

RELIGION AND NATURAL LIFE

They Only Build Wisely Who Build From the Base Up.

"Blessed is the people that know the joyful sound; they shall walk, O Lord, in the light of thy countenance."—Psalms, 89:15.

When the man of the painfully pious appearance tells us that he is so much absorbed in religion that he has no time to think of politics or of national affairs common sense usually allays our resentment by reminding us that he is so small a fraction of a cipher that religion is none the richer for a monopoly of him and political affairs none the poorer for losing him.

No man can be religious who neglects the world in which he lives or the nation of which he is a part. Piety is not for the closet or the church, not for the separate places alone, but for every relation of human life. You cannot put your religion in a compartment by itself; it is a spirit, an atmosphere, and a principle which must pervade all.

There is a great difference between the relation which religion must hold to national life and the relation which religious and ecclesiastical organizations hold. The very separation between church and state makes the more necessary the deeper permeation of our whole national life with the spirit of

MORALITY AND RELIGION.

You cannot escape from religion in history and in human affairs. It makes no difference whatever whether the name of the deity be in the constitution of a nation or not, the fact of the religious impulse and motive remains. You might take the mention of religious names from all history, but you could never tell the story of the life of a people if you refuse to recognize this mighty spirit.

The tide in human affairs, the movements that mark human progress or recession, these are of far greater importance than names and dates, buildings and administrations. And back of these tides are mighty forces, great, all compelling motives. These forces we call tradition, religion, patriotism. The true historian looks for the forces.

We are what we are to-day because of deep convictions that our fathers held, because of aspirations and ideals which

they cherished, because of the atmosphere of spiritual beliefs in which they lived, and because they counted these things of such value to them that their lives weighed as nothing in the balance. Ideals have ever dominated the world and determined the real conditions that should be.

The ideals of liberty, the conception of human rights, the conviction as to the freedom of the conscience, these all constitute essentially religious principles. They are born of the recognition of man as other than clay, as a being of spiritual heritages and possibilities. Men lived and died for these only as they conceived of their high duty to humanity and of the infinite justice that is over all.

No greater folly could befog our minds to-day than to think that we can attain national prosperity and permanency

APART FROM SPIRITUAL IDEALS.

He does not love his land who desires nothing better or greater for her than that she shall be rich in bushels of wheat and billions of gold. Greater than our need of things is the need of the strong hand of the nation to hold them and the wise heart to administer them.

The foundations of a nation are laid in human lives; what they will be in form and whether they shall endure depends on the character of the men and women of the nation. They only build wisely who build from the base up, beginning with character, settling the foundations firm in religious motives and moral ideals. In the final clearing house of history nations have no currency other than character.

The most we can do for our country is to make men who hold principle and ideals above all else, who so love honor and hate the lie, so look to the things that are higher and turn from those that are lower, so catch the vision of infinite values in individuals, in society, and in their own lives, that no baits or bribes of the pit's devising can turn them from the path of duty and light, and so this spirit filling all, all move together to the fulfillment of the purposes of the most high for this people.

HENRY F. COPE.

SENSE OF DUMB ANIMALS

CREATURES WHO FALL IN LOVE WITH GENTLE WOMEN.

Often Display Passionate Regard for Their Owners—Sometimes Die of Broken Heart.

The passionate regard which pet animals and birds sometimes acquire for their owners is a striking illustration of what scientists have termed the higher sense of dumb creatures. Instances of dogs who, through grief caused by the death of their owners, have committed suicide by refusing food and drink, and even by placing themselves on railway lines and in front of vehicles to be run over, have been fairly common of late years.

The unique case, however, of a rabbit refusing food because its mistress had gone away came under the notice of a writer recently. The animal—a beautiful Angora—had been presented to the lady by a friend, and became so attached to its new owner that it followed her about like a dog when out of the cage, and refused to be fed by any other person.

BUNNIE INCONSOLABLE.

The lady, who lived in the country, was ultimately obliged to stay in London for a few weeks, and because of the inconvenience of having such a companion in lodgings decided to leave her pet behind. But the latter was inconsolable. Not even the most tempting morsels could induce it to eat or leave the cage. Naturally the servants thought that hunger would soon break down this obstinacy. But they were mistaken, and in the end the lady was obliged to return to save the life of the animal, which no sooner saw its beloved mistress than it made a movement as though it would leap into her arms.

POLLY'S HEART BROKEN.

This case calls to mind that of a parrot belonging to a west of England family who became greatly attached to the young mistress of the house. The latter, a beautiful girl of eighteen, unfortunately died from pneumonia, and the parrot became as grief-stricken as the other members of the family. In

fact, the sad event would seem to have broken "Polly's" heart, for she never attempted to talk afterwards, and refused all her food. An attempt was made to force food down its throat; but the experiment was a failure, and four days after the death of its mistress the bird was found dead at the bottom of the cage.

Although cats may be said to be more domesticated than dogs, it will usually be found that they are more ready to console themselves with a new mistress rather than grieve over the loss of an old one. Of course, there are exceptions to the rule, and one of these proves that the affections of "Tabby" are not always of a fickle nature.

AGONIZING EXPERIENCE.

A well-known lady writer had a very pretty Persian kitten given to her four years ago, and both became greatly attached to one another. Being commissioned last year to go abroad in search of information for a book, the lady was obliged to leave her pet behind in the care of a lady companion who shared her flat, and who was also attached to "Pussy."

Naturally one would have thought that the latter would not have taken much notice of the absence of its real owner under the circumstances. But a week after the lady had gone abroad it was noticed that her pet seemed ill. It refused its food, and an expert being called in he declared that there was nothing the matter with the cat, except that it was pining for its mistress.

The only thing which could save its life was her return, and as this was impossible the lady in whose charge the animal had been left was obliged to endure what she termed the "agonizing experience" of watching it slowly die of starvation, because its mistress was not there to feed it.

WILD PANIC IN CHURCH.

A wild panic occurred during vespers at the Church of Villersles-Nancy, near Nancy, France. While the congregation was at prayers the massive stone balustrade of the organ loft fell with a tremendous crash among the congregation, one of the choristers falling with it. The congregation fled in terror from the building. One woman was killed, and two others were so gravely injured that they are not expected to recover. The chorister who fell with the masonry was not seriously injured.

MANNERS AND CUSTOMS

INSTANCES OF THE EXCLUSIVENESS OF CASTE IN INDIA.

Australian Business Customs—Many of Them Are Practical and Convenient.

According to Hindu belief the cow is a most sacred animal. When a Hindu is dying, he is always lifted from his bed and laid on mother earth; and in many places the tail of a cow is guided into his flailing grasp, that it may pull him to heaven.

As an illustration of the exclusiveness of caste, which a native of India will do almost anything to preserve, it might be mentioned that when money passes between a low-caste and a high-caste man the coin is thrown on the ground by the one and picked up by the other for fear of defilement.

They may not stand on the same carpet or enter the same room. Neither must the low-caste man cross the threshold of his superior's house or hut. If he wants to communicate with him he stands outside and bawls.

"Hoarding" is very commonly adopted by those who have money, and mother earth is probably the principal of all Indian banks. To dig a hole in the floor of his house and bury his money there is still the favorite resource of many a native, and could all the buried treasure in the country be brought to light it would probably be sufficient to pay off the National Debt of the Empire.

THE INDIAN SHOPKEEPER

sits on the floor of his shop, surrounded by his various goods, and his client addresses him from the street or gutter. He never rises to serve a customer. The latter is expected to take whatever he requires, everything being within reach.

The barber is a very important person in India, where every man is obliged to shave, and forbidden by his religion to do the work himself. The barber has an official appointment in the Hindu village, with an endowment of land to support its dignity and a vested right to the shaving of its inhabitants, which can be prohibited by legal injunction in case of infringement.

Women occupy a very inferior position in India. A wife may not walk by the side of her husband, but only follow respectfully behind him. She may not eat with him, must content herself with his leavings when he has finished, and must not even speak to him in the society of others.

Every Hindu girl is a wife or a widow at fourteen. Girls have actually been married before they were a year old, and from four to six years they very commonly cease to be single. Eight is a marriageable age, and twelve is the maximum, except in a few districts.

"Are you happy?" "I am happy." This is one of the commonest forms of salutation in the East, corresponding to our "How d'you do?"

CUNNING SERVANTS.

Native servants to Anglo-Indians have an artful way of obtaining Christmas-boxes. They seize the opportunity to present to their masters and mistresses a dail, or complimentary offering, which cannot very well be declined. Of course, when a native tips you, you must tip him back, and return nothing less respectable than silver for his copper.

The Australian of the cities speaks of the rest of his continent as "the bush." The dwellers in the agricultural country speak of the district farther inland as the "back country." Those themselves in the back country have behind them a land partly unknown, and therefore attractive to the adventurous, which they call the "Never-Never Land."

Many of the Australian business customs are practical and convenient. The banks shut at three o'clock, and most offices at five. At six o'clock the shops put up their shutters, and everyone is at home or on the way home. It is a short day, but a busy one, for the Australian is not far behind the American when it comes to "hustling round."

The Australian larrikin has his counterpart in the English hoodlum. The former, however, is usually a member of an organized "push" or gang, governed sometimes after the style of a secret society. That these "pushes" are organized on a sound basis is evident from the fact that they often provide funds for the legal defence of a member

ACCUSED OF SOME CRIME.

For several years women have held equal electoral privileges with the men in Australasia. It has been found, too, that the women voters outnumber the men in the Commonwealth, although the majority of women is not a large one.

The spectacle of husband and wife mining together is by no means an uncommon one in Australia, the man working below in the mine while the woman turns the windlass which lifts the debris from the shaft. Australian race-courses have known at least one woman who trained her own racehorse, and more than one woman who plied the calling of a bookmaker.

For shooting and fishing in Australia no licenses are required, but a sportsman must have a knowledge of the close seasons, and of the kind of animals protected throughout the year.

All children in Australia are drilled, but the elder boys are attached to the Australian Military forces by means of the cadet corps. Almost every large school has its band of cadets, who wear neat khaki uniforms and are armed with light rifles, in the use of which they are frequently instructed. Every year these boys have shooting matches, and the scores prove that among the youngsters there are many who have already become skilled marksmen.

The Home

SELECTED RECIPES.

Molasses Cookies.—Two cups molasses, two eggs, one cup lard, one cup brown sugar, two-thirds cup sour milk, one teaspoon soda stirred in the milk, two teaspoons soda stirred in the flour, one tablespoon ginger; sprinkle granulated sugar on before baking; roll thin.

Salmon Turbit.—One large salmon, six large crackers rolled fine; mix well. Make a dressing of one tablespoon of butter mixed with one tablespoon of flour; one pint of hot milk; season with salt and pepper; boil for three minutes and pour over the salmon. Mix well and pour in a buttered pan and bake twenty minutes.

Light Cake.—Cake will be light if you add the sugar last. Put in a little at a time. Do not beat it in, but lift the batter up with a strong beating spoon again and again, until the sugar has disappeared, then add more until all has been used. This rule applies to all cakes without shortening.

Walnut Cookies.—Use one cup walnut meats, chopped fine, one of sugar, one egg, well beaten, two tablespoons milk, one heaped teaspoon baking powder. Flour to make rather stiff dough to roll.

Sand Cake.—Use one pound butter, one cup sugar, pulverized, beaten to a cream. Add yolks of eight eggs well beaten, then one pound cornstarch and the whites of eggs, alternately, a little at a time. Flavor and make in loaf or gem tins. The whites of eggs are not beaten separately or whipped.

Leftover Fish.—Fish may be used for the second meal by removing the bones and breaking into small pieces. Then put a layer on the bottom of a baking dish, over it a layer of cream sauce, and then a layer of cracker crumbs. Repeat until the fish is all used, always having the cracker crumbs on top. Place in the oven and bake to a nice brown color.

Crabapples.—To each pound of fruit allow a half-pound of sugar and a pint of water to three pounds of sugar. When the syrup is boiling hot drop in the crabapples. They will cook quickly. When done, fill a jar with the fruit and fill up the crevices with syrup.

String Bean Salad.—Cut beans lengthwise, boil, then drain. Slice a half-onion finely; add it and salt and pepper; render a little ham fat or bacon; stir over the whole. Then put in a tablespoon of vinegar or more if desired.

Nugget Candy.—Two cups of granulated sugar, one-half cup corn syrup (you must have this kind of syrup), one-half cup water. Cook until brittle. Whites of two eggs beaten to a froth; pour the syrup mixture into the eggs; add one-half cup chopped nuts, flavor, and beat until it pours out nicely.

Mix chopped parsley with grated cheese. Parsley is a great nerve tonic.

Meal from Small Steak.—Soak two slices of stale bread in a small quantity of milk; mash fine; add one egg or yolks of two, one cup of cold mashed potatoes or more, small onion chopped fine; add 10 cents worth of chopped meat; salt and pepper to taste. Pat in flat cakes and fry until brown. Caution must be taken not to add too much milk.

Tomato Butter.—Seven pounds of tomatoes, three pounds of sugar, one pint of vinegar, one ounce of cinnamon, one-half ounce of cloves, ground; boil till thick. Can and seal.

Fudge Cookies.—Four eggs well beaten, two and one-half cups brown sugar, one-half cake chocolate, one cup nuts, one scant cup flour, one teaspoon vanilla, mix in order and bake in moderate oven twenty-five minutes; cut in any shape desired.

Peppermint Candy Ice Cream.—A delicious ice cream can be made of three-fourths of a pound of old-fashioned peppermint candy dissolved in one quart of cream. The candy sweetens, colors, and flavors the cream.

Strawberry Jelly.—Take berries; wash and cover with water enough to come to top of berries; boil for eight minutes. Then drain in jelly bag. Can juice until apples are cheap; then take apples, cook as if for apple jelly, etc. Then take your strawberry juice; use two cups of strawberry juice and the same of apple juice and four cups of sugar. Boil twenty minutes, and you have firm strawberry jelly.

Dainty Lunch Sandwich.—One cup of sugar and enough water to cover. Boil until it threads from spoon. Stir this into the white of one egg, beaten stiff. Add one cup of peanuts ground fine. Take salted wafers and spread with the paste. Let stand a while.

Suet Pudding.—When making suet pudding or mince-meat, if after the suet is chopped it is added to the molasses and the two boiled together for a few minutes, then strained, the objectionable particles of suet will not be found in the mixture.

Pickups.—Take small scraps of meat—beef, veal, mutton, ham; also carrots and boiled rice that have been left over from previous meals. Run all through meat chopper or chop fine. Add minced onion, parsley, pepper, and salt to taste. Soak a slice of stale bread in water, squeeze out, and crumb this into the chopped meat. Add one egg. Mould into small flat cakes, roll lightly in flour, fry brown in butter or bacon drippings.

A DRESSMAKER'S HINT.

If you are one of the women, and do they not number legion, who find difficulty in maintaining union between your waists and skirts, try this, which is un-

falling and is adaptable to the thinnest-mull or the heaviest cloth:

On the outside of every waist, exactly at the waist line, attach a piece of dress-maker's belting, at least an inch wide to the centre of the back, leaving the ends loose. Have it fit very snugly about the waist, fastening with a hook and eye in front.

On the outside, 1½ inches each side of the centre of the back, sew large size hooks, points down and out, sewing through the goods to the belt. Then on the inside of the skirt band, at the bottom of the band, sew eyes in a standing position to hook over the hooks on the waist. Very fleshy persons, wide across the back, should use three hooks and eyes, putting one in the exact centre, the others about two inches either side. By keeping the distance the same on each garment skirts and waists will be interchangeable, and, as can be seen, since all the strain and weight of the skirt comes on the belting, which fastens around the body, there is no possibility of tearing the thinnest fabric.

On waists that are worn outside the skirt-band the hooks would of course be put on the inside of the waist, points in, with the eyes on the outside of the skirt-band. But the principle of support is the same, and is very satisfactory.

USEFUL HINTS.

Take a whisk broom, cut it stubby with shears, and use it to silk sweet corn. You can make quick work of it.

When canning fruits and making jellies try rubbing the screen door of the kitchen with kerosene. This will prevent the flies clustering there, ready to come in when the door is opened.

Tops of fruit cans can be cleaned if they are placed in sour milk or vinegar and left until the mould comes off easily, when they are washed in water. They should also be scrubbed with a brush to clean the grooves in the side of the lid.

If the stove is cracked a good cement is made from wood ashes and salt in equal proportions. Reduce to a paste with cold water and fill in the cracks when the stove is cool. It will soon harden.

To keep the yolks of eggs from drying out after separating the whites, as is the case in making angel cake and icings: Try to replace the shells as nearly as possible over the unbroken yolks and stand on end. They will keep fresh for days in a cool place.

Tough steak may be rendered more tender by laying for two hours on a dish containing three tablespoonfuls of vinegar and salad oil or butter, a little pepper, but no salt; turn every twenty minutes. Oil and vinegar soften the fibres without extracting the juices.

KITCHEN HINTS.

For ironing day a fire of cinders is better than fresh coal.

Turpentine mixed with stove polish prevents rust and gives a brighter gloss than the use of water.

A little green sage placed in pantry will keep out red ants.

Hot fruit requires hot jars.

Cold fruit requires cold jars.

The proportions of sugar and fruit used in canning vary greatly. The amount given below is an average for canning. Sugar to a quart jar: Cherries, six ounces; strawberries, eight ounces; raspberries, four ounces; blackberries, six ounces; quinces, ten ounces; plums, four ounces; pears, six ounces; peaches four ounces; pineapples, six ounces; crabapples, eight ounces; pieplant, ten ounces.

SOMETHING LIKE A HEN.

Yer see, my brother Sam was a natral genius, and war allus tryin' some way ter invent ter make hens lay, an' one day he rigged a machine that did the thing up brown. It war nothin' more or less than a hen's nest with a false bottom. When the hen got on that ere nest, and layed, the egg dropped through inter a basket. Arter Sam got the thing fixed, he put it inter the hen house, an' slood outside, an' peeped through a crack to see the thing work.

The first hen that went on tew it war the old yaller hen. Sam said arter she'd laid she got up an' commenced ter cackle, but happenin' ter look down she didn't see nothin'. Thinkin' she'd made a mistake, she shut up her noise, an' sot down agin an' laid another egg. 'This time she looked afore she begun ter cackle, but the egg had gone through. Sam said the old hen looked mad, and sot down agin an' laid another—but no go, it warn't there.

Arter she'd laid arfa-dozen Sam went 'arin' inter the house, yellin' hooroar, an' writ out an application for a patent, an' sadded the old sorrel mare, an' went gallopin' away tew the Patent Office, ten miles orf. About sunset he came back and asked me ter help him gather the eggs. Well, gentlemen, we took out six dozen hard-shelled eggs, which the old yaller hen had laid that afternoon. I told Sam we ought ter take the old hen orf and give her some corn.

"Agreed," said Sam; but when we come ter look for her all we could find was her bill an' claws an' a few feathers. The fact is, the old hen had laid herself all away.

"Did Sam get a patent?" "No; the Patent Office man said they dursn't give him one, as they was afeerd it would exterminate the whole feathered tribe on the face of the earth; an', besides, the supply of eggs would hev exceeded the demand."

ENGAGEMENT ENDED.

"He looks terribly sad." "Yes, his engagement with Miss Party has come to an end." "Jilted him, eh?" "No, married him."

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