



MY SISTER'S GRAPES.

Perhaps you might not think Uncle Dick a "gentleman"—Aunt Emma did not, I know, though she kept her mind to herself, being his brother's widow, and the prudent mother of many children. Uncle Dick living with them; that is, if he could be said to live anywhere, being always on the move, never liking to stay long in one place, and somewhat restless-minded, as those are who have passed all their life in rambling about the world. A "rolling stone" he certainly was, though he could scarcely be said to have gathered no moss, as he had amassed two fortunes, one after the other; having lost the first, he was now enjoying the second in his own harmless but rather eccentric way.

parents, had all melted out of my mind; for weeks I sometimes never once thought of them—never remembered that I had a father, or mother, or brothers. Lily had been my only sister, and she died.

Menno Simon was originally a Roman Catholic priest, and was contemporaneous with Martin Luther. Like Luther, he renounced the Roman Catholic faith, but, unlike him, he went to the other extreme in the form of worship which he prescribed. From a publication known as "A Common Manual," published in Europe in 1565, in the Dutch language, by Menno Simon, afterward translated into German, and still later translated into English by I. Daniel Ruff, we learn of Menno Simon's struggle with his conscience, his renunciation of the Church of his fathers and his establishment of the Mennonite Church.

they adhere to the original doctrines of the Church and that the Old Mennonites have departed from them, while the latter maintain just the reverse. In doctrinal practice, however, after careful inquiry, we are satisfied they are much the same, their differences being principally technical. The evident difference between the two lines is in their politics.

HOUSEHOLD NOTES. Baked Eggs.—Beat up six eggs, one tablespoonful of flour, six of sweet milk, melt a piece of butter in the frying pan when hot, turn the whole in and bake in a very hot oven; to be served as soon as done.

Purée of Chestnuts.—Put your chestnuts on to boil in cold salt water; boil them until they are nearly all through; shell the chestnuts, mash them with milk and butter, exactly as you would potatoes, season them with salt and pepper, and pass them through a colander. Can be used as a vegetable alone, or served with mutton chops.

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