

THE FLOWERS.

Spake full well, in language quaint and olden,
One who dwelleth by the castled Rhine,
When he called the flowers, so blue and golden,
Stars that in earth's firmament do shine.

Stars they are, wherein we read our history,
As astrologers and seers of old;
Yet not wrapped about with awful mystery,
Like the burning stars, which they behold.

Wondrous truths, and manifold as wondrous,
God hath written in those stars above;
But not less in the bright flowerets under us,
Stands the revelation of his love.

LONGFELLOW.

RECIPE FOR CORN BREAD.

Two cups Indian, one cup wheat,
One cup sour milk, one cup sweet;
One good egg that you will beat,
Half a cup molasses, too,
Half a cup sugar add thereto;
With one spoon of butter, new,
Salt and soda each a spoon;
Mix up quickly and bake it soon;
Then you'll have corn bread complete,
Best of all corn bread you meet.
It will make your boy's eyes shine,
If he is like that boy of mine;
If you have a dozen boys,
To increase your household joys,
Double then this rule I should,
And you'll have two corn-cakes good.
When you've nothing nice for tea,
This the very thing will be;
All the men that I have seen
Say it is of all cakes, queen;
Good enough for any king
That a husband home can bring;
Warming up the human stove,
Cheering up the hearts you love;
And only Tyndall can explain
The links between corn bread and brain.
Get a husband what he likes,
And save a hundred household strikes.

LYDIA M. MILLARD.

DOMESTIC RECIPES.

STEWED POTATO.—Take potatoes boiled the day before; chop coarse and put on stove, covered with milk; put a plate over them and cook slowly; don't stir them; take a piece of butter and a little salt. Take off the plate and cook until they thicken.

MACARONI.—Boil until tender enough to put a fork through easily. Put in a deep dish a layer of macaroni, with a little melted butter and salt; grate cheese over this; fill up the dish as above, the last layer of cheese without butter. Pour over all milk so you can see it on the edge of the dish. Bake until a nice brown.

TOMATO SOUP.—One can tomatoes, one quart boiling water; put through a sieve; then put on the stove with a teaspoonful of soda, one pint of milk, a lump of butter; pepper and salt to taste. Let it simmer (not boil), and roll three or four crackers to thicken; very nice.

SALAD DRESSING.—One tablespoonful of flour, two raw eggs, one cup of water, one-half cup of vinegar, mustard, salt and pepper to taste. Beat the eggs well; mix the other ingredients, and stir into them. Warm them over a boiling kettle, adding a tablespoonful of butter. Stir constantly until it thickens and then cool quickly.

CREAM FRUIT-PIE.—Make a pie of fresh, canned or jam strawberries, raspberries or peaches. One cup new milk or cream; one-half teaspoonful corn starch, dissolved in a little cold milk; one tablespoonful of sugar; whites of two eggs, beaten to a stiff froth. Boil three minutes. When quite cold take top crust from pie, pour on the mixture, replace crust, sprinkle with powdered sugar, and set away to cool. Very nice.—*Rural Life.*

HORSERADISH.—The way to grow horseradish is from the little roots four or five inches in length. These will produce good radish fit for use in one season's growth. Plant the root small end down, and so that the top will be two inches under the soil. It can remain in the ground till very late in the autumn, and be pitted, or can remain in the ground until spring. It constantly increases, and there is danger that it will spread too fast and become troublesome.

THE POTATO.—The director of the Agricultural Experiment Station of the State of New York, gives the following as some of the results of the experiments made by him:—"So far as the experience of one year can determine, we feel warranted in asserting that all the data that we possess go to show that the character of the seed used is an important determining factor of the crop gained; that single eyes have yielded better results than whole potatoes used as seed, and that the form of the cutting seems more influential than the size of the cutting."