

FAMILY CIRCLE.

For the CANADIAN FARMER.

L. TO D.

MRS. S. A. NELLE.

Where are they gone, those dear old days,
Those sweet past days of long ago,
Whose ghosts go floating to and fro
When evening leads us through her maze;
Where are they gone? Ah! Who can tell?
Can we weave once more that long passed spell?

They did exist, we were not young,
We met, and life and strength and trust,
All things we deemed were pure and just,
Nor knew life had a double tongue—
We lightly sang a happy song,
Nor dreamed our way could ever be wrong.

Yes, it was ours that perfect past,
We did have days that were not pain,
Our happy love on trust was taken,
And flowers and songs that could not last
Were ours, in that most blessed time
When earth seemed heaven's immortal clime.

And so I think when lights burn low
And all the house is fast asleep,
From out a silence vast and deep,
Those dear old days we worshipped so,
Breathe on, as from their hidden store
Their long loved peace, their faith, once more.

God keeps those dear old times; ah me!
Beyond our vision that may rest
Till on some perfect day, and blest
Once more those dear old days will be,
For death, who takes all, may restore
The past, we loved, to us once more.

For the CANADIAN FARMER.

WAYSIDE GLEANINGS.

Religion at home is more precious than at church or in the world. Every day each family should worship as regularly as they eat. Have they time to eat? Let the soul have food. Open the bible and have God talk in the family. A family without worship is a domestic orphanage, and a school of unbelief and sin. Without spiritual life at home it will be wholly lacking or exceedingly thin abroad. Children will grow up Christless, physical objects and carnal life will absorb attention and engross affection. With pure, sincere, tender religion at home, children will begin to be Christians so soon as they learn of the Saviour's love, and never know rebellion. We can have no real home without Him. It requires a heavenly Father as well as earthly parents to make a sweet, healthful, absolute home. Christians are Christians just in the measure in which they are obedient. Faith is as obedient as it is confiding; love is as dutiful as it is affectionate; humility is as submissive as it is lowly; penitence is as much afraid of sinning as it mourns for sin; joy is as quick to do the will of God as it is enraptured and transporting; zeal is as warm and steadfast in opposing all that is wrong, as when it burns with its boldest and most active spirituality. We picture death as coming to destroy; let us rather picture Christ as coming to save. We think of death as ending; let us rather think of life as beginning, and that more abundantly we think of losing; let us think of gaining. We think of parting; let us think of meeting. We think of going away; let us think of arriving. And as the voice of death whispers, "You must go from earth"; let us hear the voice of Christ saying, "You are but coming to me." What influence shall we have? How few of us remember that we leave an influence after us either for good or evil. We, ourselves, may soon be forgotten and our places filled by another, but we set in motion certain influences that do not; in the hearts of others they will live and leave their effect. What influence shall we leave? Shall we be remembered by our good? Shall we leave something by which kind hearts shall think kindly of us and bless us? How many men blaze through the world like a meteor and leave nothing but cinders behind them? They live their brief day. It may be in grandeur

and glory, and when they die all that remains is their bones. It is said that just before Saladin the Great uttered his last sigh, he called the herald, who had carried the banner before him in all his battles, and commanded him to fasten to the top of a lance the shroud in which he was soon to be buried. "Go," said he, "carry the lance, unfurl the banner, and while you lift up this standard, proclaim 'that this is all that remains to Saladin the Great of all his glory.'" There are hundreds who must say the same. Their glory banishes, and besides they they leave not one good influence. FLORA.

RECIPES.

SAUCE.—An excellent meat sauce, for use at any season of the year, calls for four quarts of ripe tomatoes, one cupful and a half of red peppers cut in bits, one cupful of chopped onions, one cupful and a half of sugar, half a cupful of salt one pint and a half of vinegar, one teaspoonful and a half of cloves; the same quantity of cinnamon, one teaspoonful each of ginger and nutmeg. Let this boil for three hours, then bottle and seal, or put it in tin cans. If the tomatoes, onions and peppers are chopped very fine, it is best not to strain the sauce.

ICE CREAM.—Two pints of milk, yolks of three eggs well beaten, four heaping tablespoonfuls of sugar, one and a half tablespoonfuls of sugar, one and a half tablespoonfuls of corn starch; stir well together and scald until it thickens. When cool, add one pint of whipped cream and the whites of three eggs beaten stiff, add one tablespoonful of vanilla and freeze. If you have no freezer put it in a small tin pail and place in a larger one, surround with ice and salt, and turn back and forth until frozen. The pail containing the ice cream must have a tight-fitting cover. This recipe makes enough for ten persons.

COCOANUT CAKE.—One and one-half cups of sugar, one-half cup of butter, one-half cup of sweet milk, one egg and the yolks of three; stir well; then sift in two cups of flour and two teaspoonfuls of baking powder; bake in four cakes. Then beat the whites of your three eggs to a stiff froth; take one cup of sugar and two tablespoonfuls of water, set on the stove, let boil fast and then stir in your eggs; set off to cool and spread between layers and also on top of cake. Sprinkle thick with cocoanut.

JELLY CAKE.—Three eggs, one cup of sugar, beat well; then add two tablespoonfuls of water and one teaspoonful of soda, one cup of flour in which has been sifted two teaspoonfuls of cream of tartar; bake in three layers. For filling, take two-thirds of a cup of milk, add two tablespoonfuls of sugar, set on stove to boil; when boiling stir in one heaping teaspoonful of corn starch which has been dissolved in a little milk; flavor with vanilla.

WHY?

Why have fine rooms handsomely furnished, if you never use them; why have a dining-room and eat in the kitchen; why buy delicate china, if it be too fragile to be eaten from; why own elegant table-linen and napkins, if your three meals a day are taken from off an oil-cloth or a coarse brown or red table-cover? In fact, why have anything too good to be used by ourselves or children? Why this constant hoarding-up of treasures for the benefit of some one else, when we are gone? We do not countenance extravagance, but we have little patience with people in comfortable circumstances who pinch and scrape and

save, depriving themselves and families of the actual decencies of life, aside from the comforts and niceties, for the sole purpose of increasing their dollars and cents!

TO PREVENT BALDNESS.

Dandruff is a very frequent cause of baldness, and this malady is usually contracted by inoculation of the cosmetics of the fashionable barber. In order to prevent as far as possible the commencement of baldness, the hair should be cut and dressed at home, and with one's own implements, and these thoroughly clean. When it has begun, the following mode of treatment is suggested: The scalp is to be daily well soaked with tar or fluid glycerine potash soap, which is to be rubbed in for fifteen minutes firmly. The head is then to be drenched first with warm water, and then gradually colder water. A two per cent. corrosive sublimate lotion is next to be pretty freely applied. The head is then to be dried, and the roots of the hair are to have a one-half per cent. solution of naphthol in spirit rubbed into them. Finally, a pomade of 1½ to 2 per cent. of carbolic or salicylic oil is to be used to the head. This treatment has now in many cases brought the disease not only to a stand, but the hair has been to a considerable extent restored.

HINTS.

Egg shells clear coffee as well as the egg itself.

Pretty summer lambrequins are made of Bolton sheeting.

Borax dissolved in water and applied with a sponge will clean nice black goods.

Never put blueing in babies' clothes which come next the skin, as it causes painful chafing.

When soaking salt fish before cooking, add a little vinegar to the water; it improves the fish.

Gin rubbed on the face at night will improve the texture of the skin and help to close the pores enlarged by the use of powder.

To destroy cockroaches, sprinkle hellebore on a board slightly wet with molasses. It will be found tempting, and sure death.

Pine shelves, covered either with velvet or cotton flannel, are now placed over every door in the house to hold china and bric-a-brac. The effect is charming.

To press flowers place them between two sheets of new blotting paper. Place a heavy weight upon them and let them remain for two or three weeks. They may be fixed to paper by strong gum arabic.

Lunch boxes are made with black leather cases with nickel lock and handle. The upper section on the side turns down on hinges. The contents comprise a glass case for sandwiches, knife, fork and spoon, pepper and salt casters, a flask and tumbler and a napkin.

Buffets were never so handsome as they are at present. Those made of oak, beautifully carved and made with unusually high backs, are in great demand. Doylies and mats made of one bright color, such as red or blue, are placed on these buffets under all articles of silver and china.

Put your clothes in warm water over night; in the morning wring them from this into a boiler containing strong hot soda, to which is added sal soda the size of a small hickory nut. Boil them one-half hour, dip them into cold water, rub them out, rinse in clear, cold water, then in water

slightly blued, and you will be surprised to see how easily your washing is done.

Don't waste your time scouring your bread-pans; bread never bakes as well in a bright tin. Indeed, the best bread-pans—if one can afford to have them made—are oblong ones made of Russia sheet-iron.

Preserving time is here. For currant jelly, mash the currants and strain the juice from them before cooking. Boil the juice 20 minutes, add sugar—which should be hot in the oven—cup for cup, and boil eight minutes longer. It is very nice, and has such a lovely flavor.

The old fashioned mantel mirrors are coming in fashion again. They have broad frames of bronze, which can be painted in a bright, dashy design to look very effective. Over-mantels are still in fashion, and are now seen in almost every room in the house. The newest over-mantel are made of a combination of oak and very highly polished cherry, with a dozen small diamond shaped mirrors inserted in them.

A corner wall basket is of dark brown wicker, lined with garnet calumene. Two of the sides are at right angles, while the rounded front is decorated with a valance of garnet velveteen, ornamented with a design of leaves in applied work and edged with crochet wollen lace. At the corners are crochet rosettes with hanging ball tassels.

This is the time when all parlor furniture should be carefully gone over and cleaned. Velvet and plush furniture have to be especially well looked after during the summer months, as the moth worm is apt to get in it and do a great deal of damage. Whether moths are discovered or not it is well to go over every article with a soft sponge soaked with benzine. The benzine will do the furniture no harm and will effectually destroy all moths. Heavy carpets, such as Axminster and Wilton, should also be treated with benzine.

WHAT NOT TO KILL.

The French Minister of Finance has done a good deal in causing a placard to be posted, which it would be wise for citizens of all countries to have before their eyes. It tells farmers, sportsmen, boys and others what not to kill, as follows: The hedgehog lives mostly on mice, small rodents, slugs, and grubs—animals hurtful to agriculture. Don't kill the hedgehog. The toad is a farm assistant; he destroys twenty to thirty insects per hour. Don't kill the toad. The mole is continually destroying grubs, larvae, palmer-worms, and insects injurious to agriculture. No trace of vegetation is ever found in its stomach. Don't kill the mole. Birds—Each department loses several millions annually through insects. Birds are the only enemies able to contend against them vigorously. They are the great caterpillar killers and agricultural assistants. Lady-birds never destroy, for they are the best friends of farmers and horticulturists, and their presence upon aphid-ridden plants is beneficial.

HOW TO MAKE CANDY.—This book gives full directions for making all kinds of plain and fancy candy. The recipes for making caramels, chocolate drops, French mixed and all other kinds of candies contained in this book are the same as used by the leading city confectioners. Any one can have these candies at home at less than one third the usual cost. Sent postpaid for 50 cents (no stamps taken). Address

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