

The Wonderful Hand.

There is a Hand that leadeth me !
When night may hide the land
And all my paths dark shrouded run ;
I feel that guiding Hand.

There is a Hand that checketh me !
When I would leave the way,
It holdeth back from steps of shame
The feet so quick to stray.

There is a Hand that faileth not !
Have others turned away
And left me all alone to walk ?
That Hand doth cling to-day.

O Hand of wonder, Hand divine !
Whence are those wounds I see ?
"Dear child"—a voice doth whisper low—
"That Hand was nailed for thee."

O Hand, now seen and held by faith,
What joy in Heaven 'twill be
To take, to feel, behold the Hand
That did so much for me.

Odd Old Religious Titles.

One of the early religious books published bore the title "The Snuffers of Divine Love."

In the seventeenth century a quaint title given to a book was "High Heeled Shoes for Dwarfs in Holiness."

"Crumbs of Comfort for the Chickens in the Covenant" was the title given to one of the early religious works.

"A Pair of Bellows to Blow Off the Dust Cast Upon John Fry" was a religious book published in the seventeenth century.

In Cromwell's time was published a book on charity whose title was "Hooks and Eyes for Believers' Breaches."

An old-time pamphlet had for its title "Salvation's Vantage Ground of a Louping Stand for Heavenly Believers."

A religious pamphlet published in 1626 is called "A Most Delectable, Sweet Perfumed Nosegay for God's Saints to Smell At."

An odd name given to a religious publication in the olden time was, "The Spiritual Mustard Pot, to Make the Soul Sneeze With Devotion."

Another religious writer in the early days called his book, "A Shot Aimed at the Devil's Headquarters Through the Tube of the Cannon of the Covenant."

An imprisoned Quaker published a book which he called, "A Sigh for the Sinners of Zion, Breathed Out of a Hole of the Wall of an Eastern Vessel, Known Among Men by the Name of Samuel Fish."

An ancient work was called, "Seven Sobs of a Sorrowful Soul for Sin, or the Seven Penitential Psalms of the Princely Prophet David, whereunto are also annexed William Humuis' Handful of Honeysuckles and Divers Godly and Pithy Ditties, Now Newly Augmented."

Another lengthy religious title was, "A Reaping Hook, Well Tempered for the Stubborn Ears of the Coming Crop; or Biscuits Baked in the Oven of Charity, Carefully Conserved for the Chickens of the Church, the Sparrows of the Spirit and the Sweet Swallows of Salvation."

The Slate on the Kitchen Wall.

"What is the big slate for that hangs upon your kitchen wall?" said a visitor to a young house wife the other day. "Oh, that's my memorandum book," was the reply. "When I first began to keep house out in this suburban spot, we would frequently sit down to a meal and discover there was no pepper in the pepper-caster, or vinegar in the cruet, or only one-quarter of a loaf of bread in the box, or some little thing like that, which had slipped my memory among the number of more important things I had to think of—by themselves of little account, but just big enough to take the completeness away from a good meal which it needs to be thoroughly enjoyed."

"As our grocer, and baker, and butcher, you see, are all two or three miles away, one cannot tell the girl to clap on her hat, run out and supply the want, as you can who live in the city, so I told John that I must have a memorandum book

for the kitchen, to jot these wants down in, so that when I did go shopping, or when the tradesmen did call, I would be sure to tell them of everything I wanted."

"The very next day the dear boy brought me home a lovely little book with ivory covers, silver-tipped pencil and celluloid leaves, from which the writing could be erased after the book was full. I tried it for a week, but it was so pretty that if I were baking pies, say, and observed that the cloves were almost gone, I would have to stop and wash the paste from my hands before I could handle that pretty book. Consequently I used to say, 'Oh, I'll not stop now. I'll just remember that and put it down when I have some others to go with it.' Of course, I forgot all about the cloves until the next time I went to get some and found not half enough. So I relegated the pretty book to the recesses of my bureau drawer and bought a common school slate with a pencil and a sponge attached to it by strings. Whenever I find anything running low in the larder, I jot it down on the slate, one half of one side of which is reserved for the grocer, and the rest for the butcher, the baker, etc. If I'm not in the kitchen when they come, Bridget shows them the slate and they copy down the orders. Then, on the other side of the slate I write instructions for Bridget to follow when I go out, or the page and number in the cook book of the recipe by which I want her to cook certain dishes while I am away. Altogether I find it exceedingly useful and handy, and would advise all young housekeepers to try it."

Caught by a Lump of Sugar.

A gentleman from Aspinwall tells the following curious story of the manner in which the natives of the interior of the Isthmus of Panama capture monkeys. The surrounding country is swampy, and covered with a dense mass of luxuriant vegetation. At nightfall a thick miasma rises from the ground and hangs over the forests like a cloud. This place is the monkey's paradise. They travel through the forests in troops, going wherever the king monkey leads. When the natives have been apprised of the presence of a troop they go about warily to capture them. Their plan is a simple one. A hole is cut in the shell of a cocoanut large enough to admit a monkey's paw. The cocoanut is scooped out and a lump of sugar placed in the hollow. A string is then attached to the novel trap, and the negroes conceal themselves until the monkeys pass by. Curiosity is one of the chief characteristics of these little creatures, and, when they espy the cocoanut lying upon the ground, they come down from the trees and proceed to inspect it carefully. The lump of sugar does not long escape their notice, and one of them thrusts a paw through the aperture to grab it. With the lump of sugar clasped in his hand he finds it impossible to withdraw it: nor will his greedy nature allow him to abandon his prize. The negroes have no difficulty in drawing him nearer to their ambush, the whole troop scampering madly about him, chattering and gesticulating as only monkeys can. When they have arrived within easy reach a large net is thrown out and they are made prisoners.

Hints to Housekeepers.

CONSUMPTION CURED.—An old physician, retired from practice, having had placed in his hands by an East India missionary the formula of a simple vegetable remedy for the speedy and permanent cure of Consumption, Bronchitis, Catarrh, Asthma and all Throat and Lung Affections, also a positive and radical cure for Nervous Debility and all Nervous Complaints, after having tested its wonderful curative powers in thousands of cases, has felt it his duty to make it known to his suffering fellows. Actuated by this motive and a desire to relieve human suffering, I will send free of charge, to all who desire it, this recipe, in German, French or English, with full directions for preparing and using. Sent by mail by addressing with stamp, naming this paper, W. A. NOYES, 820 Powers' Block, Rochester, N.Y.

TURKEY SOUP.—People who like the old-fashioned, rich soups, will find the following recipe for using the carcass of a turkey delicious:

Cut off the meat from the bones and break the carcass into several pieces. Add two or three quarts of water—proportioned to the quantity of

meat—two slices of carrot, two of turnip, two large onions, two stalks of celery, three table-spoonfuls of butter, and three of flour. Set on the fire and cook three hours, then add the vegetables and cook another hour. Strain, and put back on the stove. Brown the flour and butter together, add it to the soup, season with salt and pepper, and simmer for half an hour. If any fat rises, skim it off. Small squares of toasted bread may be added just as the soup is sent to the table.

CREAM FISH.—A favorite lunch dish at a hospitable country-seat was made of fish left from the preceding day's dinner, but many of the guests laughingly protested that they should never have patience to wait for chance left-overs, and intended to buy the needful quantity.

The hostess' directions follow:

Mash one pound and a quarter of boiled halibut fine, adding potato in the same proportion as for fish-balls; season nicely with butter and salt, and make very moist with cream. Put the mixture into a baking-dish, and brown in the oven. Serve with an egg-sauce, if preferred.

MEDICAL HINTS.—The quickest, surest and best remedy for rheumatism, neuralgia, lumbago, sore throat, soreness and lameness, is Hagyard's Yellow Oil. It quickly cures sprains, bruises, burns, frost-bites, chilblains, etc. For croup, colds, quinsy, etc., take 10 to 30 drops on sugar, and apply the oil externally also, when immediate relief will result.

SCALLOPED FISH.—Break one pound of boiled or broiled fish—cold—into small pieces, carefully removing the bones and skin. Add one gill of milk, one gill of cream, one tablespoonful of flour, one-third of a cupful of bread crumbs. Boil the cream and milk, mix the flour with one-third of a cupful of cold milk, and stir into the boiling cream and milk. Season to taste with salt and pepper. Put a little of the cream sauce in the bottom of a small pudding-dish, then a layer of fish, seasoned with salt and pepper, then another layer of sauce, and another layer of fish. Finally cover with the bread-crumbs and bake until brown. This quantity will probably require about twenty minutes cooking.

COMING EVENTS.—Coming consumption is foreshadowed by a hacking cough, night sweats, pain in the chest, etc. Arrest its progress at once by taking Hagyard's Pectoral Balsam, which never fails to cure coughs, colds, bronchitis, hoarseness, etc., and even in confirmed consumption affords great relief.

HAM PATE.—Housekeepers are often puzzled to devise a way to make the hard parts of a ham palatable. But after the better portion has been sliced off, the remainder can be converted into a very tempting dish. Cut all the meat from the bone and chop it fine, boil six eggs hard and chop also. Put in the bottom of a small, deep pudding dish a layer of the chopped ham, then a layer of egg. Moisten with cream sauce, add a second layer of ham, another layer of eggs, moisten again with cream, and cover the top with bread-crumbs, dotted with bits of butter. Bake about half-an-hour or until the top is brown. The cream sauce consists of one tablespoonful of butter, one table-spoonful of flour, and a cupful of milk. Melt the butter and flour together and stir in the milk.

BEEF AND POTATO PIE.—A very appetizing way of serving beef is to cut the meat into slices, make a gravy of flour and water, seasoned with pepper and salt, put the beef in, and two or three tomatoes pared and sliced, and warm the whole quickly—do not let it become tough by stirring a long time. Then part the mixture in a platter, and arrange around the edge a border of mashed potato. Set in the oven till potato is brown, and serve at once.

Mutton can be used in the same way and is equally relished.

Read These Lines.

1 to 2 bottles of B. B. B. will cure Headache.
1 to 2 bottles of B. B. B. will cure Biliousness.
1 to 4 bottles of B. B. B. will cure Constipation.
1 to 4 bottles of B. B. B. will cure Dyspepsia.
1 to 6 bottles of B. B. B. will cure Bad Blood.
1 to 6 bottles of B. B. B. will cure Scrofula.
In any case relief will be had from the first few doses.