

## MORNING GLORIES.

BY FRANCIS P. GAGE.

They said, "don't plant them, mother, they're so common and so poor,"  
But of seeds I had no other, so I dropped them by the door;  
And they soon were brightly growing in the rich and tending soil,  
Stretching upward, upward, upward, to reward me for my toil.

They grew all o'er the casement, and they wreathed around the door,  
All about the chamber windows, upward, upward, evermore;  
And each dawn, in glowing beauty, glistening in the early dew,  
Is the house all wreathed in splendor, every morning bright and new.

What if they close at midday, 'tis because their work is done,  
And they shut their crimson petals from the kisses of the sun,  
Teaching every day their lesson to my weary, panting soul,  
To be faithful in well-doing, stretching upward for the goal.

Sending out the climbing tendrils, trusting God for strength and power,  
To support, and aid and comfort, in the trying day and hour,  
Never spurn the thing that's common, nor call these home flowers poor,  
For each hath a holy mission, like my Glory o'er the door.—Selected.

## DOMESTIC RECIPES.

**FLY POISON.**—Boil one-quarter of an ounce of small chips of quassia in one pint of water; add four ounces of molasses. Flies like it, and it will destroy them.

**BRETFROOT PICKLES.**—Simmer the root, till about one-third cooked (from one and a half to two and a half hours); take out and peel, and cut in thin slices. Place in again, and pour on sufficient cold spiced vinegar, made as above, to cover them.

**CHLORIDE OF LIME**, when used as a disinfectant about the rooms of a house, should be dissolved in water—one pound to three gallons of water. Sprinkle on the floor or bed-clothes, as it will not color. Infected clothing should be dipped in it.

**PICKLED ONIONS.**—Let the onions lie in strong salt and water for two weeks, take out and peel; put in a fresh batch of salt and water for two weeks longer; then wash clean and let lie in fresh water over

night. Next day drain them well, put in a jar and pour over the lot spiced vinegar. White vinegar gives them the nicest color.

**BEAN PICKLES.**—One of the most delicious pickles one can have at this time of year may be made in this way, and they will be ready for immediate use: String the beans as for table use, and place them in boiling water, salting to taste. Let them remain until well scalded, not cooked, drain them off and place in cold vinegar. Add spices if you like. Let the beans remain in the vinegar till well cooled, when, if the vinegar be good and strong, they are ready for use. They are tender and delicious.

**SPICED VINEGAR FOR PICKLES.**—The following is an old and good receipt: Bruise in a mortar two ounces of black pepper, one ounce of ginger, one-half ounce of allspice, and one ounce of salt. If a hotter pickle is desired, add half a drachm of cayenne, or a few capsicums. Put these in a stone jar, with a quart of vinegar, and cover with a bladder wetted with the pickle, and over this a piece of leather. Of course any way of covering equally tight will answer. Set the jar near the fire for three days, shaking it three times a day. To save time it is usual to simmer the vinegar gently with the spices, which is best done in an enameled saucepan.

**A FRUIT HOUSE.**—An Illinois horticulturist has constructed a fruit house which is to be a protection alike from Summer's heat and Winter's cold. Two rows of posts are set in the ground, two and a half feet apart, boarded up inside and out, and the intervening space filled with straw, packed in as closely as possible. Two sets of rafters are then put on, the upper set three feet above the lower, which are boarded on the under side and the space closely packed with straw, after which a cheap board roof is put on. On the 11th of last August, with the temperature 98 in the shade, it was as cold as an ice-house, and contained a quantity of apples as sound as when taken from the trees 10 months before.