

BOOKS AND MAGAZINES.

Sunday Afternoon.

The number of "Sunday Afternoon" for November contains the following articles, stories, etc., mostly written in a lively and racy style, but all of wholesome tendency: "Women in Prison," by Clara T. Leonard; "The White Stone," by Susie M. Day; "A Vigil," by Frances L. Mace; "Who are the Dunkards?" by H. K. Carrol; "Aunt Huldah's Scholars," by Edward E. Hale; "The Japanese Story of Creation," by W. E. Griffis; "Anne Hyde's Mission," by Rose Terry Cooke; "One November Sunday Afternoon," by Susan D. Nickerson; "Two Lives," by Rebecca H. Davis; "To the Workers," by Fannie R. Robinson; "Chips from a North-western Log," by Campbell Wheaton; "How to use the Bible," by Washington Gladden; "Fishers of Men," by S. T. James; "Commissioned," by Susan Coolidge; "Fencing the Law," by Horace Burnstead; Editor's Table; Literature. Under the general heading "Editor's Table" will be found: "Shoals in the Atlantic," "More about our Working Men," "Hotels as Mission Fields," "Materialism in the Popular Faith," Notes on Current events.

That Lass o' Lowrie's.

By Frances Hodgson Burnett. New York: Charles Scribner's Sons.

This is a story of considerable power, evidently written with the view of directing attention to the condition of the lower classes in some of the coal-mining districts of England, and of advocating those methods by which the author thinks they can most easily be brought under moral and religious influences. The scene is laid among the Lancashire coal-pits, and those of the characters who are represented as illiterate are made to speak the peculiar dialect of that region. The principal characters are: "Joan Lowrie," the heroine—the word might almost be written without the affix—strong in her nature, but not coarse, a real rough diamond, well worth polishing; "Dan Lowrie," her father, drunken, brutal, and cruel; "Liz," a weak-minded, vain and selfish girl who had been led astray by a young gentleman, son of one of the pit-owners, and who, after she was cast off with her child in a destitute condition, was sheltered and supported by Joan; "Fergus Derrick," a young engineer from London, noble-minded and intelligent, trying his best to improve both pit and pit-men; "Mr. Grace," the curate, striving faithfully to do his work, but misunderstood and thwarted by his ecclesiastical superior; "Mr. Barholm," the rector, socially isolated from his parishioners, and never paying any of them a visit but with the avowed intention of "bringing them to a sense of their condition" by denouncing their vices; "Anice," his daughter, heroine No. 2, a fine character, and very useful to Mr. Grace in his work; "Owd Sammy Craddock," a retired pitman, full of wit and worldly wisdom, the oracle of the place, guiding public opinion, and always ready to express in terse language his opinion of the misconduct of such as Dan Lowrie or of the transparent insincerity of "t'owd parson;" and there still remain two that must not be forgotten for they also are representative and well-drawn characters, namely, "Jud Bates" and his dog "Nib." We have not yet, in our reading, got to the denouement of the story and cannot tell how it will all end. There is not much of a plot. We are under the impression that there is much more fact than fiction in it. But we can see that the author does not, like so many modern novel-writers, attempt to make it appear that the good are always silly, that the vicious are always clever, or that the path of villany leads to prosperity; and we think she has also made it plain that the plan pursued by Mr. Grace and Miss Anice, of stooping to the level of the lower classes, introducing themselves to their acquaintance in a friendly and neighborly manner, entering into their thoughts and feelings with unfeigned sympathy, and availing themselves of every favourable opportunity of presenting the gospel to them in its inviting—which is its true—aspect, is far superior to the system of ecclesiastical domination, stern rebuke and bitter denunciation followed by the old rector. The book is well printed, with a tasteful exterior, and several beautiful illustrations.

CHOLERA is proving exceedingly fatal in Morocco. At Casablanca 377 deaths have occurred in a population of 7,000. At Fez and Mequinez between sixty and seventy persons have died from the same disease.

CURRENT OPINIONS.

WE "can" do a great many things if we must.—*National Baptist*.

A COLLEGE that is not permitted to inculcate Christianity is no place for the sons of Christian fathers and mothers.—*Standard of the Cross*.

IF America has not yet produced an acknowledged classic poem, so has no other nation since America began to be.—*Chancellor E. O. Haven*.

WHEN Hercules undertakes to clear out the Augean stables he is entitled to the sympathy and support of all that love cleanliness.—*Christian Union*.

Every element of manhood and of womanhood may be reached and benefited by communion with God in the house of his praise.—*Christian Intelligencer*.

A MAN standing between heaven and earth, calling the multitudes from one to the other, what is he but a personal caricature, without enthusiasm?—*Christian Advocate*.

A FALSEHOOD is not less false because a thousand voices shout it; it is only the more dangerous, and should encounter more active and strenuous resistance.—*Senator Bayard*.

THE community without the gospel preached would drop, in five years, in its general intellectual culture, beyond the best efforts of ten years to regain that culture in the schools.—*Philadelphia Presbyterian*.

THE cause of religion and morality, personal and social, demands of Christians all the support that can be rendered by a devotion of the Sabbath to the uses which the Lord of the Sabbath has appointed.—*Watchman*.

THERE is only one way to eliminate the yellow fever: by obeying God's laws of Health. There is only one way by which the sinner's doom can be escaped: by obeying God's laws of righteousness.—*Standard of the Cross*.

THE duty of the ministers of the law, and of public opinion, is to teach the much needed lesson that the crime consists in appropriating the property of others, no matter for what purpose or with what motive and hopes.—*New York Times*.

"My share! my share!" is the Communist's cry. He has that already; all that he has inherited, or earned, or saved—the only three honest ways of owning property. What he really wants is not his share, but several other and more industrious men's shares.—*Congregationalist*.

WHAT the sun would be without the independent and yet cooperative action of every beam, what the shower would be without the aid imparted by every particle of moisture, is the church deprived of any measure of that activity which every disciple is bound to contribute.—*Lutheran Observer*.

You can't make a good ship out of poor timber, though you paint her ever so nicely; no more can a good and efficient preacher of righteousness be made of one whose heart is bad or whose mental powers seem to be hanging on the fence which separates idiocy from mediocrity.—*Christian at Work*.

POLITICIANS seem to understand matters better than ministers (or superintendents). They tell us that though mass-meetings and conventions are striking and exciting, and fill much space in the newspapers, yet it is the silent, hidden work that influences the campaign.—*Sunday Magazine*.

It requires wisdom, as well as knowledge, to make one effective in influencing or instructing his fellows. "Wisdom," said the Rev. Mr. Dana, "is that talent which enables one to use the talents and resources at his command; it is the talent of using one's talents." Sunday School teachers peculiarly need wisdom.—*Sunday School Times*.

DR. CHAPMAN has dissected a gorilla and finds proof that the beast and man have a common origin. We have not a doubt of it. The God who made one made the other also, but it did not please the Maker to endow both with a reasonable soul. Nor did he give Dr. Chapman sense enough to appreciate the difference between a man and a monkey.—*Observer*.

We know of several churches that have made arrangements with evangelists during the coming season. This may or may not, be a blessing to these societies. If nothing is attempted until the determined date is reached, and the work is then solely submitted to the direction of the evangelists, it will probably prove a serious embarrassment to the churches.—*Zion's Herald*.

FROM the experience of a pastorate of now more than a quarter of a century, we declare without any hesitation that when interest in foreign missions is maintained in a church to the normal point, all other activities and agencies at home will go of themselves, and as things of course; while if there be a lack of devotion to the missionary enterprise, nothing else will be prosecuted with either enthusiasm or success.—*Rev. Dr. W. M. Taylor*.

It is often said that religion has nothing whatever to do with politics, but never was a greater mistake made than in adopting this opinion. Bringing politics into the pulpit and making it take the place of the Gospel is one thing; but conscientiously looking into the great political questions of the day, and choosing sides from a sense of right and justice and an earnest desire to promote the welfare, not of the party, but of the country, is another thing.—*Dr. Hammond (R. C.)*

As for Christians in their individual capacity, our judgment clearly is they stand aloof, upon principle, from every kind of amusement which may be questionable, or which may make them liable to misconception. Doubtless the indiscriminate condemnation of such amusements, as all equally bad, is unreasonable and unwise. There are distinctions to be made—distinctions as to when, where, under what circumstances—which involve real difference. Yet the true and safe thing for a Christian to do is to avoid whatever is susceptible of a damaging interpretation, and whatever is of even doubtful consistency with the spirit and law of the Christian life.—*The Standard*.

SCIENTIFIC AND USEFUL.

FRENCH EGGS.—Boil hard, remove the shells, and roll in cracker crumbs; fry in butter until brown. Make a gravy of butter, crumbs and cream, and pour over them. Eggs prepared in this way make a splendid dish for dinner.

HOW TO CLEAN VELVET.—Invert a hot flat-iron, place over it a single thickness of wet cotton cloth, lay on this the velvet, wrong side next the wet cloth, rub gently with a dry cloth until the pile is well raised; take off the iron, lay on a table, and brush it with a soft brush or cloth.

PEACH CAKE.—Bake three sheets of sponge cake as for jelly-cake, cut peaches in thin slices, prepare cream by whipping, sweetening, and adding flavor of vanilla if desired, put layers of peaches between the sheets of cake, pour cream over each layer and over the top. This may also be made with ripe strawberries.

CHILI SAUCE.—Twelve large, ripe tomatoes, four ripe or three green peppers, two onions, two table-spoons salt, two of sugar, one of cinnamon, three cups vinegar; peel tomatoes and onions, chop all fine, and boil one and a half hours. Bottle it and it will keep any length of time. One quart of canned tomatoes may be used instead of the ripe ones.—*Buckeye Cookery*.

WASHING SILK HANDKERCHIEFS.—To wash a white silk handkerchief so that it will not be stiff, make suds of tepid water and plain white soap, adding a tablespoonful of magical mixture, and lay the handkerchief to soak twenty minutes, covering it up so that it will steam; then wash with the hands and rinse, putting a little blueing in the water, which should be a little warm.

HOW TO MAKE A POT OF GOOD TEA.—Into an earthen or plated metal vessel, warmed for use, put a teaspoon even full of the leaf for each cup required. Pour a half-pint of boiling soft water to every measure of leaf, and let it stand covered ten minutes where the vessel will retain its heat without boiling. If soft water is not at hand, drop in a small quantity of soda or baking powder, as it is impossible to make good tea of hard water.

BOTTLED PICKLES.—Wash and wipe a half-bushel of medium-sized cucumbers, suitable for pickling, pack close in a stone jar, sprinkle over the top one pint of salt, pour over a sufficient quantity of boiling water to cover them, place a cloth over the jar, and let stand until cold (if prepared in the evening, let stand all night), drain off the water, and place the pickles on stove in cold vinegar, let them come to a boil, take out, place in a stone jar, and cover with either cold or hot vinegar. They will be ready for use in a few days, and are excellent. It is an improvement to add a few spices and a small quantity of sugar.

PLASTER OF PARIS.—It is a good plan to keep a box of plaster of Paris in the house. Be sure and set it where no water can be spilt upon it. If the burner of a lamp becomes loosened, mix up a little with water and put it around the glass top of the lamp, then put the brass on. The whole operation should be performed as quickly as possible, for the plaster hardens or sets almost instantly. A board or some dish you will not need to use again, will be the best thing to mix the plaster on, as it is almost impossible to remove it after it sets. Where there are cracks or large, unsightly nail-holes in a plastered wall, plaster of Paris may be used to fill them up.

SURE CURE FOR FISTULA.—Take a stick of nitrate of silver about four inches long; break it into pieces about one-half inch long. Roll each piece into cotton separately. Then take a sharp knife and make an incision into the cavity large enough for the hand. Now take these little pieces of nitrate of silver inclosed in cotton and place them in all parts of the orifice. In about thirty-six hours wash well with castile soap, and remove all those little bunches of cotton, which will be black and hard. Then syringe well with old pork-brine two or three times. With this treatment I cured a fistula on a very fine colt which I owned, after being returned from a horse farrier, who pronounced it incurable, and who was to get fifteen dollars, provided he cured the colt.

To make the best ice-cream, it is necessary that the cream should be of the best quality; and the utensils in which it is made must be absolutely clean. With every quart of the cream mix six ounces best pulverized white sugar, a very little vanilla bean, and the white of one egg. The latter imparts a smoothness and delicacy to the cream that cannot otherwise be obtained. The prepared mixture is then to be stirred in the freezer until it is entirely congealed. Those who desire first-rate ices or cream should follow these directions carefully, and avoid the use of corn-starch or other thickeners. Instead of vanilla as a flavor for the cream, a trifling amount of any desired flavoring syrup or juice may be used, as strawberry, pineapple, orange, lemon, etc.

WORTH KNOWING.—Crusts and pieces of bread should be kept in an earthen jar, closely covered, in a dry, cool place. Keep fresh lard in tin vessels. Keep yeast in wood or glass. Keep preserves and jellies in glass. Keep salt in a dry place. Keep meal and flour in a cool, dry place. Keep vinegar in wood or glass. Sugar is an admirable ingredient in curing meat and fish. Lard for pastry should be used hard as it can be cut with a knife. It should be cut through the flour, not rubbed. In boiling meat for a meal, use cold water to extract the juices. If the meat is wanted for itself alone, plunge in boiling water at once. Broil steak without salting. Salt draws the juices in cooking; it is desirable to keep these in, if possible. Cook over a hot fire, turn frequently, searing on both sides. Place on a platter, salt and pepper to taste. To prevent meat from scorching during roasting, place a basin of water in the oven; the steam generated prevents scorching, and makes the meat cook better. Beef that has a tendency to be tough can be made very palatable by stewing very gently for two hours with pepper and salt, taking out about a pint of the liquor when half done, and letting the rest boil into the meat. Brown the meat in a pot. After taken up, make a gravy of the pint of liquor saved.