

THE POPLAR FELLED.

The poplars are fell'd, farewell to the shade,
And the whispering sound of the cool colonnade;
The winds play no longer and sing in the leaves,
Nor Ouse on his bosom their image receives.

Twelve years have elapsed since I last took a view
Of my favorite field, and the bank where they grew;
And now in the grass behold they are laid,
And the tree is my seat that once lent me a shade.

The blackbird has fled to another retreat,
Where the hazels afford him a screen from the heat;
And the scene where his melody charm'd me before
Resounds with his sweet flowing ditty no more.

My fugitive years are all hastening away,
And I must ere long lie as lowly as they,
With a turf on my breast and a stone at my head,
Ere another such grove shall arise in its stead.

'Tis a sight to engage me, if anything can,
To muse on the perishing pleasures of man;
Short-lived as we are, our enjoyments, I see
Have a still shorter date, and die sooner than we.

W. COWPER.

HOUSEHOLD RECIPES.

TO CURE HOARSENESS.—At this season of the year it may be useful to know that hoarseness can often be relieved by using the white of an egg thoroughly beaten, mixed with lemon juice and sugar. A teaspoonful taken occasionally is the dose.

BOSTON BROWN BREAD.—One cupful of sweet milk, two cupfuls of sour milk, three cupfuls of corn meal, one cupful of flour, one cupful of molasses, one teaspoonful of salt, and three teaspoonfuls of soda. Steam or bake slowly three hours. This makes a good sized loaf.

CREAM BISCUIT.—One pint of sour cream (not too rich), one teaspoonful of salt, one and one-half teaspoonfuls of soda, and flour enough to make a little stiffer than baking powder biscuit. Do not knead or work the dough much. Roll to medium thickness, and bake in a moderately hot oven.

BAKING POWDER BISCUIT.—Into two quarts of flour, sift five teaspoonfuls of baking powder, mixing it in evenly. Rub into this a piece of lard the size of half an egg. Mix with good sweet milk into a soft dough. Do not knead. Roll medium thickness, cut out with a biscuit-cutter, and bake in a very hot oven.

GREEN TOMATO SAUCE.—One gallon of green tomatoes and 1 pint of onions chopped fine, 2 pints of vinegar, 1 pint of sugar, 2 tablespoonfuls of salt, 1 tablespoonful black pepper, (ground), 1 tablespoonful of cloves, (either whole or ground), 1½ tablespoonful of table mustard, 1 tablespoonful red pepper,

and boil all together until quite tender, it is best sealed up in air-tight jars. This is a delicious sauce for fresh meats in winter.

BREAKFAST MUFFINS.—One egg, two teacupfuls of sour milk, one-third of a teacupful (scant measure) of fried-meat drippings, one small teaspoonful of salt, two teaspoonfuls of soda, and flour to make of about the consistency of cake. Beat the egg till light; add the milk, salt and flour, and stir all till smooth; then stir in the gravy, and lastly the soda. Have the gem or muffin-tins hot and well greased; fill each, and bake in a very quick oven.

RHUBARB JAM.—Rhubarb or pieplant jam is very nice. Peel the stems and cut up in half-inch lengths; add an equal weight of sugar, and let it stand over night in a glass or stoneware dish. Next morning drain off the juice, and simmer slowly three-fourths of an hour, taking off the scum as it rises. Then add the pieplant and stew fifteen minutes longer. Rhubarb is seldom used for sauce after the small fruits begin to ripen, and the housewife can gather all she likes for canning, drying and preserving.

PARKER HOUSE ROLLS.—One quart of sifted flour, one-half cupful of good hop yeast, two tablespoonfuls of sugar, a pinch of salt, two tablespoonfuls of butter, and one of lard. Pour one pint of boiling milk over all these ingredients except the yeast, which add when the batter gets lukewarm. Let the sponge stand over night, and early in the morning add sufficient flour to knead into a loaf. When light, knead again, and roll out rather thin. Cut with a biscuit-cutter; then roll oblong. Spread a little butter on one end and fold over. Let them stand till light; then bake about 20 minutes.

GOOD HOP YEAST.—Grate six good-sized raw potatoes. Have ready a gallon of water in which has been boiled three small handfuls of loose hops, or what would be the same quantity of pressed hops; strained through a cloth or sieve. Pour while boiling over the grated potatoes, stirring until well cooked. If the mixture does not thicken like starch, set it on the back part of the stove and let it cook slowly. Care must be taken not to burn it. To this, while hot, add one teacupful of white sugar and one-half teacupful of salt. When sufficiently cool, add one cupful of good yeast. Let it stand until a thick scum arises on the top; then bottle, and set in cellar. One-half this quantity will be sufficient to make at one time for a family of two or three.