

SHELLING PEAS.

Pink sun-bonnet hauging down;
O'er a fair face half a frown;
Basket tipped up on her knees—
Maiden busy shelling peas.

Looking o'er the garden wall,
Youthful figure, straight and tall,
Lounges with a careless grace,
Straw hat pushed off sunny face—

And a pair of lazy eyes
Look with cool and calm surprise
On the fingers plump and white
Snelling peas with all their might.

"Such a busy little bee
Puts to shame poor thriftless me!"
And a yawn, half made, half real,
To these words gave sign and seal.

Pink sun-bonnet nods assent,
Fingers give the pods a rent,
As though saying, "Were these you,
I'd soon show you what I'd do!"

"So you think I ought to be
Quite ashamed of this 'poor me,'
Who bewails his lazy lot
And to better it tries not?"

Pink sun-bonnet gives a nod,
Cracks a fresh new glistening pod,
Which, exploding, seems to say,
Answering for her, boldly, "Yea."

Lazy-eyes dart a quick look,
Naught but silence will they brook;
Bending closer they peer down
'Neath the bonnet's clumsy crown—

"I would toil and strive each hour.
Working with a will and power,
Had I aught to work hard for—
Some sweet bright reward in store."

Pink sun-bonnet laughs out now,
And the face is all aglow,
As she answers, pointing down
To her basket with a frown—

"Lots of shell and little peas;
Words are well and sometimes please;
But words are silent—it's your need:
Talk is easy—prove by deed!"

Quick the lazy eyes flash fire,
And the owner bends down nigher,
Till the color in his cheeks
Fades and flickers as he speaks—

"Ah, but 'tis within the shells
That the perfect fruit first dwells:
All my words I'll prove quite true,
If my reward may be you!"

Pink sun-bonnet's still and dumb;
Busy fingers quite serene;
Trow the basket off the knees,
And down roll the half-shelled peas.

"See, you work in vain alone—
Without help nought can be done;
May I then through our lives be
Helprmate to you loyally?"

Two brown hands clasp fingers white;
Lazy-eyes grow clear and bright;
Pink sun-bonnet 'gainst her will,
Looks up with cheeks pinker still,
And again it gives a nod—
Then a noise! Was it a pod?
Something sounded. Ar you please.
It all happened—Shelling Peas.

DOMESTIC RECIPES.

ORANGE SYRUP.—To one cup of the juice of ripe thin-skinned oranges add one and a half cups of powdered sugar, boil and skim, when cold bottle and put in a cool place. Fine for flavoring custards or pudding sauces.—**AARON'S WIFE, in Prairie Farmer.**

LEMON JUMBLES.—Ingredients: Eggs, one; sugar, one teacup; butter, two-thirds teacup; milk, three teaspoonsful; cream tartar, one teaspoonful; soda, one-half teaspoonful; lemons, two; flour. Use the juice of both lemons and grated rind of one; mix rather stiff, roll out, and cut with cake cutter.

BAKED TOMATOES.—Sprinkle a layer of bread crumbs into a yellow nappy or a baking dish, and spread over it a layer of chopped raw tomatoes, seasoned with pepper and salt, and bits of butter. Fill up the dish, having the upper layer of bread with bits of butter. Bake for three-quarters of an hour. An excellent breakfast-relish.

APPLE PANCAKES.—Ingredients: Apples, twelve; eggs, twenty; cream, one quart; cinnamon, two drachms; nutmeg, two drachms; ginger, two drachms; crushed lump sugar, six drachms. Peel the apples, cut in round slices and fry in butter. Beat up the eggs in the cream, add the spice and sugar and pour over the apples.

FRENCH VEGETABLE SOUP.—To a leg of lamb of moderate size take four quarts of water. Of carrots, potatoes, onions, tomatoes, cabbage and turnips, take a tea cup each, chopped fine; salt and pepper to taste. Let the lamb be boiled in this water. Let it cool; skim off all fat that rises to the top. The next day boil again, adding the chopped vegetables. Let it boil three hours the second day.

CRANBERRY ROLL.—One quart flour, one heaped teaspoon baking powder, sifted together; mix into a soft dough with sweet milk; roll thin and spread over it a pint of cranberries, and a cup and a half of sugar; roll it over and over into a roll, and put loosely into a pudding bag, and put in the steamer over a kettle of boiling water, and steam one hour. Serve with a rich sweet sauce.—**AARON'S WIFE, in Prairie Farmer.**