

Land-Poor.

BY ROBERT COLLINS.

I've another offer, wife, a twenty acres more
Of high and dry timbered land, as level as a floor.
I thought I'd wait and see you first, as lawyer
Brady said—
To tell how things will turn out best a woman is
ahead.
And when the lot is paid for, and we have got the
deed,
I'll say that I am satisfied—it's all the land we
need.
And next we'll see about the yard, and fix the
house up some,
And manage in the course of time to have a better
home.

WIFE.

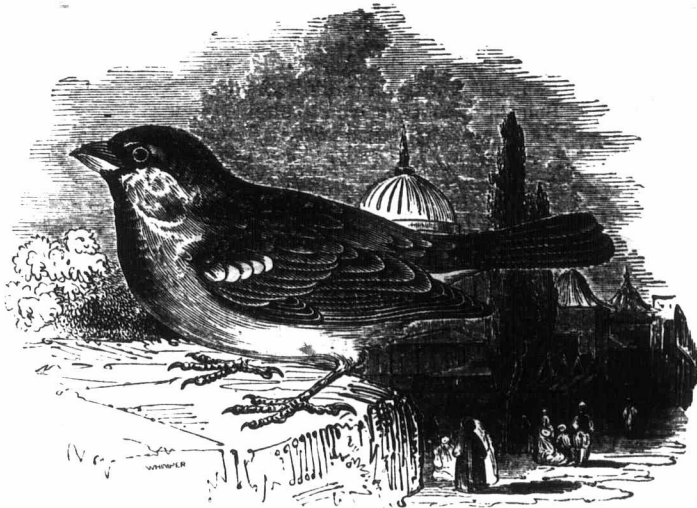
There is no use of talking, Charles; you buy that
twenty more,
And we'll go scrimping all our lives, and always
be land-poor.
For thirty years we've tugged and saved, denying
half our needs,
While all we have to show for it are tax-receipts
and deeds.
I'd sell the land if it were mine, and have a better
home,
With broad, light rooms, in front the street, and
take life as it comes.
If we could live as others live, and have what
others do,
We'd live enough sight pleasanter,
and have a plenty too.
While others have amusements, and
luxury and books,
Just think how stingy we have lived,
and how this old place looks.
That other farm you bought of Wells,
that took so many years
At clearing up and fencing in, has
cost me many many tears.
Yes, Charles, I've thought of it a
hundred times or more,
And wondered if it really paid to al-
ways be land-poor;
That had we built a cozy house, took
pleasure as it came,
Our children, once so dear to us, had
never left our home.
I grieve to think of wasted weeks and
years, and months and days,
While for it all we never yet have
had one word of praise.
They call us rich, but we are poor—
would we not freely give
The land with all its fixtures for a
better way to live.
Don't think I'm blaming you, Charles;
you are not a whit to blame;
I've pined you these many years to see you tired
and lame.
It's just the way; we started out our plans too far
ahead.
We've worn the cream of life away, to leave too
much when dead.
'Tis putting off enjoyment long after we enjoy,
And after all, too much of wealth seems useless as
a toy.
Although we've learned, alas! too late, what all
must learn at last,
Our brightest earthly happiness is buried in the
past.
This life is short and full of care; the end is always
nigh—
We seldom half begin to live before we're doomed
to die.
Were I to start my life again, I'd mark each sep-
arate day,
And never let a single one pass unemployed away.
If there were things to envy, I'd have them now
and then,
And have a home that was a home, and not a cage
or pen;
I'd sell some land if it were mine, and fill up well
the rest;
I've always thought, and think so yet—small
farms well worked are best.

Bottling Cider.

Cider should remain in barrels until February;
bottle when the weather is clear; fill the bottles
full, and leave standing six hours; then put in the
corks; in each bottle put in a piece of rock candy
the size of a pea; lay the bottles on the side; put
wax over the corks so as to make air-tight; to
keep cider sweet put one ounce of English mustard
seed in the barrel.

The English House-sparrow.

These birds are now rapidly increasing on this
continent. They are to be seen in nearly every
town and in many villages in the Eastern States.
We are pleased to hear the old familiar chirp
and chatter of these bold little pugnacious friends.
We look on them as friends because they destroy
so many injurious insects; some persons look on
them as enemies because they will not live on air
and dust alone. Birds will eat some things that we
would rather they should not touch. We should
not condemn them for living, but consider if they
do more harm than good. In some European coun-
tries, and at different times, they have been nearly
exterminated. The result has been diminished
fruit and grain crops, and the sparrows have been
allowed again to increase. We require more birds
in our country; let us protect them. Look at our
meagre average of bushels per acre when compar-
ed with Europe. If the British farmers were
desirous to exterminate them they could all be
destroyed in a few days. They are the farmers'
and fruit-growers' friends. Do not shoot a bird
because it partakes of crops that it has helped you
to raise. Would it not be well to put a good tax
on guns kept, and only allow persons to carry



THE ENGLISH HOUSE-SPARROW.

them free expressly for the purpose of destroying
vermin and birds of prey? Our quails and partridges
are already exterminated in some localities.
Scarcely a bird is to be seen near our towns or
villages. It is necessary to raise a revenue; per-
haps a tax on guns would have a twofold benefit.
When in Paris last summer we were pleased to see
an old man in one of the boulevards, seated on a
bench, take from his pocket a few crumbs and
throw them in the air. The sparrows came from
the surrounding trees. He repeatedly threw them
crumbs in the air, and the sparrows were so tame
and accustomed to this kind treatment that they
came around him and caught the crumbs before
they reached the ground. There were lots of
sparrows; they scarcely let a crumb fall to the
ground. You would have been pleased to see this.
Perhaps in time some of you may practice it here,
but not if everybody is allowed to carry a gun.
Boys and men will shoot at birds—the temptation
is too great if opportunity is favorable. We hear
that in some parts of the United States they are
killing these birds, but we do not think this will
be attempted in Canada.

We have pleasure in announcing the receipt of
some fine pieces of music from Oliver Ditson &
Co. Among them are selections from H. M. S.
Pianaforte, Warren, How, Severance, for which
please receive our thanks.

Curing Hams.

When the hams are nicely trimmed rub each
one with tolerable fine salt and pack in tight
casks holding about one hundred and forty gallons.
Make a sweet pickle by using one and a half gal-
lons of molasses, or its equivalent in sugar, and six
ounces of saltpetre, to forty gallons of water
with salt enough to float a potato when it is made
—let it stand till the scum rises and is skimmed
off. Have the hams in the cask weighted down so
they will not rise when covered by the pickle. They
should remain from five to six weeks according to
the temperature of the place. If exposed to
freezing weather they will cure much slower than
in a cellar. Some persons take their hams out and
stir the brine, as by long standing it grows
weaker on top. When the hams are taken out,
rinse them in clean water and hang up to dry
ready for the smoke house. Smoke with hickory
wood.

The best size for family use is from hogs weigh-
ing about 250 pounds when dressed. They
should be as near uniform weight as possible in
each cask, as large hams require more time in
pickle.

Canvassing has little or nothing to do with their
flavor, but it is only necessary to protect them
from insects, and should be done in all cases before
the weather is warm enough for their appearance.
Soon after smoking wrap each ham in coarse
brown paper and sew it up in cotton cloth out to
suit the size of the ham, or tie it up in a cotton
bag that may be used the next year.
The canvassed hams of the West
are sewed up closely, showing the
shape of the hams, and dipped in a
wash made of lime and water and
colored with yellow ochre. When
hung up they soon dry, and when to
be kept long should hang in a cool,
dry place.

Girls Should Have a Trade.

An exchange thinks that it should
become part of every girl's education
to learn some trade by which in an
emergency she could support her-
self, and perhaps others dependent on
her, and thus runs over some of the
arts adapted to her physical capaci-
ties. 'Sewing, dressmaking, millin-
ery, she is supposed to know some-
thing about, but too often nowadays
that something is a very trifling
quantity. Teaching requires long
preparation and considerable natural
adaptation. Cooking is an art ne-
glected in this country, and one
which would seem to promise well to those who
should make themselves experts in it. Telegraphy
is easily learned; so is type-setting, and both are
permanent businesses, always furnishing a large
amount of employment. Painting on china, en-
graving and carving on wood are all occupations
in which women would be likely to excel, and in
which fair remuneration could be earned. Book-
keeping, too, is a profession easily learned, and
for proficient in which there is always a demand.

Staining Floors.

The London *Furniture Gazette* commends the
following method of staining floors in oak or walnut
colors: Put 1 oz. Vandyke brown in oil, 3 ozs.
pearlash, and 2 drms. dragon's blood, into an
earthenware pan or large pitcher; pour on the
mixture 1 quart of boiling water; stir with a piece
of wood. The stain may be used hot or cold. The
boards should be smoothed with a plane and glass-
papered; fill up the cracks with plaster of Paris;
take a stiff brush, dip in the stain, and rub this in
well; the brush should not be rubbed across the
boards, but lengthwise. Only a small piece should
be done at a time. By rubbing in one place more
than another an appearance of oak or walnut is
more apparent; when quite dry the boards should
be sized with glue size, made by boiling glue in
water, and brushing it in the boards hot. When
this is dry the boards should be papered smooth
and varnished with brown hard varnish or oak
varnish; the brown hard varnish will wear better
and dry quicker; it should be thinned with a little
French polish, and laid on the boards with a
smooth brush.