

Helen Alister's life, creeping into it, as such things do, all unawares.

Just what his sister called him, "as good as gold," this new-comer might have made choice of a wife long before if his standard of womankind had not been higher than most men's. But through long service this bachelor officer showed no symptoms of changing his estate till leave of absence sent him to Ashby, there to find located by chance the very woman he seemed to have waited for through years and years.

Unpractised in the art of love-making, Mrs. Wynne's brother walked serenely on the road while his candid admiration for his sister's companion led him. The widow unwittingly ministered to the situation by insisting on Miss Alister's sharing every hour of the colonel's society. "She shall not feel she is friendless if I can help it," was her grateful thought. It was not in feminine nature to resist the influence which grew about her. Helen Alister felt in the deference of Herbert Grant's voice, in his watching for her glance, his waiting for her words, a new, delicious thralldom, which to know by its right name was to know herself most miserably.

(To be continued.)

#### Trusting Souls Always Hope's Music May Hear.

DART FAIRTHORNE.

Weary, so weary of snow and the sighing  
Of wintry cold breezes and leaden-dull skies;  
The Pines chant a requiem down in the forest,  
The Hemlocks droop low and the river replies.  
And this is the burden the Pine trees are chanting,  
And this is the answer the rivers return;  
No more through the earth do the warm breezes  
Loiter,  
No more in earth's bosom do summer-fires  
burn.

The flutter of bird-wings has ceased, and the singing  
Of blithe summer breezes no more do we hear;  
No Rose sends its fragrance, like incense to heaven;  
Earth's pulses beat slowly,—the winter is drear.  
Like castles clatter the icicle fringes,  
The crystals shoot sharply and clear through  
the morn;

In mockery grim shine the dazzling frost-jewels  
Of the warmth and the light which in summer  
are born.

Perceiving, our hearts sigh with pitiful yearning  
For warmth and the joy which aforesaid was ours;  
Far more neath the winter's white snow-drifts are  
buried.

Than summer's sweet incense, her birds and her  
flowers;

There are joys that have perished, and hopes  
that are blighted,

And friends passed away whom no more we  
shall greet;

And faith and affection have hidden their blossoms  
Beneath the white snows that time casts at  
our feet.

But, hark! through the river's monotonous moaning  
An undertone deepens and breaks on the ear:

"The earnest soul finds in the world what it  
seeketh,

And trusting souls always Hope's music may  
hear.

O'er head shines the same sun that gladdened  
the summer.

And time's golden cycle shall bring us again  
The Rose and the Lily to gladden the garden.

The Daisy and Cowslip to dance on the plain.

"Again shall our hopes and our dreams rise in  
beauty.

As tender-eyed Violets spring from earth's breast;  
And faith and affection anew ope their blossoms.

The brighter for lying a season at rest."

Deep down in earth's bosom warm pulses are  
stirring.

Not long shall the winter now hold us in  
thrall;

Again shall our hearts know a summer of glad-  
ness,

So trust ye, sad heart, for there's One who  
guides all.

A simple silver plate or dish in low shape takes  
the place of the old covered butter-dish.

The centre of a dinner table for company din-  
ners is usually occupied by a round vial or square  
mirror in a plush frame, on which is set a large,  
low bowl, or basket of cut flowers or growing  
ferns.

Strawberries are often served in little wooden  
baskets with the stems on. The baskets are  
placed on a silver salver, and each guest helps  
himself when handed to him. It is  
not good form to use either fork or  
spoon when the stem is left on; simply dip  
each berry in sugar, and convey it to the mouth  
in the fingers.

#### Minnie May's Dep't.

MY DEAR NIECES:—Having given some  
general hints to my readers in my last letter  
regarding raising flowers for market let me  
suggest another industry which I have often  
wondered was not developed by farmers' wives  
and daughters. Many a housekeeper would  
gladly purchase a loaf of home-made bread were  
it to be had in the market, but I never have seen  
it. As the best of flower is to be had now for  
six dollars per barrel why not try your hand and  
establish a reputation for bread making, of  
which any young woman should be proud.  
Enough cannot be said against the generality of  
bread found in farmers' homes. It is sour, badly  
baked and worse raised. Bread is one of the  
staples of our households and no labor or care is  
lost that is bestowed upon its making. I would  
warn my readers that any sample of inferior  
quality will not sell at all, simply because it is  
home-made. In making bread for market it  
should be made the day before and the loaves  
should be made nicely brown and brought to  
market in a new basket with a clean, white cloth  
under and one over it. Ordinary farmers' flour  
will not make such reliable loaves as the best  
brands. Use the compressed yeast, which is  
easily managed and does not turn sour. So  
many different varieties can be produced, all  
tempting and delicious, from the favorite white  
bread to brown bread, corn bread, rolls and  
twists, with every variety of fancy bread with  
butter and eggs, such as muffins, buns of all  
varieties, currant loaves and breakfast rolls.  
You have simply to follow the directions laid  
down on the paper you receive with each pack-  
age of yeast and success is sure to follow your  
efforts.

Minnie May desires to thank Miss Elizabeth  
S., of Lakeside, for a beautiful box of spring  
flowers received on the Queen's birthday.

MINNIE MAY.

#### Fashion Notes.

A fashionable critic says: "The head of a  
woman is the grand text of taste. The tendency  
of most women is to overload it with ornaments,  
thereby destroying its natural lines and beauties  
with excrescences." The old-time flowered lawns  
have again become stylish. A narrow fold of  
white crepe lisse, resting against a narrow fold  
or edge of white ribbon is used on the necks and  
sleeves of dresses. A suitable fabric for school-  
girls' dresses is a kind of firm smooth gingham.  
It is called Faile du Nord. These goods wear  
splendidly, wash and iron beautifully, and retail  
at 12½ cents per yard. Oh! The daintiness of  
spring and summer costumes! Such charming  
materials for their making! One were hard to  
suit not to find the wherewithal for a charming  
"set out." Then as to garnishing—the ribbons  
and laces, here, there and everywhere. Girls'  
hats are of colored straw with wide, straight  
brims and half-high crowns. They are trimmed  
often in two colors of ribbon, in loops and ends  
and bows and streamers. Often the back of the  
brim is caught up by a loop, holding it close to  
the crown. Dog collars and belts of jet are  
among the newest conceits. They may be worn  
with any toilette but are rather too heavy for  
summer wear. Gay colors prevail in the  
parasols of the season, but they can hardly be  
called elegant. Corsage bouquets are no longer

fashionable; a single blossom is allowable. The  
matron may wear lilacs, pansies, chrysanthem-  
ums, leaving the lillies, rosebuds and daisies  
for the younger ladies. A serviceable gown is  
made of white serge with the back draperies long  
and bouffant, the front long, reaching to the top  
of the hem and slightly raised on the right side.  
Deep collar and cuffs of any bright colored plush  
may be added, but they should be so arranged as  
to come off easily when the dress requires  
laundrying. Loops of broad ribbon the same  
color as the plush can be worn at the side or  
back. Remember a bodice can easily be over-  
trimmed. Upholstered furniture is going out of  
favor for bed-rooms. Cane or willow are  
considered more wholesome. The most  
fashionable and artistic chamber set consists of  
a basin of Russian or Japanese lacquer, a large  
and small jug or picture of painted china,  
fanciful brush holders of glass, soap holder of  
glass or china, and two or three glasses in amber,  
opal or rose color. Sometimes the lounge is a  
long box mounted on six or eight castors and  
opening by means of a fringed lid. This box  
makes a good receptacle for a woman's best  
gowns which are best protected from wrinkles  
if laid in an ample place. The lounge should  
also have a moveable cushion. Two soft pillows  
should be placed at one end and two more for  
the back.

#### Recipes.

##### BANANA PIE.

Slice raw bananas, add sugar and a pinch of  
allspice, put some little bits of butter on the top  
and bake between two crusts.

##### LEMON PIE.

Grate the yellow rind off three lemons on a  
plate; squeeze the juice over, add three table-  
spoons of sugar and the yolks of three eggs; beat  
for twenty minutes; pour into a pie plate cov-  
ered with nice light pastry, and bake in a mod-  
erate oven. When done beat the whites to a stiff  
froth, add three tablespoons of sugar, place on  
top of the pie and brown slightly in the oven.  
Orange pies can be made the same.

##### RHUBARB PIE.

Skin the stalks and cut in half-inch lengths;  
fill a tin or agate pie dish, put in plenty of sugar  
and a pinch of cinnamon; bake with an upper  
crust only, as the juice of the fruit renders an  
upper crust soggy.

##### GREEN CURRANT PIE.

Pick green currants, free from stalks and  
leaves, add sugar, and bake between crusts.

##### SNOWFLAKE.

Grate a large coconut into a large dish, and  
serve with cream or jelly.

##### FINNAN HADDIE.

Lightly scrape the outside, and lay in a drip-  
ping pan, skin side down; just cover with sweet  
milk, and bake in the oven until tender.

##### FRIED TROUT.

Wash and wipe, remove the entrails, dip in  
egg and breadcrumbs, fry a light brown in boil-  
ing lard or butter; serve with sprigs of parsley  
around.

##### BAKED FISH.

Take a salmon trout weighing three or four  
pounds; scale and clean it, wipe dry and place  
on a dripping-pan, back up; rub over with flour  
and bake for one hour, keeping it well basted  
with butter while it bakes. Fish should always  
be garnished. When served, there is no gravy  
around them, and they do not look so appetizing  
as when a few sprigs of parsley or cress, or even  
slices of lemon, are laid around them.