and a piece of butter as large as an egg. Salt to to suit the taste, and then stir in the meal, making the mixture about as stiff as for pound cake. Now comes the great secret of its goodness. Bake quick-to the color of a rich, light-brown. Eat it moderately warm, with butter, cheesc, honey, or sugar-house molasses, as most agreeable to the palute

Remarks on Horticulture and Rural Taste.

beautiful State, and should not all feel ambitious to prejudices in relation to the dignity of labor, improve what has been so abundantly bestowed? preparing our minds for enjoyment in the work We often see large farms, with extensive fields un- nature, in inspiring a love for natural beauty en der a high state of cultivation, and seemingly every where, and for all that is lovely and beautiful effort made to get as many doll rs as possible from the works of our Creator. every acre of land. This is all right. But when country should rise above the mere drudgery we turn to the house, perhaps we see a newly life, become familiar with nature in her charm painted mansion with its green shutters, exposed to aspects, take pleasure in viewing God's ever us the burning rays of the sun, without a shade tree or ling works. a shrub to give freshness to the scene, or to impart leveliness to the spot; and the yards filled with dock, thistles, and other weeds! Can it be that the inmates of such a mansio, have no taste for plants and flowers? Do they think the hours thrown away that are devoted to the culture of "nature's loveliest gems?" I do not envy them their feelings,

"I love the flowers, the fair young flowers, Wher'er their dwelling be,

Though springing on the mountain side --Or 'neath greenwood tree."

There is a power in scenes of rural beauty which affects our social and moral feelings. One may judge with a good degree of confidence, of the taste and intel igence of a family by the external appearance of their dwelling. A habitation, however spacious or costly with nothing ornamental or interes ing around it, indicates a want of delicate and kindly sentiment among its inmates, their books are generally few, ill chosen, and seldom read

When we see a house, however humble, which is apparently as comfortable as its owner has means to I dren are early trained to be docile and obed make it, with the describes grape or some other vine climbing up the porch, the yard neat, and tasty, we feel assured that this is the abode of quiet and A fondness for scenes like rational enjoyment this is seldem brended with coarseness of sentiment or rudeness of manners. Why should we devote so much ttention to the internal ornaments of our house, while we never seem to think of displaying our skill in out door improvements? What is more de ightfu! than the balmy breath of morn, quarters of an hour. Five minutes before re dered doubly fragrant by the perfumes of flowers?

How sweet to inhale the fragrance of the opening rose, or pink, which our hands have planted and Rhubarb Tart.—If the rhubarb has a g cultivated? Cannot some of those delicate young spotted surface, it is a kind that may be cu ladies, who seem to fear that a lit le exercise in the yard or garden will injure their beauty, be induced to try the experiment and see if they do not both length. Fill a dish with these, adding sugar took and feel b-tter? How many there are that lemon peed, and, after covering it with a purpose of their precious time, reading "the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste, bake it for three quarters of an back and the short paste last work," looking after some new fashion, making | Am Ag.

a few fashionable visits, and then pretend to the that they have performed a vast amount of use labor! When will the female mind expand enor to see and feel that health, beauty and usefuln will be enhanced by spending a few scraps of ti in the culture of those external ornaments, that: attachment which families have for the sacred s. will cause them to look back with the most ende ing recollection, when far away!

But I must stop, I do not deem myse f care of writing for others, but wish to elicit the m and pen of those competent to instruct in this a Nature has been bountiful with her gifts to our many of us, in erasing our erroneous ideas a The inhabitants of

> "There comes from every fading flower A tesson for the heart."

What are the richest fruits or the brightest add ments of earth, without the intellectual nature, moral fruits of the heart and mind.

ELIZABETE

Willow Cottage, Ross county, June, 1847. -Ohio Cult.

Training of Children .- The instruction your children cannot commence too early Every mother is capable of teaching her child obedience, humility, chanliness, and propriety behaviour; and it is a delightful circumstance the first instruction should thus be communicated by so tender a teacher. It is by combining af tionate gentleness in granting what is right, judicious firmness in refusing what is impro that the happiness of children is promote d, and good and orderly habits are established the foure tesk of guiding them aright wil comparatively easy .-- Nicholls.

Cranberry Tart .- Take and wash a quar cranberries in several waters; put them into a king dish, with the juice of half a lemon a quarter of a pound of moist or powdered lump gir. Cover them with puff paste, and bake t done, ice and return it to the oven.

without preling; if the red sort the peel must torn off before it is cut up in pieces of an inc