Hints on the Care of the Little Girl's Complexion

How Successfully to Treat the Various Blemishes That Threaten to Mar the Child's Skin.

biggest of blue eyes and the most bewitching of ways are all marred if Miss Goldeniocks has that malady so common to little ladies—blemishes of the skin. So many are afflicted in this way that one often wonders why the term "a ment. To be sure it is the baby who has the freshness of skin when it is not marred, but the woman of 30 nowadays has a skin that is groomed by all the methods which modern hygienic science teaches, while her little daughter often goes uncared for in this respect.

It is so easy to correct the fault in almost any child that it seems a pity that mothers should not take the little pains needed to give the child a veritable "baby complexion." Occasionally a child is so seriously afflicted with some disease of the blood that the skin trouble can be reached only by the patient striving of a physician, and it may be long before his best efforts can get at the root of the matter, but if she is a reasonably healthy young person you can give her the peaches and cream skin that is hers by

right.

First of all, pimples on the child's face are more from internal than from external causes, and need corresponding treatment. When a woman complains of pimples, ten to one they are the result of blackheads, clogged pores, and can be banished by scrubbing and an ointment. To be sure, the general condition of the bodily organs affects these pimples, but there must be external care into the bargain. But with a child the matter is different. The baby skin does not form ferent. The baby skin does not form blackheads as easily as yours, but the blood and stomach really cause an erup-tion, and this cruption must be treated

through them. Rich food is often the cause of a fine rush appearing on the face and aprending until it covers the face. At the first symptom of this, look to the little one's diet. If she is in the habit of eating diet. If she is in the habit of eating pastry, deany her that iuxury, even though it is hard to do it. Cut down the candy supply—perhaps it will be necessary to take it away altogether for awhile. Keep rich meats from her and let her have little butter. She should eat cereals, vegetables and fruits, with some of the less rich meats—poultry and fish will tide over the troublous times.

On the other hand, a rash may come from impoverished blood. This condition results from the child's having too little that is rich and nourishing, inetead of

that is rich and nourishing, inetead of too much. If she has been living on a very light diet and the rash appears, try something more hearty for awhile. Never greasy mer; but eggs, mllk, soups that are not greasy, and zare beef.

A general rule for the child's diet is Give her varied food, appetizing food and the food she craves. It is all nonsense to think that all sweets are nonsense to think that all sweets are harmful. Every system, old and young, needs a certain amount of sweet food. This should come in the form of dessert after lunch and dinner, with an occasional candy treat in between. But avoid the continual eating of candy. Every system craves some acid, too; saind should be given if it is made with pure vinegar, but the habit some children have of frequently sucking chean store pickles should be

the habit some children have of frequently sucking cheap store pickles should be
nipped in the bud.

Keep your little daughter in ignorance
of the charms of coffee and tea. They
may be harmless to you, but they will not
treat her so kindly. Many cases of extreme sallowness in young cheeks that
eight to be charmlingly pink are due to
softhing but the regular custom of drinking one or both of these beverages. There
is no doubt of the delights of both of
them, and children soon learn to crave them, and children soon learn to crave



people romp in the fresh air. It is the only rouge they need. Their color will astend to theif if it is given this opportu-nity. Do not be afraid of the cold weather nity. Do not be arraid of the cold weather unless your child has some constitutional weakness which unfits her for the life that sturdy boys and girls lead. Dress her warmly, then send her out to play.

If the face and lips chap in the Winter winds, apply this cream which will heal them over night. Two ounces almond all one comes with the warm of the control will be the control with the control w

oil, one ounce white wax, one ounce sper-maceti, one ounce heuromated iard, one-quarter ounce camplior gum. Dissolve the camphor in the almond off, mix with the other ingredients and melt all togeth-er. Best until creamy and cold. This should be applied after the face is thor-oughly washed with warm water and cas-

tile soap.

When the pimples come from an impure blood, use the following cream while you are giving internal treatments of sulphur and molasses or some other purifier. Two cunces almend oil, one cunce spermaceti, sired result, leave the freekies to work and their own selection. one ounces almond oil, one ounce spermacet, one ounce white wax, one ounce benzonated lard, one ounce oxide of rinc. Melt the logredlents and heat until cold and creamy. Apply at night and the pimples will dry away if the blood is put in order will dry away if the blood is put in order.

The practice of putting vells over children's faces in the Winter should be indulged on only the coldest days. If it is dulged on only the coldest days. If it is

thing but soap and water the better. In the morning only cold water should be used. This will close the pores of the skin and keep it from becoming tender and chapping. Children have a great way of wiping their faces only half dry. Do not permit this. Unless the face is thor-oughly dried it will chap. If your young beauty is marred by a mass of freckles, give time a chance. Many a freckled youngster has a beautiful skin in later years. Freckles almost in-

skin in later years. Freckles almost invariably disappear to some extent if not entirely. For the surface freekles that come hurriedly at the beckening of the sun, you may use some simple rem-edy, but never apply one of the drastic bleaches to a child's face. If you want to peel yourself, that is your own affair, but it is brutal to treat a child in this man-

Teach your little daughter to wash her face properly and see to it that she follows your instructions faithfully. Until vell. KATHERINE MORTON.

Suggestions for the Household

or brolled. It should be cooked rather longer than when broiled in the usual way. Squeeze the juice of a lemon over the steak and sprinkle with a little with maitre d'hotel butter just before

Good Housekeeping gives these directions for preserving green or wax beans: Soak the beans for a few hours in cold water or parboil them slightly./Cut them in long, thin slices, and pack in large jars with generous layers of salt between the layers. When a jar is full, cover with a cloth and put on a weighted plate to keep the beans in the brine. They should keep perfectly until Spring.

In an artist's country home, where the built-in idea prevails even to the candle-sticks, the picture frames are unique.

PLANKED strioin steak is said to be of a room or the misplacing of a book upsets the order something is wrong, and cedar board, exactly like sand, and based condition. Get rid of the superfluous. Most rooms have too many pieces of furniture, and, all rooms have too many things."

Happy is the woman who has shaken chopped parsiey, or, better still, spread off the tyranny of "things." More clothes, more social obligations, more housekeeping, more furniture, more brica-brac than is necessary to happiness; all these become "things" and interfere with life rather than brighten it, like the footstool
Mrs. Browning describes in "Aurora
Leigh" as being the business of a waman's life to painfully embroider, for a
man to stumble over and say "D-n that
stool."

Egg bread is one of the most famous of old-time Southern dishes. A Blue Grass recipe is as follows: One quart of white cornmeal, which must be scaided with a little boiling water. To this add a little sait, the yolks of three eggs, a cupful of milk, a tablespoonful of lard, and a table-spoonful of melted butter. Last of all, add the well-beaten whites of the eggs. Bake nearly an hour in a moderate oven. old-time Southern dishes. A Blue Grass

those accidents which the most careful mother cannot ward off. An indulgent friend may have overloaded the stomach with fruit or candy. The most moral youngster once in a while climbs to a jam pot. Extreme heat or cold causes the most wholesome meal to disagree. When stomach trouble and an eruption of the akin arises in some such way, add a few drops of lime water to the giass of milk and give the little one a charcoal tablet after each meal.

Sometimes a very young stomach adopts a antagonism of its ewn. I once knew a perfectly healthy child who could not eat red raspberries without the most violent.

Siticks, the picture frames are unique. They are set into the walls and the giass opens like a little door, so that the pictures may be changed as often as desponding of melted butter. Last of all, add the well-beaten whites of the eggs bake of the well-beaten whites of the eggs from the picture may be made to fit.

Order is a beautiful thing in the house, but, as a writer in a recent magazine points but, it is not always understood properly. She says: The order that makes for restfulness and for comfort is wital. It cannot exist in crowded rooms. Furniture is made to be used and books are made ty be read. If the disarranging sugar. Bake a long time.

Home Thoughts: Opportunities THINGS WHICH ELUDE PREOCCUPIED MINDS-LOSSES THAT WILL NOT BE SUMMED UP.

falled to grasp it!

It is a bewildering condition, this recognition of our failure to see what we might have attained and yet never made an effort to reach; this fair and unhindere opening through which we might have found admittance to places we had gazed on wistfully behind the barriers of shysion: the help we might have given, the help we might have obtained, and yet we let it pass away and it will never return. It comes but once!

Could we by supernatural insight know what we have missed in these blind times of self-absorbed stupidity, we would stand aghast at our own failures. Mothers are especially prone to this form of error. With their sons they are so often unfortunate in failing to see the tokens of a gentle introspective mood-so often stirring the dying heat of a boy's ill-humor or resentment, and absolutely putting his better impulse to flight—when patient sithe fire in his young heart. The hour could have been made one of golden confidence and a rare opportunity to forge a closer link between the mother and her

We do not walt on opportunity: we strive to make arbitrary times for ourselves, in which to bring about the destred things after which our hearts yearn. Many a loving and, in the end, broken hearted woman has absolutely stifled every hope of gaining influence or giving aid to her children, by continuous inoppor-tune demand to be heard, and by irritat-ing perseverence in order to convince.

Just as a quiet hour arrives and a husband throws off the trammels of his business or his professional thoughts and sits in contented silence beside his wife, there are hundreds—would it be truer to say thousands!—of women, who take that time to bring up some waiting domestic problem or propose some uncertain and perhaps distasteful question. The bleased chance for a possible confidence on his part—the not unlikely touch of loverlike tenderness that their happy solitude-a-deux suggests, are brushed away as by a rough wind. Oh, if wires could get even a feeble glimpse of the value of what they thus throw away.

Bo seldom in this work-a-day, restless, absorbing life of ours do these happy intervals arrive, that they are like delightful lulis in a storm; they are like places of refreshment where heart and seed shall grow strong and rear and

places of refreshment where heart and soni shall grow strong and renew the youth and arder of love. Fostered and shielded from interruption, such hours draw heart to heart and leave a peace that is indeed a precious thing to cherish. we are in theory ready to be martyrs in some heroic cause, yet are not interdeated from interruption, such hours draw heart to heart and leave a peace that is indeed a precious thing to cherish. If into this rare time of rest a well-intentioned but mistaken wife forces one of the many perplexities of the family common, and, just as her husband perhaps stretches out his hand to cover hers in an old-time habit of careas, saya: "Now that we are alone, John, I want to talk to you about Robert's going to collega," she will, in nine cases out of ten, have given his reposeful mind an actual shock. He nearness, his freedom of spirit, his enjoyment of her close vicinage, have made no real impression. All the time that he, in the twitight, had been dreamily free from burdensome things, she had been coglitating over these ever-present questions, and her only thoughts of this still hour had been the advantageous and her cally thoughts of this still hour had been the advantageous of a more questions of a mission" not yet shown to us, and grow weary with unsatished designed to the of some use in the would. We have little understanding of what a wide field our demectic life affords to even the most cultured and most deep thought.

in lonely evenings and quick departures, in lonely evenings and quick departures, after the dinner hour is passed, for the club or some place of amusement. It would not be a flattering summary if we could learn how very many men are afraid to be alone with their wives, lest some unpleasant discussion should arise. It would be a lesson well learned if we could realize how priceiess are these intervals of quiet companionship and how few and far between they become if misused or neglected. used or neglected.
"Some other time," is the child's ready

"Some other time," is the child's ready and constant answer to too indulgent parents, who urge but do not demand the use of opportunities either for their own improvement or for bestowing pleasure or courtesy upon others. Selfishness and indifference feed to repletion on this universal food, and the mature men and women shrink both morally and intellectually because they are thus deprived. Let them see the idea impressed upon lectually because they are thus deprived. Let them got the idea impressed upon them in the same way that they learn the dread of other injuries and once understand that opportunities do not return, and they will gradually become eager not to lose what they cannot regain. It will become as natural to them as other habits of self-preservation. The unwillingness to relinquish any previous plan—or to discommede themselves for the sake of showing respect or bestowing pleasure either upon aged or

selves for the sake of showing respect or bestowing pleasure either upon aged or unattractive people—is one of the very evident defects in the young people and children of our day, and it has both a direct and indirect influence upon them for evil. They lose many a friend and forfeit many a kindly word of commen-dation, both of which might have had much beneficial power in their future lives, and also they check the most no-ble and chivairie feelings of which hu-man nature is capable.

man nature is capable.

We lose so many golden opportunities while we sit idly wishing for those which while we sit lidy wishing for those which will never be granted to us. Those dreams of ours which keep us, as it were, spell-bound, sitting gazing afar off, hoping to see them materialize on the far horizon, seldom come to life or draw near to us, We rarely anticipate our largest and most valuable chances for good either for others or ourselves.

valuable chances for good either for others or ourselves.

"Act, act in the living present," is the watchword of those who live with alert nerves and eager hands ready to perceive and grusp the slightest hint of hidden treasures by the way. Much waiting, long-deferred hope benumb many of us; only one goal comes within our impaired vision; only one aim is visible. Here at our hands, beside us, perhaps under our very roof, are volceless opportunities imploring us by mute signs not to pass them by.

F I had spoken then. If I had only summoned courage and been true to him when his mood was tender and he was ready to listen." How many of the was ready to listen." How many of the was ready to listen. How many of the purchase of a new rug to the character of their daughter's last sultor—was in truth a God-given interiude—a time in which to make home dear through peace.

The ready to listen as a unsuspected need for our best of way in which to dispense our better gifts. Such little things can ease a hard life been withheld from them by lowly birth and imperfect education, and remember and in truth a God-given interiude—a time in which to make home dear through peace.

The ready to listen as a unsuspected need for our best sare moved, and yet we see no way in which to dispense our better gifts. Such little things can ease a hard life been withheld from them by lowly birth and imperfect education, and remember what they have to work out for them solves in our behalf as well as for their volces of the opportunities which survoices of a household who never finds.

Our voung lads have acquired a bad own protection and advancement, that mistress of a household who never finds opportunity for noble work within her own doors, must have small perception of her poorer sisters' wants and trials, and no conception of what life is to those who have no knowledge of how to escape from the evils which poverty and homelessness threaten to inflict. threaten to inflict.

OUT OF DOOR EXERCISE IS NECESSARY

Surely one of the most coveted of huand woman in this regard. But it is a lost day, a blue-eyed day, which we shall spend when we have not found that we could woo a smile to brighten some fellow creature's face.

Once a great bishop, counted by his enemies and his critics to be both worldly and created lated a like branch upon the

and cynical, laid a lily branch upon the kitchen table beside his cook's plate, while she had gone to early mass on Easter morning. "He must have known Easter morning. "He must have known how much I wanted a lils," she said, "and how much I wanted some one to think of me and give me one. He made one person happy this blessed day, anyhow." We, who long in vain for the powabundant opportunity to lay an unexpect- sile

set the season's pace in gems. Jewelers

claim that the sensation of the jewelry trade this season will be earrings, not

the barbaric pendants of other centuries,

but priceless single gems set in the

The extravagance of the season is

black matched pearls, and a prominent

show wearing a pair the size of a pea, for which she paid \$15,000. The black

pearl at first sight looks almost as dark as gunmetal, but at closer range reveals

all the colorings of the opal and white

pearl combined, and sheds almost as much

Twelve thousand dollars is not a large price to pay for a well-matched pair of

the white pearls, and some of the screw earrings in the large single pearls are as

big as a grape. Several pairs of dia

at the horse show were priced at \$20,000, and one eccentric matron will wear a diamond in one ear and a pearl in the

other. In the lower priced earrings an odd fancy shows a large pearl with a small diamond set above it, giving the

small diamond set above it, giving the effect of an acorn.

A few carved, round corals of perfect coloring are being made up to wear with the costume de style. No opais are of-

ferred in earrings, and such gems as emeralds, sapphires and rubjes are made up to order only for wealthy women who can afford to wear earrings to match

can afford to wear earrings to match their frocks.

Stage women and others who like pronounced effects are using cluster settings in the ears in such stones as emeralds surrounded by pearls or by diamonds. These are made up in the same forms as the jeweled buttons need so much this season on velvet frocks.

Bone of the Oriental shops are showing

tiniest screw mountings.

Earrings Coming Into Fashion

THE annual horse show in New York
City ushers in radical changes in jeweiry. It may be said that in the boxes
surrounding the great ellipse is usually
the rage for costumes of certain periods

It seems such a pity that we realize so feebly the latent power which we hold so carelessly and use so little. "If I only had the money," is our frequent cry when our hearts are moved, and yet we see no way in which to dispense our better gifts. Such little things can ease a hard life or soothe an aching heart! So small they

Our young lads have acquired a bad habit of—as they phrase it—"waiting for something to turn up." Our schools are terribly wanting in the lack of education on the subject of opportunity. The new atmosphere of wealth leaves them with-out the stern necessity to act quickly and vigorously if they mean to "quit them-selves like men." They take no respon-sibility, share no burdens until the charlstibility, share no burdens until the charj-ot of success stops at their doors and they are bidden to enter and drive to where fortune sits smilingly ready to crown

fortune sits similingly ready to crown them.

It were better for them as men and for us as a nation if they were kept on sentinel duty, watching for such opportunity as shall challenge them at this, the gate of their future. Knowledge, strength, and, what they seldom think or, power to make home and the world happier and more lovely, call loudly and give readily the countersign which ought to give them admittance. "Quit you like men" is the secret password, and they do not comprehend its meaning nor recognize the signature of the "Great Captain." Let us teach them that life is so short and opportunity so large and free. how." We, who long in vain for the pow-er to stand and bless the multitude, have and stir them and ourselves not to let it

should continue is everisin periods should continue jewelers predict that the pendant earrings, much be-jeweled, may return, but as the appearance of very few women is improved by the use of the long pendants, they are not likely to become highly require.

come aignly popular.

The making of imitation geins has exached such a stage of perfection that some of the new screw earrings in single

imitation pearls which can be bought as

Cincinnati Commercial Tribe

As ocean clasps the yielding shore My love would hold thee near;

My love would hold thee near; I watch beside the heart's high tire. For tidings of thee, dear.
As one who waits for treasure shipe. To bear across the ses.
I wait the treasure thy dear lips.
Aione can bring to me.

In on the tide of love
Sall to thy victory.
All in the pride of love,
Banners unfuriled.
Thou art my arguey.
Come to me specifiy!
I am the mate for thee,
World of my world!

As night the tired earth enfolds

On the dawn-tide of love
Cometh the heart's deeler;
Proud with the pride of loveFire of first
Love, love, I wait for thee;
Come to me speedily!
Theu art the main for me,
World of my world!

And lulls with soft caress,
My love would share thy every care
And comfort thy districts.
As morning runs to greet the sun,
White joyful mists strice,
My pulses toward thee madily run
White love bedime my eyes.

Savory Meats for a Family of Two

nights are troubled by the length of her bills and the sum of her "left-overs." She has heard of dining well on small

means, but that is one of the arts not included in her education. If she consults those scriptures of the culinary art known as cookbooks, she finds that few of them sons any given receipt will feed. One persevering young bride found at

last a cookingschool teacher willing to form a class for young wives seeking gin with the possibilities of a little roast of beef. She first had a talk with her butcher about the unknown quantities. The order for three pounds of any kind of meat was to mean three pounds, as few ounces over or under not to count. More than half a pound over the quantity ordered was never to be sent. The result was a noticeable shrinkage in the meat

Then she ordered a prime cut of porterhouse for a roast; quantity, three pounds. The bones taken out were een home for the stock pot. The long end of the roast was cut off and corned for two

the roast was cut off and corned for two or three days.

When carefully trimmed and skewered, the better piece of meat was put in a very hot fryingpan and browned quickly on every side, so that the juices would not escape. The meat was then put on the rack in the roastingpan and cooked a quarter of an hour in a hot oven, without the cover. A cupful of boiling water, containing a himp of butter the zize of a walnut, was then turned over it. The walnut, was then turned over it. The pan was covered and the meat roasted half an hour longer, if lacking in fat, a piece of suct was laid on the top. The beef should now be cooked rare. If liked well done, it may be roasted 15 minutes

beef should now be cooked rare. If liked well done, it may be roasted in minutes longer.

In the pan there should be a little fat and a rich brown sediment. After the meat is laid on a hot dish, add to this sediment a teaspoonful of flour well mixed with two tablespoonfuls of water and boil. Thin to the right consistency with a little boiling water, season with salt, pepper and a few drops of kitchen boquet. For the second day's dinner, heat the roast through in a moderate oven. It must not be cooked longer or it will be tough. With this the young cook learned to serve a delicious horseradish suice, which was found most appetizing either hot or cold. When the sauce was to be loct, it was made from three tablespoonfuls of horseradish grated fine, a teaspoonful of sugar, and one each of salt and cidar vinegar or lemon juice. If, a very piquant sauce is liked, a half teaspoonful of dry mustard may be mixed with the horseradish. To this mixture add two tablespoonfuls of water. Bring to a boil, and just before taking from the fire add the beaten yolks of two eggs to thicken it. When the sauce was served cold with cold must, the horseradish, salt and vinegar were mixed, and just before serving four tablespoonfuls of cream, whipped until very firm, were added.

Deviled meat in the chafingdish was much liked by the master of the house. The cookingschool formula was an ounce of butter, a teaspoonful each of vinegar and Worcestershire sauce, one-fourth teaspoondy of made mustard and a pinch of cayenne. These were well blended, onts were made in the meat and the sauce rubbed into them. A fittle butter was heated in the chaffingdish and the meat laid in it until very het. Turn while cooking Rare meat, either beef or lamb, is best for this.

An occasional curry varied the meat

The quantity of food which provides The young housewife soon discovered the commonplace becomes rare. In Winderson that nothing is more fatal to appetite that nothing is more fatal to appetite that the expected. Two ounces of butter after a few small cans of muchrooms kept than the expected. Two ounces of butter than the expected. Two ounces of butter work a miracle when the unexpected guest vexes the soul of the bride new to marketing joys. Before she learns the value of that unknown quantity, her days and nights are troubled by the color of the color water. To this was added an ounce of flour mixed with a little cold water, half a committed with a little cold water.

that was also used for cold duck or chicken. Two ounces of butter were added to a large tablespoonful of currant or grape jelly. These were melted in a saucepan, and a saltspoonful of dry mustard was added. The salt and pepper were simmered in the sauce four or five minutes. Once in a great while two tablespoonfuls of good sherry were added to the sauce. A second cut of beef that the novice learned to use for a roast-consisted of a prime out of sirloin steak weighing about two pounds and a haif. For the family

two pounds and a haif. For the family of two, enough was cut off from the steak to broil twice. A little of the out-side fat was trimmed from the remnant,

and one-fourth pint of water. When the sauce was smooth and thick, the meat cut in thin alices was simmered in the sauce five minutes.

The rechauffe they liked best was one that was also used for cold duck or chick-

or made into a brown hash.

A fried round of steak sometimes graces the table of Mrs. Novice. It sounds poor and barbarous, but it is not. A prime slice has the best part cut from it, enough for two. It is next trimmed and beaten with with a hammer and put in a very hat with a hammer and put in a very hat fryingpan over an equally hot fire, and cooked a minute. It is then put on a hot platter, bordered with watercress. A gravy is made from a teaepoonful of flour, two or three drops of kitchen bo-quet, a tablespoon of butter, salt and red pepper to taste. Pour this over the steak.

The remnant of the cut is often rubbed with oflive oil and lemon juice to soften

steak to broil twice. A little of the outside fat was trimmed from the remnant,
it was sprinkled with sait and pepper and
flour, rolled and skewered. It was then
treated like the porterhouse roast, and
cooked for 30 minutes. Take out the
skewers after dishing and pour over it a
brown gravy made from the sediment.
When mushroome are in seminant, a half
or a quarter of a pound of these relishes
to sometimes added to the brown sauce
for either this roast or the beefsteak, and

True Deliverance of the Soul

Count Tolstoy Declares in Actual Practice It is Clear and Simple,

aid in solving the deeper problems of living WAS very glad to hear from you, but

The first, a life with which he that leads it is not satisfied, is worst of all. We are not responsible for sickness, and, therefore, the wise man and he that believes in God can bear it calmly. But we must not waste our life at random, and we can do that for which life was given

unto us-that is, to perfect ourselves, draw nearer to God ("Be perfect even as your Father in Heaven"), to try to be judicious and lovable in everything. And if we do not do this, it is very sad. It is not only possible to perfect our-selves and to draw nearer to God at all

selves and to draw nearer to God at all times and everywhere, but it is not even difficult to do it. Some think that to accomplish this it is necessary to undertake something, to arrange something. This is not true; it is but necessary to abstain from doing that which you consider to be wrong; and life will shape itself one way or the other; and if you will but abstain from doing that which you consider wrong, then you will surely do good, because a healthy man cannot remain idie.

I advise you to do the same, my dear

do good, because a healthy man cannot remain idie.

I advise you to do the same, my dear friend: restrain yourself, do not quarrel, do not try to make a display of yourself, do not contrive anything new; do not let the water fall anywhere save on the wheel, and the wheel will work for your good and for the good of mankind. God is love and man is love. And if man will but refuse to give himself to temptations and to deceits which force him to waste his life for nothing, love will appear and will perform in him the work of God.

It is always very painful to me to think that there are people, like yourself, suf-

York Independent, is from a letter by Toi-stoi written to a friend who had asked his ald it written to a friend who had asked his ald it written to a friend who had asked his clear and simple and known to me, not only theoretically, but also practically-that is, I have for a long time fived by this truth, and after the most terrible felt very sorry when I learned of your useless, senseless mode of life, as you at it, and of your illness.

The first a life with which he that

spiritual, self-existing essence from the conditions of the bodily personality into

Life is the deliverance of the soul-the spiritual, self-existing easence from the conditions of the bodily personality into which it is placed.

God is that spiritual, self-existing being by whose will our soul is confined within our bodily personality.

There are two ways of delivering the soul: one by means of simultaneous or gradual suicide-that is, by deviating from performing the will of God; or, the second way, by means of performing in life the work for which our soul was confined by God in our personality.

The first deliverance is but a seeming deliverance, because the soul, coming from God, and being all in his power, cannot cease to be what it must be according to God's will, and no matter how much it would resist, it will be compelled to do as God demands of it; only it will do it with resistance and suffering. The second, the true deliverance, consists of an ever greater and greater performance of God's will, and of the ever closer and choser approach and similarity to him.

The deliverance of the soul according to God's will, producing the whole work of life, is attained but through lave and through the exaltation of love.

Love means the destruction of the obstacles which separate our personality from other personalities. The more we love mankind and other beings, the broader grows our own personality. Love toward all, to the source of life, to God, destroys all obstacles of personality and unites us with God.

Human life lies in the yearning after this ideal and in the approach toward it. Thure is no other life. And this approach is possible todintely, and in this approach is possible todintely, and in this approach is possible todintely.