Pomestic and Miscellaneons.

THE FARMER'S BOY. I should like to guide a plough ; Cut a furrow clean and straight; Run a-field and fetch the Cow; Eat my luncheon on a gate.

Drive the team a-down the lane, Happy as I trudge along ; Shout the rooks from off' the grain ; Whistle back the blackbird's song.

Would I mind the frost or snow? Not a bit if warmly clad; Would I loiter as I go Like an idle, louty lad ?

No; I'd rise with early morn. Busy on throughout the day ; Idle hands but pluck a thorn.-Honest work's as good as play.

When I lay me down at night, Oh. how soundly shall I sleep! Whether it is cark or light, Safely me my God will keep ;---

Keep me if I seek his love. Rest upon his promised aid : While I trust in One above, If I rest or if I rove, What shall make my heart afraid !

[A correspondent requests us to publish some receipts for making domestic wine. We copy the following from Mrs. Rundell's popular treatise on Domestic Cookery. and have no doubt but they will be found useful to many of our fair readers.]

ELDER WINE .- To every quart of berries put two quarts of water boil half an hour, run the liquor and break the fruit through a hair sieve ; then to every quart of juice put three-quarters of a pound of Lisbon sugar. coarse, but not the very coarest. Boil the whole a quarter of an hour, with some Jamaica peppers. ginger, and Pour it into a tub. and when of a proper a few cloves. warnth, into the barrel, with toast and yeast to work, which there is more difficulty to make it do than most other liquors. When it ceases to hiss, put a quart of brandy to eight gallons, and stop up. Bottle in the spring or at Christmas. The liquor must be in a warm place to make it work.

BLACK CURRANT WINE .- To every three quarts of juice, put the same of water unboiled; and to every three quarts of the liquor, add three pounds of very pure moist sugar. Put it into a cask, reserving a nutle for filling up. Put the cask in a warm dry room, and the Put it into a cask, reserving a little for liquor will ferment of itself. Skim off the refuse, when the fermentation shall be over, and fill up with the re-served liquor. When it has ceased working, pour three quarts of brandy to forty quarts of wine. Bung it close for nine months, then bottle it, and drain the thick part through a jelly-bag until it be clear, and bottle that. Keep it ten or twelve months.

RASPBERRY OR CURRANT WINE .- To every three pints of fruit, carefully cleared from mouldy or bad, put hours strain the liquor, and put to every quart a pound of sugar, of good middling quality of Lisbon. If for white currants, use lump-sugar. It is best to put the

the scum rises, take that off before the liquor be put into the barrel.

Those who make from their own gardens may not have sufficiency to fill the barrel at once ; the wine will not be hurt if made in the pan, in the above proportions, and added as the fruit ripens, and can be gathered in dry weather. Keep an account of what is put in each time.

THOUGHTS FOR THE YOUNG .- The Garden of Eden was undoubtedly a place of surpassing loveliness. Its beautiful groves, its fragrant flowers, the melting richness of its fruits, its cool streams and limpid rivers, the choral strains of its feathered songsters, and the soft and balmy atmosphere, must all have conspired to render it a most delightful abode. We wonder that Adam and Eve could not have been contented, and let the forbidden fruit alone, so that we their posterity could have had access to the garden also.

But instead of mourning over the loss, we may as well look around us, and see whether there is not something yet left worth possessing. There is, after all, much that is lovely and beautiful in the earth, not withstanding the dazzling glories of Eden have departed. The glowing beauties of the maiden have faded, but traces of that beauty still beam in the face of the matron. That man must have a morbid disposition, who can look out upon the face of the earth, on a bright morning in spring, when vegetation is bursting its fetters and unfolding its beauties, when the feathered tribe is filling the air with rich melody, and when the balmy fragrance of the atmosphere is courting into life the buds and blossoms of a thousand different plants, and discover no beauty, no loveliness. The mind endued with a right spirit will perceive much to admire, and will look through all these clustering beauties of nature up to nature's God, and discover his handy-work in the development of life, and all the various arrangements for the growth and maturity of the vegetable and animal workl.

It is interesting to notice the perfect system and order that nature exhibits in all her works. She seems like a chemist in a vast laboratory, nicely weighing and measuring out various simple elements, and compounding them in such exact proportions, as to produce the most beautiful experiments in countless numbers. Man can only faintly imitate her, and wholly fails in the ability to give the life-insp "mg principle, which fills the earth with joy and gladness.

But nature, or more properly nature's God. folds up this principle in the seed, where it may lay for a hundred or a thousand years, and then place it in circumstances to call it forth, and it will readily answer to the summons. In the hand of an Egyptian munimy, embalmed 3000 years ago, was found a small bulb. On being placed in the earth and exposed to moisture. It germinated, sent forth its leaves and produced a beautiful flower. The seed of other plants and grains have sometimes been found preserved under somewhat similar circumstances, which would readily germinate when placed in the ground. A chemical examination of seeds will show that they are composed principally of starch, which if kept dry, will undergo no change in any length of time ; but if placed in the ground under circumstances favourable for germination, the starch disappears and is replaced by sugar and gum.

As illustrating the process of germination, take a bean, remove the outer covering, and the two lobes will be perfectly insipid and amylaccous, while between them will be found a minute germ, the embryo of the future plant. Place it in the ground, and soon the moisture will penetrate the outer covering, the lobes will swell and burst their envelope, the germ will send down a little radicle, and upward the imperfect form of fruit &c. in a large pan; and when m three or four days | leaves. If tasted now the lobe is no longer insipid, but