

stove to roast a goose! And, Bessie, can you let me have my breakfast soon! as I want to be off." How Bessie hurries! And how the kettle is boiling when she enters the kitchen! And the water-buckets are quite full. She has Fred's breakfast ready in no time at all; because Fred is such a dear, good boy, and makes her life so bright and happy.

Oh, that brotherly love, that kindly affection, how it brightens a home! In fact, it makes the home. The house alone, however handsomely built or richly furnished, will not make a home, though its inmates have all the wealth of the Indies. While the poorest and plainest tenement may be the brightest spot on earth, a real home to those who live in it, if they have a kind, unselfish love for each other, and are always thinking of others rather than themselves. It is this atmosphere of genuine love, which thinketh no evil, and is not easily provoked, the atmosphere of pure, unselfish love, which makes the home.

Now, with regard to the want of refinement and courtesy. Is this the result of a lack of education? To some extent it must be, for education will give some degree of refinement, if it be only skin deep. But why should a farmer be uneducated? Why should he think and talk of nothing but his cattle and his crops? his sowing and his reaping and his neighbors' affairs? True, he has very little time for reading, but surely he can spare an hour every evening to cultivate his mind. It is considered very bad taste to talk shop with a man of any other profession, when we meet socially, but people seldom talk anything else with many of the farmers, because these farmers know nothing of any other subject. As to outward polish and the observance of little matters of etiquette, these men utterly ignore them. I wonder sometimes if they despise them. You seldom see them raise their hat to a lady; they substitute a duck of the head and a grunt which sounds something like "ugh," a noise such as an uncivilized red Indian might make.

There is a steady increase of refinement and intelligence among the farmers' daughters; why should there not be the same among his sons? I know girls brought up in the country who are in every way perfect ladies, and better educated than their city cousins, with whom they rank in social position. But the young men do not recognize their own inferiority; they think that the girls are beginning to think too much of their own importance, and becoming superior to their position, when in reality they are becoming very superior in it. These girls do not think themselves too good for the position of a farmer's wife; they love the farms and the farmsteads; they rejoice in a country life; but they cannot tolerate having for a life's partner one whom they cannot respect, cannot honor, much less love.

A great deal of this borishness and of the selfish thoughtlessness is the result of early training, or rather lack of training. In childhood they are not taught to think of others, nor are they taught the most common politeness; the short and gruff yes or no, is sufficient for them. Never yes, mother, or no, mother; yes, sir, or no, sir. If the mind of the child were trained to think courteously, it would naturally express itself courteously; and the world would be benefited.

This is a case in which prevention is easier than cure. There are many growing up at the present time who will develop into bores. Should

not all those who so shrink from this style of man, train up their children and all young people placed in their charge, to be pure, unselfish, noble-hearted men and women? They cannot find a more glorious work; and it is one likely to give grand results. If our young school teachers thought more of the great responsibilities of their high and noble work, there would be more Christian courtesy among the children. They would develop characters truly Christian; tender-hearted, forgiving one another, ready to bear each other's burdens.

Recipes.

STEAMED OATMEAL.—Half a pint oatmeal, one teaspoon salt; put into a two-quart basin and pour over it one quart boiling water; put it into the steamer and steam two hours. Do not remove the cover during that time.

CRACKERS.—Butter, one cup; salt, one teaspoonful; flour, two quarts. Rub thoroughly together with the hand and wet with cold water; beat well, and beat in flour to make quite brittle and hard; then prick off pieces and roll out each cracker by itself and bake.

FRIED RAW POTATOES.—Pare and slice thinly into cold water some medium-sized potatoes; drain into a colander and put into a frying-pan, in which are two tablespoonfuls melted butter; cover closely ten minutes, removing only to stir them from the bottom to keep them from burning; cook another ten minutes, stirring all the time until lightly browned.

CHICKEN SALAD.—One head of celery, one small chicken boiled until very tender the day before required; chop very fine, when all the skin, bones and fat are taken from it. Chop the celery fine and mix well together, adding half a cup vinegar, two tablespoonfuls of salad oil, two of mixed mustard, a salt spoon of sugar and one of salt, with a pinch of red pepper.

Answers To Correspondents.

AUNT KATE.—It is hardly possible to restore hair that has once turned gray to its natural color, and anything which does so is usually a dye of some kind. Have, however, seen very good results from so simple a remedy as a half a pound of nails soaked several days in a pint of water, and then a pint of water added and all boiled up with a paper of sage and strained. This preparation seemed to have a tonic and changing effect on a head of hair, increasing its growth to quite a luxuriant thickness and actually seeming to restore the color. The following, it is claimed, will darken the hair: Take of rust of iron, two drams avoirdupois; old ale (the strongest), one imperial pint; oil of rosemary, twelve to fifteen drops; put them into a bottle, cork loosely and agitate it daily for ten or twelve days and then use. Decant the clear part for use. As the hair sometimes turns gray from a general weakness of the body, do all you can to tone up the system and so help restore the hair. Gray hair is sometimes inherited and so impossible to remedy. Do not dye it; gray hair is beautiful and has a softening effect on the face.

All sorts of cushions and pillows are popular more as bits of decorative furnishing than bits of utility; indeed, so delicate are the fabrics and the enrichments of the covers, that one dares not dare put head to one of these dainty down pillows for fear of injuring it. Some more serviceable pillows and cushions should always be found in a room, and these are such as are covered with Bolton sheeting, for instance, embroidered in washable crevels, or else in heavy linens worked in Bargarren threads.

Roses.

In order to have beautiful roses in the garden one must have beautiful roses in his heart, he must love them well and always, he must have not only the admiration and the passion, but the tenderness, the thoughtfulness, and watchfulness of love. While I cannot here just tell you how to grow roses, I will endeavor to give some hints which will lead to success, the degree of which will depend altogether upon the effects of the growers. Grand results have been accomplished by amateurs, and for these I need not write, but there are thousands of people who have a great love for roses, but do not have sufficient knowledge of them to make even a successful beginning. The great mistake most all buyers make is the selection of varieties. They either select their roses when in bloom at the greenhouse or from the catalogue of the rose growers. In either case roses are selected on account of the beauty of their flowers without the slightest regard to their hardiness, habit of growth, or blooming qualities. For instance, the Niphotos is a very beautiful white rose, and one that is quite well known and popular on account of its being largely used by florists for cut flowers, but it is quite useless for out-door culture. The grandest of all roses are the Hybrid Perpetuals, and the easiest to grow. They are perfectly hardy, that is, when once planted in the open ground and left all winter without the slightest protection. They bring an immense crop of flowers in June and will again bloom fairly well in the fall. A great many buyers reject these roses on account of their not being ever-blooming, buying instead, Tender Tea Roses, which in almost every case do no good at all, and if these Hybrid Perpetuals bloomed only once in two years, instead of bringing such a glorious show of flowers every June, I should give them preference to ever-blooming roses. What can be more beautiful than a well-selected bed of Hybrid Perpetual roses in full bloom in June, of such varieties as Baroness Rothschild, General Jacqueminot, Eugene Verdier, Glorie-de-Paris, Paul Neyron, Coquet-des-Alps, Alfred Colomb, Captain Christy, John Hopper, Madame Georges Schwartz. Why, the florists sell the cut flowers of these roses during the winter and spring months at 50 cents to \$1.50 per dozen, and it is in the power of suburban residents to have these roses by the bushel in June, and at no very great expense either. In fact, the expense may be considered trifling in comparison with money spent in other directions in beautifying homes.

Now while so much praise has been offered to the Hybrid Perpetual, it must be borne in mind that ever-blooming roses, such as Queen's Scarlet Hermosa, Perles-des-Jardins, Bon Silene, Safrano, Catherine Mermet, Mme. Welche and many others will, with fair treatment, bloom all summer through, and can, with careful protection, be kept safely through the winter. Little need be said on the subject of cultivation, as all that is wanted is a deep, rich soil, in an unshaded situation, and when protection is needed it should not be done until hard frost comes, generally about the first week in December. If done sooner there is danger, if the season is mild, that the shoots may be smothered and decay by a too early covering, and again, the covering should not be removed until the weather becomes settled; in other words, not until spring has fully come to stay.

Carving cloths are now used at the family table, but omitted if there is a dinner party, the meats being carved in the pantry.