

Our Children's Corner.

Our Baby.

BY MRS. R. D. GALE. Did you ever see our baby? With her eyes so sparkling bright, And her skin so lily white, Lips and cheeks of rosy light.

Tell you what, She is just the sweetest baby Of the lot. Ah! she is our only darling, And to me she is my life.

Don't you think so? Never saw her, Wish you could. See her with her playthings clattering, Hear her little tongue chattering, Like dancing feet come patterring:

Every grandma's only darling, I suppose, Is as sweet and bright a blossom, As a treasure to her bosom, As a cheering and endearing.

—Methist Recorder.

The Empty Well.

"Oh, Julia, I do so wish Thursday was come," said Fanny Colson to her sister, as they sat at work together; "I scarcely know what I am doing, my head is so full of the party; an open-air party must be delightful; see, I have benched this husband of mine very foolishly to have refused Mrs. Evans' invitation."

"I hope not, Fanny; you know mamma is not going yet; and if she were, she might be lonely, and that would make us unhappy even at the party. I shall try to be happy at home, and will be glad to think how much you are enjoying yourself."

"There is no fear about that, Julia; of course I shall enjoy myself then; but really I cannot do so now, with longing that the day had come. Thursday came, as all long-loved-for days come at length; and at an early hour, Fanny drew back the little white curtain of her bed, expecting that the cheerful sunbeams would peep in and wish her good morning. Alas, what a dismal sight! the rain pattered on the roof, and ran down the window-panes in long melancholy streams, while not even one little patch of blue sky bore the promise of the weather by and by. Fanny gazed mournfully at the white frock and pink sash that lay near, all ready for use, then again at the clouds, and burst into tears. Her sobbing awoke Julia, and starting up alarmed, she cried, "Dear Fanny, what is the matter?"

"How can you be so cruel as to ask me that question?" replied the weeping girl, pointing to the window. "I am determined to go at any rate, but the fun will be spoiled. 'Do not cry so, dear sister, you know it was God sent the rain, and we must not be angry at his will. Let us both pray that he would, for Christ's sake, put his love into our hearts, then we shall be happy on the days and wet.'" Who said I was angry, Julia? but I will not, cannot, be unhappy, I go to the party."

Quite unexpectedly, a smart breeze sprang up an hour or two after breakfast, sweeping away all traces of the lowering temper from the sky, as well as the tears from Fanny's cheek. Things being so much improved, she got permission from her mamma to join the party at their neighbor's house, but was warned not to go in this shoes, lest she might run the cough which had been so troublesome last winter. It was hard to obey. Yes, she would wear those pretty brown slippers, as she had intended.

The day passed away merrily; a large little party can find amusement anywhere, and the kind hostess devoted her time to make her guests happy. But in Fanny's case she did not succeed. The little girl knew she had done wrong in disobeying her good mother, and thought she laughed as loudly as the other children, a weight of sin hung about her heart. Towards evening, she began to feel really ill; the damp grass had given her cold, and she reached home with aching head and trembling limbs.

Next morning she was suffering too much to conceal her illness, however anxious to disguise it; but, in reply to the doctor's inquiries, the truth came out, that Fanny had been foolish and disobedient.

Disease made rapid progress for some days, and during this time of anxiety, Julia was the most tender of nurses. What joy and gratitude filled the house when the invalid was pronounced out of danger, and a week or two after, allowed to take her place in the parlor by her mother's side. Fanny's strength had not yet returned; so after trying to amuse herself first with one thing, then with another, she laid them all wearily by, and begged her mother to tell her a story, as she used long ago. Mrs. Colson, anxious to seize every opportunity of impressing Bible truth on her children, said, "Yes, dear Fanny, with pleasure; I shall tell you a little story, and you can try to discover its meaning."

"Oh, do, mamma, I like guessing." So, when Fanny had settled herself comfortably in an easy chair, and declared all ready, Mrs. Colson began: "There was once a large company of travellers who set out early one morning to cross a long, hot, sandy desert. Some were young, and some old, some rich, and others poor. They all said that they were journeying to a beautiful land of rest, where they might find the cool waters of an unfailing fountain. The little children danced along saying, 'See, there it is; how near, how near!' But the old men shook their heads, and said, 'That country is still far away. We had not travelled long, but the little ones became very thirsty, and darted eagerly forward to the side of a small lake, which in the distance seemed so beautiful that they mistook it for the pure fountain of the happy land. Gaudy flowers grew near to banks, but the waters were muddy. The thirsty children, however, drank with delight, gathered bunches of bright flowers, and wore them into chaplets for their heads, while the men and women of the party stood bitterly, as they cried, 'How foolish children, you will soon be more thirsty than ever; your flowers will fade before an hour has passed; we tasted those waters years ago, and know all about them.'"

The mid-day sun shone fiercely down; but still the young people pressed on with a light firm step, anxious to quench their great thirst in the strong, which flowed so temptingly among those fruit-trees just beyond. They reached the spot, rushed madly into the shallow stream, which

seemed rather to burn than to cool, and, shaking the ripe fruit from the branches declared they would taste every kind that grew there. The old man looked grave and said, 'Mad young people, these waters never satisfy; we have drunk ourselves, and those fruit are poisonous; do not touch them. Come on with us to the river city, where riches and honor crown the traveller, and overflowing fountains gush his thirst.'

"Now and then the travellers were startled by a voice from above, which sounded sometimes in their ears. While the little ones were gathering gaudy flowers by the muddy lake, they heard that voice gently whispering, 'Suffer little children to come unto me.' It never should be allowed to be taken from the plates with a fork instead of a spoon. TOMATO PRESERVE.—Take one dozen of ripe tomatoes, put them into a stone jar, and stand in a cool oven until quite tender. When cold, take the skins and stalks from them. Mix the pulp in the liquor which you shall find in the jar, do not strain it, add two teaspoonfuls of the best powdered ginger, a dessert-spoonful of salt, a half of garlic chive seed, five table-spoonfuls of vinegar, a dessert-spoonful of Chili vinegar or a little Cayenne pepper. Put into small-mouthed sauce bottles, corked. Keep in a cool place, it will keep good for years. It is ready for use as soon as made, but the flavor is better after a week or two. Should it not appear to keep, turn it out, add more ginger; it will require more salt and Cayenne pepper. It is a long tried receipt, a great improvement to curry. The skins should be put into a wide-mouthed bottle, with a little of the different ingredients, as they are useful for hushes or stews.

STEWED TOMATOES.—Slice the tomatoes into a tinued saucepan; season with pepper and salt, and place bits of butter on the top; put on the lid close, and stew twenty minutes. After this, stir them frequently, letting them stew till well done; a spoonful or two of vinegar is an improvement. This is excellent with roast beef or mutton.

TOMATO PRESERVE.—Take the round yellow variety as soon as ripe, scald and peel; then to seven pounds of Tomatoes add seven pounds of white sugar, and let them stand over night; take the tomatoes out of the sugar, and boil the syrup; remove the scum; put in the tomatoes, and boil gently fifteen or twenty minutes; remove the fruit again, and boil until the syrup thickens. On cooling, put the fruit into jars, and pour the syrup over it, and add a few slices of lemon to each jar, and you will have something to please the taste of the most fastidious.

Housekeeping.

Tomatoes.

Tomatoes, thoroughly cooked, may be put in tight cans, and kept any length of time; or the pulp may be spread upon plates and dried in the sun, or a slow oven, and kept as well as dried pumpkin, dried apples, peaches, or pears, and will be found equally excellent in winter.

For every day use, a quantity sufficient for the use of a family a week may be cooked at once, and afterwards eaten cold or warmed over. We beg of those who use the excellent fruit to try what cooking will do for it. It has been eaten half-cooked long enough. It never should be allowed to be taken from the plates with a fork instead of a spoon.

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THE PICKLE TOMATOES.—Always use those which are thoroughly ripe. The small round ones are decidedly the best. Do not pick them as most receipt-books direct. Let them lie in strong brine three or four days, then put them down in layers in your jars, mixing with them small onions and pieces of horseradish, then pour on the vinegar (cold), which should be first spiced as for pickles; let there be a spice bag to have every day use. Cover them carefully, and set them by in the cellar for half month before using.

TOMATO CABBAGE.—Take ripe tomatoes, and add them just sufficient to allow you to take off the skin; then let them stand for a day, covered with salt; strain them thoroughly to remove the seeds; then to every two quarts, three ounces of clove, two of black pepper, two nutmegs, and a very little Cayenne pepper, with a little salt, both the liquor for an hour, and then let it cool and settle; and put in the best cider vinegar, after which bottle it, corking and sealing it tightly. Keep always in a cool place.

ANOTHER WAY.—Take one hundred of tomatoes, and boil them until they are soft; squeeze them through a fine wire sieve and add half a gallon of sugar, one pint and a half of salt, two ounces of cloves, a quarter of a pound of allspice, two ounces of Cayenne pepper, three teaspoonfuls of black pepper, five heads of parsnips cut and separated, mix together, and boil about three hours, or until reduced to about one-half; then bottle without straining.

Water is the best beverage to quench thirst and preserve the system in perfect health. But this requires pure, sweet, wholesome water, and such a beverage is not often found; therefore, substitutes or antelopes are sought out. People who decline entirely the use of these, may be very particular to clarify the water they use, and it would be well if they were done by all.

CHERRY SMALL BEER.—To two quarts of cold water, add a pint and a half of strong hop tea, and a pint and a half of molasses. Mix it well together, and bottle immediately. It will be fit for use the next day, if the weather is warm.

SPRITTY BEER.—Allow an ounce of hops and a spoonful of ginger to a gallon of water. What you will boil strain it, and put in a pint of molasses, and half an ounce or less of the essence of spruce; when cool, add a teaspoon of yeast, and put into a clean tight cask and let it ferment for a day or two, then bottle it for use. You can boil the spruce in a separate tin of the essence.

GINSENG QUICKLY MADE.—A gallon of boiling water is poured over three quarters of a pound of loaf sugar, one ounce of ginger, and the peel of one lemon; when milk-warm, the juice of the lemon and a spoonful of yeast are added. It should be made in the evening, and bottled next morning in stone bottles, and the corked down with wax.

Good brown sugar will answer, but the lemon may be omitted, if cheapness is required.

EAT BREAD.—Sweeten boiling water with sugar to your taste. This beverage is much used by French ladies. It is considered soporific, and good for fatigued or weak nerves.

MILK.—To each gallon of water put four pounds of honey; boil one hour; when the sum has done rising, pour the liquor into a tub, and when cool put to stand with yeast spread over it; then pour it into the cask and put the highly over it; let it stand one in the barrel.

NETTLES.—Take two pounds of nettles, chopped, and four pounds of loaf sugar, and put them into a spittoon, pour two gallons of boiling water upon them. The next day, when it is cold, slice two lemons into it. Let it stand five days, stirring it twice a day. Then let it stand five days more to settle; bottle it, put it in a cool cellar for ten days, and it will be fit to drink.

SYRUP OF CURRANTS.—Pick ripe currants, and put them into a stew-pan over the fire, so that they get hot and burst; press them through a sieve, and set the liquor in a cool cellar for thirty-six hours; then strain it through cloths, sweeten with loaf sugar, and bottle for use. The juice of cherries and raspberries may be prepared as above. This syrup, mixed with spring water, makes a refreshing summer drink.

ORANGE WATER.—Mix with quart of spring water the juice of six sweet oranges and that of two lemons; sweeten with capillaria, or syrup. This water is a delicious evening drink.

LEMONADE.—Three lemons to a pint of water makes strong lemonade; sweeten to your taste. This is the best beverage for social parties; cool, refreshing, pleasant, and salubrious.

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TOMATO CABBAGE.—Take ripe tomatoes, and add them just sufficient to allow you to take off the skin; then let them stand for a day, covered with salt; strain them thoroughly to remove the seeds; then to every two quarts, three ounces of clove, two of black pepper, two nutmegs, and a very little Cayenne pepper, with a little salt, both the liquor for an hour, and then let it cool and settle; and put in the best cider vinegar, after which bottle it, corking and sealing it tightly. Keep always in a cool place.

ANOTHER WAY.—Take one hundred of tomatoes, and boil them until they are soft; squeeze them through a fine wire sieve and add half a gallon of sugar, one pint and a half of salt, two ounces of cloves, a quarter of a pound of allspice, two ounces of Cayenne pepper, three teaspoonfuls of black pepper, five heads of parsnips cut and separated, mix together, and boil about three hours, or until reduced to about one-half; then bottle without straining.

Water is the best beverage to quench thirst and preserve the system in perfect health. But this requires pure, sweet, wholesome water, and such a beverage is not often found; therefore, substitutes or antelopes are sought out. People who decline entirely the use of these, may be very particular to clarify the water they use, and it would be well if they were done by all.

CHERRY SMALL BEER.—To two quarts of cold water, add a pint and a half of strong hop tea, and a pint and a half of molasses. Mix it well together, and bottle immediately. It will be fit for use the next day, if the weather is warm.

SPRITTY BEER.—Allow an ounce of hops and a spoonful of ginger to a gallon of water. What you will boil strain it, and put in a pint of molasses, and half an ounce or less of the essence of spruce; when cool, add a teaspoon of yeast, and put into a clean tight cask and let it ferment for a day or two, then bottle it for use. You can boil the spruce in a separate tin of the essence.

GINSENG QUICKLY MADE.—A gallon of boiling water is poured over three quarters of a pound of loaf sugar, one ounce of ginger, and the peel of one lemon; when milk-warm, the juice of the lemon and a spoonful of yeast are added. It should be made in the evening, and bottled next morning in stone bottles, and the corked down with wax.

Good brown sugar will answer, but the lemon may be omitted, if cheapness is required.

EAT BREAD.—Sweeten boiling water with sugar to your taste. This beverage is much used by French ladies. It is considered soporific, and good for fatigued or weak nerves.

MILK.—To each gallon of water put four pounds of honey; boil one hour; when the sum has done rising, pour the liquor into a tub, and when cool put to stand with yeast spread over it; then pour it into the cask and put the highly over it; let it stand one in the barrel.

NETTLES.—Take two pounds of nettles, chopped, and four pounds of loaf sugar, and put them into a spittoon, pour two gallons of boiling water upon them. The next day, when it is cold, slice two lemons into it. Let it stand five days, stirring it twice a day. Then let it stand five days more to settle; bottle it, put it in a cool cellar for ten days, and it will be fit to drink.

SYRUP OF CURRANTS.—Pick ripe currants, and put them into a stew-pan over the fire, so that they get hot and burst; press them through a sieve, and set the liquor in a cool cellar for thirty-six hours; then strain it through cloths, sweeten with loaf sugar, and bottle for use. The juice of cherries and raspberries may be prepared as above. This syrup, mixed with spring water, makes a refreshing summer drink.

ORANGE WATER.—Mix with quart of spring water the juice of six sweet oranges and that of two lemons; sweeten with capillaria, or syrup. This water is a delicious evening drink.

LEMONADE.—Three lemons to a pint of water makes strong lemonade; sweeten to your taste. This is the best beverage for social parties; cool, refreshing, pleasant, and salubrious.

Housekeeping.

Tomatoes.

Tomatoes, thoroughly cooked, may be put in tight cans, and kept any length of time; or the pulp may be spread upon plates and dried in the sun, or a slow oven, and kept as well as dried pumpkin, dried apples, peaches, or pears, and will be found equally excellent in winter.

For every day use, a quantity sufficient for the use of a family a week may be cooked at once, and afterwards eaten cold or warmed over. We beg of those who use the excellent fruit to try what cooking will do for it. It has been eaten half-cooked long enough. It never should be allowed to be taken from the plates with a fork instead of a spoon.