

HEARTH AND HOME.

AN ABSURD IDEA.—How exquisitely absurd to tell a girl that beauty is of no value—dress of no value. Beauty is of value; her whole prospect in life may often depend on a new gown or a becoming bonnet, and if she has five grains of common sense, she will find this out. The great thing is to teach her their just value, and that there must be something better under the bonnet than a pretty face for real happiness. But never sacrifice truth.

"BORN MOTHERS."—Just as some women are bound to be mere dolls, toys and playthings of men and society—pretty puppets in gaudy dresses, hung about with jewels, and seated on velvet cushions—creatures for show and ornament, not for use nor yet for work—creatures that have to be pampered and indulged, and that are as helpless as the infants to which they give birth, but of which they alone of all the mothers in the animal world can take no care—so are there women who are born mothers—women consecrated by nature to that holiest place and function, even if fortune and history rule their lives otherwise.

BRAVE HEARTS.—He that looks out upon life from a soul of severe disposition, with hard and stringent motives, is ill-prepared to meet the experiences of this world; but he who has the sweetness of hope, he who has an imagination lit up with cheerfulness, he who has the sense of humour which softens all things—he who has the atmosphere of the mind—has made himself superior to accident. As the angel described by Milton, who was smitten by the sword, and whose wounds healed as soon as the sword was withdrawn, so ought man to be; and, when he receives a spear-thrust in life, no sooner should the spear be withdrawn than his flesh ought to "close and be itself again."

THE TRUTH.—Adhere rigidly and unflinchingly to truth; but while you express what is true, express it in a pleasing manner. Truth is the picture, the manner is the frame that displays it to advantage. Truth, conveyed in austere and acrimonious language, seldom has a salutary effect, since we reject the truth because we are prejudiced against the mode of communication. The heart must be won before the intellect can be informed. A man may betray the cause of truth by his unreasonable zeal, as he destroys its salutary effect by the acrimony of his manner. Whoever would be a successful instructor must first become a mild and affectionate friend. He who gives way to angry invective furnishes a strong presumption that his cause is bad, since truth is best supported by dispassionate argument.

BEING "FRANK."—Whenever people boast of being "frank," we know by experience that they mean that they have taken upon themselves the privilege of saying any ill-natured thing that comes uppermost. Really frank people do not know that they are so, and pleasant speeches are as likely to be blurted out as unpleasant ones. Often they are even ashamed of their outspokenness. Your professionally "frank" creature speaks after due consideration only, and when he has thoroughly decided what will hurt your feelings most. Catch him to be "frank" about anything that will please you! Your mental failings and personal deficiencies—what there is wrong in his estimation in your house and in your manners—these bring forth his comments. When people say anything against you, object to your size or your height, your good-natured weakness, or your hot temper, he is impelled to bring you tidings of the same. His "frankness" overmasters him; but be assured it never will if he hears a complimentary remark concerning you. Such speeches are locked in the recesses of his own bosom, and his "frankness" never pumps them up.

MATERNAL LOVE AND INFLUENCE.—The relationship in which the mother stands to her child, the influence she is enabled to throw around him, renders her a very great and important agent in building up humanity. The mental and physical energies, the intellectual strength and power, the passions, the appetite, the habits, the inclinations, all come under her care and attention. As the boy begins to enlarge into incipient manhood, life is to him like a beautiful morning spread out on the fields. The mental vision is aroused, and the imagination, in its newly awakened perceptions, presents the scenes of life as a vast field of discovery and wonder. The mind seizes all that is grand, or vast, or wild, or beautiful—all that is decked in vivid colours of romance—with emotions of the keenest enthusiasm.

It is then that the mother, in her maternal capacity, should come nobly to the side of her child, and exert her best energies in guiding aright its mind along the rough and rugged pathway of life; to develop the germ of enthusiasm into purposes noble and good; to turn the impulses of the appetite upon pure and wholesome food; to imbue the mind with a spirit of pure human sympathy, with honour, virtue, and Christian manliness, that, as a gentle river, it may flow on through the valley of life to the boundless ocean of eternal existence.

All history and experience of the past have demonstrated, as well as the most eminent philosophers, statesmen, and divines have acknowledged, that the mother is enabled to exert more influence in shaping the character of men and nations than all other influences and powers combined. This great truth being so well established, how important it is that all who love the nation, who value the interests of themselves or society, should seek to make available

all those ways and means which give force and efficacy to this moral power!

The duty of the mother, in unfolding the germs of human existence—in bringing a thing from a state of helplessness to a state of activity, and making it a sentient being, fitted for the performance of its duties in this life, and the immortal part for the life that is to come—requires, on her part, all mental and moral strength that experience, perseverance, and self-discipline can accomplish. And that she may be equal to the trials, the sorrows, the anxieties, naturally incumbent upon her office, the Creator has endowed her with a love for her children which is beyond all the power of human agencies to extinguish.

Yet this maternal love must be regulated by reason. The mother must possess an intelligent love, the exercise of which will alone enable her to perform her duty—her whole duty—to her child, with reference to its present and future good. Maternal love should be restrained when the well-being of the child is seriously affected by its too free indulgence. How often is the child the victim of his own self-will—a source of trouble, sorrow, and anxiety to his parents, and a disgrace to his family, ay, to his race! And why? Because the mother thinks her "darling one" too precious to be refused the gratification of every inordinate wish or desire.

The mother should seek not only to repress the unnatural desires of her child, but, at the same time, endeavour to inculcate the principles of abstinence and virtue most essential to its physical, moral, and intellectual growth. Nor yet the inculcation of these principles does not consist in a series of punishments and rewards, or imperial directions and admonitions; but in the execution of those measures based upon the principles of benevolence and charity, of firmness and reason, of sympathy with human feelings, drawn from a knowledge of the laws of nature.

Thus will the buds of youth develop into blossoms of hope, beautifying and illuminating human character, and in the autumn of life be laden with the richest fruit of honour. Thus will humanity be purified and elevated, and the coming of the millennium be hastened. The mother who discharges her whole duty toward her child in educating and fitting him for the great and responsible duties of life, confers the richest blessing on humanity, and she is entitled to the most grateful homage of her age.

BRELOQUES POUR DAMES.

HUSBANDS and letter-paper should always be well ruled.

When a young lady hems handkerchiefs for a rich bachelor, she probably sews in order that she may reap.

It is justly said of woman that she divides our sorrows and doubles our joys. Pity she quadruples our expenses.

MONARCHS sit in the palaces, and command sea and land; all men pay tribute to monarchs; but women make monarchs pay tribute to them.

A railway accident lately occurred, caused by the axle of a tender giving way, which detained the train several hours. A lady inquired of a gentleman passenger why it was so delayed; he gravely replied, "Madam, it was occasioned by what is often followed by serious consequences—the sudden breaking of a tender attachment."

REPUBLICAN CANDIDATES FOR THE PRESIDENCY AND VICE-PRESIDENCY.

R. B. HAYES.

Rutherford Birchard Hayes, the Republican candidate for President of the United States, was born in Delaware, Ohio, October 4, 1822. His parents were natives of Vermont, and emigrated to Ohio in 1817. His first American ancestor of the name of Hayes was George Hayes, a Scotchman, who settled in Windsor, Connecticut, about 1680. His mother was descended from John Birchard, who came over with his father's family from England in 1635, and became one of the principal proprietors and settlers of Norwich, Connecticut. Three of his ancestors, Daniel Austin, Israel Smith and Elias Birchard, were members of the Revolutionary army, the latter dying during his term of service. Young Hayes graduated at Kenyon College in 1842, and three years afterward he graduated at the Law School, was admitted to the bar at Marietta, and began the practice of his profession at Fremont, Ohio, in partnership with General Ralph F. Buchanan. In 1849 he removed to Cincinnati, and nine years later he was elected City Solicitor. This office he held until the breaking out of the Southern rebellion, when, with Judge Matthews, he raised a regiment for the Union service, and went out with it as Major. He led his regiment, forming part of General Reno's division, at the battle of South Mountain, in September, 1862, having received a commission as Lieutenant-Colonel. The regiment was the first that established a position on South Mountain. Lieutenant-Colonel Hayes was severely wounded in the arm, but remained with his regiment throughout the action. In 1862 he was appointed Colonel of the Twenty-third Ohio Regiment, and placed in command of the Kanawha Division, then ordered back to West Virginia. Subsequently he was promoted to be Brigadier-General "for gallant and meritorious services in the battles of Winchester, Fisher's Hill and Cedar Creek," and was breveted Major-General for "gallant and distinguished services during

the campaigns of 1864, in West Virginia, and particularly in the battles of Fisher's Hill and Cedar Creek." In 1864 he was returned to represent the Second Congressional District of Ohio, and was elected by a majority of 3,098, and in 1866 he was re-elected. Before his Congressional term expired, in 1867, he was elected Governor of the State, and was re-elected in 1869. His opponent was Senator Thurman, the most popular Democratic leader in Ohio. On his retirement from the Governor's chair, General Hayes was again elected to Congress. In 1874 he was unanimously nominated for the third term as Governor. The Democracy nominated Governor Allen, and threw into the contest the best talent and effort at their command. General Hayes canvassed the entire State, making speeches in nearly every county, often making two or three at as many different places in a single day. For over two full months he was kept thus employed. The warmth and energy of the canvass was sufficiently attested by the fact that it brought out the largest vote by over sixty-three thousand ever cast in Ohio. The Republicans elected their entire State ticket and the Legislature, the majority for General Hayes being 5,544.

W. A. WHEELER.

Congressman William A. Wheeler, who has received the Republican nomination for the Vice-Presidency, is a native of Malone, Franklin County, New York, and was born June 3, 1819. He received a common-school and academic education in his native town, and subsequently entered the University at Vermont, which he left in the year 1842 without graduating. He next studied law, and having been called to the bar, he commenced the practice of his profession in his native county with considerable success. He showed marked ability in his profession, and in a few years was offered the nomination of District Attorney by the Democrats of Franklin County. He accepted the nomination, and was elected. He discharged the duties of his office in an able and impartial manner, and at the expiration of his term of office he was requested to become a candidate for the Whig interest. Mr. Wheeler threw himself into the contest warmly, and was elected. He only served one term, however, and at its close gave up for a time public life to business pursuits. He became cashier of the bank in his native town, and for fourteen years remained connected with it, displaying judicious judgment in all his transactions, and winning the esteem and confidence of all who had business relations with him. He also became interested in railroads, and was elected President of the Northern New York Railroad, which position he held for eleven years. At the death of the old Whig party Mr. Wheeler became a Republican, and in the year 1858 he was elected to the State Senate, of which he was made temporary president, a distinguished mark of the confidence in which he was held by the Republican party, who then for the first time fully controlled the Legislature. In 1860 he was elected a Representative to Congress, and in 1867 he was Chairman of the New York Constitutional Convention. A year later he re-entered Congress, and since that time he has been continuously in the House of Representatives up to the present day.

METHODS OF COOKING.

J. C. BUCKMASTER, F.C.S.

BOILING.—In boiling a piece of meat the vessel should be large enough to allow the meat to be entirely surrounded and covered with water, and sufficient to last the whole time of cooking. If the lid be kept on, the meat will be cooked in less time and with less fuel. Clean, soft water, when it can be obtained, should always be used, and filtered if necessary. If you wish to secure all the juice and flavour of the meat it should be put into boiling water, and then stood aside to simmer at a temperature not exceeding 190 degrees. Quick boiling will harden the tenderest piece of meat. The scum, which is chiefly coagulated blood, and the dirt of the saucepan, should be carefully removed. The addition of a little cold water four or five times, in quantities of not more than a gill, will assist the raising of the scum. The time necessary is about a quarter of an hour to twenty minutes for a pound. Fresh-killed meat requires rather longer time than meat which has been hung a few days. A piece of string or tape, tied round the meat with a loop, will enable you to remove it from the saucepan without sticking the fork into it, which is always to be avoided, because the juices and flavour then go into the liquor.

STEWING is a gradual simmering. It may be done in a saucepan over the fire, or in a jar which will stand the fire, with a lid fitting steamtight. The common red jar is not to be recommended; it does not stand the heat, and the glaze, which is a composition of lead, often gives way in the presence of salt. Stone jars are preferable to metal saucepans; they can be easily cleaned, and they retain the heat better. For stewing, select lean meat, free from blood. The quantity of water should be about a quart to a pound of meat; but this liquor will be very rich, and it can easily be reduced, if necessary, with warm water. Add about a tea-spoonful of salt to a quart of water. I think salt is best added towards the end of the cooking, as the tendency is to harden the meat. Peas boiled with salt pork will remain hard

throughout the cooking. Bring the water gradually to the boil, remove all the scum, and let the contents simmer till the flavour of the meat is absorbed in the liquor. Remove all the fat, which can be eaten with bread, or used for puddings or frying. All and every kind of meat will do for a stew. They may be used together or separately, according to taste or convenience. The better the meat, the better the stew; but by careful stewing the coarsest and roughest parts will become soft, tender, and easily digested, which would not be possible by any other cooking. All the gristly parts—the feet, shanks, knuckles—should be stewed. There is no other way of cooking these parts to advantage. They require time, and this is often the difficulty and objection; but what is there to prevent a woman when the family are all sitting round the fire in the evening thinking about to-morrow's dinner? The fire which warms the children will also cook their dinner. The great vice of most women, not only among the poor, but among the middle classes, is that they never think of cooking till they feel hungry. Trimmings of all kinds of meat can sometimes be purchased cheaply. A woman who has but little to spend should watch her opportunities. Sheep's feet, the shank-bones of legs of mutton, and pieces of bones and gristle are often thrown away as useless. We needed formerly to send ox-tails to the tanyard, and even now much goes there which could be turned into good food. Twopence or threepence spent in the purchase of bones—although containing little meat, they contain 30 per cent of gelatine, and may be made to yield excellent food; large bones should be broken into small pieces, and allowed to simmer till every piece of bone is white and dry. I have said nothing about flavouring or thickening, or adding vegetables. As a rule, all vegetables, except potatoes, may be cut into slices and cooked in the stew; or, if preferred, they may be cooked separately, and added afterwards. Carrots, turnips, parsnips, swedes, cabbages, leeks, onions, celery, beet-root, vegetable marrow—any or all of these may be used in a stew....

ROASTING.—I believe I am regarded as a sort of heretic on the question of roasting meat. My opinion is that the essential condition of good roasting is constant basting, and this the most is not likely to have when shut up in an iron box; and what is not easily done is easily neglected. Make up your fire, not by shooting on a scuttle of coals, but laying on the coals with your hands, using an old glove. Arrange the lumps of coal so that air passes freely into the fire. By this arrangement you may avoid stirring the fire, which should be done as little as possible. Just before putting down the meat (which may be suspended by a piece of worsted, if you have no other arrangements) clear up the fireplace, and throw to the back of the fire all the cinders and a little small coal slightly wetted. This will prevent waste of fuel, and throw the heat where you want it—in the front. If you have a meat screen, place it before the fire, so as to get moderately heated before the meat is hung to the fire. Heat reflected from bright metallic surfaces never dries or scorches the meat. Arrange the dripping-pan so that no ashes can fall into it, and just as far below the meat as will enable you to baste it easily. If you have a little dripping or stock, put about a gill into the dripping-pan for basting. Place a newspaper on the floor; this will keep your hearth clean. There is a right and a wrong way of hanging a piece of meat to roast. The thickest part should hang a trifle below the centre of the fire; and if this can be best done by hanging the shank of a leg of mutton downwards, do so.

HUMOROUS.

A Boston tailor has had his bill-heads stamped with a picture of a forget-me-not. This is all right as long as his customers have anemone.

SAID a Danbury farmer to his son who was lounging on the grass under an apple tree, the other afternoon:

"While we are waiting to hear from Stanley, I guess we'd better mow the south meadow."

THE cook employed in one of our families was discharged the other day, and a new cook employed in her place. Two days after the new engagement the hired man announced his resignation. He said he couldn't stand the cooking. He was permitted to drop out.

NOTHING can be more impressively sublime than the sight of a man with no buttons on his coat, and a hole in the toe of his boot, standing on the steps of a free lunch establishment devouring a footstool, and remarking to a friend that he hasn't decided yet whether he'll take his family to Long Branch or Newport this season.

CONTINENTAL papers are amusing themselves over a little anecdote purporting to come from London. It was when the Prince of Wales was at Malta, they say, that he received the invitation to be present at the concert of welcome to be given in his honour at the Crystal Palace, and he replied by telegraph: "With great pleasure—on condition that my brother of Edinburgh does not play the violin."

A certain Yankee judge was once obliged to double with an Irishman in a crowded hotel, when the following conversation ensued:—"Pat, you would have remained a long time in the old country before you could have slept with a judge, would you not?"—"Yes, yer honour," said Pat; "and I think yer honour would have been a long time in the old country before ye'd been a judge too."

This year will be celebrated by the Centennial Exhibition and the many lies told about it. It has been ascertained that those who complained most bitterly of the exorbitant charges at the restaurants were persons who secured admittance on borrowed passes, and who, if first-class dinners had been selling at twenty cents, did not have money enough in their pockets to purchase the smell of one.