

EASTER



HANCE it cannot be that the festival of the resurrection falls together with the springing of the year and the rebirth of the earth. The strange fittingness of times and events only strikes us now and then when we stop to reflect; but this side of life, the beautiful, undulating order of the universe, is what gives man his sense of security; it is the root of all the gayety and the buoyancy with which we tread the appointed paths. What! shall the orbit of the star be mapped out, and the hip-joint of the locust's leg be set so that he can make music through the hot and sultry nights, and the blows that fall upon the yearning soul of man be meaningless and haphazard? Only when we are too tired to think do we feel the necessity of the existent order of the universe.

It is not to detract from the value of a symbol, therefore, to realize that it is in its essence of the intrinsic nature of the human heart, the result of that inevitable preoccupation of man, and that in all ages, all climes, he has reacted in some way or other against the numbing conclusion of a possible ending. In the lowest tribes and the farthest days some care was taken to provide the dead with solace on the long jour-

which seemed to suffer sudden eclipse in death, and its reaction, till, from the annual reassuring himself that even as the seed falls into the earth and darkness, not only to come forth in due season in more glorified aspect, so the soul of man suffers momentary and partial eclipse to be born more gloriously; but alas! not within the scope of our vision.

The festivals of Demeter were held in the spring and autumn. The 7th of April was the day set apart for the games of Ceres. Demeter corresponds to Beltus in Bactrian and to Armaiti in Zoroastrian mythology. Armaiti, too, wanders in sorrow from place to place. She caused all growth and pervaded the whole material world, even being said to dwell in the hearts of men, and fructify there into fair activities and noble pursuits.

How intimate and familiar, how strangely modern and near, seems the last great fact of resurrection, as we turn to it from the more ancient aspects! How sonorous and living are the words of the medieval ritual:

Die nobis, Maria, quid vidisti in via?
And the detailed verification of the antiphonal chant:

Sepulchrum Christi viventis et gloriam videresurgentis.

To know One risen from the dead, to feel the life once reaching only a handful of folk on a strip of land by the Mediterranean, now filling the world and leading men everywhere, is to know that as surely as the spring follows winter, so surely does life follow death, and how little it matters what the forms of that life be, since at least we know that nothing is lost.—Harper's Weekly.



ney, dark and mysterious, upon which they were supposed to go. Who can look unmoved to-day upon this relic of a past age, in a negro cemetery, and see the toys laid about a little child's grave, the photographs and favorite possessions about those of the older human child, without being touched by this groping of the mind into the darkness beyond which it cannot yet see clear. In its own way this is a reaffirming of the unity of all life; it, too, is a realization that it is the same universal life showing a new face. Man himself, myriad-minded, confused by feeling one thing at one time and a wholly new one at another, yet holds ever in some dark chamber of his thought the conviction that all things are one, and that multiformity is but a way of looking, by turns, at the parcelled kingdom of the universe. It is as in the child's song of a new poet:

"What does it take to make a rose,
Mother mine?"
"The God that died to make it, knows,
It takes the world's eternal wars,
It takes the moon and all the stars,
It takes the night of Heaven and Hell,
And the everlasting Love as well,
Little child."

No atom of dust, no star-burst nor trailing comet, must fail to the making of the whole perfection which is the thinking body of divinity. All the snows and the storms, the short, cold winter days, go to the making of the sweet and wasteful hours of the long twilights. It is just this faint taste and premonition in the air of what is to come which makes spring the season of deepest gladness; it is a foretaste of desultory wanderings through a warm-breathing earth when the unexpected visitations of the best thoughts fall, such thoughts as can only deign to come in blessed idleness and renewal of all life, could recklessly hazard a doubt of lasting blight? How often, in looking upon Greek vases, we see the flowerlike wilted figure of Persephone falling lax in the arms of the fiery charioteer AIdoneus. And who can forget—who, at any rate, that has ever looked upon the keen-eyed pitiless sorrow of the wandering Demeter of Cnidus, in the British



THE ANNUNCIATION.

Museum, can forget the grief of the desolate mother and the resultant sterility of the earth, the sad news handed on by Hecate, who heard the ravished maiden's cry, and by Helios, who saw the theft. Then Zeus, taking pity upon the earth, sent Iris with a message to Hades, sent Iris the redeliverance of Persephone to her mother, that the grief of death might not be devastating and overpowering. So it has always been in the mind of man, this strange anguish and despair at the glowing human life



THE RISEN CHRIST. (Hofmann.)

EASTER PROMISES.

"There is no death!" the flowers say,
"In faith we hide our souls away,
While tempests desolate the earth,
And patient wait the promised birth."

The south wind chants, "There is no death,
I come and winter is a breath;
Against his falling walls I set
The snowdrop and the violet."

Glad prophets of the life to be,
A kindred spark abides in me,
That, like the wind, no theter knows,
And yet is comrade to the rose.

Thus mother earth, thy gracious breast
Gives all thy tired children rest,
Where, sheltered from the storms, they
bide

The coming of the Eastertide.
—From "Sword and Cross, and Other Poems," by Charles Eugene Banks.

A PROBLEM.

As He maketh all things new,
In the tree tops, rustling, pendent,
Hear His garments move transcendent,
Bush and shrub are trembling, too.

"Peace, My peace, be unto you!"
Hast thou heard, dull world, the greet-
ing?

Doest thou rise, the Master meeting,
Working wonders rare and true?
At His footprints falling lowly,
Let us kiss His raiment holy,
Of fresh green imperaled with dew.
—From the German of Angas Franz.

The percentage of foreigners in Holland is one and one-half.

Which laid it?
—From Life.

AN EASTER GREETING.

"Peace, My peace, be unto you!"
Hear, ye valleys! list, ye mountains!
God's breath on the streams and
fountains,

As He maketh all things new,
In the tree tops, rustling, pendent,
Hear His garments move transcendent,
Bush and shrub are trembling, too.



THE CHRIST OF THE ANDES

(Colossal Statue on Boundary Line Between Chile and Argentina.)

See, where it stands in its beauty,
Where the earliest sunbeams shine;
Tall and stately and splendid;
The Christ of the Boundary Line!

Forbidden the evil impulse
That leadeth to pain and crime;
United the faith of nations,
A compact antithetical Time!
Telling the coming of Man,
Who is born in the Image Divine;
Like a grand, full, chord of music,
The Christ of the Boundary Line!



As we view this beautiful statue,
From the mountain paths below,
As we see its face supernal
In the sunbeams' latest glow;
'Tis a present peace the sign;
Of a psalm and a prayer in marble;
The Christ of the Boundary Line!

OF INTEREST TO WOMEN

New York City.—Over waists are so pretty and so attractive and so youthful withal that it is no wonder their popularity seems ever to be in-

Finish of Lace.

The edge of even the bottom flounce on the lingerie frock of my lady is finished with lace.

Fancy Waist With Deep Girdle.

Everything that gives the short waist line and the consequent Empire suggestion is greatly in vogue just now, and this blouse is one of the prettiest yet to have appeared. It includes a garniture which can be made from the flit or from all-over lace, as in this instance, or from silk or from contrasting material embroidered or braided with soutache, or, indeed, from almost anything that fancy may dictate. The little trimming of balls is an effective one and greatly in vogue, but that finish also is optional, for the blouse itself is adapted to all the thinner, fashionable fabrics which can be tucked and pleated so successfully. The sleeves are novel and distinctive and the blouse is altogether one of exceptional charm. It is made with a lining and the girdle is attached to it so that the entire garment is closed invisibly at the back.

The waist consists of the foundation lining, the blouse and sleeve portions, cut in one, and the garniture. The chemisette is faced onto the lining, and when a transparent effect is desired this last is cut away



creasing. This one is designed for young girls and is eminently graceful in its lines, while it is simple in the extreme. In the illustration it is



made of porcelain blue chiffon voile with trimming of taffeta and applique, but it is appropriate for all materials that are used for girls' gowns, while it also is made from taffeta, messaline silk and the like and used in conjunction with a guimpe of white to be worn with odd skirts. It includes the newer Japanese sleeves, that are much modified in breadth, and which are pretty and attractive without the least sense of bulk beneath the arms.

The over-blouse is made in one piece. It is laid in tucks over the shoulders and is joined to a foundation girdle over which the draped one is arranged.

The quantity of material required for the sixteen-year size is one and three-quarter yards twenty-one or twenty-four, seven-eighth yard thirty-two or forty-four inches wide with three and one-eighth yards of applique and seven-eighth yard of silk for the girdle and trimming.

Parasol Newness.

The coverings of the new parasols remain about the same, linen, lace, silk and net all being in evidence, but the handles have undergone a change. The newest closely resembles a perfectly plain, highly polished walking stick, with a cap of gold, silver or ivory, on which the monogram may be engraved.

Boned Collars.

The blouses of this season all have the collars of about four years ago, which fit tightly and are high under the ears and around the back. These must be accurately and stiffly boned or they will lose their smartness, but when they are made and properly worn they are attractive.

Large Sailor Hats.

Sailor hats are to be very, very large.

New Small Hat.

The "postilion" is one of the best shapes among the new small hats.

HOUSEHOLD AFFAIRS



A CLEANSING BRUSH.

A small stiff brush is not only useful in scrubbing potatoes, but also for lemons. They should always be washed before using. What appears to be tiny brown scales are the eggs of an insect.—Indianapolis News.

POTATO CEMENT.

If you wish to stick anything and have no glue in the house try the following recipe: Take a small piece of cold potato which has been boiled and rub it up and down on a piece of paper with your fingers for about five minutes. It will become the right consistency and stick as well as the strongest glue.—Boston Post.

TO SAVE STOCKINGS.

Holes can be prevented from being worn in hosiery by sewing a small piece of cotton tape to the top of the hose, where safety pin or supporter fastens, so improving the value of the hose. This is of great value in infants' cases, as it is also used in their flannels, as well as hosiery, where pins are put in and removed so often.—New York World.

INEXPENSIVE BUREAU COVER.

An inexpensive bureau cover can be made of a cotton net darned with silk floss in a flowing design. To embroider this material a drawing basted back of the net will give the outline to follow, and the work is easily and quickly done.

When finished the cover may be lined with chintz in solid colors or not, as preferred; or, if this is not practicable, tissue paper will answer the purpose just as well.—Washington Star.

LEMONS KILL GERMS.

The hygienic properties of lemons, which contain citric acid, have been well known for many years, but it is only lately that scientists discovered the acid was powerful enough to kill the germ of typhoid fever in twenty-four hours. Some typhoid fever bacilli treated with raw lemon juice and placed in the sunshine were killed in two hours, the sunshine proving a quick agent in connection with the medicinal properties of the fruit. Lemons have been found beneficial in the worst forms of smallpox and cholera, so it is well to know the medicinal properties of a harmless yet powerful fruit acid.—Indianapolis News.

COOKING FOR INVALIDS.

As all good nurses know, an invalid's or convalescent's food should be dressed up in an attractive way to tempt the palate by means of the eye-sight. A new way of seeing the special kind of foods which the doctor has recommended helps decidedly to stimulate the appetite, especially where a continuous variety in food cannot be given. A writer on invalid cooking says: "Remember that surprises are delightful to a sick person. Never let the bill of fare, if possible, be known beforehand, and if you can disguise a well known dish so much the better. Beaten white of egg is a good fairy and serves you cheaply. Snowy white, or made golden brown in the oven, it may top many a dish concealing at one time a custard, at another a mold of chicken jelly, or even a cup of delicate apple sauce."—American Cultivator.

FOR THE EPIGURE



Browned Turnips—Peel a turnip and cut in slices one-quarter of an inch thick. Boil and try not to break the slices. Drain and fry a rich brown. Fry a tablespoonful of chopped green pepper and sprinkle over the slices.

Boquet Salad—Cut cooked carrots into small pieces, place in centre of dish, then a ring of cooked potatoes, cucumber, shredded lettuce and a wreath of shredded cabbage about the outer edge. Pass the dish with a bowl of dressing.

Soft Ginger Chocolate Creams—Form fondant into tiny cones, tucking into each cone a bit of preserved ginger, well dried before using. Dip the balls into melted chocolate, one at a time, and lay on paraffin paper in a cold place until hardened.

Webster Cake—One cup of sugar, one-half cup of butter, two eggs, one-half cup of milk, two cups of flour, two teaspoons of baking powder. Flavor to taste. Take half of batter, add one cup of chopped raisins, two tablespoons of molasses, one teaspoon of cinnamon, one teaspoon of nutmeg. Bake this half twenty minutes, then add the other half of batter, Bake until done in a moderate oven.

Salmon Croquettes—Thoroughly clean one can of salmon and place in dish for mixing. Cream a piece of butter the size of an egg with two tablespoons of flour, add one-half cup of hot water, stir until it thickens. Let it cool and add two eggs to the salmon, then the creamed butter and enough rolled crackers so you can shape into cakes. Then roll each cake in cracker crumbs and lay on a platter till ready to fry. Fry in deep, hot fat.