender, golden brown and yellow pansies is painted around the border. The celluloid is then cut away from the sides. On a card tinted sky blue several silver bells were painted. Underneath these lines in letters of silver and white:—"Ring happy bells at Easter time, The world is glad to hear your chime. Lilies are again seen, this time on a gold booklet. Across the front is a cluster of the white lilies tied with long, white ribbon, and this sentence in white:—"The great hope of Easter, that day will follow night."

On the inner pages is this wise verse: Dear Human Christ, the vision Of Thy divine despair Will hallow all our Fridays, And make all Easter days; For death must turn to gladness As sunrise turns to day, And in the heart of sorrow We see Thy smile again.

Several very choice cards showed only exquisite lettering. A very acceptable one, which is still in the millinery's mission, was sent to a family of three small children:—"Little children dear, look up! Toward His brightest pressing, Lift up every heart, a cup, For the dear Lord's blessing. Booklets composed of favorite of Scriptural quotations are happy selections.

THE CARE OF KITCHEN KNIVES. Good knives are an invaluable aid in doing housework, though they are expensive in the beginning. A good bread knife, with broad, well-sharpened blade, carvers that do their work easily, small vegetable knives, which are sharp and readily kept bright, are a daily saving of patience. It is a great trial to buy good knives and then see them ill-used. But I have often seen a careless cook, perhaps the mistress herself, stir up the hash or the potatoes she is frying in the skillet with a bread or vegetable knife of the best metal. Now, if this is to be done one might as well buy cheap knives and throw them away when they become useless, as they soon will with such care. Keep the carvers in the side-board, or in some drawer, not in the kitchen. Also the bread and cake knives convenient to the boxes containing these two articles of food, for, if kept in the kitchen, it is an easy matter to use them in stirring or turning hot food. And if you wish to preserve the temper of a fine knife keep it away from heat.

After using a knife for paring potatoes, lemons or any acid fruit, clean it immediately, either with some good scouring soap, or by rubbing it with a little piece of pumice stone, which should always be kept ready in the kitchen for that purpose. Always keep the knives bright; it is easier to give them a few rubs each time after using than to spend much strength and labor on them once or twice a week. Especially keep the carver bright and sharp; nothing exasperates a man more than to be obliged to carve a fowl or roast beef it ever so tender, with a dull, stained knife. Remember it is the little things that wear us out more than the big ones. Learn to sharpen the carvers, even if you have to go somewhere to learn the use of the whetstone and steel; it is not half so difficult as learning to decorate the edge of a china saucer.

If a knife is to be put away for any length of time, gently rub it with a few drops of sweet oil and fold it in a piece of cotton flannel or chamamois cloth to prevent rust. Knives which have ivory, horn or

bone handles should never be put into hot water, though a safe handle be of but common wood, never allow it to soak in dish water. When you wash a knife wipe it dry, and by no means ever dry it on the back of the range, unless you wish to loosen the handle.

Let us remember that true economy consists in preserving the things we already possess, not in seeking how much we can add thereto.

COCONUT WHITES.

Beat together the whites of two eggs with as much granulated sugar as they will take up, making a rather stiff batter. Add a piece of butter the size of an English walnut, and half a teaspoonful of vanilla or lemon extract.

When beaten perfectly smooth, add grated coconut, which should be fresh and carefully prepared. Stir in the coconut, beating for some minutes. Then drop the prepared confection upon buttered tins and place them in a current of air to dry.

Many confectioners put them at once in the oven; but they sometimes spread out if the heat is applied too soon. They may remain in the oven until slightly brown, or may merely be allowed to heat through and dry.

The same process may be followed for the making of other confections of this sort. Peas, almonds, fruit chopped very fine or rose leaves may be used. A little painstaking and ingenuity will enable any careful amateur to prepare a great variety of dessert dishes.

BUYING AND USING KID GLOVES.

Kid gloves especially demand care in the keeping. In buying knit examine the fingers separately, and look for broken stitches. If, when stretching the fingers, the thread pulls away from the kid leaving a white spot, the gloves will not wear well. When the kid stretches easily and seems elastic it is likely to be good quality, but if it is stiff or unyielding it will neither fit nor wear well. Always get a glove large enough. If they are so narrow as to require stretching they never will look as well as if the hand was the first stretcher. If they are short fingered they convert the hand into a positive deformity, and do not wear half so long as when they are of the proper size.

A great deal depends upon how the gloves are put on the first time. The hands should be dry and cool; if they are at all moist they should be well powdered. First, work on the fingers, keeping, the thumb outside the glove. When the thumb is put in, place the elbow on the knee and work the glove down smoothly.

Button the second button first, and so on to the top, leaving the first button till the last. This may seem a little thing, but it makes considerable difference in the appearance and fit of the glove. The greatest strain is on the first button, and when this is partially relieved by the fastening of the other buttons, the drawing of seams, tearing of the kid, or enlarging of the button-hole is prevented.

When removing gloves never begin at the tips of the fingers to pull them off. Turn back the wrist and draw them off wrong side out. Before putting them away, turn them right side out and smooth out lengthwise. Never roll them up tightly one inside of the other, as that ever moisture they may have gathered from the hands dries in this way very slowly, and makes the kid stiff and hard. Strips of cotton flannel are good to lay away between gloves.

Dry cornmeal will clean light gloves nicely, but if much soiled it is better to send them to a reputable cleaner. Benzine will clean white gloves, but it is not to be recommended where there is any color. Where black kids have become rusty about the finger ends, they can be restored by adding a few drops of black ink to a teaspoonful of olive oil and applying with a feather or camel's hair brush.

PRESERVATION OF RINGS.

"Don't wear your rings under gloves unless you remember to have them thoroughly examined twice a year," is the advice given by a jeweller. The constant friction wears out the tiny gold points that hold the stones in place, and unless strict attention is paid to them they become loose in a very short time. Small purses of suede leather are made on purpose for rings, or any soft pouch of skin or chamamois may be used to place the rings in when desiring to carry them around with one.

They should never be put into the ordinary pocketbook, as the rubbing against coins is also bad for them. Diamonds can be cleaned at home to look as well as when done by a jeweller, if only a little trouble is taken. They should be thoroughly cleaned in alcohol and then dried in box-wood sawdust. Pine sawdust is too oily for this purpose.

HINTS TO HOUSEKEEPERS.

Leather mats are shown for polished tables.

When a child receives a cut with a knife or any sharp object, such as glass, or from a fall, wash the cut well with warm water, to remove any dirt which may have got in, and then put a piece of clean, soft linen round the part, and fasten it on by winding cotton round it or by means of a handkerchief or bandage. Should there be much bleeding, or the wound be large, a doctor should be sent for, as a stitch may be required to prevent a very ugly mark, which would be left if the cut were allowed to gape open.

Always spread a large clean cloth in your clothes-basket before putting in the clothes. Pass a clean, damp cloth along the clothesline to free it from dust, and galvanized wire clothesline is best, as it need not be taken down, besides freeing one's mind of the fear of breakage or slipping of knots, with the direful attendants of such contingencies. A lothespina apron, which is made by facing a large square piece of cloth on the outside for a pocket, is much more convenient than a basket, as it allows the free use of the hands.

An excellent way to restore the brightness of tarnished brass is to dissolve in a saucer of ammonia a little of any of the scouring soaps sold. Apply with a toothbrush and polish with a bit of chamamois.

In making lined skirts, the best plan is to put the belt on before finishing the bottom. After the belt is on make the skirt the proper length and baste the outside and lining together nearly the entire length of the skirt; then finish the bottom and put on the trimming before taking out the bastings. If these directions are carefully followed, the skirt will not hang badly, nor will the material sag over the trimming.

Articles of food that are damp or juicy should never be left in papers. Paper is merely a compound of rags, glue, lime and similar substances, with acids and chemicals intermixed, and when damp is unfit to touch things that are to be eaten.

PUT IT ON RECORD!

A WISH TO HAVE THE GOOD NEWS PUBLISHED!

Was Going Fast to Death! "Now, I Am Cured!"

A lady says: "Put it on record!" Put what on record? The glad news that she was saved from death and perfectly cured by Pain's Celery Compound, after other remedies and the work of physicians had failed.



MRS. WM. IRVINE.

Mrs. Wm. Irvine, of St. John, N. B., in having her testimonial published, does it with the grand object of benefiting thousands who are now suffering all over this broad Dominion. Mrs. Irvine says:

"I think it a great pleasure as well as a duty to put on record what Pain's Celery Compound has done for me. I have been troubled for the last ten years with kidney complaint, and have tried a great many preparations and doctors' prescriptions, but with little or no benefit.

For the last six months I have had a great strain upon my system from night-watching and overwork. I was breaking down, my friends said, "I was going fast to death." I resolved to try your Pain's Celery Compound, and used four bottles. My kidneytrouble disappeared; nervousness and sleeplessness are troubles of the past, and my general health is greatly improved. In a word, I am cured; and I wish you to publish this so that the world can read it. Yours in sincerity, MRS. WM. IRVINE."

A TRAGEDY OF THE ARCTIC. The Fate of Thirty Men Who Remained While Their Shipsmates Went Home.

From the St. John's Daily Tribune. While on a recent visit to St. John's, Mr. Teltow, an Englishman, related the following story to a reporter concerning Capt. Momsan, who is to take charge of the ship in which Dr. Nansen is to attempt this summer to reach the North Pole:

"A few years back Capt. Momsan and another Captain were out whaling near the coast of Spitzbergen when they were frozen in earlier than they expected. A conference of the officers of both ships was held on board Capt. Momsan's vessel, when it was found that they had not sufficient provisions to last them till the following summer. On the opposite side of Spitzbergen, ninety miles away, there was a cache containing food supplied by the Danish and Swedish Governments for the use of shipwrecked sailors, the existence of which was known to Momsan, and he found that by sending thirty men across the island to the cache there would be sufficient provisions on board the two ships to last the remainder till the ice broke up in the following July.

"Volunteers were called for, and thirty were selected from among the crews of both vessels to cross the island in sledges to the cache, which they expected to reach in thirty days. The men left, and a few days afterwards Momsan and his fellow Captain got clear, owing to the unexpected breaking up of the ice. They immediately set sail for Norway, knowing that the cache contained sufficient provisions to keep the thirty men who were left behind alive till the following summer. In the ensuing July a rescue expedition was sent out from Norway in charge of Capt. Momsan, and, having arrived in the bay near which the cache was situated, they fired a gun, but got no response from the shore.

Capt. Momsan says that he went ashore with a sinking heart, for he feared the worst, and the result proved that he was right. He found the cache, but he found the cache he found himself in the presence of thirty dead bodies. The leader of the expedition sat at the table dead, with his open diary before him, written up to within ten days of Momsan's arrival, and in it he explained that the men suffered such hardship in crossing Spitzbergen that they ate recklessly when they reached the cache.

"In that climate, he said, it was absolutely necessary to health that exercise should be taken in the open air for a certain number of hours every day, but he had been powerless to enforce discipline among them, and the result was that one of the men actually died in his bunk, with a parcel of loaf-sugar grasped in his frozen hands. The relief party could do nothing but bury the dead, and so hard was the ground frozen on the island that dynamite had to be used to hollow out the graves. Capt. Momsan then returned to Norway."

SUGAR.

Canadian Journal of Commerce. The London FREE PRESS points out that the abolition of the sugar duties has been followed by a greatly increased consumption of that article, but it is also right to state that the quantity of sugar brought into the country year by year had been increasing before the duty was removed. The price of sugar has declined a great deal since 1878, while the ability of the people to pay has greatly increased. Even when these facts are considered it will still be a surprise to many to learn that we consumed in Canada last year between three and four times as much sugar as in 1878, and almost four times as much as in 1877. While the people are using more than three times as much sugar as 14 years ago, the cost, exclusive of duty, has not increased 50 per cent. The sugar imported last year cost, duty paid, almost the same as one-fifth of the amount cost, duty paid, in 1878. The following figures represent the amount taken for consumption:

Table with 3 columns: Year, Pounds, and Cost and Duty. Data for 1877, 1880, 1888, 1891, 1892.

Comparing 1878 with 1892 we find the quantity of sugar increased some 280 per cent, while the cost, duty paid, has increased six per cent. The people of Canada consumed some 70 pounds of sugar per head in 1892, as against some 25 pounds per head in 1878.

THE HIBED MAN.

How He Should be Treated to Get His Best Work.

The supply of farm hands is not equal to the demand, notwithstanding the fact that improvements in the equipment of a farm have made it possible to dispense with a part of the force carried by a well-to-do farmer of twenty years ago. The men are attracted by the wages and the daily excitement of the towns and cities, and farmers are finding it difficult to pay sufficiently high wages to keep good men. The young men, especially, want to go where attractions are great and where "chores" are a thing unknown. No one is inclined to blame them, but we are reaching a point where some change in our course is necessary, or crops will suffer from neglect, as is not infrequently the case in some sections already.

It is not a question of numbers only. The best young men, the most energetic and valuable as waters, are the ones that are leaving us, and the quality of farm help is being impaired. Very many of those who remain are not desirous of working regularly, nor do they care much whether their services are valuable to their employers or not. They can be characterized only as thriftless, doing little for themselves or others. Not at all, nor perhaps half, belong to this class, but their number is considerable and the proportion of them is growing greater. Especially do they lack any interest in their work, and the consequence is that they often bring loss to their employers. I take it that faithfulness and direct interest are worth even more in an employee than experience and knowledge. With modern implements and modes of cultivation it is an easy matter for a careless fellow to reduce the farmer's chance for a good yield before the employer knows it unless he can be in the field all the time. If one can secure faithful service he can well afford to take plenty of time in explaining the object of his particular way of tilling a field or doing another piece of work, and in giving careful instructions. It is faithfulness that any farmer must have when he seeks to make his fields do as well as possible.

After a number of years' experience and observation I am led to believe that this interest can be secured only by a manifestation on the part of the employer of an equal interest in the help's welfare. I have now one regular hand who has been on the farm for seven years, and my neighbors often tell me that I ought to be thankful for such help—such interest and faithful performance of his duty. I answer that I am; but there is a reason for this man's careful watching of my interests that he does not see. He soon proved that he wanted to earn his wages, and it did not take long to become convinced that he was worth more than the wage at which he contracted. If he was earning more he deserved more, and the amount was increased without request on his part. He is given an acre of good potato land with his house at a very low rental. When this lot needs tilling more than the farm fields, he is told to run through it with the cultivator, and as this work comes often in an odd quarter of a day, no time is deducted from the week's account. In all ways he is shown that he is to have a fair deal, and that his interests are to me only second to my own, and given an equal chance. He raised 80 worth of potatoes this year, a sum sufficient to furnish a new tenant house just erected for him—one that is plain, but just as comfortable as any home. These matters are not mentioned as any mark of generosity on the part of his employer, for they are not. It pays me in hard cash to do these things—and more than that, he earns all he gets. Seeing that I want him to thrive, he is led to take nearly as deep an interest in my stock and crops as I do. When his cultivator is running an inch deeper than he thinks safe for the potatoes or corn roots, although I may have set it in the morning, he will wait till his work is done before he goes further. He is almost a part of the farm, but it is due to the fact that his worth is recognized, and as he earns more than any other hand in my immediate neighborhood, he is paid more. I am none the poorer by it and he is the richer.

The family circle is the reliance of the country home for enjoyment in the evening, and any outsider with other tastes and thoughts can hardly find himself other than an intruder. As one would not want to board the minister or a school teacher, neither does he want to board any other one as a permanent resident in the house, except the family and the house help. For this reason I like the tenant-house plan. The married man enjoys his meals and his evenings in his own home, and is better satisfied than single men. The farmer's wife should not be a boarding-house keeper. The care of a household is sufficient without the presence of any more hands than are necessary. The day should pass when a farmer must keep a hot stove in his kitchen from early morning to late night, summer and winter, in order to make his farm work successful. If we can give young men comfortable homes, take an interest in their welfare, and get them interested in ours, then can farm work be prosecuted with pleasure and a chance of success. If we lose our best workers, farming cannot be placed on any scientific basis, or be made to yield a profit.—Alva Agee in Country Gentleman.

MOTHERS!

Castoria is recommended by physicians for children's teething. It is a purely vegetable preparation, its ingredients are published around each bottle. It is pleasant to the taste and absolutely harmless. It relieves constipation, regulates the bowels, quiets pain, cures diarrhoea and wind colic, allays feverishness, destroys worms, and prevents convulsions, soothes the child and gives it refreshing and natural sleep. Castoria is the children's panacea—the mother's friend. 25 doses, 35 cents.

"HIDDEN THINGS."

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TEDDY'S IDEA.

Teacher—"Now, Teddy, is Jerusalem a proper noun or a common noun?" Teddy—"Tain't either 't is an ejacula tion, mum."

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