

SELECTED RECIPES.

RASPBERRY CREAM.—Rub a quart of raspberries through a sieve to take out the seeds, and then mix it well with some cream, and sweeten with sugar to your taste. Put it in a bowl, and froth with a syllabub churn, taking off the cream as it rises. When you have as much froth as you want, put the rest of the cream into a deep glass bowl or dish, and put the frothed cream on it, as high as it will stand.

STRAWBERRY CREAM.—Make it in the same way as raspberry cream. The coloring may be improved by using a little of the rose-coloring for ices and jellies.

STRAWBERRY SYRUP.—Mash and strain the juice, and to every pint of it put a pound of sugar, and boil it till quite a rich syrup is formed. Then bottle and cork it.

RHUBARB JAM.—It is best made when the rhubarb is no longer young. Take ten pounds of large-sized rhubarb and cut it up, and add to it one pound of candied peel, viz., citron, lemon and orange

shred, and also the rind of two large, fresh lemons, chopped fine, one pound of sugar to the same weight of fruit, and boil like other preserves.

PRESERVED PINE-APPLE.—Cut the pine-apple into slices about half an inch thick; put them into a jar; make a syrup, using half a pound of sugar to a pint of water, let it simmer quietly till dissolved. Let it stand a day, and then pour it cold over the fruit; after a short time take it away, and let it simmer again, having added a little more sugar. Repeat this process three or four times, and the last time pour the syrup boiling over the fruit.

CHERRY-CHEESE.—Take twelve pounds of juicy cherries, stone them, and boil them for two hours, till they become a little cloggy, but take care that they do not burn. Then add to them four pounds of fine sugar, and boil another hour.

SPONGE-CAKE.—Two cups of flour, two cups of sugar, six eggs, one teaspoonful essence of lemon, one tablespoonful of water.

Editorial and Correspondence.



THE SEA CAPTAIN.

See Frontispiece.

Say hast thou ploughed the far Antarctic main
To search for southern continents in vain?
Are Selkirk's Island and Kerguelen's strand
Familiar to thee as thy native land?
Are icebergs, waterspouts, and "schools" of whales
All real to thee and not mere travellers' tales?
And, homeward bound, hast thou with joy, afar
Welcomed the first sight of the Polar Star?

Or hast thou steered through Baffin's Bay in quest
Of long-sought passage to the North and West?
Or gazed on open Northern Sea with Kane?
For which all others long may gaze in vain;
Or chased the mightiest prey the world affords,—
The Greenland whale, the lord of ocean's lords?
Hast thou beheld a four-months' day of light,
Or wearily dragged through the Polar night?

Or have the sons of commerce sought thine aid
The blessings to diffuse that God has made?
Hast thou brought silks from Ind,—from Egypt corn?
Or wheat from California round the Horn?
Hast thou from coast to coast, from steep to steep,
Beheld the Almighty's wonders in the deep?
And whilst depending on His providence,
Sought all thy safety and success from thence?

Hail, noble sailor, monarch of the deep!
Whom winds and billows nightly rock to sleep;
We see thy bronzed face and manly form
As at the tiller thou defiest the storm;
Alike at home, from Iceland to Japan,
Lord of the Earth's highway, the world's great high-
wayman!

Our readers will perceive several changes in this number, which we trust will give satisfaction. New type has been introduced, and original articles are each distinguished by a full head. A fine new design has been engraved for the cover, which will in future be less liable to soil. Each number will henceforth be, as far as possible, complete in itself, so that new subscribers may begin at any time. This magazine will prove, we trust, acceptable to every member of the family, old and young, and, being in a form that is likely to be preserved, it may yet interest and instruct children's children. One dollar laid out in subscribing for the *NEW DOMINION MONTHLY*, will keep yielding fruit twelve times a year, and, as we have said, its fruit will preserve and be useful in the future.