

FAMILY CIRCLE.

A DREAM OF HOME.

Take me to the dear old farm, when the clover
is in bloom;
Let me wet my feet in the dew-bathed grass,
and breathe its sweet perfume;
Give me a seat 'neath the old roof-tree, a draught
from the limestone well,
A romp in the meadow or up on the hill, where
the echoes used to dwell;
And in one hour of calm delight, I'll live again
the years
When the bitterest grief was swept away in a
flood of transient tears.
I see again the vine-clad porch, the rose-bush by
the gate.
Where the brightest gleams of sunset seem to
love to linger late;
The gray barn in the distance, the spring-house
near at hand,
The crystal spring, and the limpid stream with
rustic bridges spanned;
The orchard and the garden, the fields of waving
grain,
The cattle in the meadow, the pet lamb in the
lane;
And I hear the reaper's voices, and the scythe-
blades' ringing roar,
The whistle of the meadow-lark, the bleating
of the sheep;
The tuneful droning of the bees that rob the
jessamine,
The buzzing of the summer fly, and all the farm
yard din;
Discrepant sounds to other's ears, but now they
come to me
More welcome than the dulcet notes of sweetest
harmony.

It was a dream. No more for me those sights
and sounds so dear;
My home has been a stranger's for many and
many a year.
The house is gone, and on the spot where mem-
ory sees it stand,
Rooms up a towered mansion for a child of for-
tune planned.
And art has changed the orchard, the meadow
and the field
To "grounds" that but the rarest fruits and
choicest flowers may yield.
I would not know the spot again, but hard by is
the grove
Where rest the moldering forms of those whose
memory I love;
And in the grove, and by their side, beneath the
locust's shade,
Some day, ere many years, perhaps, my body
will be laid.
GARY BRATTLE.

HOUSEHOLD RECIPES.

GOOSEBERRY TRIFLE.—Put one quart
of gooseberries with one pound of sugar
into a lined kettle and boil it until reduced
to a pulp. When cold place in a dish and
pour over it a quart of boiled custard.
Cover with whipped cream, if you choose.

QUICK GRIDDLE CAKES.—One cup of
granulated oatmeal, one cup of flour, one
teaspoon of sugar, one teaspoon of baking
powder, half teaspoon of salt; sift the bak-
ing powder into the flour, and add enough
cold water to make a thin batter; beat
well together and bake immediately.

SHOULDER OF LAMB STUFFED.—Take
the blade bone out, fill the place with a
nice dressing and sew it up. Put it into a
kettle that has a close cover, with a few
slices of fat pork, an onion cut up, salt,
pepper and about a pint of water or soup
stock. Stew gently for two hours, then, if
you prefer it brown, set it in a hot oven,
for fifteen minutes. Serve on a platter
with nicely cooked green peas around it.

THE ART OF DRINKING MILK.—Milk
should not be taken like beer or any other
fluids which differ from it chemically. If
we consider the use of milk in infancy, the
physiological ingestion, that is, of food
provided for it, each small mouthful is se-
cured by effort slowly presented to the
gastric mucous surface for the primal di-
gestive stage. It is thus regularly and
gradually reduced to curd, and the stomach
is not oppressed with a lump of half-co-
agulated milk. The same principle should
be regarded in case of the adult. Milk

should be slowly taken in mouthfuls, at
short intervals, and thus it is rightly dealt
with by the gastric juice. If milk be taken
after other food, it is almost sure to burden
the stomach and cause discomfort and pro-
longed indigestion, and this for the obvious
reason that there is not enough digestive
agency to dispose of it, and the better the
quality of the milk the more severe the
discomfort under these conditions.—*Popu-
lar Science Monthly.*

CURRENT JELLY SAUCE.—Mix together
equal parts of currant jelly and butter, or
any rich brown gravy; season to taste with
salt and pepper, and serve hot with cold
mutton or venison.

CRULLERS.—The whites of three eggs,
three large spoonfuls of granulated sugar,
two spoonfuls of melted lard, a little salt;
mix in flour until as hard as can be made,
roll thin; fry quickly.

ORANGE CAKE.—One cup of butter, two
cups of sugar, one cup of milk, five cups
of flour, and the yolks of six and whites of
three eggs. Bake six layers on jelly tins.
The whites of three eggs beaten to a stiff
froth with one cup of sugar, the grated
peel of one orange and the juice of two, if
large. Spread the thin mixture on to five
layers, then add sugar for the top sufficient
to make a frosting.

LAYER CAKE.—One-half cup of butter,
two cups of sugar, the whites of four eggs
one cup of sweet milk, two small teaspoon-
fuls of baking powder and three cups of
sifted flour; bake in layers; spread between
these layers peaches cut in very thin slices;
then pour over these sweet cream whipped
to a stiff froth and sweetened with pulver-
ized sugar. Of course this cake will not
keep, but should be made the day it is to
be eaten, and it is better not to put the
peaches and cream in until a little while
before the cake is to be served.

LEMON DUMPLING.—For half dozen
dumplings use quarter pound suet chopped
fine; half pound bread (about half ordi-
nary loaf) grated. Juice and grated rind
of one lemon, three ounces sugar (three
heaping teaspoon), two eggs beaten slightly
and enough milk to moisten all ingredients
so as to form little balls or dumplings with
hands; have ready six pieces cloth one
quarter yard square, with tapes on to tie
with; dip cloths in hot water, spread on
table, dust with flour, then tie in each
dumpling, leaving a little to swell, when
all are ready put in large pot half full of
boiling water and boil steadily one hour,
keeping cover on. Instead of lemon one
cup of chopped apple may be used.

HOW THE LADIES APPEAR.

Brief Hints on Timely Topics

Red parasols are greatly in vogue.

Black lace is again used for trimming
colored dresses.

Plaids and checks predominate in misses'
dresses this Summer.

Coquelicot, or poppy red, is the favorite
shade of red this Summer.

A great many flower bonnets will be
worn at watering places this season.

Foreign fashion magazines say that
fancy buttons will be worn next Fall and
Winter.

The poke of Valenciennes or Oriental
lace is the bonnet to wear with lace and
muslin dresses.

The overdress is more and more fre-
quently made with downward plaits as the
season advances.

Bands of ribbon terminating in flat bows

to a small circle and decorations of many
painted bow dresses.

Eden is the fabric used instead of
turkey red for seaside parasols on the other
side of the water.

Silver bangles are attached by a ribbon
to handsome parasols to slip over them
and keep them closed.

Dashing young ladies wear seaside cos-
tumes of Turkey red cotton, with guimpes
of white embroidery.

Shoulder capes of embroidery for little
girls are cut with the high shoulder seam
and yoke effect.

Feathers are preferred to flowers for
decorating evening toilettes worn by mar-
ried ladies.—No dress, the hair and the fan
showing corresponding feathers.

Talma capes for Summer mantles are
made of loops of beads resting on chenille
loops, these form the entire cape, to
which is added a fringe of beads with
beulle in it.

Little girls' dresses of sateen have entire
bodies of the sateen gathered to a yoke of
embroidery, the skirt being finished with
a three-inch hem and a ruffle of embroid-
ery below.

White bids fair to be the favorite colors
for watering place wear, for children, for
misses and for women of all ages, while
flannel suits are greatly affected by small
boys and dressy gentlemen.

Young girls wear peasant-waists, or
corslets of velvet over guimpes of crepe
lisse or India mull, with small puffs for
sleeves. The skirt is ornamented with
bows of velvet to match the corslet.

Jersey suits are as much liked as they
ever have been, and show a skirt of plaid,
with a Jersey of Ottoman-elastic or stock-
ing-net, which fastens at the back, and is
completed by a sash, cuffs and collar of
the plaid.

Muslin bonnets and round hats, tinted
and white, with full cap crowns and brims
of pleated lace, appear among other pretty
novelties in millinery. These are intend-
ed for children and also for young ladies'
wear at Summer resorts.

Hand-painted sashes of silk or satin, in
pale or dark colors, will be much worn
this Summer, over simple house dresses
of French muslin, organdie and lawn.
With more dressy toilettes for the evening
graceful little sleeveless jackets are made
to match.

Flannel suitings of light weight have a
kilt-pleated skirt showing a plain space in
front, upon which buttons are placed so
as to represent this in panel effect, button-
ed down upon each side. The sailor-blouse
accompanying droops well below the waist-
line, and has a little triangular vest at the
throat.

NEW METHOD OF BREAD MAKING.

A French agricultural paper gives a de-
scription of a new process of making
bread, which has proved successful in one
of the largest bakeries of Paris. It con-
sists simply in dissolving a certain quantity
of glucose in the warm water with which
the dough is mixed. The dough rises
rapidly and makes a very light and palat-
able bread. The theory of this proceeding
is explained as follows: "In the ordinary
process the starch of the flour is changed
to dextrine, then the dextrine is converted
to glucose, which is decomposed, evolving
carbonic acid, which causes the dough to
rise. Thus fermentation eliminates the
starch of the flour and diminishes the
quantity of bread. The new process avoids
this destruction of starch. The glucose
combines with the yeast, and is converted

carbonic acid, which causes the dough to
rise. Thus fermentation eliminates the
starch of the flour and diminishes the
quantity of bread. The new process avoids
this destruction of starch. The glucose
combines with the yeast, and is converted
into carbonic acid, which raises the dough.
There is thus obtained, with economy of
time and labor, a bread which is more
abundant, more nutritious, and of better
quality." Our contemporary adds: "This
is an excellent recipe which we hope will
be propagated in our rural and agricultu-
ral households." The proportion of glu-
cose to be used is not stated, and can only
be determined by experiment. Glucose in
its solid and liquid forms is about one-half
as sweet as cane sugar or molasses, conse-
quently a larger quantity of the former
could be used than of the latter without
imparting excessive sweetness to the bread.

WOMAN'S WORK.

The woman whose sphere of action is
bounded in a great measure by a Canadian
farm is one that commands both our ad-
miration and pity, because of her industry,
her ability, and her power of accomplish-
ing all things. How she undergoes all the
laws of nature by doing forty things at
once, in as many different places! She is
in the pantry, down cellar, to the milk
house, out of doors to look after the young
poultry, to the well for water, to the wood-
house for wood that masculine arms have
failed to carry in. She washes and irons;
brews and bakes; makes and mends, and
must do all for the family of children.
She works by the day, and that day begins
with the earliest of morning hours, and
lasts till bed time brings relief, unless there
is a sick baby in the household—and babies
of overworked mothers are very often
sick—then her day's work ends, thanks
only to the rotation of the earth on its
axis once in every twenty-four hours.
For all this labor we know she generally
receives her board and clothes.

Is all this work necessary? and is she
obliged to do it? I say no. The woman
who works beyond her strength, except
when it becomes a matter of life or death,
owes an apology to all who are dear to her.
Most of all she wrongs her husband and
children, and also her friends. I once got
into a conversation with a woman about
work, and noticing that she was so tired, I
said, "Why do you work so hard, when you
know you are doing wrong and injuring
your health?" "Oh, I have to," was her reply.
I told her if her work can go on without
her after her death, most certainly it can
before. Now some housekeepers often ob-
ject because they cannot find any one to do
the work to suit them. If that be the case,
may not some of their work remain un-
done, and her family, instead of being
losers, be gainers? What work they do can
be simplified and made easier. A dress
pattern given by "Farmer's Daughter" I
think is such an easy dress to wear, and an
elegant pattern. As to sewing, the more
she does the harder it will prove for her.
Why not leave off some of those ruffles
and unnecessary trimming for everyday
wear? A dress simply made appears more
graceful and tidy. A woman on the farm
must have some leisure hours, and the
more she is out in the open air the better.
If she is going to be the helpmate she
promised on her wedding day she must
keep up with her times, as does her hus-
band. If he can leave his important farm
work to other hands during his many ab-
sences for pleasure, why cannot she her
housework? Let us endeavor to make our
homes bright—the abodes of love, joy and
peace.