

THE BOARD

The Love of God.

(FROM THE "SIX GOLD STORIES.")

Like a cradle, rocking, rocking,

Silent, peaceful, and free,

Like a mother's sweet looks dropping

Like a little face below,

Hangs the green earth, swinging, turning,

Just as we are weak and wretched,

And the light of God's face bending

Down, and watching us below.

And as feeble hearts that suffer,

And the cry, and will not rest,

Hold the closest, loveliest best,

So when we are weak and wretched,

And our sins weighed down, distressed,

Then it is that God's great presence

Holds us closest, loves us best.

Oh, great heart of God! whose loving

Cannot hinder but, who crossed;

Will not weary, will not even

Our death itself for love's sake,

Love divine of such great loving

Only mother, know the cost—

Cost of love, which all life passing,

Gave a Son to save the lost.

The True Wife.

What do you think the beautiful word

"wife" comes from? It is the great word

in which the English and Latin languages

conquered the French and Greek. I hope

the French will some day get a word for it,

instead of that "femme."

But what do you think it comes from?

The great use of the word is that it

means something. Wife means "weaver."

You must either be housewife or house-

hold, or both. In the deep sense,

you must either weave men's fortunes and

embroider them; or feed upon and bring

them to decay.

Wherever a true wife comes home,

she is always around her. The stars may be over

her head in the gloom of the night, cold

grass may be the only floor at her feet; but

home is wherever she is, and for a noble

woman it stretches far around her, better

than houses celled with cedar, or painted

with vermilion, and shining in light

far, for those who are homeless. This, then,

is, I believe to be the woman's true place

and power.—Bucklin.

Medicinal Value of Fruits.

The Western Rural advises its readers

to grow peaches for the dogs and use more

fruit. There is nothing more palatable,

wholesome and medicinal than good ripe

peaches. It is a mistake to think that fruit

should be eaten at breakfast. It would be

better if the people would eat fruit

greasy at breakfast, and more fruit in

the morning there is an acid state of the

secretions, and nothing is so well calculated

to correct this as cooling subacid fruits,

such as peaches, apples, etc. The apple

is the best fruit. Dried apples, and other

dried apples will generally agree with the

most delicate stomach, and are an excellent

medicine in many cases. Green or half-

ripe apples steamed and sweetened are

better for medicine than some other

fruits. Oranges are very acceptable

to most stomachs, having all the advan-

tages of the acid allowed to, but the

orange juice alone should be taken, reject-

ing the pulp. The same may be said of

lemons, pineapples, and all that class.

Lemons is the best drink in fevers; and

when thickened with sugar, it is better

than syrup of squills and other nauseants

in many cases of cough. Tomatoes act on

the liver and bowels, and are much more

pleasant and safe than blue mass. The

juice should be used alone, rejecting the

skins. The all-seeded fruit, such as

blackberries, figs, raspberries, currants and

strawberries, may be classed among the

best of medicinal fruits. The sugar in

them is nutritious, the juice is cooling and

purifying, and the seeds are laxative.

We would be much the gainers if we

would look more to our orchards and

gardens for our medicines and less to the

druggists. To cure fever or act on the

kidneys, no diuretic is superior

to watermelon, which may, with very

few exceptions, be taken in sickness and

health in almost unlimited quantities with

positive benefit. But in using watermelon

the juice should be taken, excluding the

pulp; and the seeds should be fresh and

ripe.

—Sours.—Always use cold water in

baking all kinds of cakes, especially

those that are to be eaten hot. There is

great necessity for thorough skimming, and

to help the scum rise, pour in a little cold

water now and then as the soap reaches

the boiling point skins off. Use salt to

cut through the scum, and season with salt

and pepper; also one quart of soap to three

or four persons. For tomato soup allow

one gallon of stock made from nice fresh

veal to three quarts of fresh tomatoes; re-

move the skin and cut out the heart, cut

up through a fine sieve, and add to the

stock, make a paste of butter and flour,

and when the stock begins to boil, stir in

half a teaspoonful of the paste, taking care

not to have the lumps; it will be twenty

minutes seasoning with salt and pepper to

taste. Two quarts of canned tomatoes will

serve.

—PINEAPPLE Pudding.—Butter a pud-

dingle dish and line the bottom and sides

with slices of stale sponge cake; pare and

slice thin a large pineapple, leaving out

the core; place in the dish first a layer of

pineapple, then of cake, until all is used up

in a teaspoonful of water, lay slices of

cake which have been dipped in cold water

on top, covering the whole with buttered

paper and bake slowly for two hours.

—LEMON Pudding.—The juice and peel

of two lemons, the peel to be rubbed off

with lumps of sugar; six ounces of loaf

sugar pounded (excepting what has been

used for the lemon peel), a good sized

cupful of grated bread crumbs, while these

are soaking together, beat up four eggs,

leaving out two of the whites; melt one

cup of fresh butter, and mix all the

oven ingredients well together. Edge and

trim and fish with puff paste; pour the

above mixture and bake in a quick oven

for three-quarters of an hour.

—CARROT SALAD.—Young carrots are

excellent when served as a salad. Take

six of them, wash, wipe them with a coarse

cloth, boil them for ten minutes, drain off

the water, and arrange neatly in the

center of a salad bowl; cut up half a

pound of cold mutton into neat pieces; put

around the carrots; mix a stick of

celery, strew over the dish; add a plain

dressing and serve.—Salads.—None are

so good as the Southern chicken pie. Boil

chickens until it is tender, then take a

deep earthen dish and put a layer of

chicken well seasoned with butter, pepper

and salt; then put a layer of cold boiled

rice on top, and so on until you have ex-

hausted your resources, making care to have

a layer of rice on the top. Put this into

the oven, and let it remain there until very

hot and tender.

—CRISPED CRACKERS.—Boston crackers,

split, well buttered and put in a hot oven

until a bright brown, this requiring about

five minutes.

—WRITE FRUIT CAKE.—One cup of

butter beaten to a cream; add two cups of

three of flour, in which two teaspoonfuls of

baking powder have been sifted, and the

sifted beaten whites of six eggs. Bake in

lily cake tin, and when done (white will

be just between the layers) the following

filling: Chop fine a quarter of a pound each

of figs, seeded raisins, citron, preserved

ginger and blanched almonds, and stir

them into three whites of eggs beaten stiff,

a teaspoonful of powdered sugar, and the

piece of one lemon. Put this between the

layers, and frost the whole thickly with

the white of an egg beaten with the juice

of half a lemon and one cup of powdered

sugar. A most delicious cake.

—CHOCOLATE WAFERS.—Use the same

proportions of butter and sugar as in above

recipe; beat six yolks of eggs to a foam

and add to the butter and sugar, with one

tablespoonful of powdered cinnamon and

four ounces to make a soft dough which

can be rolled very thin. Cut in rounds

and bake quickly.

—PLAIN PLUM-PUDDING.—Three tinsful

of flour, one of molasses, one of chopped

suet, one of raisins, three teaspoonfuls of

baking powder, a little cinnamon, and nut-

megs. Boil or steam three or four hours.

—Away down in the corner of a man's

woman's heart lurks this sentiment: "No

bonnet, no church."

THE FARM

—Lard is said to be much better than

castor oil for greasing iron axes. For cold

weather the lard should be mixed with an

equal quantity of the best machine oil.

—The agricultural press throughout the

country is lifting up a warning voice

against the vice of gambling at Agricultural

Fairs. Horse-racing, faro and other

forms of gaming are ruinous to the young

men, and are a curse to the country. It is

very fair in the country should be closed

forever than that this evil should con-

tinue.

—The area of the United States devoted

to cattle-raising comprises 1,365,000

square miles, a greater area than is

furnished by all the countries of Europe

except Russia, and including much of the

eastern coast of North America. There are

3,000,000 head of cattle in Texas, and 7,500,000

in other parts of the country. These 10,500,000

head are estimated to be worth \$340,000,000

and constitute about one-third in value of

the stock in the United States.

—Do not forget the value of charcoal in

the ration of fattening animals—cattle,

pigs and poultry especially. Even sheep

and horses are benefited by it. Not that it

is, properly considered, fattening food, but

it aids digestion, keeps the stomach and

bowels in proper order, and is not ex-

haustive. An ounce of prevention is worth a

pound of cure, and on this principle, an

ounce of charcoal is often worth a bushel

of hard corn.

—CARE OF FARM IMPLEMENTS.—To illu-

strate the importance of taking care of farm

implements, it is related that one season

each of two neighbors bought mowing ma-

chines of the same style and make. One

gave his machine good work at all times,

and it was fitted to do good work at the

end of twenty-five years. The other used his

machine in haying season, but the rest of

the year it was left to rust and rot in the

field, and at the end of five years he had to

buy a new one. The story is not uncom-

mon, and may well be headed by a

certain class of forgetful (?) farmers.

—DON'T BURN STRAW.—As a sensible

writer declares, it is poor economy to burn

straw. There are so many useful purposes

for which the farmer will scarcely need

to have recourse to fire to get rid of it.

Among other things it makes an ex-

cellent mulch for all kinds of fruit trees

and berry vines. Use it for bedding and

for the wintering of stock. It is also a

valuable manure. It is not a bad thing

to spread it on dry knolls and places

in meadows and pastures where the grass

has burned or died out. And good straw

helps out when fodder is short.

—MIXED DAY FOR LATE HAYS.—Here is

the substance of an instructive little

story told by a Canada editor: A neighbor

whose hens to our exasperation, kept lay-

ing on when eggs were 25 cents a dozen,

while ours persistently laid during the

same season, on being questioned revealed

the fact that his hens had a pallid of

skimmed (perhaps elaborately milked) each

day, and no other drink. On comparing</