

UNANSWERED.

Why is it the tenderest feet must tread the roughest road?
 Why is it the weakest back must carry the heaviest load?
 While the feet that are surest and firmest have the smoothest paths to go,
 And the back that is straightest and strongest has never a burden to know.
 Why is it the brightest eyes are the ones soon dim with tears?
 Why is it the lightest heart must ache and ache for years?
 While the eyes that are hardest and coldest shed never a bitter tear,
 And the heart that is smallest and meanest has never an ache to fear.
 Why is it those who are saddest have always the gayest face?
 Why is it those who need not have always the "biggest half"?
 While those who have never a sorrow have seldom a smile to give,
 And those who want just a little must strive and struggle to live.
 Why is it the noblest thoughts are the ones that are never expressed?
 Why is it that the grandest deeds are the ones that are never confessed?
 While the thoughts that are like all others are the ones we always tell,
 And the deeds worth little praise are the ones that are published well.
 Why is it the friends we trust are the ones who always betray?
 Why the lips we wish to kiss, are the lips so far away?
 While close by our side, if we knew it, is a friend who loyal would be,
 And the lips we might have kissed are the lips we never see.

PHUNNY ECHOES.

A cold is hard to get rid of, but it's sneezy thing to get.
 There is a good many things that go without saying, but women is not one of them.
 Johnson—Smithson can't say anything against my character. Jackson—Then he must be dumb.
 Richards—Your clothing is badly rented. Hungry Higgins—I know it. I have been the tenant for many weeks.
 Machine Works, repeated young Lazee, eyeing the sign with great disdain. Of course it does! What else was it made for?
 It doesn't do to be too careful. The man who bit a quarter and found that it was bad left it in such a shape that he couldn't pass it anywhere.
 The Fiji Islanders are said to read Homer eagerly. A few years ago they ate their contemporaries, and now they are devouring the ancients.
 Time is money, my boy. Remember that. I think there must be some mistake about that, father. It's so hard to pass in some localities.
 Judge—Have you seen the prisoner at the bar? Witness—Never, your honor; but I've seen him when I strongly suspected he'd been at it.
 Tom—What is the shortest time in which a half mile has been run? Jack—I don't know exactly, but I am certain it was made by myself when I chased Smith, who had gone off with my new umbrella.
 Drowning Hatter (taking up and examining the hat of the man who rescued him, made by a rival firm)—What do you buy hats of that place for? I wish I had known that before you pulled me out!
 Proud Mother—At last, my dear, your education is finished, and you have diplomas from the highest seats of learning in the world. Cultured Daughter (wearily)—Yes, and now I'm too old to marry.
 Husband—Anything you want down town to-day, my dear? Shall I order some more of that self-raising flour? Wife—We have plenty left; but I wish you would stop at an intelligence office, and order me a self-raising servant girl.
 James, I was very sorry to see you come home last night in such a condition. I thought you told me you would not touch another glass. An' so I did not, mum. Why, James, James! Sure, mum, it wasn't a glass at all; it were wan o' them 'riginal packages, mum.
 A verdant gentleman, whose correspondence is limited, received a letter upon the envelope of which was the conventional business card, "After five days return to —." The epistle was carefully perused and preserved until the expiration of the allotted five days, when it was returned to the writer.
 A minister, in visiting the house of a man who was somewhat of a tippler, cautioned him about drink. All the answer the man gave was that the doctor allowed it to him. Well, said the minister, has it done you any good? I fancy it has, answered the man, for I got a keg of it a week ago and I could hardly lift it, but now I can carry it round the room.

HOUSEHOLD MATTERS

MILK BISCUIT—Six large white potatoes, boil and mash them through a colander. With a quart of new milk (hot) stir in enough flour to make a stiff sponge; add a tablespoonful of salt, same of sugar and a teaspoon of yeast. Set it to rise three or four hours. When light take one quarter pound butter, rub in flour and throw on the sponge. With sufficient flour to make a soft dough, when light, cut out and let stand for one half hour before baking. Bake for twenty minutes.

HIGDOM (AS SAUCE)—Four quarts full grown cucumbers, cut very fine; one quart onions, also cut fine; mix them and salt with about two handfuls salt. Let them stand six hours, then pour them into a colander to drain; after draining a short time, pour the mixture into a pan and add a tablespoonful of ground black pepper, one of cayenne, one of ground mustard, one of English mustard seed, one of brown mustard seed, one half teaspoon of olive oil; after they are well mixed put in jars, and fill up with vinegar.

PICKLED CANTELOPE—Firm, ripe melons; wash and pare them, take out the seeds, cut them in long pieces, put them in a jar, covering them with vinegar, in which they must remain 24 hours, then take them out. Throw away one quart of the liquid; to each remaining quart allow three pounds of brown sugar? To twelve cantelopes put four ounces of stick cinnamon, two ounces of cloves, two ounces of allspice, one quarter ounce of mace, all whole. Roil the sugar, spice and liquid a few minutes, taking off as much scum as possible, then put in the fruit; boil twenty minutes, take it out and boil the syrup fifteen, and pour over them in the jars. Not fit to be eaten for three weeks, and improves with age.

CHOW CHOW—One half pound of English mustard, one half ounce of tumeric, two tablespoonfuls of mustard seed, one quart string beans, one half gallon of vinegar, one cup of sugar, one gill of salad oil, one head of cauliflower, one quart of tiny cucumbers, one quart of button onions. Boil the caulibowers, beans and onions separately until tender. Cover the cucumbers with strong salt water, and soak 54 hours. Then mix altogether. Put the vinegar in a porcelain lined kettle. Mix the mustard and tumeric together, and moisten them with a little cold vinegar, then stir them into the hot vinegar and stir continuously until it begins to thicken; then add the sugar, mustard seed and oil, stir again, and pour this, while hot, over the vegetables. Put away in glass or stone jars.

PRESERVED CITRON—Pare off the outer skin, cut into halves, remove the seeds, then divide each half into a number of smaller pieces. Put them in a stone jar, add a half cup salt to every five pounds of citron. Cover with cold water and stand aside for five hours; then drain, and cover with fresh cold water. Soak two hours, changing the water three or four times. Dissolve a teaspoonful of powdered alum in two quarts of boiling water, add the citron, and bring to boiling point. Drain. Make a syrup from two and a half pounds of granulated sugar and one and a half quarts of boiling water, boil and skim. When perfectly clear put in the citron and simmer gently until you can pierce it with a straw. When tender, lift the pieces carefully with a skimmer, place them on a large plate and stand in the sun one or two hours to harden. Peel the yellow rind from one large lemon, add it to the syrup, then add the juice of two lemons and a small piece of green ginger root cut in thin slices. Boil gently for ten minutes, and stand aside until wanted. When the citron has hardened put it cold into the jars, bring the syrup again to a boil, and strain it over the citron. Watermelon rind and pumpkin may be preserved in the same manner.

TO MAKE TWO KINDS OF SAGO PUDDING.—Boil two ounces of sago until tender in a pint of milk; when cold, add five eggs, two biscuits, a little brandy, and sweeten according to taste; put this into a basin and boil. Serve with melted butter mixed with wine and sugar. Or wash half a pound of sago in water (warm); then put into a saucepan with a pint of milk, and a little cinnamon; let it boil till thick, stirring frequently; pour it into a pan, and beat up half a pound of fresh butter; add the yolks of eight, and whites of four eggs beated separately, a glass of white wine, sugar according to taste, and a little flour; mix all together and boil. Serve with sweet sauce.

CREAMED OYSTERS.—To one quart oysters take one pint cream or sweet milk; thicken with a little flour, as for gravy; when thick pour in the oysters with liquor; pepper, salt and butter the mixture. Have ready a platter with slices of nicely browned toast, pour creamed oysters on toast and serve hot.

GREEN CORN OYSTERS.—To a pint of grated corn add two well beaten eggs; half cup cream, half cup flour, with half spoon baking powder stirred in it; season with pepper and salt and fry in butter, dropping the batter in spoonful; serve a few at a time, very hot as a relish with meats.

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