

STRONG IN CHRIST.

Our life is not the sport of chance;
Our energies more freely flow
In strife with adverse circumstance
And character doth stronger grow.

A straw is borne along the stream,
The thistle-down upon the breeze;
But shall we in our folly deem
The soul as impotent as these?

Not thus did Jesus basely yield;
He stood alone against the world;
But God in Christ His might revealed,
And evil from His throne was hurled.

We, too, may brave the storm without,
If all within be calm and still—
No lurking foe of secret doubt,
Infirmity of thought and will.

CHEERFULNESS.

Cheerfulness is refreshment, like cold water, like invigorating air and mellow sunshine, and the people who are its promoters deserve to be classed among public benefactors. There are persons who are considered benevolent who have not done half as much to earn the reputation as the man or woman with an almost tranquil face and a joyous word to lighten sorrow and dispel discouragement. We know and love and value our cheerful friends beyond all reckoning.

The moment the door opens and we hear the sound of the gay voice and the quick footstep, the dullness that has settled down upon us is dispelled like a fog before the morning sun. There is comfort in the very greeting, and infectious good-humour in the laugh. We forget the financial stress and the threatened trouble in bright talk, which may not always be instructive, but which never fails to amuse. It is made up possibly of the most commonplace incidents, observations and illustrations that are nothing in themselves, but which take on a new meaning in the telling.

The drooping invalid, pining in the durance and dullness of the sick-room, looks forward to the visit of the cheerful friend with anxious eagerness. The encouraging words, the quiet sympathy and helpfulness of good cheer, are almost like an assurance of returning health.

Cheerfulness is one secret of perennial popularity, and its exponents may be sure of the

welcoming hand wherever they go. It is more potent than wealth even, or beauty or talent as an influence, and its dominion is enduring. There is a logical reason for it all. The most of us are oppressed with care; grief and disappointment wait beside our thresholds like vigilant, never-sleeping wardens. The cheerful friend slips by them, takes us out of ourselves and makes us realize that half our troubles are imaginary, and that the world is full of love and beauty to those who will see and admit it.

GREAT THOUGHTS.

The things in men's writings that really and deeply help us they have learned in pain and anguish, in sore, mental conflicts, or in suffering. The words of the preacher, however eloquently and fluently uttered, which he has not himself been taught in experiences of struggle, may please the ear and charm the fancy, but they do not greatly help or bless others. We all know that the most effective oratory is not that which flows without effort from the lips of the speaker, but that which in the knit brow, the glowing eye, and the trembling voice, tells of strong feeling and of cost of life. All great thoughts are the fruit of deep pondering, and oftentimes of suffering and struggle. "Wherever a great thought is born," said one who knew by bitter experience, "there always is Gethsemane."

HINTS TO HOUSEKEEPERS.

Mushroom Sauce.—One-half pint of mushrooms, carefully peeled, rinsed and wiped dry with a towel. Put into a cupful of boiling water with a tablespoonful of butter; pepper and salt to taste. Let simmer very gently for ten minutes. Then thicken with a tablespoonful of flour mixed with a tablespoonful of butter. Add the juice of half a lemon. Mushroom sauce is especially nice with roast meats.

Baked Mushrooms.—Prepare one quart of fresh mushrooms. Place in a pudding pan whole, put a lump of butter size of bean on each one, dash a little pepper over them and bake twenty minutes if of medium size. Pile the mushrooms high on a large platter, pour the gravy around and serve. The platter should be hot.

Mushroom Toast.—Peel, rinse, wipe dry with a towel one quart of fresh mushrooms. Melt three tablespoonfuls of butter in a thick stew pan; when melted and beginning to

brown, put in the mushrooms and let it simmer five minutes, shake the vessel to keep from burning, salt them and add a pinch of cayenne pepper, and a pinch of pounded mace. Let them stew fifteen minutes, add a cup of soup stock, and a tablespoonful of flour dissolved in a little of the broth or stock, add half a teaspoonful of lemon juice. In case no broth or stock is at hand, use fresh milk or cream instead. Have ready rather thick slices of buttered toast, pour over them the mushrooms and serve. Mushroom catsup will be found a most excellent addition to the dish.

Tomato Soy.—One peck ripe tomatoes, one pound of sugar, two large onions, two peppers, one cupful of salt, two tablespoonfuls of cinnamon, one tablespoonful of cloves, one quart cider vinegar. Peel tomatoes and boil all the ingredients except the vinegar for two hours. Just before taking from the fire add the vinegar slowly. Bottle when cold.

Raw Cucumber Pickle.—Take one gallon of vinegar, one-quarter pound of root ginger, half pound of mustard, one-quarter pound of mustard seed, one-quarter pound of salt, two ounces of curry powder, one teaspoon of cayenne pepper, and mix all together and stir well, and as your cucumbers are picked from the vines wash them and drop them in, and stir them two or three times a day for a couple of days, and they are ready for use.

Almond Cakes.—One pound of sifted flour, half a pound of butter, three-quarters of a pound of sugar, two eggs, half a teaspoonful each of essence of lemon and of bitter almonds, two teaspoonfuls of ground ginger, one teaspoonful of cinnamon, four ounces of almonds, blanched and chopped very small, two ounces of mixed candied peel, also very finely chopped. Mix all the dry ingredients together, then rub in the butter; add eggs and essences last of all. Mix to a smooth paste, and roll out on a floured board to half-inch thickness; cut in round or fancy shapes, and bake on a dry tin in a slow oven.

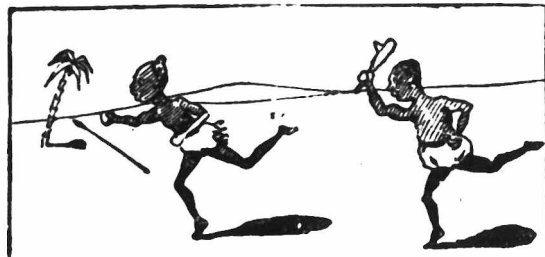
Frozen Milk Punch.—Freeze together one quart milk and one-half pound sugar. After the above is frozen, mix with it one-half pint of rum, one-half pint brandy, one and one-half pints whipped cream and half of a nutmeg.

—Let us be wise to raise pleas to confidence in God from what we see in Nature, and thus we quell fears which that very course of nature is sure sometimes to engender.



Where it's too Cold

People aren't intelligent—or even civilized. They're in a sort of icy stupor the year round, and the air's never warm enough to thaw out their brains.



Where it's too Hot

Folks are just as stupid. Clear heads and perennial scorching don't go together.

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