

...The matter which this page contains is carefully selected from various sources; and we guarantee that, to say the least, it is of interest to our readers.

INSPIRATION.

O mighty brother-son of man, Where'er thou art in low or high, Thy skyey arches with exulting span, O'er roof and chimney...

THE HOME.

Breakfast Gowns. A dainty and neat breakfast dress is not at all a common thing. There are too many women who are busy housekeepers who make these excuses for neglecting themselves in all varieties of old clothes to do their work.

Let the breakfast dress be made with a plaited blouse waist, or plain close waist, and large stylish sleeves, with a plain full skirt which may be finished above the hem with a row of tucks or several rows of heavy braid above the hem, if the dress is of flannel. There are pretty challies which will wash and will make very dainty morning gowns, if something more elaborate than flannel is desired.

Happy Birthdays for Little Ones. "Now we shall have to give one more party every year," said a mother, looking fondly at the tiny black head of the new baby.

Happy the children whose parents never fail to remember the birthdays as they come round. Even a baby of three or four years generally has two or three favorite tots whom he or she would like invited. The simplest entertainment is sufficient. A few plain cookies cut into fancy shapes with cake cutters, with a stoned raisin for the center, a plate of thin bread and butter cut in delicate slices and spread with a very little jam; cups of cambric tea, that is, milk, with warm water and sugar in it, and the real birthday cake, with candles in it, will make up a feast that shall send the tiny ones home happy.

Old Friends in New Dresses. IMPERIAL APPLES.—Wipe sound, rather tart apples, and core them without peeling or quartering. Set them in an inch-deep pan, and fill the hollow with the following mixture: One-half cupful of raisins, stoned, one-fourth cupful washed currants, slice of lemon peel, brown sugar to sweeten, and spices, if liked. Place a lump of butter on top; pour into the pan a cupful of warm water and one-half cupful of sugar. Bake till done, but not broken.

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home. Pop corn tied up in a bag made from a pretty Japanese napkin, or from coarse-meshed white lace, the seams buttoned with gay sequins, or an orange wrapped in bright tissue paper with the ends twisted like motto candies will please the little ones. At a party given by a boy of five, toy whips, costing five cents each, were presented to the youthful guests, and as they were all boys it went them away happy; for his sister's doll party the souvenirs were very small Japanese dolls. Girls of ten, or older, may have pretty little cups and saucers for novelties. The little Japanese blue and white affair, costing five cents each, are charming, while very dainty ones may be bought for twenty-five cents. Better than any sum of money that you may give your children during your lifetime, or lessen them after your death, will be the remembrance of all such sweet and simple home festivities as shall have endeared home to their childish hearts.

How Coffee is Made in Greece.

Coffee is out here the favorite non-alcoholic drink, says a writer in the Gentleman's Magazine, and like tea in England, is taken indiscriminately at all times of the day; but the Oriental is a little more refined in his way of enjoying it. First of all he sips a little cold water from the glass that he handed him together with the coffee on a tray, and having by this proceeding both cooled and cleansed his palate, his appreciation of the succeeding bonne bouche is increased, Strangers to the country, and especially Englishmen, generally vary this programme by swallowing the water after, instead of before the coffee, a reversal of the native method that is probably caused by some of the thick sediment remaining on the tongue, which may be disliked by those unprepared for it. As the mode of preparing this favorite indulgence is the same all over the East, and diff. as from the French and English way of preparation, it may be worth while to note, especially the result, in our opinion, is superior to either. Here is the recipe: Two spoonfuls of coffee and of very fine pounded sugar are placed in a little brass saucen, and over it is poured a small teaspoonful of boiling water; this is heated over a charcoal fire till a light foam gathers on the surface; the mixture is then poured, a third at a time, into the cup, the saucen being replaced on each occasion on the fire, to enable the proper heat and mixture of the ingredients to be maintained. When finished, and it is made in two minutes, it fully repays the extra care that may seem to have been bestowed on its manufacture.

A Novel Way.

One cold winter's day, chancing to have an errand to a near neighbor, I went in at dinner time. Entering the back way and passing through the kitchen, I was surprised to see no fire in the range nor was there a sign of three having been one that day.

My neighbor, Mrs. Curtis, was a very punctual housekeeper and as I went in to her dining-room and saw the table neatly spread for dinner, the coffee pot on top of the base burner, and a covered saucen over the griddle at the back of the stove, I surmised she was having a "picked-up" dinner. However, Mrs. Curtis was preparing some tempting looking baked squash. Where that squash was baked was a mystery, but not liking to be impertinent I said nothing. Having finished the squash she proceeded to mix some flour and water. On her taking the cover from the saucen, I discovered, as she stirred the thickening into broth, that it contained a stewed chicken. Now, thought I, why have I never done that? There is a large space for cooking on my heater as on this one. The chicken duly attended to, she took the coffee pot from the top of the stove and set it on the table; then opening the feeder and reaching into it she brought forth delicately-browned potatoes. (Ah, that is where that squash was baked!)

There was yet another surprise in store for me. I learned one more resource of the base burner when Mrs. Curtis opened the lower front door and from the saucen took a delicious rice-pudding. I had heard of heating flat-irons on the coal, but never before had I heard of cooking a whole dinner on and in a coal stove with no oven. Mrs. Curtis told me that during the very cold weather she did all of her cooking in that way. For baking vegetables the feeder should be well filled with coal and the vegetables turned occasionally. On the lid over the feeder she places bread. In the afternoon she cooks out meal for breakfast the next morning, and in the evening fixes the coffee in the coffee-pot. In the morning, when Mr. Curtis turns the draughts on he sets the oatmeal and coffee on the stove. When the rooms are warm they get up and find breakfast ready for the table. This method is no less novel than practical. Since learning it I have abandoned my kitchen with its cold floor when the mercury drops below zero.—Housekeeper.

Old Friends in New Dresses.

IMPERIAL APPLES.—Wipe sound, rather tart apples, and core them without peeling or quartering. Set them in an inch-deep pan, and fill the hollow with the following mixture: One-half cupful of raisins, stoned, one-fourth cupful washed currants, slice of lemon peel, brown sugar to sweeten, and spices, if liked. Place a lump of butter on top; pour into the pan a cupful of warm water and one-half cupful of sugar. Bake till done, but not broken.

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THE FARM.

Ice-Houses. Meat without ice cannot be kept a sufficient time to become tender, and in cold times, when there were no ice-houses but many peccol forces have been eaten so soon after killing that it must have been tough. The best place for an ice-house is on a hill-side, where it is largely protected from the sun. A slope with a northern exposure is considered the best. It should be well sheltered by trees. The hillside is of great advantage for drainage. Where the ice-house must be built on level ground, as it must be in many cases, in order to be convenient to the kitchen, it should be elevated, as far as possible, so as to be sheltered by the dwelling-house. Experts advise that the drain should always be trapped so as to prevent the entrance of hot air through the pipe.

The Best Food for Horses.

Oats is the best grain to feed horses in good health. Oats is next best. For a good diet, corn is wholesome, and, if fed alone for any length of time, is certain to produce ill effects from indigestion. Oats have about the right proportions of nutritious and coarse matter to be fed to a horse, and are very large per cent of strong food. Old or enfeebled horses should be fed ground food, a good mixture being four bushels of oats to one of corn. Twelve quarts per day of this ground mixture will prove a good feed for any horse working or doing other heavy farm work. Whole corn should be soaked in warm water for six hours before feeding. Once a week give horses a feed of whole corn, and especially of potatoes, apples or roots will prove beneficial, and the animals will relish the change of diet.

Farmer Hayseed.

The Rural New Yorker recently published a long editorial urging a closer attention to agriculture on the part of the farmer. This representative paper of our rural population candidly admits that the constant ridicule of the comic papers about "Farmer Hayseed" is deserved in part. It may come a little harder on the farmer, but it is a change of diet. The farmer's wife, on giving out the seed, reserves a little, which she sets aside for the cat. In most places, the fields have to be watered, and this has to be done, usually, about three times: first, after the seed germinates, when the wheat is about to blossom, and the last when the wheat is in full ear. The amount of watering, which is by different processes, is about \$2.25 per acre. One thing is especially noticeable in the preparation for any kind of crop, and that is the number of plowings. In the United States the farmer averages one plow his land more than once, and sows his seed upon the unbroken clods. Here the farmers plow as often as possible, up to thirty times or more, going in every direction, and using the best tools and thoroughly pulverized, like an ash heap. There must be something in this, as the soil is very poor, to enable them to raise, on an average, 17 bushels of wheat to the acre. Agriculture in this country, though pursued by some historic people for several thousand years, is still in its primitive stage. The results are surprising, and would be troubled or quadrupled were modern methods of cultivation introduced here.

Earth Cures for Invalids.

There had been years of ailing and despondency, when Mater, who had retired in vain to gain health, walked slowly across the road to the garden. "Onions can never be raised on this farm," Peter had said, and Mater replied: "We will try again, perhaps if I can help we can make them grow." So down on her knees on a board beside the row Mater knelt to sow the seed. Less than eighteen feet in length was sown when a deathly faintness came over Mater, and as soon as possible she was lying on the lounge in the sitting-room. The next morning Mater was again in the garden, doing a little more on the previous day; and thus she went out from day to day, usually early in the morning, listening to the song of the birds as she worked. Before planting time was over Mater was less despondent, and when sixty-five days, each containing a different variety of annual, made beautiful the garden by the most labor, the whole household rejoiced, for Mater was really getting better—very slowly, but surely. That onion patch yielded some very nice onions, but when we consider the benefit which came to Mater, it is as the most profitable crop ever raised on the farm. And such a "wealth of beauty" as has come from that "curative" outdoor labor only those who see the grounds about it, the "curative" of early spring to late fall, any knowledge. From Spain, Western prairies, the South-

land and different sections of our own and adjoining states contributions have come till it would weary one to read the names of the plants. Mater used judgment in her garden work, taking care not to get overtired, though, as health returned there was great temptation to fix up everything in shape before she left the garden. But there has always been one thing very trying about this garden work—the number of plants that must be removed each spring in order to make room so that those left may flourish. Each spring we give away to those who call hundreds of seedling verbenas—of which we have the choicest strain—but other hundreds are hoed up as weeds, and we say then, as we sit at a bountiful fruit harvest: "How fitting it would be if those in need and the abundant waste could meet together!"—A. S. Parker, in N. Y. Tribune.

Lambkin Overhoes.

Never do I remember to have had a lady inmate of my house whose feet were sufficiently protected—according to my notion of healthy warmth. This winter, in some desperation, I made a sort of sock, large enough to hold both feet, out of two or three skins of lambs whose lives were prematurely cut short. The wool was put on the inside, and the whole rather roughly shaped into a double overshoe. Of course the wearer covered this, as I was sure she would, making it quite respectable, if not rather ornamental. She is delighted when out riding in snow weather, but she largely loses its foot-warming capacity by placing in its roomy space a hot-water bag holding one quart. This keeps warm for hours in a very cold day; and only think of the comfort, and enjoyment, and health preservation. Farmers' kitchens are not noted for warmth, especially underfoot, and this double-sock or overshoe can be profitably used many hours in the day while sitting at work sewing.—S. M. Palmer.

Tomato Culture.

Tomatoes need a fertilizer which is quickly available early in the season. Fertilizers applied late, or those which give up their substance late in the season give poor results, because they delay full fruiting until the plant is overtaken by frost. L. H. Bailey and J. C. Corbett, of the New York Cornell station, report that nitrate of soda on good soil applied at once early in the season gave a much heavier yield of tomatoes than the same amount applied at intervals. The most highly improved varieties seem to give the greatest response to fertilizing. Early transplanting in the field is advisable even when slightly touched by frost to be followed by settings through May. Tomatoes were sown in the house from the middle of January to the middle of March. The earliest sowings gave the earliest fruit, but much the largest yield came from the latest sowing, set out in May. Pot-grown plants gave better yields than flat-grown seedlings, and cuttings yielded about the same. The best results came from plants started in a forcing house or hotbed, about the middle of March and transplanted at least twice, and set out in May.

W. P. King, insurance agent, Truro, N. S., writes: "For years had dyspepsia of the worst kind, great pain and distress after eating; got so bad could neither eat nor sleep; consulted several of the best physicians; got medicine from each; only gave temporary relief. Then discovered the great value of K. D. C. took it a short time, result, complete restoration to health."

Minard's Liniment cures distemper.

Ayer's Pills. Are compounded with the view to general usefulness and adaptability. They are composed of the purest vegetable aperients. Their delicate sugar-coating, which readily dissolves in the stomach, preserves their full medicinal value and makes them easy to take, either by old or young. For constipation, dyspepsia, biliousness, sick headache, and the common derangements of the Stomach, Liver, and Bowels; also to check colds and fevers, Ayer's Pills.

Are the Best. Unlike other cathartics, the effect of Ayer's Pills is to strengthen the excretory organs and restore to them their regular and natural action. In spite of immense competition, they have always maintained their popularity as a family medicine, being in greater demand now than ever before. They are put up both in solid and liquid form, and are for home use or travel. Ayer's Pills are preferable to any other. Have you ever tried them?

Ayer's Pills. Prepared by Dr. J. C. Ayer & Co., Lowell, Mass. Sold by all Druggists. Every Dose Effective.

EDUCATIONAL. IF YOU WANT. To learn to write an easy, rapid legible hand, a style demanded by business men, go to WHISTON'S COMMERCIAL COLLEGE, Day and Evening classes, and use Whiston's College Pen, No. 1. This is the best pen for business writing in the market. For sale at A. & W. Mackinlay, and also at the College, 95 Barrington Street, New Catalogues sent free on application.

S. E. WHISTON, 95 Barrington Street, HALIFAX, N. S. We give the cream of business requirements in three months for \$20 or \$25. We fit for positions and get them—good ones. First Business College to teach business memory.

THE STYLIAN BUSINESS COLLEGE, WINDSOR, N. S. FACULTY: S. KERR, Principal of Business Department, teacher of Arithmetic, Bookkeeping, Penmanship, and English. W. M. PRINGLE, Principal of Shorthand Department, teacher of Bookkeeping, Correspondence, etc. G. R. DUNFIELD, teacher of Arithmetic, Bookkeeping, and English. MISS BLANCH HUNTLEY, teacher of Shorthand. WM. GUN, B.A., teacher of French and German. Demand for Circulars and Specifications of Penmanship. KERR & PRINGLE, S. John, N. S.

Horton Academy, WOLFVILLE, N. S. THE Autumn Term of this Institution opens September 7th, 1893. Winter Term January 6th, 1894. This Academy invites the attention of students from all parts of the Maritime Provinces. Special attention is given to preparation for College. It also provides a good general education. The Winter Training Department, to be held by 30 A., containing three studies, affords excellent opportunities to students, especially to those looking toward Mechanical, Engineering, etc. The Boarding House, equipped with modern conveniences and well provided, by, insures the comfort of the students. Well-trained and experienced Teachers competent to teach Bookkeeping and English, \$2.00 per week. For particulars apply to MARY E. GRAVES, Principal, Wolfville, N. S., July 30.

Acadia Seminary. THIS SCHOOL FOR YOUNG LADIES will enter on the next year with greatly improved accommodations—new Class Rooms, a new Dining Hall, a new Art Room, a new Library Room, and a large number of new and pleasant rooms for students. The department of Instrumental Music will be under the direction of a German lady, who is highly recommended. The next term will open on Wednesday, Sept. 7. Special grants are given to teachers on the day preceding the opening of the term. Circulars giving full information will be sent on request. MARY E. GRAVES, Principal, Wolfville, N. S., July 30.

Two Groder's Syrup Cured Him. LIVER and KIDNEYS. Badly Affected. FOOD WOULD SOUR IN 30 MINUTES AFTER EATING IT.

GOVERNMENT OF NOVA SCOTIA. The Provincial School of Agriculture. THE NEXT TERM BEGINS FEB. 1st, 1893. Admission Free. THIS institution offers thorough instruction in the Natural Sciences and Practical Agriculture. Extra grants are given to teachers who take the course, and qualify as Agricultural Teachers. Every young man expecting to be a farmer in Nova Scotia will find it advantageous to attend this school. Students can earn money by working on the farm to partially pay their board and other expenses. Farmers and farmers' sons have already reaped the benefit from attendance. The new School building and new Laboratories offer excellent facilities for the study of the Natural Sciences and Agriculture. For further particulars apply to the Principal, FRED. H. W. SMITH, Truro, Nova Scotia.

TAKE NOTICE! Always in stock the best WOODSTOCK HAY, CANADIAN OATS, C. O. OATS, RABBIT MAIZE, MIDDLETOWN CRACKED CORN AND OATS AND BEAN, for sale at lowest market prices for Cash at HAYMARKET SQUARE. THOMAS L. HAY. Telephone 316.

HEART FAILURE, FAINTNESS, ACUTE DYSPESIA. Complete Nervous Prostration. Cured by Using HAWKER'S NERVE & STOMACH TONIC. A LADY'S EXPERIENCE.

Mr. Wm. Thompson of Musquash, N. B., says: "For 2 years past my wife has suffered with Acute Dyspepsia accompanied with complete nervous prostration and a smothering sensation about the throat which frequently produced an attack of faintness. She became weak and nervous, lost all energy, and had a constant feeling of drowsiness which she could not get rid of. She was unable to do any work, and her appetite was so poor that she could not eat. She was treated by several doctors, but obtained no relief. She was so discouraged that she gave up all hope of ever getting better, when our pastor suggested that she try HAWKER'S NERVE & STOMACH TONIC AND LIVER PILLS. She obtained immediate relief from the first dose, and after taking the second dose, she has continued to improve ever since. She has gained weight, and can enjoy her food without fear of suffering. I cannot speak too highly of these valuable medicines, which have restored my wife to health and strength and saved much suffering and expense." Sold by all druggists and general dealers. TONIC 50 cts.; PILLS 25 cts. Manufactured by the HAWKER MEDICINE CO., Ltd., St. John, N. B.

WEDDING RINGS! In plain Gold, 18 k. fine. All sizes and weights. We guarantee them to be as represented, and sell them 25 per cent. under usual prices. L. L. SHARPE, 42 DOCK ST., 192 UNION ST., ST. JOHN, N. B.

WANTED! Nova Scotia Stamps. For which I will pay the following prices: One penny, \$1.50; 2 cents, \$0.06; Three cents, \$0.15; 4 cents, \$0.08; Six cents, \$0.15; 8 cents, \$0.15; 10 cents, \$0.15; 12 cents, \$0.15; 15 cents, \$0.15. The Stamps must be in good condition. If on the envelope ten per cent. more. Stamps now in use not more. F. BURT SAUNDERS, P. O. Box 309, ST. JOHN, N. B.

NEW GOODS. Gentlemen's Department, 27 King Street. NEW Long Scarfs, Silk Handkerchiefs, Made-up Scarfs, Pongees, Bracons, French Brims, Bag Straps, Courier Bags, Drawing Gowns, Gloves, Men's Shirts and Drawers. IN STOCK: English All-India Colours in the latest styles; and the "Dove" (Paper, Turbans) and "The Seal" (Paper, Standing) Colours.

Manchester, Robertson & Allison. SPRING 1893. Our Travellers are now showing complete lines of Samples of STAPLE AND FANCY DRY GOODS for the Spring Trade.

DANIEL & BOYD, Ltd. This Baking Powder (WOODILL'S GERMAN) is WELL-SUITED FOR FAMILY USE. It has been used in MY OWN HOUSEHOLD for MANY YEARS. GEORGE LAWSON, Ph. D., LL. D., F. L. C., G. B. and Ireland.

GRATEFUL-CORFORTING. EPPS'S COCOA BREAKFAST. "By a thorough knowledge of the natural laws of the human system, and by a careful application of the fine properties of well-selected Cocoa, Mr. Epps has provided his breakfast tables with a delicately flavoured beverage which will save many heavy doctors' bills. It is by the judicious use of each article of diet that a constitution may be gradually built up until strong enough to resist every attack of disease. Epps's Cocoa is made from the finest quality of purest cocoa beans, and is so prepared that it is perfectly adapted for use in any form, by any person, in any climate. Made up in packets, by grocery, confectionery, and other trades. JAMES EPPS & CO., Homoeopathic Chemists, London, England."

Grow Thin. by using Dr. Johnson's Purgative and Blood and Fruit Salt; it will reduce your weight without distress; it is perfectly harmless, and will not injure your system. It is the only medicine that will cure you of all ailments, and is so simple, and so easy to use, that it is the only medicine that you can afford to keep in your house. It is the only medicine that will cure you of all ailments, and is so simple, and so easy to use, that it is the only medicine that you can afford to keep in your house. It is the only medicine that will cure you of all ailments, and is so simple, and so easy to use, that it is the only medicine that you can afford to keep in your house.