

## Poetry.

## HOPE ON, HOPE EVER.

Hope on, hope ever. Though dead leaves  
are lying  
In mournful clusters 'neath your wan-  
dering feet;  
Though wintry winds through naked  
boughs are sighing,  
The flowers are dead; yet is the mem-  
ory sweet  
Of summer winds and countless roses  
glowing  
'Neath the warm kisses of the gener-  
ous sun.  
Hope on, hope ever. Why should tears  
be flowing?  
In every season is some victory won.

Hope on, hope ever, though your deck  
loved tresses  
With trembling finers for the silent  
grave,  
Though cold the cheek beneath your  
fond caresses,  
Look up, true Christian soul, be calm,  
be brave!  
Hope on, hope ever. Though your hearts  
be breaking,  
Let flowers of resignation wreath your  
cross,  
Deep in your heart some heavenly wis-  
dom waking,  
For mortal life is full of change and  
loss.

Hope on, hope ever, for long-vanished  
faces  
Watch for your coming on the golden  
shore,  
E'en while you whisper in their vacant  
places  
The blessed words, "Not lost, but gone  
before!"  
Hope on, hope ever, let your hearts keep  
singing,  
When low you bend above the church-  
yard sod  
And fervent prayers your chastened  
thoughts are winging,  
Through sighs and tears, to the bright  
throne of God.

Hope on, hope ever. Let not toil or  
sorrow  
Still the sweet music of hope's heav-  
enly voice.  
From every dawn some ray of comfort  
borrow,  
That in the evening you may still  
rejoice.  
Hope on, hope ever—words beyond com-  
paring,  
Dear to the hearts that nameless woes  
have riven,  
To all that mourn sweet consolation  
bearing.  
Oh, may they prove the Christian's  
guide to heaven!  
—Chambers' Journal.

## Household.

## RICH POUND CAKE (YELLOW).

One pound of flower, one pound of  
sugar, eight eggs, and three-quarters-  
of-a-pound of butter. Beat the yolks  
of the eggs well, then add sugar and  
beat more, then the butter, and beat  
to a cream, then add the flour, and  
lastly the beaten whites.

## SPONGE CAKE.

Beat three eggs and one cup of  
powdered white sugar well together.  
Sift into one heaping cup of flour,  
one teaspoonful of cream-tartar, and  
one-half teaspoonful of soda. Sift  
the second time, and add to the su-  
gar and eggs; lastly, stir in a table-  
spoonful of hot water and one-half  
teaspoonful of flavoring.

## ICING FOR CAKE.

Dissolve one pound of powdered  
sugar in just as little water as possi-  
ble, then stir in the whites of three  
eggs beaten a little, but not to a  
froth. Put this mixture into a deep  
dish, and set in a kettle of boiling  
water, stirring till quite thick. Re-  
move from the fire, and beat till  
cold. It is then ready for use.

## LEMON PUDDING (NEW STYLE).

Cream up one tablespoonful of  
fresh butter with one teaspoonful of  
sugar. Two eggs must be beaten up  
very light, and two lemons provided  
for seasoning. Dissolve a table-  
spoonful of corn starch in a little cold  
milk, then pour over it a teaspoonful  
of boiling water. Add to this the  
butter, sugar and eggs. Rub the  
lemons until soft, grate the rind into  
the batter, and also strain it into the  
juice. Bake in puff paste. This  
quantity makes two puddings, and  
will be found very nice.

## BAKED HASH.

Take any kind of cold meat and  
chop it not very fine. To one pint  
of the chopped meat add one-half as  
much cold mashed potatoes, two ta-  
blespoonfuls of bread crumbs, the  
same quantity of butter. Moisten  
all with a half cup of water; season  
with salt and pepper and take half  
an hour. Do not use too deep a dish  
to bake in.

## PRUNE PUDDING.

A delicious prune pudding is made  
by stewing a pound of prunes till  
they are soft; remove the stones,  
and sugar to your taste; add whites  
of three eggs beaten to a stiff froth,  
make a puff paste for the bottom of  
the pudding dish; after beating the  
eggs and prunes together till they  
are thoroughly mixed, spread them  
on the crust, bake for half an hour,  
or till you are sure the crust is done.

## SCOTCH SHORT CAKE.

Take one-half a pound of slightly  
salted butter and one pound of flour;  
then mix flour and butter with  
hand; then add four ounces of loaf  
sugar and work all into a smooth  
ball; then roll out until it is half an  
inch thick; prick over with a fork  
and pinch round the edges and bake  
for one-half an hour in oven, with  
moderate fire, in round or square  
pan according to taste.

## GINGER POUND CAKE.

Six cups of flour, two cups each of  
butter, brown sugar and molasses,  
eight eggs, tablespoonful each of  
cinnamon, ginger and soda and two  
nutmegs. Dissolve the soda in a  
cup of sour milk. In baking take  
particular pains not to let the cake  
scorch, for gingerbread is of all cakes  
the easiest to burn. Line the pans  
with greased paper and put a brown  
paper over the top to prevent the  
crust forming too quickly.

## COCONUT CAKE.

Two eggs, one cup of white sugar,  
half a cup of sweet milk, quarter of  
a cup of butter, one and one-half cups  
of flour, one and one-half teaspoonfuls  
of baking powder. Bake in a moder-  
ate oven in pans one inch deep.  
To prepare the desiccated coconut,  
beat the whites of two eggs to a  
stiff froth; add one cup of pulver-  
ized sugar and the coconut, after  
soaking it in boiling milk. Spread  
the mixture between the layers of  
cake and over the top.

## SWEET WAFERS.

Six eggs; one pint flour; two  
ounces melted butter; one and one-  
half cups powdered sugar; one cup  
milk; one teaspoonful nutmeg. Beat  
whites and yolks separately and ve-  
ry stiff, rub the sugar and butter to-  
gether, and work in first the yolks,  
then the milk, then the flour and  
whites. Bake in well-buttered wa-  
fer or waffle-irons very quickly,  
browning as little as possible. Roll  
them while hot upon a smooth,  
round stick, not larger than your  
little finger, slipping it out carefully  
when the cake takes the right shape.  
These little cakes are an acceptable  
addition to any tea or supper table,  
and look well among fancy cakes in  
a basket.

## APPLE CHARLOTTE.

Nearly a quart of fine, stale bread  
crumbs; a full quart of sliced  
apples. Into a well-buttered pud-  
ding dish put a layer of apples, then  
a layer of bread crumbs, plenty of  
bits of butter, a half-cup of sugar, a  
little salt and nutmeg. Repeat this  
until the dish is full, having a thick  
layer of apples and a good allow-  
ance of butter and sugar on the  
top. Cover the pudding dish and  
bake slowly one hour; then with a  
spoon press the apples into the juice,  
frost the top and brown in the oven.  
May be eaten hot or cold, with or  
without sauce. By omitting the  
butter and substituting a cup of  
milk, the apple charlotte is free from  
the objection of being too rich for  
children, and is still very delicious.

## RAISIN CAKE.

Beat to a cream one pound of pul-  
verized sugar with three-quarters-of-  
a-pound of good butter; then stir in,  
one at a time, eight eggs, beating  
constantly; then add gradually one  
full pound of good roller-ground  
flour, and after that is in have just  
a half cup of good sweet cream, or  
milk might do, into which has been  
well stirred about half a teaspoon of  
good baking powder. Then, before  
putting the batter in your baking-  
pan, stir in a pint of Muscatel rais-  
ins that have been stemmed and  
seeded. Then line a small dripping  
pan with soft white paper, well  
greased with butter, and bake well  
one or two hours. If the batter

should seem too thin, add a little  
more flour; if too thick, a little more  
cream or milk. It should not be too  
thick or thin. Ice it nicely and set  
it away to dry. The cream or milk  
must foam.

## CHICKEN PIE.

Cut up two small chickens, and  
put them in a saucepan with one-  
quarter-of-a-pound of salt pork cut  
in thin slices, adding salt and pep-  
per. Cover with water and simmer  
until done; then set aside until cold.  
Make a paste of one quart of flour,  
with which is mixed two teaspoon-  
fuls of baking powder, two large ta-  
blespoonfuls of clarified beef drip-  
pings or butter, half a teaspoonful  
of salt and half a teaspoonful of gran-  
ulated sugar. Mix together and  
moisten with sweet milk until a soft  
dough is formed. Roll out half the  
dough and line a well-buttered tin  
pan with it. Fill with the chicken  
and broth, adding a tablespoonful of  
butter. Set an inverted cup in the  
center, roll out the other half of the  
paste and cover the pie with it. Make  
a large incision in the middle  
of the paste and press the sides of  
the upper and lower crust well to-  
gether. If all the broth be not used  
at first, add through the opening  
during the baking. The pie should  
be baked in a moderate oven.

## COOKING FOOD FOR THE SICK.

The embargo on animal food re-  
moved by the convalescence of the  
patient, much of the difficulty in  
providing a pleasing variety van-  
ishes. Still certain restrictions re-  
main. All fried food must be most  
carefully avoided. The oft-repeated  
story of St. Lawrence having at-  
tained sanctity by a gridiron, and  
that in so doing he conferred upon  
that indulgent the power of making  
better everything prepared upon it,  
by no means applies to the frying-  
pan. It is labor enough for the vig-  
orous stomach of active habits to  
digest fried food, but the task be-  
comes almost an impossibility to the  
gastric organs of one is recovering  
from illness, and is unable to in-  
durate in any but the slightest ex-  
ercise. Let the convalescent's food,  
then, be prepared by stewing, roast-  
ing or broiling; these afford a suffi-  
ciently wide scope for the most exact-  
ing palate. As a beverage for the  
invalid when no longer bound to a  
milk diet, nothing could be more  
nourishing than cocoatina.

## TO CLEAN NICKEL TRIMMINGS.

Rub the nickel stove trimming  
and the plated handles and hinges  
of doors with kerosene and whitening,  
and polish with a dry cloth. Ten  
cents worth of oxalic acid dissolved  
in a pint of hot water will remove  
paint spots from the windows. Pour  
a little into a cup and apply to the  
spots with a swab, but be sure not  
to allow the acid to touch the hands.  
Brasses may be quickly cleaned with  
it. Great care must be exercised in  
labelling the bottle, and putting it  
out of the reach of children, as it is  
deadly poison. Spots in varnished  
furniture are removed by rubbing  
them with essence of peppermint or  
spirits of camphor, and afterward  
using furniture polish or cold linseed  
oil.—Good Housekeeping.

## EXCELLENT FURNITURE POLISH

One ounce of white wax, one  
ounce of yellow wax, one-half ounce  
of white soap and one pint of boil-  
ing water. Melt all together in a  
saucepan over the fire, and pour in-  
to a bottle. Apply it by rubbing a  
little on a small space with a cloth  
of any kind, rub with a second cloth  
and polish with a third. The econ-  
omical housekeeper may have her  
furniture nicely polished at a trifling  
cost.

## OIL IN LOUISIANA.

Louisiana is the latest addition to  
the petroleum producing States. Oil  
strata has been reached near St.  
Charles, La., at a depth of 375 feet,  
from which oil of fine lubricating and  
fuel properties flows at the rate of  
twenty-five barrels per day, notwith-  
standing the drill remains in the  
well as an obstruction to the flow.  
The parties boring were prospecting  
an immense deposit of sulphur, and  
were greatly, and, no doubt, agree-  
ably surprised when they "struck  
oil." The "find" will be developed  
to the fullest extent. A remarkable  
feature of the prospecting is the dis-  
covery, within a radius of ten acres,  
of gypsum, alum, petroleum and  
sulphur, the two latter in presuma-  
bly paying quantities, especially the  
sulphur.—Midland Farmer.

## HIS MISTAKE.

He found a ragged tramp sitting on  
his front doorstep eating his lunch.  
"Here! What are you doing  
there?" he shouted.  
"Partaking of a slight lunch. Will  
you join me?" the tramp politely re-  
sponded.

"No; I don't want any of your  
villainous feed."  
"That's so; it is pretty tough kind  
of fodder. I just got it out of your  
kitchen. Your wife must be doing  
her own cooking, now."

"What's that, you infernal hound?"  
exclaimed the angry man, starting  
toward the tramp, still quietly sit-  
ting on the step.

"Don't get excited, sir; don't get  
excited; think a minute. Aren't  
you mistaken in calling me a hound?"  
"No, I'm not; and I'll—"

"But, my dear sir, you are mista-  
ken; I'm no hound, I'm a setter."

The gentleman gazed at the tramp  
in admiration and left him to finish  
his lunch.—Cincinnati Traveller.

—Hot water is the best remedy  
for a caked bag—lots of it and fre-  
quently. An inflamed udder is very  
sensitive. Remember this, when the  
cow is uneasy, and be gentle.

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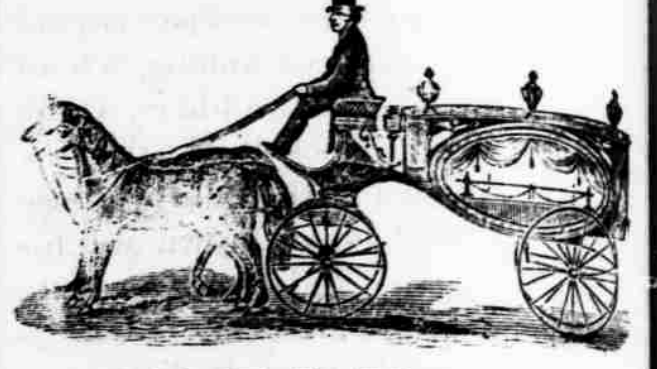
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