

I come with news to night me boys
Just heed me for a while
My Song will give delight me boys
For it makes me grin and smile
Youre heard about that Famous man
Who left us all on pain
Sure his back again all Safe and Sound
Jim Clarks home again

Chorus.—Then shout and cheer and Drink
yer Beer

No more in grief remain
For now the cry is every where
Clarke's home again.

I met him down in Peters Street
A week ago to day
And when I shook him by the hand
Sure I thought I'd Faint away
He Big and stout and walks about
In dress both nate and clane
Says I with glee o cane this be
Jim Clark home again

Chorus—Then shout.

I aed him why he stayed away
And left us all behind
But devil would he reply
To satisfy my mind
He has lived in foreign lands
In Jarsey and Pensacola
But none will care from whence he came
When he's home with us again

Chorus—Then shout.

He talks no more of ship Polities
He says he got enough. To Stand their
capera and their tricks
One must be bold and tough, he thinks
he'll start a
Chandlers Store and paint a sign so plain,
to greet
When near the door Jim Clark home
again.

Chorus—Then shout.

ONE THING WANTING.

There is one thing that should be in all our dry-goods stores that I cannot find anywhere—*seats for the sales-women*. Let the men fight their own battles. I speak for the girls. I have no doubt their employers are all just men, who would not do a barbarous thing for the world, if they knew it; but not being women, they can't understand how fatiguing standing a long time is to most women. Healthy girls can become used to it, but there are many who suffer so, that if I could tell you all about it, I believe the tears would rise to your eyes—I'm speaking to employers who keep women standing twelve hours at a time—and you would set to

worg at once to devise convenient seats for all the women in your employ.

You give your customers seats. Customers would soon desert a store where they must stand to make purchases. The women on one side of the counter need seats as much as the women on the other.

You would lose nothing by doing what would save the strength of those who work for you. I think you would gain. For there is no attraction greater than a smiling face behind a counter. And who can smile with an aching back and blistered feet.

IF we would arrive at real greatness of soul, we should consider that the greater the wrong is, the nobler it is to pardon it; and the more justifiable revenge would prove, so much the more honour there is in clemency.

THERE is a frightful interval between the seed and the tree.

THERE is not a string attuned to mirth but has its chord of melancholy.

THINKING AND DOING RIGHT.—It is much easier to think aright without doing right than to do right without thinking aright. Just thoughts may fail of producing just deeds, but just deeds always beget just thoughts. For, when the hears is pure and straight, there it hardly anything which can mislead the understanding in matters of immediate concernment; but the clearest understanding can do little in purifying an impure heart, or the strongest in straightening a crooked one.

MEETING QUEBEC TURF CLUB.

First annual meeting of the Quebec Turf Club is to be held on or about the 20th of September to elect new office bearers and discuss general business, also to form new rules as there is some ill feeling among the members concerning the rules and regulations of the club which will be rectified to suit all, we believe James D*** intends bringing up some new motions which will be beneficial to the club!

Yours Truly,

J. C., *President.*

J. H., *Sec.-Treas.*

NOTICE.

Chequer club in the horse clothing store John Street.

USEFUL RECIPES.

TO PREPARE A FOWL FOR ROASTING.—Take off all the feathers, and carefully take out all the stumps or plugs that are in the skin; for there is nothing more offensive than to see anything of this kind in poultry. Take the head and neck off; only just leave enough of the skin to cover over the part that is cut. Cut as well a place as you can for drawing the bird, and take great care not to break the gall-bladder. Keep the legs for a few minutes in boiling water, in order to get the skin from them; cut the claws off, and singe the bird with a piece of white paper, but so as not to blacken it. Wash and wipe it well afterwards, and let the liver and gizzard be cut to soak with the neck to make brown gravy with. Truss the bird, and flour it well; when put to fire, keep it well basted with butter. If a large fowl, it will take an hour; but a young chicken only half an hour. When it is done take the skewers out, put it into a dish garnished with water-cresses, and pour over some brown gravy that you have made with the gizzard, liver and neck, in the following way: first wash them well, then flour them, and put them into a little iron saucepan with two ounces of butter. When they are well browned, put in half a pint of boiling water, with pepper and salt according to taste; let it all simmer for an hour; then take out the neck, and pour the gravy, with the gizzard and liver, are much better so than roasted, because they do not get burnt.

BLACK STAIN FOR WOOD.—Boil half a pound of chip log-wood in two quarts of water, add one ounce of pearlsh, and apply it hot to the work with a brush. Then take half a pound of logwood, boil it as before in two quarts of water, and add half an ounce of verdigris and half an ounce of copperas; strain it off, put in half a pound of rusty steel filings; and with this go over your work a second time.

RICE CAKES.—Beat the yolks of fifteen eggs for nearly a half an hour with a whisk, mix well with them three ounces of fine sifted loaf sugar, put in half a pound of ground rice, a little of orange-flower, water or brandy and the rinds of two lemons, grated, then add the whites of seven eggs, well beaten, and stir the whole together for a quarter of an hour, put them into a hoop, and set them into a quick oven for half an hour, when they will be properly done.