

THE GLEANER.

THE first Christian newspaper ever published in Japan has just been issued at Kobe. It is in Kana characters, which all the people can read.

The new forts around Paris are to be named after the generals who labored so hard to retrieve the faults of Napoleon III., in the war of 1870.

THE Khedive of Egypt provides a daily feast for the cats of Cairo, at the great Mosque, and great is the tumult at the hour of prayer, when they all rush to the distributing priests for their allowance.

A French writer says civilization seems to be reduced down to the fine point of building iron-clad vessels capable of resisting the heaviest projectiles, and subsequently turning out guns sufficiently powerful to drill daylight through their hulks.

A London correspondent understands that the reason why the Queen did not read her own speech at the opening of Parliament was that she is now unable to read without glasses, and it was thought that the sight of the sovereign in spectacles would look a little unmajestic.

A few weeks ago, at Lobichau, near Altenburg, the widowed Duchess of Pignatelli di Acreenza, before marriage a Princess of Courland, died at the great age of ninety-three, the last of the celebrated sisters who played such an important role in 1815 in the Vienna Congress of Peace.

COUNTERFEIT gold coin, made of platinum plated heavily with genuine gold, has of late been circulated in California. It is exceedingly deceptive, being of the right weight, color, and feeling. The platinum is worth half as much as gold, making these counterfeits costly of production.

THE scheme of marriage between King Alfonso of Spain and the daughter of Prince Frederick Charles of Germany is understood to be abandoned, even by those with whom it originated. The young King is in no hurry to marry, and, as the Sabe law does not exist in Spain, he has already a number of heirs in the persons of four sisters.

THE condition of the ex-Empress Carlotta is very sad. Her physical health is good, but the unfortunate lady can no longer recognize her nearest relations, and the visit of any who is not one of her regular attendants irritates her beyond expression. She has occasionally lucid intervals, but they are of very brief duration, and at much times she only occupies herself in domestic pursuits.

THE Benchers of Gray's Inn, after a long correspondence with Dr. Kenedy, have commenced legal proceedings in order to compel him to give up possession of the chambers in the inn occupied by him previously to his being disbarred and which he has since refused to vacate. Dr. Kenedy questions the validity of his disbarment and he has filed a counter claim against the benchers for £25,000 damages for their "malicious and tortious and illegal acts."

THERE are two regiments in the British Army which are permitted to wear shirt-collars. One is the 7th Hussars. When the regulation was promulgated for discontinuing the display of shirt-collars, and hiding them beneath the stock, it did not meet the approval of Lord Anglesey, who was colonel of the regiment at the time, and the order was not enforced. Since then the gallant 7th have clung to their distinctive dress, which gives an air of smartness and cleanliness. The other regiment is the 43rd Light Infantry; and the privilege in this case has no doubt a similar origin, and is equally prized by this most distinguished corps.

VERY liberal and plentiful is the provision made for the little band of warriors who nightly guard the Bank of England. Here the private men find each a brand-new shilling with a supper, copious and free of charge; while for the officer there is a good substantial dinner, to which he may also invite two friends. By long usage the *menu* is fixed on a plain and simple scale; the wine allowance is limited to one bottle of port or sherry per head, but these come from the Bank cellars, and may be drunk with the blindest confidence; while the dinner, which is cooked in the Bank kitchens is certain to be sent up hot, and to be compounded of the most undeniable materials.

RELOQUES POUR DAMES.

THE principal objection to female barbers is that they're apt to turn their customers' heads.

A vinegar-headed old bachelor says he always looked under the head of "marriages" for the news of the weak.

"He's a polished gentleman," said she, gazing fondly at the bald head which showeth her handiwork.

"TAKE me with an expression as if I were writing a poem on the centennial," said a New York young lady to a photographer.

How many thousand parents ought to be whipped every day for doing exactly what they would hammer their children for?

LACE is what ruffles the men now-a-days. You are wrong. Lace ruffles the women as usual. It is the paying for it that ruffles the men.

"MAMMA, don't you want some nice candy?" said a little child. "Yes, dear, I should like some." "Then, if you'll buy some, I'll give you half."

A New York young man advertises for a situation as son-in-law in a respectable family.

Would have no objection, he says, to go a short distance into the country.

"NOMINALLY ever lost anything by love," said a sane-looking man—"That's not true," said a lady, who heard the remark, "for I once lost three nights' sleep."

TWENTY button gloves that reach to the elbow are the fashion this year. After a man has bought one pair he never denies a woman's right to bare arms.

"AH!" exclaimed Mrs. Quince, as she took up John's revered Ulster, "how nice that'll do to button 'round' the mornin' glory in the woodshed. It'll keep out the dust and prevent it rustin', you know."

LATELY a gentleman sat down to write a deed, and began with—"Know one woman by these presents."—"You are wrong," said a bystander: "it ought to be 'Know all men.'—"Very well," answered the other, "if one woman knows it, all men will of course."

It is said now that it is not the thing to make a long call on a lady, and to obviate any danger of their staying too late, most of our conscientious young men arrange with the milkman to rap on the parlor window mornings when he comes around.

About this time, when a woman goes to the head of the stairs and cries, "Jane, have you seen anything of the claw-hammer?" it is curious to see with what agility her husband will get into his clothes, skipping button after button, and bounce for the front door.

THE trouble between husbands and wives too often is, that they do not understand each other, do not comprehend each other's sensibilities. A man can't sit with his heels planted against the back of his wife's chair without knocking some of the enamel off the romance of married life.

A fascinating young widow having married an elderly man, annoyed him by frequent references to her first husband, whereat the old gentleman finally remonstrated. "I dare say," replied the fond creature, pointing her pretty lips, "that you'll be glad to have me remember you when you are dead and gone and I am married again."

AN English lady promised to give her maid five pounds as a marriage portion. The girl got married to a man of low stature, and her mistress on seeing him was surprised, and said, "Well, Mary, what a little husband you have got?"—"La!" exclaimed the girl, "what could you expect for five pounds?"

A pretty little daughter of Erin presented herself at the New York post-office, and handing in a letter, modestly asked how much was to pay, as she said the letter was to her mother, and she wished to pay in advance. The clerk on receiving it asked the usual question, "Single or double?" when she replied, with the most bewitching smile, at the same time blushing up to the eyes, "Double, sir! I was married last week."

A Yankee book-agent who has retired from active labour upon the hardened accumulations of a life's industrious effort, says that the great secret of his success was, when he went to a house where the female head of the family presented herself, he always, however old she might be, commenced business by saying, "I beg your pardon, miss, but it was your mother I wanted to see." That always used to get 'em," he asserts. "They not only subscribed for my books themselves, but told me where I could find more customers."

He made his last visit on Sunday night. He had been going there pretty steadily for two years, and Sabbath evening he got his courage up to the papping point, and with a stammering tongue, commenced: "Mirandy—or—er—Mi-Mirandy—as this is leap year, Mirandy, I s'pose a gentleman ought to wait for a lady to propose—to—yes—to propose. But I"—then she broke in: "Yes, I suppose so, James, and just as soon as I see a young fellow worth having I mean to pop the question to him." So James talked about the weather a minute and left, and he swears that next Sunday he will go to Utica and spark a red-headed girl on Blandina street.

HEARTH AND HOME.

Is the service of man, even the lightnings have forgotten their thunders, and whisper the accents of his thought as they flicker and flash from realm to realm.

EXCLUSIVE solitude and exclusive sociality are both injurious; and, with the exception of their order of precedence, nothing so important as their interchange.

WHY does a blessing, not till it is lost, cut its way like a sharp diamond so deeply into the heart? Why must we first lament a thing before we ardently and painfully love it?

ONE of the greatest defects in the education of boys consists in teaching them that the world will always be just to them, and that life by any means can be made smooth. It is not true. The world is often unjust. All history teaches that it has generally been unjust and frequently cruel to its best men and its greatest benefactors.

SAVOURY BREAD PUDDING.—Pour half a pint of beef-tea, boiling, over the crumb of a French roll. Beat well together, and let it soak for half an hour; then add two eggs beaten with a quarter of a pint of boiling milk. Season with pepper and salt, beat together for five minutes, and then put the pudding into a buttered tart-dish, and bake rather quickly for three-quarters of an hour. If there is no objection, an onion

well boiled and beaten to a pulp may be added to the pudding.

HEALTH.—Health is the one thing needful; therefore no pains, expense, self-denial, or restraint which we submit to for the sake of it is too much. Whether it requires us to relinquish lucrative situations, to abstain from favourite indulgences, to control intemperate passions, or undergo tedious regimens—whatever difficulties it lays us under, a man who pursues his happiness rationally and resolutely will be content to submit to.

NEEDLESS DELAYS.—Steadfastly set your face against needless delays in doing any work for the good of your fellow-men, or for your own edification. A dilatory spirit is one of the most delusive of all the temptations of the great destroyer. It purposes merely to postpone, perhaps for an hour or a day. It would shudder at the thought of final and utter neglect of what it thus defers. Do this very day and hour the duties this hour and day demand.

RECREATION does not mean idleness, and it may mean labour. A wise man will so arrange his labours that each succeeding one shall be so totally different from the last that it shall serve as a recreation for it. Physical exertion may follow mental, and then give place to it again. A man equally wise in all other hygienic measures, who could nicely adjust the labours of mind and body in their true proportions, might hope to attain old age with all his mental faculties fresh and vigorous to the last.

A LITTLE CHILD.—Parents who arm their children into an upstairs nursery in company with a nurse while they "go into society," old bachelor uncles who always call some one to take away "that troublesome boy" if he scrambles into the study, or aunts who detest children because they climb upon one's lap and rumple dresses and bear faces, are all losing more than the smiles and bows of people who care nothing for them. The most important business affairs, or the most immaculate toilets, can never repay them; for the sweetest thing on earth is a little child when it has learnt to know and love one.

Happy is the man who is an early riser. Every morning day comes to him with a virgin's love, full of bloom, and purity, and freshness. The youth of Nature is contagious, like the gladness of a happy child. We doubt if any man can be called old, so long as he is an early riser and an early walker. And, (oh, youth! take our word for it!) youth in dressing-gown and slippers, dawdling over breakfast at noon, is a very decrepit, ghastly image of that youth which sees the sun blush over the mountains and the dew sparkling upon the blossoming hedges.

THE ALPS.—At first sight the Alps disappoint travellers. They expect something up in the skies, and are surprised to find that they can look at the highest summits without sticking their chins up into the air. But they approach and the great features grow: they lose sight of the summits; they mount; at last they begin to make a descent; but still the hills shut them in, and at last, when they issue in the plains of Italy, and look back at the jagged ridge, which shows itself against the sky, and remember the hours of wind and snow they spent in passing them, though by the simplest, easiest road, they pay a last tribute of complimentary retrospect to the loftiest mountain range in Europe.

CONTENTMENT.—Given all the comforts and many of the luxuries of life, how many people are discontented solely from a habit of comparing their lots with those of more fortunate acquaintances! They do not specially object to walking—they like the exercise—but, whenever their next-door neighbour's carriage dashes by them, they grow suddenly tired about the knees and feel a weakness in the back with which pedestrianism does not agree. Woollen gowns would be perfectly comfortable if silk ones never rustled in front of them. John Smith's brick house is better than he ever expected to own, and he would be content enough with it if Tom Jones, who went to school with him when he was a boy, had not moved into a stone-fronted mansion with handsome portico.

HOSPITALS.—These benevolent institutions are not known to have existed among the ancients, and their establishment is usually ascribed to the influence of the Christian religion. Hospitals were originally administered to by a portion of the funds of the Church, and their control was placed immediately under the clergy. They were then known as houses of charity. In the course of time separate revenues were assigned for them; and particular persons, out of motives of piety and charity, gave lands and money for the erecting of them. The first hospital founded on this principle was built in Rome in the fifth century. Several hospitals were established in Palestine during the Crusades. The first English hospital noticed in history is one founded at Canterbury in 1070.

ENVY.—Envy is displeasure for some supposed advantage in another. The object of this passion is something more desirable; and, although excellency, precisely considered, cannot occasion dislike, yet excellency misplaced may. The envious man believes himself eclipsed by the lustre of his neighbour; that which is good in itself becomes an evil to him, and makes him wish it either removed or extinguished. Envy, like a cold poison, benumbs and stupefies; and thus, as if conscious of its own impotence, it folds its arms in despair, and sits cursing in a corner. When it conquers, it is commonly in

the dark, by treachery and undermining, by calumny and detraction. Envy is no less foolish than detestable; it is a vice which they say keeps no holiday, but is always working to its own disquiet.

CORRESPONDENCE.

CANADIAN ANTIQUITIES.

To the Editor of the CANADIAN ILLUSTRATED NEWS.

DEAR SIR.—In your ILLUSTRATED CANADIAN NEWS of the 28th ult., I observe a sketch of the old Fort at Chambly, along with a short account of the Fort by Mr. Walkem, late of the Royal Engineer Staff, in Canada, and for many years a resident of Montreal and Quebec. The question among those interested in the history of our young country will be—Is this the first of a series that is to throw light upon many a page of history, rich with many a tale of chivalrous daring, that, if left much longer neglected, may fade entirely from view? We hope that Mr. Walkem may be induced to draw freely upon his stores of quaint and romantic history, and supply us with those tit-bits of military adventure that may tend not merely to while away a weary hour, but enrich the mind with a deeper knowledge of our country. Possessing for so many years as an Officer of the Commandant-Engineers' Staff, full access to the archives of his department, gifted with no mean antiquarian acumen, and endowed with mental faculties that enable him to reveal to us the beautiful and sublime, we deem few men more fitted than Mr. Walkem to supply us with life-like glimpses of the past. We know personally that all the thrilling incidents connected with the operations of the immortal Wolfe in the neighbourhood of Quebec are intimately known to Mr. Walkem; would it not be a boon to the community at large could Mr. Walkem be induced to publish all that he knows about these things? Otherwise we fear much useful information will be lost, to say nothing of the invaluable vein of romance interwoven with all our military Canadian associations, and from which the writer of fiction might draw many an inspiration that might rival, if not excel, the "Last of the Mohicans."

I am, dear sir, your sincere,

DUNCAN ANDERSON.
Presbyterian Min., Ch. of Scotland.

DOMESTIC.

POTATO SALAD.—Boil one egg very hard, rub the yolk to a pulp, add one raw yolk, one teaspoonful of flour or corn-starch, one teaspoonful of vinegar, two of sweet-oil, one tablespoonful of butter, one saltspoonful of mustard, a little cayenne pepper, and salt; beat all to a cream and pour over cold sliced potatoes.

WELSH RABBIT.—Cut a piece of bread about six by three inches; take off all the crust, toast it and butter it on one side; cut a slice of rich cheese of the thickness of the bread and sufficient to cover the bread; place it before a clear fire at an angle of forty-five degrees, where it will toast briskly.

SAUCE PIQUANTE.—Put a bit of butter, with two sliced onions, into a stew-pan, with a carrot, a parsley, a little thyme, laurel, basil, two cloves, two shallots, a clove of garlic, and some parsley; turn the whole over the fire until it be well coloured; then shake in some flour, and moisten it with some broth, and a spoonful of vinegar. Let it boil over a slow fire; strain it through a sieve, season it with salt and pepper, and serve it with any dish required to be heightened.

OMELETTE SOUFFLE.—Separate the yolks from the whites of six eggs; mix with the yolks four spoonfuls of powdered sugar, half of a lemon-skin, chopped fine, (or vanilla); beat up and make a paste, like as for biscuits. Then beat up the whites of the eggs, mix them lightly with the yolks, without breaking the others too much; butter the bottom of the dish, pour in the omelette, cover it with sugar, and cook in the oven. Seven or eight minutes suffice to cook it. When the omelette rises and is a fine color, serve it promptly.

FISH BALLS.—Two cupfuls of cold boiled cod, fresh or salted; one cupful of mashed potatoes; half a cup of melted butter, with an egg beaten in. Season to taste. Chop the fish when you have freed it of bones and skin; work in the potato, and moisten with the melted butter until it is soft enough to mould and will yet keep in shape; roll the balls in flour, and fry quickly to a golden brown in lard or clear dripping. Take from the fat so soon as they are done; lay in a colander or sieve, and shake gently to free them from every drop of grease; turn out for a few moments on white paper to absorb any lingering drops, and send up on a hot dish.

LETTUCE DRESSING.—Five eggs beaten together, a level teaspoonful of salt, same of pepper, tablespoonful each of butter, cream and mixed mustard, and a tea-cupful of weak vinegar. Put all into a tin bucket and place it in a vessel of boiling water, stirring all the time until it thickens. When cold, add four tablespoonfuls of salad oil. This dressing is also very nice used with sweetbreads—say three or four pairs, after they have been cleaned, boiled in salt and water, and chopped up. Mix the sweetbreads thoroughly with the dressing; place a tablespoonful of this in the middle of each leaf, with smaller leaves around it.

TO COOK BEANS.—When beans are kept over a year or more they become difficult to cook tender. One way to accomplish it is to soak them over night in soft water, and in the morning put them to boil, putting a quarter of a teaspoonful of soda into the water. The water must be turned off as soon as it boils, and changed two or three times. Have a tea-kettle of boiling water ready to cover them when the other is poured off, as cold water hardens them again. After they begin to crack open they should be put in the oven, with a piece of pork previously freshened and water enough to prevent them from burning, and baked a couple of hours. Beans are a healthful and convenient dish, and should often appear on a farmer's table, being as good, or better when cold than they are when just cooked.

ROUND THE DOMINION.

400 Mennonites left Toronto for Manitoba on the 9th inst.

The waters of the Ottawa are higher than known for years before.

The first of May was observed as a holiday in St. Catharines, in honor of that place becoming a City.