

"LESBIA HATH A BEAMING EYE." Concluded.

Crei - na dear! My gentle, bash - ful No - ra Crei-na! Beauty lies In ma - ny eyes, But

Love in yours, my No - ra Crei - na!

2 Lesbia wears a robe of gold,
But all so close the nymph hath laced it,
Not a charm of beauty's mould
Presumes to stay where nature placed it.
Oh! my Nora's gown for me,
That floats as wild as mountain breezes,
Leaving ev'ry beauty free
To sink or swell as heaven pleases.
Yes, my Nora Creina dear!
My simple, graceful Nora Creina!

Nature's dress, is loveliness—
The dress you wear, my Nora Creina.

2 Lesbia hath a wit reful,
But, when its points are gleaming round us
Who can tell if they're designed
To dazzle merely, or to wound us?
Pillow'd on my Nora's heart,
In safer slumber love reposes—
Bed of peace! whose roughest part
Is but the crumpling of the roses.
Oh, my Nora Creina dear!
My mild, my artless Nora Creina,
Wilt, though bright, hath no such light,
As warms your eyes, my Nora Creina.

USEFUL HOUSEHOLD RECEIPTS.

A poultice of fresh tea-leaves, moistened with water, will cure a sty on the eyelid.

For earache, dissolve assafœtida in water; warm a few drops and drop in the ear, then cork the ear with wool.

To cure bunions, use pulverised saltpetre and sweet oil. Obtain at a druggist's 5 or 6 cents worth of saltpetre; put into a bottle with sufficient olive oil to dissolve; shake up well, and rub the inflamed joints night and morning, and more frequently if painful.

BAKED POTATOES.—Raw potatoes pared and sliced very thin, put into a pudding dish and covered with milk, sprinkled with pepper and salt, and a tablespoonful of flour previously mixed smooth with a little milk; baked until nicely browned, from thirty to fifty minutes. Those fond of onions can add a few slices.

DEVILLED OYSTERS.—Open the oysters in their deep shell, season them with a small piece of butter, a little cayenne, salt and lemon juice; place them on a gridiron over a brisk fire, and broil them for about three minutes. Serve with bread and butter.

FISH MACARONI.—A first rate dish may be served up from the fish left the day before—or freshly cooked fish—by pulling it in pieces with two forks, mixing it with cooked macaroni cut in small pieces, and a large quantity of grated cheese; grate some cheese over the top when it is in the dish, and brown it well before the fire.

GINGER BISCUITS.—Half a pound of butter, five ounces of sugar, three ounces of ginger, one egg, and a quarter of a pint of cream. Take as much flour as these ingredients will make into a stiff paste; roll it over thin, and then cut it with round cutters any size you prefer. Bake them in a moderate oven on plates on which flour has been sifted.