

WEEDS.

I like these plants that you call weeds—
Sedge, hardhack, mullein, yarrow—
That knit their roots, and sift their seeds
Where any grassy wheel-track leads
Through country by-ways narrow.

They fringe the rugged hillside farms,
Grown old with cultivation,
With such wild wreath of rustic charms
As bloomed in Nature's matron arms
The first day of creation.

They show how Mother Earth loves best
To deck her tired-out places;
By flowery lips, in hours of rest,
Against hard work she will protest
With homely airs and graces.

You plow the arbutus from her hills;
Hew down her mountain-laurel;
Their place, as beat she can, she fills
With humbler blossoms; so she wills
To close with you her quarrel.

She yielded to your axe, with pain,
Her free, primeval glory;
She brought you crops of golden grain;
You say, "How dull she grows! how plain!"—
The old, mean, selfish story.

Her wildwood soil you may subdue,
Tortured by hoe and harrow;
But leave her for a year or two,
And see—she stands and laughs at you
With hardhack, mullein, yarrow.

Dear Earth, the world is hard to please!
Yet heaven's breath gently passes
Into the life of flowers like these;
And I lie down at blessed ease
Among thy weeds and grasses.

LUCY LARCOM.

DOMESTIC RECIPES.

(From the Ladies' Floral Cabinet.)

LEMON PIE.—Yolks of three eggs beaten well, to which add one full cup of sugar, the juice and part of the grated rind of one lemon, and one tablespoon of flour. When the crust is ready, add to the other ingredients enough sweet milk or cream as will be necessary to fill the pie-tin, and bake in a hot oven. As soon as the custard is fairly set and the crust done, spread over the top the whites of the eggs, previously beaten stiff with a little sugar, and return to the oven to brown a trifle.—A. L. T.

PICKLED PEACHES.—For peaches enough to fill a three-gallon crock, take two quarts of strong cider vinegar, four pounds of brown sugar, plenty of stick cinnamon. Rub the peaches until all the fuzz is off, stick four cloves in each peach, unless the peaches are small, then three will be suffi-

cient. Boil the vinegar, sugar and cinnamon, and when it has been skimmed put in half the peaches and boil them till they feel a little soft, then take them out carefully, put them in the crock and boil the rest, then put them in the crock, and boil down the vinegar till there is just enough to cover them. Put a plate over them to keep them from swimming, and when cool paste brown paper over the crock to keep out little flies, and keep from the air till cool weather.—G. O. F.

HIGDOM.—Not quite as many green peppers as green tomatoes, and about one-quarter as many white onions. Chop the tomatoes very fine, salt them and let them stand twelve or twenty-four hours, then squeeze out every particle of juice; put them in a porcelain kettle with cold water enough to cover them and heat scalding hot; when cool enough, squeeze every particle of water out. Chop the peppers and onions separately, and boil separately in salted water until nearly soft, then squeeze the juice out and mix with the tomatoes thoroughly. Now boil all together in vinegar and water until soft, then they may stand a day or two, or more if convenient, or they may be squeezed out immediately. Put the amount of sugar you wish to use, plenty of white mustard seed (one-half pound to one peck of tomatoes), a little cloves and cinnamon in some strong vinegar, heat it and pour it over the higdom, and when it is all boiling hot, it is done and ready to put away, in crocks or large-mouthed bottles. If put into bottles corked, and sealing wax poured over the corks, it will keep the year round. There should be vinegar enough to make it thoroughly moist and a little juicy.—A. L. T.

DAHLIA COCCINEA.—As single flowering dahlias are attracting considerable attention at the present time, I would call attention to *D. coccinea*, a very distinct and profuse-flowering species; the flowers are freely produced from June until frost, and are of a deep crimson color, with a bright yellow disc. The plant grows from two-and-a-half to three feet in height and requires a treatment similar to that given other dahlias.—*Rural New Yorker*.