

MY AIN COUNTRYE.

I am far from my hame, an I'm weary often whiles
For the longed for hame,—bringin' all my Father's
welcome smiles ;

I'll ne'er be fu content, until my een do see
The gowden gates o' heaven, and my ain countree.

The earth is fleck'd wi flowers, mony-tinted, fresh, and
gay,

The birdies warble blithely, for my Father made them
sae ;

But these sights an' these souns, will as naething be
to me

When I hear the angels singing in my ain countree.

I've his gude word o' promise, that some gladsome
day, the King

To his ain royal palace, his banished hame will bring ;
Wi sere an wi heart runnin' outre we shall see

"The King in his beauty," in our ain countree.

My sins have been mony, an my sorrows have been
sair,

But there they'll never vex me, nor be remembered
mair ;

His bluid has made me white, his hand shall wipe
mine ee,

When he brings me hame at last to my ain countree.

Like a bairn to its mither, a wee birdie to its nest,
I wad fain be gangin' noo unto my Saviour's breast ;
For he gathers in his bosom, witless, worthless lambs
like me,

An he carries them himsel to his ain countree.

He's faithfu that has promised ; He'll surely come
again ;

He'll keep his tryst* wi me ; at what hour I dinna ken ;
But he bids me still to watch, an ready aye to be
To gang at any moment to my ain countree.

So I'm watchin' aye an singin' o' my hame as I wait
For the soundin' o' his footsteps, this side the gowden
gate ;

God gie his grace to ilk a sene wha listens noo to me,
That we may a' gang in gladness to our ain countree.

*Tryst—appointment.

—London Advertiser.

KEEPING GOOSEBERRIES.—Dr. Hoskins, of Vermont, says it is not generally known that gooseberries can be perfectly preserved the year round in common bottles with pure water. See that no broken or crushed berries get into the bottle, but all sound, perfect fruit ; then fill up with cold spring or well water, cork tight and set away in a cool cellar. No sealing is necessary.

KEEPING GRAPES.—Fussing up grapes with cotton, sawdust, paper, wax, and so

on, to keep them into the Winter, is all nonsense. Let the grapes ripen perfectly, and then carefully pick into shallow boxes or baskets, and without changing or disturbing, keep them in the coolest place you can command. That's all there is to it. The cooler the better, so they don't freeze.—*Wine and Fruit Grower.*

NEW RACE OF PINKS.—A French nurseryman, M. Regnier, sends out a new variety of Pink which originated with him under the name of Alexandre Regnier. "This Pink," he says, "forms the commencement of an entirely new and interesting race, the plant being robust and very hardy. The flowers are numerous, produced, are borne on sturdy, upright stems, and never burst." The flowers are sulphur yellow, and the season of blooming is so long the variety is called a perpetual bloomer.—*Vick's Magazine.*

MOORE'S DIAMOND GRAPE.—As the above grape was noticed in your *Magazine* last season, and we have one year's more experience, I will say a little more about it. Bunch large, berry above medium or large. A most beautiful golden yellow, and of the best quality. Vine perfectly hardy and healthy. It rots, like nearly all other grapes, but I don't care for that, as it is worth sacking if every sack cost two cents, instead of only one-quarter of a cent. It is about as early as any grape in my collection of sixty varieties. I look upon it as one of the coming grapes.—*SAMUEL MILLER, in Vick's Magazine.*

WHITE PLUME CELERY.—Our White Plume Celery is turning out very desirable in spite of remarks in these columns to the contrary. We have two kinds, the White Plume and the Improved White Plume, the latter of which is a trifle more vigorous than the other, and gives a few more stalks to the plant. The outside leaves are green or variegated ; the inside leaves a cream-white. The foliage looks pretty in glasses or celery "boats," and the stalks, though not quite so tender as celery blanched in the usual way, are perhaps not quite so mild or sweet, and yet very palatable. It is now a question whether this self-blanching celery is not the best for early use.—*Rural New-Yorker.*