GOOD ENOUGH.

Dear boys, I want to give you
A motto safe and good;
'Twill make your lives successful
If you heed it as you should,
Obey it in the spirit,
Obey it in the letter—
Don't say a thing is "good enough"
Till it can be no better.

And whether at your lessons,
Or at your daily work,
Don't be a half-way dabbler—
Don't slip and slide and shirk,
And think it doesn't matter.
That such talk is "trash" and "stuff"—
For until your task is perfect,
It is never "good enough."

If your work is in the school room,
Make every lesson tell;
No matter what you mean to be,
Build your foundation well.
Every knotty point and problem
That you bravely master now
Will increase your skill to labor
With the pen or with the plow.

If you sweep a store or stable,
Be sure you go behind
Every box and bale and counter;
It will pay, you'll always find,
To be careful, patient, thorough,
Though the work be hard and rough;
And when you've done your very best,
'Twill then be "good enough."

So you'd better take my motto,
If you mean to work
To any station higher
Than a stable boy or clerk.
It will make you independent,
It will make you no man's debtor;
Then never say "it's good enough"
Till it can be no better.

—Golden Days.

THE HOME.

Give the Children Work.

Froebel says that children learn too much of the unformed and formless, and too little work; although the learning by work is immeasurably more impressive and comprehensible, and causes a more living, continuous development in itself and in the children. There is no child, and later no boy and youth, whatever may be his rank or position, who should not daily devote at least one or two hours of earnest activity to the production of some definite outside work.

The present home education, as well as the school education, says a writer, leads the child to bodily inactivity and laziness in respect to work; an immense amount of human power remains thus undeveloped and an immense amount is wholly lost. Give the little folks a part of the home problem to bear and they will be happier, wiser and better.

Cutting the Corners.

Mrs. Jones, who does her own work, was asked by one of her neighbors how she contrived to get so much done. "Contrive is not the word," said she. "I cut all the corners, and I don't try in the least to do as Mrs. Any-body-else does. I know it's the orthodox way to get all your morning's work done up and then sit down to sew. But when I have a difficult piece of sewing on hand, if I do my housework first, I'm too tired to do my sewing justice, so I let some of the housework go, all that can be let go, and do my sewing first. Then it is a relief, when that is done, to fly around and finish up my housework. I know it's nice to iron all one's plain clothes, but I don't iron mine. Towels, sheets, and many other articles I fold neatly when they are dry and put them away without ironing. I am very particular to have the clothes washed clean and rinsed always in two waters, so they are sweet to the olfactories, but they are not smooth to the touch.

"When I get breakfast I plan my dinner and generally make the dessert, sometimes prepare the vegetables, and then it is an easy matter to get the dinner. Many a time I've rubbed out my clothes at night and scalded them, and then left them in the tubs till morning. This enables me to get them hung up early, and then by dividing the work I do not get so tired as if I did it all at once. I see to it that the wood and coal and kindling box are kept full, so I can have a fire at short notice and without running round.

"I make a point of lying down in the middle of the day and getting perfectly still, perhaps I drop off to sleep a few minutes. This gives me two mornings every day, so to speak, and keeps me fresh for the evening, and I find that going to bed early enables me to rise early and push my work with vigor."—*Christian Advocate.*

Mother's Day.

She was a woman of about sixty, the wife of a Pennsylvania farmer. There was not a picturesque or unusual point about her; she was tall, lean and round-shouldered. Indeed, as she walked with long, looping strides from the kitchen to the cellar, the cow-yard or the wood-shed, she bore an absurd likeness to the gaunt hound that followed her.

Her day was not eventful. She rose at four in the morning, and made up the fires in the stoves. Her husband and sons were asleep. "Men," she said, "hated housework." She did not call the girls until breakfast was nearly ready because "young things needed sleep." She milked five cows before the sun was fairly up.

The farmer, his five children and two farm-hands sat down to breakfast, and she poured out the coffee and baked the cakes which they ate. After they had finished she ate her own breakfast if she cared for any. Then came washing or ironing or scrubbing or baking until it was time for the heavy noon meal which she cooked. Her daughters used sometimes to help a little, but in an idling, half-hearted way. Sometimes she would drive them out with a queer, pathetic smile.

"Young folks like pleasure. They ought to have their fun!" she would say.

There was the morning's work to finish after the dinner was over. It was a large farm, and the men were hearty eaters. She "laid down" great quantities of meats and canned and dried vegetables.

After supper was over, everybody found some recreation but mother. The farmer smoked, the young people visited the neighbors or gathered at one end of the porch chattering and laughing. Mother was inside at work, sewing or with her great basket of stockings.

She would look at them smiling.

"They like their fun," she would say. She looked at them again sometimes as if, old as she was, she would like some fun too, but she never joined them. They were with the friends whom they had made at college and school. Mother had been very little at school when she was young. Beside she had no time for idling. Sometimes when she was making shirts for the boys she worked until mid night.

One evening her youngest girl read her a story, which she thought would suit her mother's intellect. It touched and pleased her greatly. She spoke of it for a year afterwards.

One of her days was like all the others, except Sunday, when she had time to go to church. She was very happy there, but especially when they sang any hymn which she had known when a girl; she would join, scarcely above her breath, for she knew her voice was cracked.

When strangers remarked that she was growing thin, her children replied that it was no wonder. Mother's energy would wear the flesh from any woman's body. Her appetite failed, the very smell of the salt meat and the cabbage which she cooked nauseated her. She used to listen eagerly when they talked of the fruits which could be bought in the city. But nobody noticed it. "Mother had always been the motive power, which had kept the whole machinery in motion. It never occurred to anybody that the power could be exhausted.

One day, however, when they came down to breakfast, the table was not spread, and no fires were lighted. For the first time in her life, when she was needed, mother lay in her bed still and quiet. She would never work for them more.

After they had buried her they knew how much they had loved her. Their grief was sincere and deep. They never wearied in talking of her unfailing gentleness, her tender patience, her perfect unselfishness.

None of them seemed to think, however, that by any effort of theirs they could have kept her with them still, loving, patient and unselfish.

Our homely story is a true one. We have told it for a purpose.—*Youth's Companion.*

Fruit-Canning Philosophy.

Many of the directions for canning mistake the point on which success depends. We are told, for example, that the fruit is boiled to expel the air, and that the jars must be filled to the brim and the contents first stirred so that all bubbles may be expelled. But the lid encloses some air after all these efforts; and some jars keep well while others fail without the mystified operatress being able to assign any satisfying reason for the variation of result. The error is that the innocent and healthful air is wrongly charged with doing harm which is really done by tiny living germs which float in it, and abound in the season when fruits ripen, but are invisible to the unaided eye. When the temperature and food medium become suitable to them they multiply with a rapidity comparable to the multiplication of bubbles in a mass of foam, but on an infinitesimally smaller scale, and soon entirely change the composition of a body of fruit juice into which a very few gained admission. These germs, which originate ferment or moulds in such liquids cannot endure a heat of over about 130 degrees. Boiling, therefore, effectually kills them and they cannot exist in the heat arising from a stove. Then the heated juice can be placed in jars, covered and sealed to prevent the later admission of any cooler air containing them, without fear of failure. It does not matter how much of this heated and therefore sterilized air, is included in the jar under the seal; it will make no difference as to the keeping of the contents. And such a jar may be opened and filled up at any time if it be done where the air is too much heated for the germs to live.

If any fruit juice, as sweet cider, begins to be unpleasantly changed in flavor by boiling, it will keep quite as well, and for years, if merely heated to 140 degrees, or 75 degrees below the boiling point. This can be conveniently done by placing the filled bottles in a wash-boiler with clothes under and between and in cold water up to the necks. Have corks ready in a pan of hot water, and when the juice in the bottles is heated to from 135 to 140 degrees, as indicated by a cream thermometer inserted down the neck, wipe the mouth and the cork, and press this in tightly and seal with wax as soon as lifted out, and after again drying them with a hot cloth to secure air-tight adherence of the wax to the glass. "Experience" tells how fresh-flavored tomatoes are if merely scalded and sealed up while hot. Green gooseberries are often kept in water which has been boiled and then allowed to get cold before filling the bottles of fruit with it, and then sealing up, all cold. As this is done in May and the bottles are kept in a cold place, the ferment-germs, if present at all, have probably too low a temperature for multiplication. The expressed juice of stewed blackberries or of ripe currants is very easily kept as noted above for sweet cider. If sweetened into a syrup either before or after bottling it is an invaluable remedy for disordered bowels, greatly to be preferred to laudanum-laden carminatives. These fruits also make very agreeable syrups for table use, or for pleasant summer drinks when diluted with cold water.—*Horticulturist.*

Hints for the Housewife.

PEARS AND CREAM.—Take ripe, yellow, pears, peel and slice them and sprinkle lightly with powdered sugar. Just before sending to the table pour over the layers whipped cream and serve at once.

HUCKLEBERRY PIE.—Into one large cupful of berries stir a half cup of sugar, a tablespoonful of hot water and a heaping teaspoonful of flour made smooth in cold water. Bake in a deep pie dish with two crusts.

VELVET CAKES.—Three cupfuls of sugar; one cupful of butter beaten to a cream; add the whites and yolks of six eggs, beat separately and thoroughly; two tablespoonfuls of sweet milk; one-half teaspoonful cream tartar; one-quarter teaspoonful soda, or one teaspoonful baking powder, sifted with one package of corn starch; one teaspoonful lemon juice. Bake in cup cake pans.—*Ib.*

TOMATO CATSUP.—Into one graniteware kettle put one gallon of tomatoes strained through a sieve, three pints cider vinegar, four tablespoonfuls salt, four of black pepper, two of all spice, three of ground mustard, a small teaspoonful or less of cayenne, simmer slowly two-thirds away, and bottle or can while hot. If bottles are used, cork them and dip them in hot sealing wax. The sieve should be fine enough to exclude all the seeds from the catsup.

SOUTHERN CORN PUDDING.—Score twelve good-sized ears of corn, and with a dull knife press out the pulp, add salt, pepper and a pint of milk. Beat four eggs separately until very light. Add first the yolks and then the whites. Turn the mixture into a baking dish and bake in a quick oven until a nice brown and thoroughly set, that is, when you shake the dish the centre seems firm. If the pudding is cooked too long it becomes curdled and watery; if not long enough, too liquid.

APPLE AND TAPIOCA TARTS.—One pound apples, one-quarter pound tapioca, one-quarter pound sugar, three cloves. Soak the tapioca all night in cold water. Peel, core, and slice the apples. Put a layer of apples in a pudding dish, then a layer of tapioca, sprinkle some sugar and cloves, and continue this till all is in. Cover: three-quarter pound of flour, two ounces lard, one teaspoonful baking powder, and a pinch of salt. Mix well together and then add water to make a stiff paste. Roll out, cover, and bake for an hour and a half.

RIBBON JELLY.—Ribbon jelly is made by pouring different colored jellies one over the other in layers. Yellow is made from lemons and oranges, red from currants, dark colors from dark berries, green from a little spinach juice added to any light jelly, and crimson by using a little cochineal powder. Each layer must be very hard before the next is poured in. After it has all become hard, turn out of a mold into a handsome glass stand, and serve in slices cut on the table. Whole fruit, such as cherries, strawberries, slices of pineapple, etc., can be used in it if one chooses; it is very delicious served with cream, the whole being just taken off the ice, and a more ornamental dish could not be placed upon the table.—*Ladies' Home Journal.*

SMALL CUCUMBER PICKLES.—Wash and wipe carefully one hundred tiny cucumbers and place them in jars. Put sufficient water in a porcelain-lined kettle to cover the cucumbers. When the water is boiling hot, stir in salt enough to make a brine that will bear an egg. Pour this boiling brine over the cucumbers. Let them stand twenty-four hours, then take out, wipe each carefully without bruising and place them in clean jars. Put sufficient vinegar in a porcelain kettle to cover them, add one onion sliced, a dozen whole cloves, one ounce of mustard seed, three blades of mace, and if you like them sweet sugar to taste. Let these come to boiling point, pour over the pickles, add two tablespoonfuls of chopped horse radish, and stand aside to cool. They will be ready to use in two weeks, or will keep all winter.

THE FARM.

Farm Buildings and Fire.

Farmers who do not insure their buildings would do well to adopt some means of fire prevention. A foreign paper, in alluding to this matter, observes that hand grenades for the extinction of incipient fires are now found in corners and corridors of many public and private buildings, and their efficacy, if used with promptness, is generally admitted. They should also have a place in every farm-house, and each barn, stable, byre, or other outhouses connected with it. There is no necessity for paying fancy prices for them, as ordinary bottles filled with the solution will answer every purpose. The solution is composed of one pound of common salt, one-half pound of sal-ammoniac, dissolved in two quarts of water, and so such simple means of fire prevention may readily be made by any one. Needless to add that often "an ounce of prevention is worth a pound of cure."—*N. Y. Christian Advocate.*

Self-Acting Water Supply.

One of the first things that attracted my attention was a cistern to supply his cow and horse stables with water. It was built entirely above ground originally. This saved expense of digging. It is safe from frost, for it is under the bank that leads to the upper story of the barn. The cistern is 9 ft. deep and 15 ft. in diameter, holds 350 barrels. The barn stands on a slight sidehill, so it is an easy matter to lead the water from the extreme bottom of the cistern right into the stables, into an appropriate watering-trough for each. There is a large tub with a float in it, so the water always stands just so high. It is large enough for several horses to drink from at once; and just as fast as they drink the water more comes in. This apparatus has been in use seventeen years, and has worked perfectly without repairs, except new hoops on the tank, and without freezing. When we take into consideration that every barn should have eavespouts any way, the arrangement is not so very expensive.

Only those who have had a similar watering-arrangement so as to have water at hand right in the stable can realize the time and labor saved compared with the way many farmers manage to water their stock. Another thing: I believe it is pretty generally conceded that rainwater is more wholesome for stock than any other; and friend Chamberlain declares that if all the water is carefully saved that falls on the roof that shelters the horses and cattle, and their hay and grain, it will give them all the water they will ever need to drink; therefore all that is wanted is the necessary spouting and a cistern to hold the water. With this arrangement, mind you, there is no pumping at all; neither are you obliged to trouble yourself even so much as to open a valve. The horse is simply led up to the watering tub; and as it is located right where he passes when he turns around to come out of his stall, when he is used every day, he waters himself.—*Root's Gleanings.*

Device for Apple Drying.

An Australian contrivance for the sun-drying of apples—which "have the best flavor," and are more wholesome than the sulphur bleached evaporated product—is described in *Popular Gardening*:

"An ordinary table 12 ft. long (but it can be made any size) and 4 ft. wide. The side boards are put on nearly flush with the top. One feature of the arrangement is that from the ends you can draw out two long trays of the whole length of the table, with legs at the end to support them, thus increasing the surface to nearly three times. Round the top of each tray or drawer is a small ledge, tacked on to keep the slices from falling off. Over the top are a few light movable rafters and a ridgepole, and there is a light drill cover which fits over them and ties round the table, under the drawers, so as to cover all up secure at night, or if a shower comes on. Two other drawers could be made, if required, to pull out sideways. With aid of an American corer, parer and slicer, you can get through a great many apples in a short time, and the cores and skins can be dropped into a bucket and given to the pigs; or they will make excellent jelly."

Other suggestions—as to choice of fruit, preparation, and care during drying process and afterward—are appended:

"Apples should not be too green when sliced, or they are apt to be very acid, and require more sugar; and they should not be too ripe, or they will spoil—nor should any bruises be left on them. Perfect apples, just approaching ripe, are best, but very fair samples can be made even out of windfalls. Care must be taken against rain or damp, as in hot weather drying fruit is more apt to spoil than in the cooler and more breezy atmosphere of the following months, and you will find the morning the best time to gather and slice the apples; those cut in the afternoon are much more apt to spoil. The slices must be stirred pretty often, and when quite dry hung up in scrim bags for a month or more, when you can press them into dry casks or boxes, and have then a good store of wholesome food for home use."

Boneset.

Another herb which should be gathered every summer and dried for winter use is the ordinary boneset, which may be found growing in wet, marshy places, or deserted meadows. It has a long, narrow leaf, with dull clusters of pink flowers on it, and a stalk varying from one to three feet in height. It should be gathered in August or September, and dried in large bunches just as it is brought in from the fields. In the winter time the leaves should be stripped off and boiling water poured over it for a drink. The true curative and tonic value of boneset has recently been thoroughly tested, and its value is inestimable. It is one of the class of medicinal herbs which possesses great value as a tonic, without any of the detrimental effects so common in many similar remedies. It is specially applicable to those worn out with nervous strain and hysteric people. It has been known to cure malaria when stronger drugs failed. It increases the appetite and in that way adds to the supply of blood. It tones and strengthens the whole system, and adds vigor and life to the anæmic patient as nothing else can. It is one of nature's remedies, and it is not too much to say that it is an invaluable tonic for the winter, spring and summer. At the druggist's the cost of boneset is high, but every one can gather it and dry it for home use. It is one of the most common weeds or plants of our country.—*Yankee Blade.*

—The appended suggestion as to time and means of weaning colts appears in *The Wisconsin Farmer*:

"It is not safe to let a colt suckle too long a mare that has been bred again and that is safe in foal. Three or four months is long enough for a mare to be taxed suckling a foal; anything over that time is at the expense of the growing foetus. It is safe for both mare and foal to feed a little oats in addition to the present short pasture, and a very good plan it is to run them together and wean the colt alongside of its mother. For so doing I take a common halter, such as is used in halter-breaking foals, and rivet a piece of thick leather, size 6 by 9 inches, to the nose band. This hangs over the muzzle of the foal about three inches, and puts a stop to its suckling its mother. Milk the mare the second and fourth day and that will end the trouble. The old way of putting sharp, barbed or spiked halters on colts is dangerous, for the colt may tear the mare in attempting to suck and the mare may kick and injure the colt."

—I believe that if the fellos of wagon wheels were treated once a year with boiling oil the tires would never need to be cut and set. I had a pan of galvanized iron made, 4 inches wide, with curved bottom, and long and deep enough so that when a wheel is set in it a section of the felloe about a foot long will be completely covered with oil. I dig a little trench in the ground, fill it with chips, pour a little kerosene on it, set the pan over with linseed oil in it, and start the fire. As soon as the oil is boiling I set a wheel in it and let it stand a few seconds, then turn a little, and so go round with the wheel until all the felloe has been thoroughly saturated with the boiling oil. The wood gets so filled with this that no water can enter, and your tires will remain tight. If this is done before the tires get loose it will be satisfactory, but it will not tighten tires "so loose that you can see under them."

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Wolfville, N. S., July 10, 1891.

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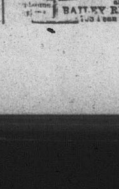

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EQUITY SALE.

There will be sold at Public Auction on Saturday, the nineteenth day of December next, at twelve o'clock noon, at Chubb's Corner, so called, on Prince William Street, in the City of Saint John, pursuant to the directions of a certain decretal order of the Supreme Court in Equity made on the fourth day of July, A. D. 1885, in a cause wherein Benjamin B. Baskin was Plaintiff, and Mary A. Duncan 19 Defendant, with the approbation of me, the undersigned Barrister, the mortgaged premises described in the Plaintiff's Bill, as follows:

ALL that certain lot, piece or parcel of land, situate in the City of Saint John, and described as follows:—Beginning at the intersection of the northern side line of Lot No. 164 (one hundred and sixty-four), on the City Plan sold by heirs of Richard Simonds to the late Robert Duncan, with the easterly side line of Brussels street, thence northerly along the said easterly side line of Brussels street twenty-five feet more or less, thence easterly parallel with the said northern line of Lot number 164 sixty-eight feet nine inches more or less, or to the western line of land sold by said Mary Ann Duncan to the Rev. Robert Duncan, thence along said last-mentioned line southerly twenty-five feet more or less to the said northern line of Lot number one hundred and sixty-four (164), thence along said last mentioned line sixty-eight feet nine inches more or less to the place of beginning, being a portion of the western half of Lot No. 164 (one hundred and sixty-five) on the City Plan, together with the improvements thereon, and the appurtenances thereto belonging, and the reversion and reversions, remainder and remainders, rents, issues and profits thereof, also all the estate, right, title, interest, use, possession, property, claim and demand, whatsoever, both at law and in equity, of her the said mortgagor, or, in, to or out of or upon the said lands and premises, and every part and parcel thereof."

For terms of sale and other particulars apply to the Plaintiff's solicitor.

Dated this thirty-first day of August, A. D. 1891.

JOHN L. CARLETON, Barrister.

E. T. C. KNOWLES, Plaintiff's Solicitor.

NOTICE OF SALE.

To John S. Lake, late of the City of Saint John, in the City and County of Saint John, Grocer, and to Thomas Lake, his assign, and to all others whom it doth can or may concern:

TAKE Notice that there will be sold by public auction at Chubb's Corner (so called), in the City of Saint John, aforesaid, on SATURDAY, the third day of OCTOBER, next, at twelve o'clock noon, All the leasehold and premises described in the lease and assignment from Henry Gilbert, Robert Thomas Gilbert and James S. Gilbert, to one John Kinnear, dated the seventeenth day of September, A. D. 1874, as "All that certain lot of land situate lying and being in the town of Portland, now city of Saint John, aforesaid, and bounded and described as follows: Beginning on the northern side of the Great Marsh Road at a point distant fifty feet easterly from the south east corner of a lot leased by John Wesley Thomas northerly and at right angles to the said Road one hundred feet, thence easterly and at right angles to the first mentioned line two hundred feet, thence southerly and parallel to the said Marsh Road one hundred feet three inches, thence westerly and at right angles to the last mentioned line two hundred feet, or to the said northern side line of the said Marsh Road, thence northerly along the said Marsh Road twenty-four feet three inches to the place of beginning," together with the buildings and the improvements thereon and the term of years thereby granted, which said lease, term, buildings and improvements have been duly assigned to the said John S. Lake, and since assigned to the said Thomas Lake.

The above sale will be made under and by virtue of a Power of Sale contained in a certain Indenture of Mortgage made between the said John S. Lake of the one part, and the undersigned Lydia Lake of the other part, dated the eleventh day of June, A. D. 1887, and duly registered in the office of the Registrar of Deeds in and for the City and County of Saint John, in Libro XXV. of Records, folio 92, 93, 94 and 95, the sixteenth day of July, A. D. 1887, reference being thereunto had will more freely appear, default having been made in payment of the moneys thereby secured.

Dated the twenty-sixth day of August, A. D. 1891.

LYDIA LAKE, Mortgagee.

MONT. McDONALD, Solicitor to Mortgagee.

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195 cases Domestic Soft Hats;
35 cases Domestic Stiff Hats;
30 cases New York Soft Fur Hats;
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