

# Ladies' Department.

## THOUGHTS AND FEELINGS.

In the trials and perplexities incident to every vocation in life, how much do we not owe to the influence of woman! Eden was not complete without Eve as a companion to the head gardener, ADAM,—and as it has been, so it always will be. The careful and proper mental and moral training of children, if considered in its ultimate influence on community and the world, is her noblest employment. NAPOLEON, (not Louis N.), when asked by Madame DE STAEL what the children of France most needed, answered, MOTHERS. Often, as we have seen the little child caressed by its mother, giving the kiss, "good night," and kneeling at his tiny couch to repeat the hallowed prayer—"Our Father who art in Heaven," how our heart yearned for some token of remembrance of her who left us to another's care in early youth!

In wanderings far away from the paternal home, when other scenes and customs have nearly effaced all impressions of childhood, yet a mother's love and a mother's yearning tenderness are not forgotten. How many who have tasted of forbidden pleasures—who have wandered far from the paths of rectitude and virtue—have felt a mother's parting blessing hovering around them, and calling them with a still small voice to repentance and peace! Seed planted by a mother's love, and watered, it may be, by a mother's tears, though buried long in dust, and hidden from the world, will one day yield its precious harvest.

Without entering upon the question of woman's rights—either for or against—we may say the mother makes the man. Show us an intelligent, high-minded, conscientious woman as a mother, and it is a reversal of the universal law of cause and effect, if the impress of her teachings is not stamped deeply on the youthful minds entrusted to her charge. Without mixing in the wrangles of the court room, or addressing a congregation from the pulpit, it is her high privilege on matters of feeling and impulse to reach the heart. She can persuade where reason fails to force obedience, even when the pride of youth spurns the idea of woman's government. How important, then, to fit her for the task, and develop to the utmost every faculty of the soul.

LADIES who have heretofore perused the columns of the FARMER, we design to have a corner in your especial charge. Will you kindly occupy its pages yourselves, in communicating the results of your ob-

servations, practice and experience? Articles adapted to the great object of fitting your daughters and yourselves for the duties of life, will always be welcome to our columns.

[For the Genesee Farmer.]

## CURRANT JELLY,

AS MADE BY THE LONDON CONFECTIONERS.

As much waste of sugar is prevented by adopting the following method of preparing red or black currant jelly, I think it may prove a valuable addition to the housewife's knowledge. The recipe was communicated to me last summer by my sister, Miss J. M. STRICKLAND. She says:—Last year I made my currant and raspberry jelly after a recipe furnished by a confectioner. I placed my currants, stripped from the stalk, in a stone jar, and placed the jar in a water bath till the fruit was soft. I then run off the juice through a hair sieve. I made the juice boil for a few minutes. I rolled good loaf sugar very fine (allowing the usual quantity of a pound of sugar to a pint of juice). My sugar was then placed in the oven in a tin plate till it was hot but not melted—poured the currant juice boiling hot into a jug, stirred in the rolled and heated sugar, stirring carefully till it was thoroughly melted. I put the jelly, when cooled, into glasses and jars—thick glass vessels are best for jelly—and when cooled, fastened down with oiled paper, having first laid fair paper soaked in brandy or rum over the jelly, to prevent mold. In this process, the jellifying commences slowly from the bottom, and continues till the whole mass is solidified.

I succeeded so well, that in future I shall make all my preserves in the same way—only the jams will, I think, require longer boiling in the water bath. The color of the fruit is much superior to that boiled in the usual way. I recommend you to try my plan.

Will any of the lady readers of the GENESEE FARMER try the above method of making currant jelly?

OAKLANDS, Rice Lake, C. W.

C. P. T.

ECONOMY IN THE KITCHEN.—Never waste anything, but have places and purposes for all articles in your keeping. Habits of economy are easily acquired, and the cookmaid would do well to consider how much more valuable she must be to her employers, and how much more she will be respected, if she be careful, and make the most of the property that is intrusted to her charge, than if she uses it wastefully.

With love, the heart becomes a fair and fertile garden, glowing with sunshine and warm hues, and exhaling sweet odors; but without it, it is a bleak desert covered with ashes.