

Poetry.

NEW EVERY MORNING.

Every day is a fresh beginning,
Every morn is a world made new;
You who are weary of sorrow and sinning,
Here is a beautiful hope for you;
A hope for me and a hope for you.

All the past things are past and over,
The tasks are done and the tears are shed;
Yesterday's errors let yesterday cover,
Yesterday's wounds which smarted and bled,
Are healed with the healing which night has shed.

Yesterday now is a part of forever,
Bound up in a sheaf which God holds tight,
With glad days and sad days and bad days which never
Shall visit us more with their bloom and their blight,
Their fullness of sunshine or sorrowful night.

Let them go since we cannot relieve them,
Cannot undo and cannot atone;
God in his mercy receive, forgive them,
Only the new days are our own;
To-day is ours and to-day alone.

Here are the skies all burnished brightly,
Here is the spent earth all re-born;
Here are the tired limbs springing lightly
To face the sun and to share with the morn
In the chrism of dew and the cool of dawn.

Every day is a fresh beginning,
Listen, my soul, to the glad refrain,
And spite of old sorrow and older sinning,
And puzzles forecasted and possible pain,
Take heart with the day, and begin again.

—Susan Coolidge.

Household.

ICING FOR CAKE.

To one pound of sugar, add eight spoonfuls of rose water (or water), the white of four eggs well beaten but not to a froth.

BRIGHTENING CARPETS.

A mixture of Indian meal and salt, sprinkled upon a carpet and brushed off with a stiff broom brightens them and removes dust.

A DELICIOUS PUDDING.

Six large, juicy apples, peeled, cored and chopped fine, six ounces of bread crumbs, six ounces of currants, six eggs and three ounces of sugar. Mix all these ingredients well and boil three-hours. To be eaten with sauce.

COOKIES.

Take one heaping cup of sugar, twelve tablespoonfuls of melted butter, six tablespoonfuls of hot water and one teaspoonful of soda. Mix quickly with flour enough to roll; roll thin, and bake in a quick oven on well-greased tins; keep in a stone jar.

ORANGE FLOAT.

One quart water, the juice and pulp of two lemons, one coffee-cup sugar. When boiling hot, add four tablespoonfuls corn starch. Let boil fifteen minutes, stirring all the time. When cold, pour it over four or five oranges that have been sliced into a glass dish, and over the top spread the beaten whites of three eggs, sweetened and flavored with vanilla.

MUFFINS WITHOUT EGGS.

One quart of milk, two quarts of flour, measure before it is sifted, two gills of yeast, one teaspoonful of salt, a piece of butter about as big as a hen's egg, warm milk enough to melt the butter, a little sugar if you like. Let it rise about twelve hours, bake in muffin rings on the griddle or in a quick oven.

ORANGE PUDDING.

First peel and cut five oranges into slices and take out all the seeds, pour over them a quarter of a pound of sifted loaf sugar. Make a paste with a tablespoonful of corn flour or arrowroot and a little cold milk. Beat the yolks of two eggs well and stir them with the corn flour paste into a pint of boiling milk, simmer till it thickens, then pour over the fruit. Beat the whites of the eggs to a stiff froth with a tablespoonful of sugar, spread over the top of the pudding, and harden for a few minutes in the oven.

WHITE LAYER CAKE.

A very good white layer cake is made by beating one cup of butter to a cream, stir into it 1½ cups flour; it will take time to do this but it can be done; then add one cup of sweet milk and one cup of corn starch in which you have mixed two teaspoonfuls of baking powder; lastly add the whites of eight eggs, beaten to a stiff froth and with two teacups of sugar beaten with them; flavor to suit your taste.

APPLE SOUFFLE.

One pint of steamed apples, one tablespoonful of melted butter, half a cupful of sugar, the whites of six eggs and the yolks of three, a slight grating of nutmegs. Stir into the hot apple the butter, the sugar and nutmeg and the yolks of the eggs well-beaten. When this is cold, beat the whites of the eggs to a stiff froth and stir into the mixture. Butter a three-pint dish and turn the souffle into it. Bake thirty minutes in a hot oven. Serve immediately with any kind of sauce.

ICE-CREAM CAKE.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour, one and a half teaspoonfuls of baking powder, the whites of three eggs well beaten, one teaspoonful of vanilla; make three layers and bake in a hot oven. Frosting—Yolks of three eggs, one cup of sugar, one-half teaspoonful of vanilla; beat fifteen minutes, when it will be like cream. Put this on each layer and on top of the cake, then set in a hot oven for a few minutes till the frosting is a little set, then take out and when the cake is cold the frosting will be firm.

SPONGE DROPS.

Sponge drops are nice to mix with other cake in the basket. Beat four eggs to a stiff froth; then stir in one heaping cup of sugar and one cup and a third of flour. One teaspoonful of baking powder should be thoroughly mixed with the flour. Flavor with lemon and drop from a dessert spoon on buttered paper spread on tin plates. The oven should be hot and the cakes will bake in a few minutes. They require watching, as they are very likely to brown too much.

CREAM PUFFS.

One-half pound of butter, three-fourths of a pound of prepared flour, six eggs, two cups of warm water. Stir the butter into the warm water; set over the fire and stir to a slow boil. When it boils, put in the flour. Cook one minute, stirring constantly. Turn into a deep dish to cool. Beat the eggs light—yolks and whites separately—and whip into the cooled paste, the whites last. Drop in great spoonfuls upon buttered paper, not so near as to touch or run into each other. Bake about ten minutes in a quick oven, until they are of a golden brown.

POACHED EGGS.

Eggs are poached by dropping them raw from the broken shells into a pot of boiling water; lift them from the water in a perforated ladle, and do not let them remain long enough in the water for the whites to be made opaque. The beauty of a poached egg is the visibility of the yellow yolk as seen through the semi-transparent white envelope. Served on a slice of hot buttered toast, and lightly sprinkled with pepper, a poached egg is most appetizing. In the Spring of the year, as a top dressing to boiled greens of any kind, eggs prepared this way are almost universally liked.

GROUND RICE CAKE.

Take half a pound of white sugar and quarter of a pound of sweet butter and stir together until perfectly white. Add the grated peel of a lemon and four eggs, yolks and whites beaten separately, half a teacup of sweet milk, half a teacupful of salaratus dissolved in a very little boiling water, half a pound of ground rice flour and a half pound of wheat flour. Just before putting into the oven squeeze the lemon juice into a cup, remove the seeds, and turn the juice into the cake and beat it up thoroughly. Bake in shallow pans. The white of one egg can be left out, beaten to a froth and stirred up with sugar for frosting, adding half a teaspoonful of corn starch to make the frosting stick. Put it on to the cake while hot. Cut the cake into small squares when cool enough to serve.

LEMON TRIFLE

One large sponge cake sliced, one quart of milk, three eggs, five table-

spoonfuls of pounded white sugar, two teaspoonfuls of extract of lemon and one-fourth of the rind of a lemon grated. Arrange the sliced cake in a deep dish, and pour a teacupful of hot milk over it to soak it; beat the sugar and yolks of the eggs together; heat the milk and pour it upon the eggs by degrees, stirring all the time; return it to the saucepan and continue stirring until it thickens; let it cool a little, add the flavoring and pour it over the cake. When perfectly cold, heap upon it a meringue made of the whites of the eggs whipped to a stiff froth, sweetened with a tablespoonful of sugar and flavored with the extract of lemon and rind. The meringue should be made just before serving.

THE FUTURE MRS. CLEVELAND.

It is now generally understood that President Cleveland is to be married sometime in June. The following is a description of the young lady who is to become the lady of the White House:

"Miss Folsom's hair is soft and brown, of a shade between light and dark. It is combed well back from her full forehead and loose wave tendrils fall away from their confinement against the ivory whiteness of her face. She has violet blue eyes, a well-shaped nose and mouth and a full round chin. The warm pallor of her complexion contrasts itself. Her shoulders are broad and bust and waist of classic proportions. She has finely moulded hands and feet; not small but well suited to her height. With one other pupil at Aurora she shared the palm of being the beauty of the school, the other being Miss Catherine Willard, of Illinois, who was her intimate friend, though not a fellow-senior, and who is now in Germany cultivating her voice.

Miss Folsom has been with her there during much of the past winter. Many of the young ladies have flowers pressed in their albums, labeled, 'From the White House,' these being mementoes given by her from the boxes of flowers weekly sent her by the President from his conservatories here. For her graduation last June he forwarded a particularly lavish supply. On that occasion she wore white satin, and, as one of her school-mates describes her, 'looked more like a goddess than a woman.'

Her student life has been marked by seriousness and deep religious feeling. She is a member of the First Presbyterian Church of Buffalo. She was deeply loved more for her solidity of character and amiability of disposition than for exceptionally brilliant intellectual traits, though her average of scholarship was good."

SMALL FRUITS IN THE GARDEN.

Strawberries, raspberries, gooseberries and currants can be grown with so little care and expense in a garden as to render them an indispensable luxury to those who have once given them a trial. Yet but very few farmers enjoy the small fruits, though they wonder how they ever lived on a farm without them when once the small fruits are given a place in the garden. But very little room need be taken up. A row of gooseberries near the border of a walkway, or a few raspberries on the south side of the fence, will not be in the way of any of the garden crops. Strawberries should be placed in a bed to themselves, and if properly cultivated it requires but very few plants to supply a small family. If once established, some of the small fruits may be said to be permanent, and will demand no cultivation other than that bestowed during the working of the regular garden crops.

HOW TO WALK UP STAIRS.

A professional athlete says that there is a knack in climbing stairs easily. To throw the body forward, bending at the hips, more than doubles the work. The weight of the body is a load that the muscles of the legs and back must carry, and they can carry it easiest if the center of gravity is kept directly above. Bending forward imposes on the muscles of the trunk the unnecessary task of keeping the load from pitching forward. This is like carrying a load at arm's length, instead of on the shoulder, or on the head, as many Europeans carry burdens. The gentleman gives this advice to stair climbers: "Do not lean forward; do not hurry; do not spring from stair to stair; step firmly, leisurely, and stand erect."

The Poultry Yard.

KEEPING EGGS.

Although a great many methods are given for keeping eggs, yet there is one secret we will impart to our readers for observance, no matter what the process may be. It is this: Always turn the eggs at least twice a week. When an egg remains in a certain position for a length of time the yolk approaches and adheres to the shell. It is not necessary to turn each egg separately, but to pack them in a box and turn the box. They may be packed in a barrel, and the barrel turned half round, with the same results. To keep eggs without going to the necessity of making any kind of composition, use fine, clean, dry dirt or ashes, either from wood or coal, but they must be fine. In a box or barrel first lay down a layer of the dirt or ashes, then a layer of eggs, care being taken that the eggs do not touch each other. Fill the spaces between the eggs with dirt or ashes, and then put on a layer of dirt or ashes an inch thick. Repeat the process until the box or barrel is full, and before closing be sure everything is packed in a tight and close manner, so that the contents will not shake when the top is put on. Turn daily if preferred, but twice a week at least. Be sure and use none but perfectly fresh eggs. No other kind will keep, no matter how well they may be packed. You cannot get fresh eggs by purchase, even from your neighbor, for he will sometimes be unaware of the presence of those that might be stale. A single bad egg will sometimes spoil all. You will have to keep your own hens in order to succeed in preserving eggs. The eggs from hens not in company with males will keep twice as long as those from hens running with the males.—Farm, Field and Stockman.

QUININE FOR CHICKEN CHOLERA.

I have found by experiment that cholera is a good remedy for chicken cholera. The sick fowls have fever, looseness of the bowels and droop and die in about three days. Flatten a small piece of dough, lay quinine upon it, in quantity about the size of a kernel of corn, and fold the dough over it into a pill. As soon as the fowl is seen to droop and refuse to eat, separate from the flock, put in a cool place, and give the pill. Give one every day for three days. If very bad, two may be given in a day, one in the morning and another in the evening. They will get well in three days, sometimes in one. When they begin to eat, give bread and milk or water. This is a sure remedy if given in time and entirely harmless.

Mrs. R. H.
Oswego county, N. Y.
—Farm and Fireside.

STAGNANT FOOD.

Poultry are fed as though the eating of a certain quantity of dirt was necessary, yet all classes of domestic fowls are cleanly in habit. The supposition that they prefer dirt is due to the fact that they swallow small pieces of any kind of sharp substances that serve them in the process of masticating the food, which is always performed in the gizzard. Fowls are averse to ammoniacal substances, and when fed with putrid meat will become sick. They detest ground bone that possesses the well known odor of the bone-yard, and carefully avoid eating grass upon which they deposited manure. When fed on soft food the hens will eat of it, if rendered palatable, but unless the feeding places are kept clean they are liable to partake of that which is fermenting. Sloppy food is seldom relished by them.

EGG FERTILIZATION.

"Correspondent" writes: "In a recent conversation among a company of farmers one asserted, that among chickens the single services of the male bird are sufficient for the eggs of the entire season. If this is really true, it will have a very important bearing on my future operations; but I want more specific information before risking too much."

This subject is one of great importance, but we do not regard it as specifically settled. A very intelligent friend in St. Louis, largely engaged in bees and poultry, finding that the fertilization of the queen bee was accomplished at once for life, tried experiments on poultry

that led him to conclude that not more than one service by the male for the current laying season is needed, and that frequent repetitions are injurious to the offspring. This is one of those points that require careful and extended experiments to set perfectly at rest. In a multiplicity of independent experiments we will have something tangible to take hold of, and we urge such experiments to be carefully recorded so that every point can be made clear.—Midland Farmer.

POULTRY NOTES.

It is not other people's poultry that needs attention; it is yours.

Biddy, with plenty of diversified food, with a warm corner, will be taken with the cackling fever.

Do not shake an egg to see if it is good. Do not shake it at all for hatching. Do not shake it if it is to be eaten.

Never undertake to feed your sitting hen on the nest—it is a poor way. Let them come off for their food—they will not stay off long. Nature knows what she is about. The eggs require about the amount of airing they receive while the hen is off for food.

Some eggs will invariably hatch a little sooner than others. Remove the young chicks at once and keep them from the hen until all are hatched. If you do not, the hen will be likely to quit the nest with the first comers, leaving the unhatched chicks to chill and die.

Do not be tempted to keep a rooster that is not thoroughbred, or that is related to the hens, no matter how promising he may seem. Change the cocks every year, and the flock will gradually improve in vigor, resulting in a greater number of healthy chicks, as well as an increase in the supply of eggs.—Farm, Field and Stockman.

SULPHUR FOR VERMIN.

In regard to the deliverance of animals from troublesome lice, a farmer says he has never found anything for efficacy and convenience equal to flour of sulphur sifted over their backs whenever they show signs by rubbing or lapping themselves, of the presence of the parasites. An occasional use of sulphur in this way will keep a herd of cattle very free of these pests if applied when they first make their appearance. If they have obtained a hold on the animal, applications must be made once a week for several weeks, and if very plenty, an occasional dose of a tablespoonful of sulphur in their feed will materially aid in getting rid of them. The odor of sulphur seems to be very destructive to all vermin, and five pounds, costing 25 cents, if used in this way will keep a large herd of cattle free of these pests a long time, and it is the safest, easiest, and surest means possible.—Exchange.

MANURE IN THE ORCHARD.

Fruit growers should never apply fresh manure to an orchard. The decomposition of the manure is not so injurious as the heat thus engendered being favorable to the development of bacterial parasites that rapidly multiply and attack the trees and roots. These minute creatures are really the diseases, and though well-rotted manure may not be favorable to them, yet the fresh decomposing material may be the hot-bed and harboring place of millions of the attacking party. For that reason the use of commercial fertilizers have been considered an advantage, and especially when of an alkaline character, but no doubt if the manure be treated to an application of a solution of sulphuric acid or chloride of lime there will be less liability to injury.

NORTH CAROLINA vs. NEW ENGLAND.

The Raleigh News-Observer has some figures that show that the native population increases much more rapidly in North Carolina than in the New England States. North Carolina, in the decade of 1870-80, increased 30 per cent.; Maine increased 2 per cent.; New Hampshire, one-seventh of one per cent.; Connecticut, 13 per cent.; Rhode Island, 21 per cent.; Vermont, 7 per cent.; and Massachusetts 13 per cent.

—Onions and garlic are most excellent for fowls, especially growing chicks. When mixed with soft food it stimulates them and imparts health and vigor. Chop fine and mix food once or twice a week.