

THE BRIGHT FLOWERS.

Oh, they look upward in every place,
Through this beautiful world of ours,
And dear as a smile on an old friend's face
Is the smile of the bright sweet flowers.
They tell us of wanderings by woods and streams,
They tell us of lanes and trees;
But the children of showers and sunny beams
Have lovelier tales than these—
These sweet bright flowers.

They tell of a season when men were not,
When earth was by angels trod,
And leaves and flowers in every spot
Burst forth at the call of God;
When spirits, singing their songs at even,
Wandered by wood and glade,
And the Lord to-keed down from the highest heaven,
And blessed what he had made—
These bright, bright flowers

That blessing remaineth upon them still,
Though often the storm-cloud lowers,
And frequent tempests may soil and chill
The gyves of earth's fair flowers.
When Sin and Death, with their sister Grief,
Made a home in the hearts of men,
The blessing of God in each tender leaf
Preserved in their beauty then
These sweet bright flowers.

The lily is lovely as when it slept
On the waters of Eden's lake,
The woodbine breathes sweetly as when it crept
In Eden from brake to brake:
They were left as a proof of the loveliness
Of Adam and Eve's first home;
They are here as types of the joys that bless
The just in the world to come—
These bright, bright flowers.

DOMESTIC RECIPES.

NUT CAKE.—Ingredients: Sugar, two cups; butter, one cup; flour, three cups; water, one cup; eggs, four; soda, one teaspoonful; cream tartar, two teaspoonsful; hickory nut kernels, two cups. Mix the ingredients, adding the nut kernels last.

LEMON DUMPLINGS.—Ingredients: Suet, four ounces; moist sugar, four ounces; bread crumbs, one-half pound; lemon, one. Grate the rind of the lemon, squeeze out the juice, mix all the ingredients. Put in buttered tea cups and boil three quarters of an hour.

APPLE FRITTERS.—Pare and slice in large round slices some fine tart apples; sprinkle the slices with sugar, and squeeze over them the juice of a lemon, and let stand a few hours. Make a batter of three eggs and two tablespoonsful of sweet milk, with flour enough for a thin batter, in which dip the slices of apple, and fry

separately in butter or lard. When done sprinkle with powdered sugar.—AARON'S WIFE in *Prairie Farmer*.

TO PICKLE SWEET CORN.—Cut the corn rows from the cob; to every heaping four quarts you mix a small teacup of fine salt; pack in jars and set in cool place. It will soon form a thick, leathery skin over the top; let that be until wanted for use; when you take out to soak, wash it, and then soak in cold water for a few hours; it will retain its flavor far better than either dried or canned, and is far less trouble to care for than to dry, and is sure to keep well until spring.

TO PICKLE PEACHES, PLUMS AND PEARS.—Take of ripe peaches, plums, pears, or apples; seven pounds of sugar, one quart of vinegar, and one ounce of mixed spices; put the sugar and vinegar together, and pour over the fruit, allowing it to stand until the next morning, when repeat this process, straining the juice of the fruit, letting it come to the boil, and continue to do so for four mornings; then add spices, and put all over the fire and cook very slowly until they look rich and clear. Pears should be boiled in water until you can run a broom whisk through them. Quinces are also delicious when preserved in this manner.

THE SCHIZANTHUS.—The Schizanthus is a genus of beautiful flowers, adapted either for the open ground or conservatory. The name signifies cut-flower. All the species of this genus we believe, are natives of Chili, and were introduced into Europe between 1822 and 1831, seeds of *S. pinnatus* having been carried to England in the former year, and the more beautiful species, *S. retusus*, at the latter date. If seeds are sown in a hot-bed or cold-frame, and plants are put out in a warm, light soil, they will sometimes grow three or four feet in height, and will give abundance of flowers during the middle of the summer and autumn. We have also succeeded very well by sowing the seeds in the open ground in May, but the soil must be mellow and warm. The branches are slender and require the support of a light trellis, and they are broken very easily by the wind, so that a sheltered position is desirable.