The Best that I Can.

"I cannot do much," said a little star,
"In making the dark world bright;
My silvery beams cannot struggle far
Through the folding gloom of night;
But still I'm a part of God's great plan,
And I'll cheerfully do the best that I can."

"Oh, what is the use," said a fleecy cloud,
"Of these tiny drops I hold?
They will hardly freshen you lily proud,
When caught in her oup of gold;
But still I'm a part of God's great plan,
And I'll cheerfully do the best that I can."

A child went merrily forth to play,
But a thought, like a silver thread,
Kept on winding in and out all day
Through the happy golden head.
"Mother said I'm a part of God's great plan,
So I must try to do the best that I can."

So she helped a poor neighbour's child along,
Though tired her own small feet;
And she sang from her heart a little song
Her father thought so sweet!
And he said, "I too am part of God's plan,
And though weary, must do the best that I can."

Religion at Home.

More and more there is growing up a disposition among parents to permit all matters of religious observance to be with their offspring mere matters of choice or preference. Your child must learn French and German and drawing; but he shall learn his catechism and his Bible lesson and a reverent observance of this holy day if he chooses, and not otherwise. A more dismal and irrational folly it is not easy to conceive of. I do not say that there may not have been folly in another and in an opposite direction. I am not unmindful that religious teaching has been sometimes made a dreary and intolerable burden. But surely we can correct one excess (not, I apprehend, very frequent or very harmful), without straightway flying to an opposite and worse one. And so I plead with you who are parents to train your children to ways of reverent familiarity with God's word, God's house and God's day. Let them understand that something higher than your taste or preference makes these things sacred and binding, and constrains you to imbue them with your spirit. And that they may do this the more effectually, give them, I entreat you, that mightiest teaching which consists in your own consistent and devout example.—Bishop H. C. Potter.

"Shall" and "Will."

There is probably no more confusing part of the English language than that which regulates the proper use of "shall" and "will." The reply of James Russell Lowell to the woman who wrote, saying: "I would be very much obliged for your autograph," has been often in print, and has undoubtedly been clipped for scrap and pocket-book reference by many persons. The poet essayist granted her request in the following fashion: "Pray, do not say hereafter, 'I would be obliged. If you would be obliged, be obliged and be done with it. Say, 'I should be obliged, and oblige yours truly, James Russell Lowell." An additional hint to go with this "cut me out" is that of the old verse:

In the first person simply, shall foretells; In will a threat or else a promise dwells; Shall in the second or the third doth threat; Will simply then foretells the future feat.

or, "shall" in the first and "will" in the second and third persons are to be regarded as simple declarations, and both in all other cases convey a threat.

—They are the best comforters and helpers of their fellowmen, who go about with large hopefulness and cheerfulness in their own hearts, trying to put a little more hope and cheer into the life of every one they meet. Gifts of money, ofttimes, while they relieve immediate distress, and make life for one hour easier, only help to encourage disheartenment and to perpetuate nervelessness and indolence. It would be a great deal better, by a few brave words, to incite the person to rise up and grasp life for himself.

Angels, Good and Bad.

There is no reason to doubt that the good angels are as assiduously present with us for our good as the evil angels are for our hurt; since we know that evil spirits cannot be more full of malice to work our harm than the blessed angels are full of charity and good offices to mankind. The evil are only let loose to tempt us by a permission of the Almighty; whereas, the good are, by a gracious delegation from Gcd, charged with our custody. That evil spirits are ever at hand, ready upon all occasions to present their service to us for the purpose of leading us into sin, appears too plainly in the temptation which they continually inject into our thoughts; in their real and speedy operations with the spells and charms of their wicked clients, which are no less effectually answered by them than natural causes are by their ordinary and regular productions. It must needs follow, therefore, that the good angels are as close to us, and as inseparable from us, and though we see neither, yet he that hath spiritual eyes perceives them both, and is accordingly affec ed by their presence. The language of spirits are thoughts. Why do I not entertain them in my secret meditations, and so behave myself that I may ever hold a fair correspondence with those invisible companions, and expect from them all those precious offices which they are accustomed to perform, and at last be conveyed by them to heaven and glory? Oh! my soul, thou art a spirit as they are; do thou ever see them as they see thee; and so speak to them as they speak to thee ?—Bishop Hall.

Keys to the Human Heart.

No bad man is ever brought to repentance by angry words or by bitter scornful reproaches. He fortifies himself against reproof, and hurls back terrible charges in the face of his accuser. Yet, guilty and hardened as he seems, he has a heart in his bosom, and may be melted to tears by a gentle voice. Whoso therefore can restrain his disposition to blame and find fault, and can bring himself down to a fallen brother, will soon find a way to better feelings within. Pity and patience are the two keys which unlock the human heart.

Have You Asthma?

After trying every other remedy in vain, thousands have been cured by using Schiffmann's Asthma Cure. Trial package free of druggists or by mail. Address Dr. R. Schiffmann, St. Paul, Minn. Mention this paper.

—Neatness is a good thing for a girl, and if she does not learn it when she is young, she never will. It takes a great deal more neatness to make a girl look well than it does to make a boy look passable. Not because a boy, to start with, is better looking than a girl, but his clothes are of a different sort, not so many colours in them, and people don't expect a boy to look as pretty as a girl. A girl that is not neatly dressed is called sloven, and no one likes to look at her. Her face may be pretty and her eyes bright, but if there is a spot of dirt on her cheek and her fingers' ends are black with ink, and her shoes not laced or buttoned up, and her apron is dirty and her skirt torn, she cannot be liked.

Hints to Housekeepers

Christmas Plum Pudding.—Pick and seed carefully one pound and a quarter of the best layer raisins, which put in a large bowl with one pound of currants, well washed, dried and picked; one pound of kidney suet, chopped not too fine; two ounces each of candied lemon, orange and citron peel, six ounces of the best flour, half a pound of fine bread crumbs, half a pound of brown sugar, the grated rind of a lemon, a saltspoon of salt and a grated nutmeg. Moisten the whole with eight eggs, the yolks and whites beaten separately, and enough milk to form a very stiff batter. When all these ingredients are thoroughly mixed, an operation which will take the time and patience of several persons, pour into a cloth, which should

be well buttered and floured. The best pudding cloths are those made out of thin unbleached muslin; they should always be scalded with boiling water and wrung dry as possible before using. It is always well to lay the cloth, after it has been prepared, in a large bowl, and pouring the pudding batter into the cloth, and, holding the corners tightly together, tie firmly with a piece of strong, white cord. If desired, this pudding may be boiled in a plain or ornamental pudding mould: well butter the interior, pour the mixture into it, cover with a sheet of good white note paper. tie the mould in a cloth, plunge it in a kettle of boiling water, and let it boil quite fast for four hours and a half. Of course some allowance must be made for the pudding to swell. If boiled in a cloth have on the range a large pot, three-quarters full of briskly boiling water, into which put your pudding; move it about in the water for a second or two; this may easily be done by keeping the corners of the cloth free of the boiling water for the time required, then cover the pot closely, and allow your pudding to boil steadily for four or five hours, being careful not to allow it to stop boiling even for a moment, else will your labor have been in vain. It is well to keep your tea kettle boiling, that you may have water to add to the pot in which the pudding is boiling, as under no consideration must it be allowed to boil dry. When you are ready to serve the pudding, remove it carefully into a large colander, until the cloth, and turn the pudding out on a hot dish. It should be perfect in shape, and rich and dark in color. Sprinkle with a little powdered sugar, stick a sprig of holly in the centre, and send to the table with either a hard or a soft sauce.

A Good Soft Sauce.—Cream together a teacupful of pulverized sugar and half a cupful of fresh butter, and a well-beaten egg and the juice and grated peel of a lemon. Have ready in a double saucepan some boiling water which has been thickened with a scant teaspoonful of cornstarch; when thoroughly boiled add to this your other ingredients, and stir slowly until the sauce is very hot, being very careful not to allow it to boil. Add a little grated nutmeg.

A Delicious Hard Sauce.—Stir to a cream one cup of fresh butter, two cups of pulverized sugar, and add the juice of a lemon, or a couple of teaspoonfuls of vanilla, and a little grated nutmeg. Smooth into a mould with a broad-bladed knife, and set away to keep cool until the pudding is ready to serve.

German Christmas Cake.—The yolks of six eggs, half a pound of fresh butter, half a pound of pulverized sugar and three-quarters of a pound of flour. Beat the butter and sugar to a cream, add the eggs well beaten, and then the flour, and a tablespoonful of vanilla extract. Roll the mixture, which will be stiff enough for the purpose, between your hands, and form into cakes the shape of the letter S. Ice with a thread of icing before baking; bake in a very hot oven. These cakes are easily made, and are not only good to eat, but are good to look at.

"IT CURED MOTHER."—Gentlemen,—My mother was suffering from dyspepsia and had no appetite. Everything failed to cure her until one day, while visiting a friend's house, I saw a bottle of B.B.B. on the table; on inquiring what they used it for, I soon found out what it cured, and when I went home told mother that she should try it; she said she had no faith in anything and objected to try it. Notwithstanding her objection I went in the evening and brought home a bottle, but it was in the house for a week before we could induce her to take it. At last, as she was getting worse all the time, she consented to try it, and on taking half the bottle found it was curing her. Another bottle cured her, and we believe, saved her life. We are never without B.B.B. now. It is such a good remedy for headache as well. E. Weston, 15 Dalhousie St. Montreal.

LITTLE JENNIE WAS CURED.—Dear Sirs,—My little Jennie was very bad with La Grippe, which left a bad cough. I gave her Hagyard's Pectoral Balsam and it soon cured her.

Mrs. McArthur, Copleston, Ont.