

## FAMILY CIRCLE.

## THE FARMER'S WOOING.

The daisies nodded in the grass, the buttercups were sleeping,  
And just across the river sang the farmers at their reaping;  
Upon the hills so blue and fair, the maple leaves were showing  
Their soft white beauty in the breeze that from the sea was blowing.  
A little maid came through the lake with song and rippling laughter;  
The buttercups made way for her; the daisies nodded after.

A strong young farmer saw her pause beside the parting river;  
She drew a lily from its depths, with golden heart a quiver.  
"Thou art more fair than lilies are," said he with hand uplifted,  
And throw a poppy as the stream toward the maiden drifted,  
She set the flowers in her hair, the red and white together;  
A cloud grew black before the sun, and rainy was the weather.

He came across the river then, the farmer from his moving;  
He minded not the water's depth, he cared not for its flowing.  
"O, love," he said, "if gleaming sun and cloudless skies o'er lean us,  
The river's barring width may roll, unpassed, untied between us;  
But when the loud thunder fills the air, and clouds and rain come over,  
I'll cross the ocean to your side, I am no fair day lover!"

And so one day the village bells rang across the river;  
Their music set the buttercups and daisies all a quiver;  
While some one drew a lily from the stream so blithely flowing,  
And plucked a blood red poppy that amid the wheat was growing.  
The maiden set them in her hair, the red and white together,  
With many a smile, a tear or two, and glances at the mother.

They passed beneath the chapel's shade the farmer and the maiden,  
Where arches crossed above their heads, with snowy blossoms laden,  
And in that place of holy calm the blinding words were spoken;  
He in the heart bore out the truth, she on her head the token.  
The years went by, and some were bright, and some were clouded over;  
But ever stood he at her side; he was no fair day lover.

## PURE DRINKING WATER.

This matter of pure water to drink, is vital, vital, VITAL to the well being of farmers. It may be the fate of all delicate, "pecked" children to die, but these are the ones that the mothers, at least, love best, and there is a vital deal of rearing of over the hearts sickness and death of the delicate ones, young or old which might at least be postponed for many years, if they and we had pure water to drink. Wells near barnyards or within two or three hundred feet of them, sometimes contains the germs of disease and death. The old fashioned privy vault, fifty times more dangerous, is usually nearer the house and the well, and contrived, as if by the "arch-enemy," as an unfailing source of malarial poison, of diphtheria, typhus and typhoid fevers, and the evils that follow in their train. There ought to be state laws forbidding the existence of the privy vaults, or even of cesspools, except perhaps, cemented cisterns, through which a regular flow of water is maintained.

No system was ever devised equal to the Mosaic, (Deut. xiii, 12 13 and 14,) but that is particularly adapted to a nomadic people, although I have met with it in Louisiana and Kentucky, and know it is the rule in Texas, where the abomination alluded to has never existed, except to a very limited degree.—Ex.

## EATING LEMONS.

A good deal has been said through the papers about the healthfulness of lemons. The latest advice is how to use them so they will do the most good, as follows: Most people know the benefit of lemonade before breakfast, but few people know that it is more than doubled by taking another at night also. The way to get the better of a bilious system without blue pills or quinine, is to take the juice of one, two or three lemons, as appetite craves, in as much water as makes it pleasant to drink without sugar, before going to bed. In the morning on rising, at least half an hour before breakfast, take the juice of one lemon in a goblet of water. This will clear the system of humor and bile with efficiency, without any of the weakening effects of calomel or Congress water. People should not irritate the stomach by eating lemons clear; the powerful acid of the juice, which is always most corrosive, invariably produces inflammation after a while, but properly diluted so that it does not burn or draw the throat, it does its medical work without alarm, and when the stomach is clear of food has abundant opportunity to work over the system thoroughly, says the medical authority.

## HINTS ON HANDLING FRUIT IN THE KITCHEN.

In hulling strawberries do not put a drop of water on them unless compelled to by the earth clinging to them. In that case have a basin of ice-cold water at hand and before pulling them, dip them, and out again. In preparing them for the table or for canning, take all the small, green or broken berries out; put them, with their weight of sugar on a cool part of the range, and let them simmer until the juices are all extracted. Then strain, and bottle, sealing tight. This is a good way to do with all kinds of berries or fruits; it makes a delicious flavoring for pudding sauces, cakes, etc., and also an addition to a glass of water. A rich, ripe banana to two quarts of strawberries, and cut in slices through the berries, is an addition that will be liked by almost every one.

In canning berries, I put the berries and the amount of sugar which I use over them in the cans, set them in cold water, and let it boil only sufficiently for the sugar to be melted and the juice to look clear. Fill them to the top from other cans, and be sure they are air tight. Then put them away in a cool, dark place.

CHERRY JAM.—To each pound of cherries allow three-quarters of the best white sugar. As you stew them, throw them into the sugar, and let them stand all night. Next day, boil them slowly until they form a thick, smooth mass.

CHERRY JELLY.—Take large, fine, juicy red cherries and stew them, saving carefully every drop of juice. Take half the stones and crack them, taking the kernels and putting them with the cherries and the juice into a preserving kettle. Let them boil slowly for half an hour. Transfer to a jelly bag, and squeeze out all the juice, and allow a pound of white sugar to every pint of juice. Let the sugar dissolve slowly, and then boil twenty or thirty minutes. Put it away in tumblers or bowls, and cover it with paper that has been oiled or dipped in a little brandy.

RHUBARB AS AN APPETIZER.—When making a strawberry or raspberry tart, if you have not enough of the fruit, take rhubarb and clean and stew. When cold, to a quart of rhubarb add a pint of berries, and you will be surprised to see how the flavor of the rhubarb is concealed by the fruit. It is one of the peculiarities of rhubarb that it imbibes all flavors. In making home-made wines, it will be found invaluable. You can prepare a preserved ginger from it, flavoring it with orange, lemon, or almond. Boil rhubarb and currants together,—either red or black—and strain, and you have currant jelly. Flavor the simple juice of rhubarb with lemon peel and stick cinnamon, and you have fine quince jelly. Then again, boil the simple juice with brown sugar, only adding a small quantity of molasses, letting it get quite dark and thick, and you have the very best coloring for gravies and soups. Boil some juice with an equal quantity of white sugar and some red currants and strain it. Then, boil again, drop in singly some ripe and large strawberries, and you will have a delicious addition to your winter fruits. The possibilities of rhubarb are quite wonderful. There is only one important thing to be remembered; for mixing with other fruits you must first extract the juice by boiling it without sugar, and then strain, add the desired quantity of sugar and go on with your process.

## FASHION NOTES.

The ginghams and piques this season are much trimmed with Hamburg edging. On some are seen ruffles of Hamburg, headed by a wide band of inserting. The piques are very elaborate with embroidery.

The princess dress, fastened to a smoothly fitting body, will be a favorite costume for the mountains and seashore. Dark blue lady cloth is the material mostly used. The skirts are made wider this season and very full in the back.

MATERIAL used for bridal toilets are white satin and brocade, embroidered crepe de chine, Surah silk and Ottoman and India silks. Magnificent fronts of pearl beads and hand embroidery are used with these silks to complete a grand costume.

ULSTERS and dolmans made of serge and light qualities of cloth are used for summer voyaging. The dolman is more used, as it admits of being donned or doffed with ease and worn with comfort. The chuddah stauls are much sought after by ladies who travel.

New patterns in real laces show most charming effects in feathers with curled edges—sickles with sheaf in the centre, and large roses beyond. The sickles are formed of starry figures set close together, and there are also oval wreaths of daisies holding clusters of grass and wild flowers, and long stalked lilies filled in with long leaves and much fine work. Duchesse lace is now filled in solid, the holes which formerly disfigured and gave it a flimsy appearance are not allowed to appear.

## RECIPES.

CORRAGE PUDDING.—One tablespoonful of butter, one egg, one cup of sugar, one cup of sweet milk, one pint of flour, two teaspoonfuls of baking powder, to be served hot with sauce made of one-half cup of water, one-half cup of sugar, one teaspoonful of corn starch to thicken, nutmeg or vanilla to flavor.

MOCK MINCE PIES FOR SUMMER.—Four soda crackers, two cups of hot water, two cups of sugar, one cup of molasses, one-half cup of butter, one-half cup of vinegar, one teaspoonful of stoned raisins. This will make two pies.

ORANGE CAKE.—An orange short cake helps to give variety now, when apples are becoming tasteless and the housekeeper's stores of canned fruit are rapidly diminishing. To one quart of flour allow two tablespoonfuls of butter, two small teaspoonfuls of baking powder; mix with cold water and do not make it a stiff dough. Bake in one cake, split open and spread slices of orange over it, scatter powdered sugar over, and cut in squares, and serve with pudding sauce.

COOKED SPINACH makes an excellent dish if cooked in this way: Wash in several waters, boil till tender, then rub it through a colander. Put a lump of butter in the frying pan, and then put the spinach in; salt it well. When it is very hot add two or three tablespoonfuls of cream. Spread on buttered toast, cut in thin slices, or serve as a garnish with fowls or spring lamb.

THE FLAVOR OF ROAST BEEF.—It is a good plan to vary the manner in which you flavor the roast of beef; this can be done by squeezing the juice of half a lemon over it, and patting the other half inside the roast. Another way is to put half of a carrot, one small onion and a little parsley into the dripping pan and lay the roast over it. Do not be led by any bad adviser to put one drop of water in your dripping pan until you have tried the experiment of roasting beef in this way. It makes a striking difference in the flavor of the meat. The outside browns quickly, the juice is all kept within, and the meat is tender in consequence of this.

## FANCY AND USEFUL AS WELL.

## Lace Ties.

The lace ties with deep, scalloped edges are made to look like veritable butterflies by tying them very tight in the centre with a ribbon bow, the two ends of which project slightly, and spreading the sides of the tidy like wings. They require much pinning in places, but look pretty.

## A Wall-Pocket.

Very handsome wall-pockets to hold papers are made of plush. Two boards are required for this. The one intended for the back must be a size larger than for the front. Gilt-head nails may be put in at the sides, or rings of brass, and the boards be held together by ribbons laced back and forth.

## To Make a Pretty Portfolio

Take the covers of an old book; line with crimson silesia. For the outside take black satin; paint or embroider some pretty design on each side, and cover your book. Finish the edge with a silk cord, and fasten bows of ribbon at each corner, with other ribbons with which to suspend it.

## Ornamental Work-Basket.

A tasteful scrap-receiver, or work-basket, that will be quite ornamental in a corner, is made of a clean, new peach basket, stained in oak, or left in its natural color and coated with brown varnish. Wide ribbon is interlaced through the slats, row after row, filling the space from the bottom to top, both of which are decorated with a full ruche of the ribbon or silk to match. A less expensive mode is to substitute felt for the ribbon, pinking the edges of the bands, and making the ruching very full. If for a work-basket, then line it with silk or silesia, and furnish it with pockets to hold thread and sewing articles.