

OBJECT OF LIFE'S SCHOOL

The Real Product Consists in All That We Include Under Character.

"I have learned."—Phil. iv., 11.
 "I have learned." What fitting words for the close of my life! Not a boast of knowing all things, but a self-accounting in which he sees that the lessons set have been mastered. Is not this that for which life has been given us, that it might all be but a larger school, in which the years are the grades and the end is a glad commencement?

Any true education is the training and development of the powers of life to meet its problems and realize its possibilities. In this larger school experience daily is drawing out and developing the latent good, enlarging the wealth of character and mind, adapting the self to the surroundings of men and things. Labor, pain, ease, pleasure, all have their lessons and play their parts in making a man.

But many spend long years in this school to whom it means no more than the recitations and discipline mean to the desks in the schoolroom. Seeing and hearing, they still are blind and deaf. Life has labors but no lessons for them.

No matter what you make of your life, or may make in your lifetime, it is worth little unless it makes something of you. To see all the changes of fortune, the varieties of experience, the whole gamut of our nature upon which experience plays, as classes, drills, tasks, and studies, as part of a process of learning is to give to all a new significance and to find a principle which is a

SOLUTION OF MANY PROBLEMS.

The value of a school depends not on the text books one can carry from it, nor on the opportunities its course may afford for fame or wealth. It is to be measured by the kind of people it turns out, and this depends on the competency of the course of study to develop and discipline in the things that make worthy and strong character. The student's gain is in what he may carry away within himself.

Our tendency is to measure life as a manufactory rather than as a school and to estimate its returns by negotiable and visible assets. The rich man

is the one who gains, by living, the greatest number of things to rid himself of when he dies. But, in truth, do we not all know that this is not the measure of life's success? In our honest, saner estimate of any life, it is of the man and not of the money we think.

In the long test of time the real product and abiding wealth of a life is seen to consist in all that we include under character. This is the object of life's school. Do not allow anything to turn you from this simple, axiomatic proposition: our business is to learn to live and serve, and this we may do by the aid of every experience that comes to us. He takes the sting from even sorrow who makes it serve this end.

But let none think that life's lessons are to be learned by philosophizing on its experiences. Wisdom comes not out of books; it consists not in catalogues of things remembered; it is dynamic; IT IS THE POWER TO DO AND BE.

Character is more than the ability to repeat the ten commandments; it is the taste and appetite for things pure and noble, the will that chooses the better rather than the base, goodness above gain, the approval of conscience above the applause of men.

Nor does taking life as a school mean that we are to be bigger philosophers. It is a sin to die a rich fool; but the point is that it is a greater sin to die a poor fool. The vital question is as to what a man shall set before him as the supreme end of his being. You might as well attempt to halt the stars as to take from man his desire for gain; but shall it be gain in toys and tools and dust, or gain in eternal manhood, in character?

The voice of religion cries, "Gain life." What shall all profit you if you lose this? Use every turn and change of time and circumstance as part of the great course of training in the art of living. Come to the end so that you may look the great Master in the face without shame or fear, that you may say, "I have learned. Whatever else I may have lost, I have gained life."
 HENRY F. COPE.

NO NEED TO PAY DEBTS.

Under Present British Law No One Need Part With Money.

"How To Avoid Payment of Debt," a book just published in England, is a successful attempt to show the utter inadequacy of the present County Court system from the creditor's point of view.

The author, "A Solicitor," shows how easy it is at present for a man to live on the fat of the land and pay nobody, unless, indeed, the creditor is sufficiently vindictive to pay at least £50 for the recovery of a debt of £20.

The conclusion reached is that "a debtor cannot be made to pay if he chooses to refuse." The difficulty of proving "means" in the case of a judgment summons is one of the chief loopholes for the dishonest debtor.

INDIA'S FINE ROADS.

It is probably not generally known that India is remarkable for its possession of many most excellent roads, some of them of great length, like that which runs from Bombay to Delhi, a distance of 900 miles. It is described as "a perfect highway." Another fine road, 1,500 miles in length, extends from Calcutta to Peshawur, at the frontier of Afghanistan. These roads are kept in perfect repair, and were built originally for military purposes before the advent of railroads. Many of the native princes give particular care to their roads. Of course the nature of the country plays a part in the existence of the roads, and now they serve as a stimulus to the use of automobiles, which are very popular in India.

She who fishes for a husband seldom catches one worth while.

A Boston schoolboy was tall, weak and sickly.

His arms were soft and flabby. He didn't have a strong muscle in his entire body.

The physician who had attended the family for thirty years prescribed Scott's Emulsion.

NOW:

To feel that boy's arm you would think he was apprenticed to a blacksmith.

ALL DRUGGISTS; 50c. AND \$1.00.



The Home

DAINTY DISHES.

Invalid's Cup Pudding.—Take a tea-cupful of breadcrumbs, pour over sufficient milk to cover, and after soaking beat up with a fork. Grease a breakfast-cup with butter, add a lightly-beaten egg to the breadcrumbs, sweeten and flavor very slightly. Pour the mixture into the greased cup and steam for twenty minutes. Turn out to serve.

Wheatmeal Cakes.—Boil half a pint of new milk with a pinch of salt, and dissolve in it a piece of butter the size of a walnut. Put the butter and milk on to sufficient wheatmeal to make a light, soft dough. Roll out a quarter of an inch thick, and cut into small round cakes. Serve hot with butter and golden syrup.

Sweet Sago Pudding.—Soak two ounces of sago in water for several hours, drain and mix it with two ounces of sugar, and a tablespoonful of marmalade. Butter a mould, ornament it with split raisins or candied peel; pour in the mixture and steam for two hours. Turn out and serve with wine sauce.

To Cook Preserved Vegetables.—Before using preserved vegetables, drain away all the liquor, place the vegetables on a sieve or colander, and pour boiling water over. This process rids the vegetables of the water in which they were preserved, and which often causes a bitter taste; and boiling water often tends to soften the vegetables and makes them more easy to cook. Preserved vegetables, as a rule, do not require to boil so long as fresh.

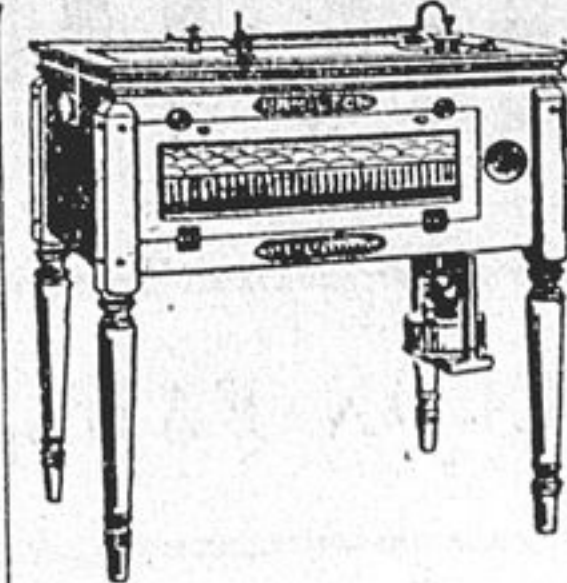
Old Indian Pudding.—Pour a pint of scalding milk on a cup of coarse yellow Indian meal, add two beaten eggs, two-thirds cup of dark molasses, salt and thirds cup of dark molasses, salt and cinnamon to taste, add one pint of cold, rich milk, and bake two hours, stirring several times to make it whey. Make a sauce of one cup of powdered sugar and one-half cup of butter beaten to a cream, flavor with nutmeg, wine, or brandy. A woman hotelkeeper in a small western town has built her trade on that pudding.

Old Style Pumpkin Pie.—When the "lady" did her own cooking or knew how better than her help, they were baked in the old style clay deep-in-the-centre plates, brown, with yellow wiggles in them. The pumpkin was cut in pieces, peeled and stewed soft enough to be scooped. Then mashed and sweetened with sufficient dark molasses into which ginger and cinnamon, two parts of the first, one of the latter to each pie, is mixed. To this was added about one-third rich cream to two-thirds drained pumpkin. First bake the pie crust lining, and the pumpkin till level with the edge and bake in a brisk oven (it was brick then) a rich brown, even darker at the edge, with a brown film above. It cuts coherently, not like custard nor corn-starch, but like a firm pumpkin pie.

Dough Nuts.—Work smoothly with the fingers four ounces of lard and four ounces of flour; add half a pound of fine white sugar, two tablespoonfuls of all-spice, one drachm of cloves, two blades of powdered mace, two tablespoonfuls of fresh yeast, which has been watered for one night and which should be solid. Add as much warm milk as will convert the whole into a rather firm dough; let this stand from one to two hours near the fire, then knead it well and make into balls about the size of an apple, hollow them with the thumb and inclose a few currants in the middle, gather the paste well over the fruit and throw into a saucpan half filled with boiling lard; when they are equally colored to a fine brown, lift out and dry before the fire. The lard should boil only just before the dough nuts are dropped into it or the outside will be scorched before the insides are properly done.

Apple Mint Jelly.—Select a half dozen apples of good, tart flavor and cut them in small pieces without coring or paring. Prepare a mint water by packing mint leaves in a cup until it is full. Wash them clean, chop fine, and cover with a pint of hot water, allowing them to steep for ten minutes. Strain and pour the liquid over the apples in a saucpan and let them simmer in the mint water until they are tender, after which strain through a fine sieve and add half a box of gelatin which has been soaked for half an hour in a cupful of cold water, and add it to the hot apple pulp before straining the whole through cheesecloth. The jelly may be strained into a shallow dish to be about an inch and a half thick and then cut in even cubes to garnish cold meals, or it may be poured into small individual cups or molds and turned out in these forms around the meat, sprigs of parsley being used with it.

White frozen plum pudding is made of one cupful of sugar and one cupful of water, cooked until it threads, then poured slowly over the whites of three eggs and beaten until stiff; when this is beaten thoroughly and is cold add one pint of whipped cream, one teaspoonful of vanilla, and one-half cupful each of seeded raisins, currants, English walnuts and almonds, and candied cherries. The currants and raisins should be plumped in boiling water. Pour this mixture at once into a mold, cover with paraffin paper, put on the cover, seal with lard around the edge to prevent salt water from creeping in, pack in ice and rock salt, and leave it three or four hours to ripen; then remove from the mold, place it on a cut glass round dish and garnish with holly. If a round bonnet mold is used it will look quite like a snowball, especially if the fruit is kept well toward the centre. Serve with a sauce made of bananas as follows: Boil



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one cupful of granulated sugar with two of water until it threads, pour this into the well-beaten yolks of two eggs, add the mashed pulp of six ripe bananas and enough lemon juice to give flavor. This sauce may be used hot and passed after the plum pudding has been cut and served, or it may be served cold, but is better hot. Tiny balls of delicate white cake covered with icing, then rolled in coconut, is an addition to the esthetic side of this feast.

HINTS FOR THE HOME.

Eat celery, for it is a sedative. It is good for rheumatism and also for neuralgia.

When cooking foods that are likely to burn, rub the inside of the pan with unsalted butter before placing it on the stove.

To Remove Spots of Ink or Iron Mould.—Wet the spots with milk and cover them with common salt. This should be done before washing the material.

Cushions for Wicker Chairs.—These look well covered with a good velvet. Being a cotton fabric it does not harbor moth, and is kept in order by brushing.

Dried dates make a nice breakfast fruit if slightly simmered in boiling water and served with rich cream, either hot or cold; they are a wholesome fruit for everybody to take at this time of the year.

Pop Corn with Ice Cream.—This is said to be very nice by those who have tried it. Of course you do not butter or salt the corn. It seems to add just the "something" that is needed with the cream.

Broiled Salt Fish.—Soak the fish overnight in skim milk. When required wipe it dry and put it on a well greased gridiron. When browned on one side, turn carefully so as to not blacken. Serve with fried potatoes.

If we wish to resist disease we should guard against eating too much, and remember that enough is as good as a feast. All the strength expended in the digestion of superfluous food, going on day after day, acts upon the brain and nervous system, and makes them fail, and the body becomes filled with impurities, which cause the most serious and fatal diseases.

To keep a house in a sanitary condition does not mean that you must be sweeping, dusting, and scrubbing all the time. Let the air and sunshine into every part of the house; do not allow any decaying matter to accumulate in the cellar; wash and dry all cleaning cloths, tubs, pails, etc., as soon as you have used them. It is not so much the dust that is in sight as the dust, dampness and decay in dark places that makes a dwelling insanitary.

When washing muslin curtains put them to soak overnight in cold water. Next day squeeze (never wring) out carefully and place in a lather of lepid soapy water. Squeeze the curtains in this till clean, then rinse carefully and wrap in cloths. Pin an old clean sheet on the carpet, carefully pull the curtains out on this, gently pulling straight, and secure in position by pins at the corners. When dry the curtains will have been quickly laundered and look as good as new.

TORTURED BY INDIGESTION

Dr. Williams' Pink Pills Cured After Doctors Had Failed.

Mrs. T. J. Jobin, 368 King street, Quebec, wife of the circulation manager of L'Evenement, is one of the best known and most estimable ladies in the city, and her statement that Dr. Williams' Pink Pills cured her of a very severe attack of indigestion will bring hope to similar sufferers. Mrs. Jobin says: "About a year ago I was seized with indigestion which had an alarming effect upon my health. Day by day my strength grew less. I suffered from terrible headaches, dizziness, palpitation of the heart and sleeplessness. I was in this condition for about six months. I consulted two doctors and although I followed their treatment carefully it did not help me in the least. Last October, seeing that instead of regaining my health I was growing worse, I decided to try Dr. Williams' Pink Pills. After I had taken the second box there was a change for the better, and after taking the pills for a month longer the trouble entirely disappeared, and I am again enjoying the best of health. I have so much confidence in Dr. Williams' Pink Pills that I always take them occasionally as a safeguard."

Just as surely as Dr. Williams' Pink Pills cured Mrs. Jobin's indigestion they can cure all other ailments which come from bad blood. Dr. Williams' Pink Pills actually make new, red blood. That is the one thing they do—but they do it well. In making this new rich blood this medicine strikes straight at the root of such common ailments as anaemia, headaches and backaches, general weakness, nervous debility, neuralgia, rheumatism and the torturing weakening ailments that afflict women and growing girls. You can get these pills from any medicine dealer or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

CARE OF THE PIANO.

A piano is as sensitive to cold and heat as an invalid, so it must not be put too near a fire, or the wood is drawn by the heat. Never leave it near an open window if it is raining, or in a damp room, as this will rust the wires and mould the inside.

Such an instrument should not be put close to a wall, or the sound will be deadened, and it should be kept closed when not in use. The keys should be dusted daily with an old silk handkerchief, but they should never be washed when they are soiled, or the ivory will be discolored. If they become yellow from neglect, rub them with lemon juice and a little whiting, and when it is dry brush it off, but do not let the dust fall between the keys.

Never put too many ornaments on a piano top, or the tone will be spoiled and the instrument be placed out of proper harmony. Finally, remember that in a room overcrowded with furniture and draperies a piano can never be heard to the best advantage.

NO DIFFERENCE.

Dr. Leonard's Hem-Roid cures any form of Piles. Internal, External, Bleeding, Blind, Itching, Suppurating, etc., are simple names of the stages through which every case will pass if it continues.

Piles are caused by congestion of blood in the lower bowel, and it takes an internal remedy to remove the cause. Dr. Leonard's Hem-Roid is a tablet taken internally, and no case of Piles has ever been found it failed to cure. Money back if it does fail.

\$1.00 at all dealers, or The Wilson-Fyle Co., Limited, Niagara Falls, Ont.

HOLIDAY FOR ONE ONLY.

"Tiddy, is there no school to-day?" "Sure! Yer don't suppose jest 'cause I'm playin' hookey dat dey'd close up de school, do yer?"

The secret of success furnishes much food for gossip.

Mrs. Cora B. Miller Makes a Fortune

Started a Few Years Ago with No Capital, and Now Employs Nearly One Hundred Clerks and Stenographers.

Until a few years ago Mrs. Cora B. Miller lived in a manner similar to that of thousands of other very poor women of the average small town and village. She now resides in her own palatial brown-stone residence, and is considered one of the most successful business women in the United States.



Mrs. Miller's New Residence, Earned in Less Than One Year.

Several years ago Mrs. Miller learned of a mild and simple preparation that cured herself and several friends of female weakness and piles. She was besieged by so many women needing treatment that she decided to furnish it to those who might call for it. She started with only a few dollars' capital, and the remedy, possessing true and wonderful merit, procuring many cures when doctors and other remedies failed, the demand grew so rapidly she was several times compelled to seek larger quarters. She now occupies one of the city's largest office buildings, which she owns, and almost one hundred clerks and stenographers are required to assist in this great business.

Million Women Use It.

More than a million women have used Mrs. Miller's remedy, and no matter where you live, she can refer you to ladies in your own locality who can and will tell you a sufferer that this marvellous remedy really cures that this marvellous remedy Mrs. Miller's business is very extensive, she is always willing to give aid and advice to every suffering woman who writes to her. She is a generous, good woman, and has decided to give away to women who have never used her medicine \$10,000.00 worth absolutely FREE.

Every woman suffering with pains in the head, back and bowels, bearing-down feelings, nervousness, creeping sensations up the spine, melancholy, desire to cry, hot flashes, weariness, or piles from any cause, should sit right down and send her name and address to Mrs. Cora B. Miller, Box 4583, Kokomo, Ind., and receive by mail (free of charge in plain wrapper) a 50-cent box of her marvellous medicine; also her valuable book, which every woman should have. Remember this offer will not last long, for thousands and thousands of women who are suffering will take advantage of this generous means of getting cured. So if you are ailing, do not suffer another day, but send your name and address to Mrs. Miller for the book and medicine before the \$10,000.00 worth is all gone.