REV. DR. TALMAGE'S SER MON

social position her family, her all to God and the church and usefulness. Everybody said in regard to her: "Have you noticed the hange, and what in the world caused it?" and no one could make satisfactory explana-tion.

SUNDAY SCHOOL

LESSON FOR SUNDAY JUNE 5. "The Burning Furnace," Daniel iii., 18-25. Golden Text, Isaiah xiii., 2. Commentary.

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even the wrath of mine and into a set three men bound into 24. "Did not we cast three men bound into the midst of the fire? They answered and man O king." His 24. "Did not we cast three men bound into the midst of the fire? They answered and said unto the king. True, O king." His stonishment could hardly have been greater had he found himself in the torment where the rich man found himself immediately after death (Lute xvi, 28). He can hardly believe his eyes, for he had vainly supposed that no God could deliver out of his hands (verse 15). When men rage against God, He ithat site the interaction of the un-godly shall come to nought, but the counsel of the Lord shall stand and He will do all His pleasure (Isa. vii. 9, 10, xiv., 24). 25. "He mawered and said, Lo, is see four men loose and walking in the midst of the first of their hask is singed, because they trusted in God (verses 27, 25). The only ef-fect of the fire upon them was to burn their bon's and set them free to walk with the should have upon us; they should free us from the bondage and end with the should have upon us; they should free us from the bondage and end with the should have upon them was to burn their bon of dod. This is the effect that all trials should have upon us; they should free us from the bondage and end suffere us walk with the should have upon us; they should dath and indignent, the sentence having bean are in from the bondage and entaglements of the furnace on the other side of death and judgment, the sentence having bean are in feast the substitut, and the person of Christ, His substitute, and the person o

HOUSEHOLD MATTERS. RELIGIOUS READING.

Then the silent air was stirred by the flight of brown-winged bird, As in olivegardens nigh, it had caught his broken cry.

And from stilly Bethei pool, one sweet drop of water cool In its beak the bird had caught, and with pitying love had brought.

Down it settled, softly down, past the bitter, thorny crown; And to ease the fevered drouth, laid the coo drop on his mouth.

On its flight the brown bird's breast 'gainst the wounded hands were prest, Ever since the red drop's stain o'er its tender heart has lain.

When the apple blossoms stir, swift we hear the brown wings whir; And the bird with red tinged breast builds in all our hearts its nest. -[Lucy E. Tilley.

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all herself. A bright thought struck her; taking the cup that always hung on the pump, she filled it several times, and poured it into the

filled it several times, and pointed to an obwit. "It's capfois after all," she thought. It was almost more than she could carry without spilling; but she walked slowly to the front gate. There was no one in sight and Jenny set her burden on the grass, and swung on the gate while she walked. Presently, along came two little girls on their way to school. Presently, along came two notes ins on that way to school. "Want a drink?" called Jenny. "Yes, indeed; it's so hot, and I'm dread-ful thirsty. I'most always am. But how are we to get at it?" laughing as she saw the great bow!. "Oh, I'll soon fix that!" and Jenny ran for the tin cup, with which she dipped out the water.

water. "It tastes real good," they said, and kissed her as they ran off to school.

"It is stees real good," they said, and kissed her as they ran off to school.
"The next that appeared was a short, redfaced Irishman, wiping his face with the stees of his flannel shirt, while an ugly dog trotted at his side.
"He don't look much like 'one of the like the ones." thought Jenny, doubtfully; but the the ones." thought Jenny, doubtfully; but the done with the stee in the stees.
"And it must be a blissed angel ye arx, for y's looking for a tavern 1 was, and now I where, afther all, water's better nor whiskey. Might J give some to the poor baste?" point-ing the dog drink from her cup of the dog.
Tenny hesitated; she did not like the idea of having the dog drink from her cup of bowl. But the water lito his dirty old. He, the dog instantly lapping it up." And water, but he she have a file water. He was that her they were gone, Jenny file her bowl again. But I can't tell you wor of all to whoder. But when she laid her tire her an were His life ones." And the dear Sxviour, looking down, and see you could for His sake, wrote after her days, which is the the day in the life in the life for having the dog mather and the dear strike a stee high a down of a bin where a bin stee and the day and the dear Sxviour, looking down, and see you could for His sake, wrote after her days work, "Ye have down it unto Mat."

IS IT TIME TO AWAKE?

A STITCH IN TIME.

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SHELLS CENTS CENTS JEWEL

A LEGEND OF THE KOBIN. One brown bird with red-tinged breast settle softly to is nest. Built where, swaying to and fro, twigs of sp-lip blossoms blow. Nature's sweetest thymes are made in a gnaried od otchard's shade. A swhite pedias futtering fail, thyming with the robin's call. When the Christ, old legends say, bore the woe of the last day. Though forespent with anguish great, none his dying thirst would sate. A strate of the last day. Though forespent with anguish great, none

TO COOK A YOUNG CHICKEN.

TO COOK A YOUNG CHICKEN. Scalding water is too hot for youn; chickens. Put in a pint of cold water to half a gallon of hot. When scalded, pick the chicken clean, taking off all the pin feathers. Put it in a pan of cold water and wash off what feathers remain; then hold it over the flames and scorch off the hairs. When ready to fry, put in the pan two spoonfuls of lard and one spoonful of butter. When hot, have the chicken cut up and well drained; salt and pepper and roll the pieces in flour and brown them well on both aides, being careful not to bura them. Cover tightly and place on the back of the stove, with a very little water, to steam a few minutes. Have ready one put of cream or milk, in which one spoonful of flour has been smoothly mixed. Take out the chicken and put the pan over the fire. Stir in the milk and four, and this makes good and put the pan over the fire. Stir in the milk and flour, and this makes good gravy.—Boston Cultivator.

WORMS IN FURNITURE

WORMS IN FUGNITURE. A curious trouble which develops in furniture sometimes is the presence of a worm gnawing in the wood. The same house, or in any raw wood. The best remedy for this trouble is to paint the cologenth. This can probably be ob-tained from any-druggist. If is the pulp of the bitter cucumber, and is exceed-ingly acid to the taste, though not poisonous, except when taken in exces-sive quantities. If this cannot be ob-tained, got a preparation of quassia, which a housekeeper tells us will be equally useful. This trouble does not arise from surfaces which are finished with a coating of varnish or polish. The worm gets into the wood from some under surface of the furniture which is laft unfinished, and it is to these surfaces that the remedy should be applied. It that the remedy should be applied. It may be put on with an ordinary paint brush, being careful to touch every por-tion of the undressed wood. A corretion of the undressed wood. A corre-spondent wrote not long ago that she had a valuable bedstead in which she could hear a ticking noise, which was undoubtedly caused by a worm in the wood, ---New York Tribune.

Sweetbreak are daily becoming more and more in demand, both to tempt the valids and for dainty dishes on dinner, inch or tes. While by no means diffi-cut to cook, care must be taken to follow the directions for their preparation the process being the same, no matter which of the resipes is chosen. In selecting, the larger, plumper and more fleshy they awater, letting them remail from fifteen into to dwater to which a little sat-has been added. As soon as the water being to dwater to which a little sat-has been added. As soon as the water perfectly cold. This parboiling and philling, which is termed blanching, the said that woman signalized her en-trance into the chemist's laboratory by for the bottle and the kine diverses who water, lether and the kine diverses who the bottle and the kine diverses who water the pipe and the kine diverses who the bottle and the kine diverses who was diverted by the sum of the set on the process callson are better than a knife. If is said that woman signalized her en-prive the pipe and the kine diverses who the bottle and the kine diverses who the bottle and the kine always used parks who and a sine sweetbreads are in parks and the sine start. Served whole SWEETBREADS. for the bottle and the knife always used by man.) And as the sweetbreads are in pairs, cut them apart. Served whole with white sauce. The sauce requires half a cup of milk, one tablespoonful of flour, and a piece of butter the size of an English walnut (allow the flour and the butter to each sweetbread.) Braid the flour and the butter together, let the milk come to a boil, stir in the flour and the butter, add a blade of mace, and let all simmer five or ten minutes. The sweet-breads are simmered in this sauce until They are

summer live of the initial sauce until breads are simmered in this sauce until every tinge of pink disappears. They are kept in shape with the wooden toothpicks --called toothpick skewers---used for fish

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Electric Logs.

Electric Logs. Electric "Logs" have been used in the United States naval service with some success. They record the speed of a vessel by trolling a small propeller behind it, the revolutions of which open and close a battery circuit. These breaks in the current are recorded by a suitable device, of which the scale passed over in any certain time. This apparatus, while recording the speed between two points, is defective, as it fails to give it at any moment of ob-servation.—Electricity, New York. "THERE is good in all things." breaks in the current are recorded by a suitable device, of which the scale is so graduated as to read the distance passed over in any certain time. This apparatus, while recording the speed between two points, is defective, as it fails to give it at any moment of ob-servation.—Electricity, New York. "THERE Is good In all things." Even the deally bacillus will excuse itself from an atmosphere of cigarette stmoke. smoke.

Note, "Te have done it unto Me." Is TIME TO AVARE? The Japanese government sent A commis-fior to forces Britain to see about making the Church of England the state church of adverse report was rendered on the ground the thirth started line state about making the thirth started line state church of adverse report was rendered on the ground that "Christianity had not saved England that "Christianity had not saved the bar to be the shires of that tropical region the church door. Thick is content, and saved the while the saved the saved the church door. Thick is content, the saved the church door saved that the saved the saved the church and thirds are young men for the church and thirds are young men fourteen the the church and thirds are young men fourteen the the church and the save the haunt of the the church and the the saved the saved the the church and the the saved the saved the the church and the the saved the saved the the church and the the saved the saved the the saved the saved the saved the saved the the saved the saved the saved the saved the the saved the saved the saved the saved the the saved the saved the saved the saved the the saved the saved the saved the saved the the saved the saved the saved the saved the the saved the saved the saved the saved the the saved the saved the saved the saved the the saved the saved the saved the saved the the saved the sa

and small birds. When thore lone and small birds. When thoroughly doing lay them on a dish, put a border of para-ley round them and pour the white sauce over and around them. The mace is, of course, removed before serving. Sweetbreads With Cauliflower—Out

Sweetbreads With Caulifower-Out the caulifower into handsome pieces, blanch and trim the sweetbreads and lay them all in a deep saucepan. Fill two-thirds of the depth of the pan with water, season with a few blades of mace, pepper and salt. Let the whole stew for three-quarters of an hour. To serve, place the sweetbreads in the center of the dish, arrange the cauliflower in a border, and pour the gravy-thickened with cream and a tablespoonful of but-ton and of flour rubbed together-over the sweetbreads. Sweetbreads with Tomato-Stew a quart of tomatoes until they are quite smooth-which will require about three quarters of an hour-then rub them

quarters of an hour—then rub them through a strainer so that you will have a smooth thick sauce. Have ready four sweetbreads, blanched and trimmed, Put them into a pan with the tomato, season them into a pan with the tomato, season with salt, pepper and mace or nutmeg. Add two or three tablespoonfuls of butter rolled in flour. Set the pan over the fire and stew until the sweetbreads are thoroughly done, which will be in about three-quarters of an hour. Before taking off, stir in the well-beaten yolks of two eggs. Serve with small pieces of fried bread placed in the dish with the sweetbreads, and the sauce poured over.

A school of Buddhism has been founded in Paris, France, and its limited accom-modations are already overrun with pu-