THE CHILDREN.

When the issues and tasks are all ended, And the actual for the day is dismissed, And the little man gather around me. To bid me good night and be kinesed; Oh, the little white arms that succeeds My neck in a tender subtract: Oh, the smither that see halos of heaven, shedding the sumhine of love in my face.

And when they are gone 1 ait dreaming Of my childhood, too lovely to last; Of lave that my heart will remember, When it wakes too the love of the past. For the world and its wickedness made m A partner of sorrow and sin; When the edge of God ma should m.

wi hen the glory of God was about a And the glory of glainess within

Oh, my heart grows as weak as a woman's, And the fountains of feating will flow, When I think of the paths steep and slooy, Where the fost of the dear ones must go: Of the mountains of ain hanging o'er them, Of the tempest of Fate blowing wild; Oh, there is nothing on earth half so holy As the innocent heart of a child?

They are idols of hearts and of homebolds; They are angels of God in disquise; His similarly still gleans in their treases, His glory still gleans in their treases, Oh, these truncts from home and from heav They have most more usually and mild, And I know how Jesus could like. The Kingdom of God to a child.

I ask not a life for the dear once, All rediant as others have door, But that life may have just enough shadow To tempar the glace of the sun; I would pray Gol to guard them from will, But my prayer would bound back to mywif, Alt's averageh may pray for a sinner. But a sinner must pray for himself.

The twig is an easily bended, There bandshed the rule and the rol, There bandshed the rule and the rol, There bars to be a solution of a contract They have tangit much be goodness of God; My have 1 shut them for breaking a rule; My frown is sufficient correction, My have is the law of the acteol, stedge.

I shall leave the old house in the automn, To travel its threshold up more; Ah how I shall sigh for the dust once That not the shall sight for the dust; I shall miss the "goodnights," and the kieses And the gush of their innocent give, The group on the green, and the favere That are brought every morning to me.

1 shall miss them at more and at evening, Their song in the school and the street, 1 shall miss the law beam of their voices, And the tramp of their delivate for. When the beams and the tasks are all coded, And Death says, "The school is diamised." May the fille one gables around me. To had me good night and to kined. To had me good night and to kined. -Charles Dickens.

Prom the Pacific Rural Press.

A GIRL'S TRIBUTE TO HER UNCLE.

Hallie Evans, daughter of Senator George S. Evans, of San Joaquin, is 11 years of age and a student at Washington College. She is quite accomplished in the art of composition for one so young, and has taken prizes in this branch of school work which is generally so hated by scholars. We propose, for the encouragement of young composers, to print one of her compositions. Although the style of expression is rather stately for so young a lady, Miss Hallie sets all young people a good example in choosing a subject from her own thoughts and experiences, and concerning which she can write familiarly and foelingly. Young composers too often make a mistake in choosing a far-off theme instead of picturing their own thoughts and describing incidents of their own lives. The following is Hallie's tribute:

In memory of my dear mode, Jazza Lasz, who died in Reckton, on the 76th of January, 1873

Six years ago to-day, dear Uncle Jim, thou didst pass away. Art thou dead ' Oh, no ' thou art not dead ! but gone before one more link to draw us to the golden shore. The bells were tolling, slowly tolling, for one

just past away. Oh, it was a sad, sad home, he on his narrow hed did lay

Little fingers were on his face, of one he loved so well, and the child of five thought it passing strange that he from the bed did not rise and take her to his heart again.

' thought how often thou didst say, "Come, little Hallie, stop your play, and I will tell you what I have thy mother many a day.'

Then I to your knee would climb, and to your neck hold tight, while you told me the self-same stories you had told her many a dreary night.

One little poem, I loved so well, which thou didst oft repeat. Oh ! how it made my blood run cold as I thought of the father lost in the snow ! and I clung still closer to thy heart, and

"Little one, come to my knee; hark ! how the rain is pouring; your father was lost in the pitch-dark night, in just such a storm as this is."

This is one of many verses, I cannot forget. Six years have gone since that dark day, but I distinctly hear it yet.

No ! thou art not dead; I know thou art near me. I feel thy bright presence day by day. My guardian angel, thou wilt not leave me, but will guard your little girl and keep her in the narrow

At night, o'er my pillow thou leanst and whispereth the stories thou was wont to tell me, and you push from my brow the curl that you loved to twine around your finger when I sat on your knee

At morn I am rested, contented and peaceful, my brain is not weary, and I am happy again, for I think of the dear one who comes to me in dreamland, and the day's tasks are made light by your presence last night. My playthings had no charm for me, I did not

care to play, and thought my cup of sorrow full when thou didst go away; but now I'm older grown, and in my heart I know full well that God, He doeth all things well.

THE TUOLUMNE CAVE. - This cave has been explored for half a mile; and Gardner, the discoverer, thinks he has determined the extent of it to be over four miles. On the 1st of December, 1878, Gardner says he was engaged in working his placer claim, which is distant 300

feet from the entrance of the cave, when a squirrel perched itself upon a tree near by, and commenced to chatter and spit acora chucks at him. He repaired to his cabin, armed himself with a double-barreled shot-gun, and fired seven rounds at his squirrelship-the seventh just as his little tormenter was disappearing in the dark recesses of this crevise in the ledge above bis claim. Descending by ladder 10 feet, you reach the floor of an inclined archway, dipping at an angle of 35 degrees from 20 to 30 feet in at an angue of so there is no to be been in hight, by 30 feet in width. Descending the incline, which is 100 feet in length, you reach the floor of the grand archway, from 40 to 60 feet in hight, varying in width from 40 to 60 feet in hight, varying in width from 20 to 30 feet, from which radiate scores of similar archways leading to spacious chambers. Lofty ceilings draped with brilliant stalactites ghtter and sparkle in the light of a lamp like gen. The floors and wall of this sub-terraneous hall are entirely coated with stal-agmites. The location is between the South ami Main Stanishans rivers near their inection. and Main Stanislaus rivers, near their junction, and one mile northeast of the ancient and classical town of Pine Log.

Do it Now. — Do not live an other hour of your life without doing exactly what is to be done in it, and go straight through from begin-ning to end. Work, play, study, whatever it is take hold at once, and finish it up squarely and clearly; then do the next thing without letting any moments pass between. You may often have seen the ancedote of the man who was ended how he had accomplished so much in his have seen the anecdote of the man who was asked how he had accomplished so much in his life. "My father taught me," was the reply, "when I had anything to do, to do it." There is the secret—the magic word now.

HOW TO COOK MACARONI.

The following recipes for cooking macaroni came from Miss Juliet Carson's work entitled "Twenty-five Cent Dinners for Six Persons published by Orange Judd & Co. of New York Macaroni.-Wipe it carefully, break it in Macaroni.—Wipe it carefully, break it in whatever longths you want it, and put it into boiling water to every quart of which half a teaspoonful of salt is added; you can bell an onion with it if you like the flavor; so noon set is tender enough to yield easily when present between the fingers, drain it in a colandor, sar-ing its liquor for the next day's broth, and lay it is cold water until you want it. When more it in cold water until you want it. When more macaroni has been boiled than is used it can be kept perfectly good by laying it in fresh water, which must be changed every day. After bell ing the macaroni you can use it according to any of the following directions. Half a pound of uncooked macaroni will make a large diahful.

Farmers' Style.—Boil half a pound of mass-roni as above, and while you are draining if from the cold water, stir together over the irr one ounce each of butter and flour, and as seen one course each of butter and flour, and as as they babble, gradually pour into the a they make a pint of boiling water, beatin with a fork or egg whip until it is smooth; son it with a level teaspoonful of salt as level saltspoonful of pepper, and put the ma roni in it to heat; then cut an onion into shre and brown it over the fire in a very little when both are done, dish the macaroni and pour the onion out of the frying pan upon it It is excellent, and ten cents will cover the cent of it all.

Macaroni with Broth.—Put half a pound of macaroni, boiled as above and washed in cold water, over the fire with any kind of broth, er one pint of cold gravy and water; season it to taste with pepper and salt, and let it heat slowly for an hour, or less if you are in a hurry; then lay it on a flat dish, strew over it a few bread crumbs, which you will almost alway have on hand if you save all the bits; then s the dish in the oven, or in front of the stove to brown. It will cost less than ten cents, and be delicious.

Macaroni with White Sauce.pound of macaroni boiled and washed in o pound of macaroni boiled and washed in com-water, as above, in the following sauce, and use it as soon as it is hot. Stir together over the fire one ounce each of butter and flour, pouring in one pint of boiling water and milk, as soon as the butter and flour are mixed; season is with salt and pepper to taste and put the mac-aroni into it. This dish costs less than ten cents, and is very good and wholesome.

Macaroni with Cheese, -Boil half a poun Macaroni with Cheese.—Bont hait a pudding of macaroni, as above, put into a pudding dish in layers with quarter of a pound of cheese (cost four cents), grated and mixed be-tween the layers; season with pepper and sait to taste; put a very little butter and non-bread crumbs over it, and brown it in the over-bread crumbs over it, and brown it in the over-It will make as hearty and strengthening a m as meat, and cost 12 cents.

CHLORAL AS A COUNTER-IRRITANT. -CHLORAL AS A COUNTER-IMPITANT.-AMONG the many uses to which chloral has been put, we have not met before with the following from the Bulletin Therapeutique: Made into a most with gum tragacanth, spread on paper and ap-plied to the skin, it will produce a blister with-out pain. Applied as a powder, on cotton, it causes a painful burning sensation. By the former method a portion is absorbed, and the patient falls asleep. Its action is not so uniform tormer method a portion is absorbed, and up patient falls saleep. Its action is not so uniform as cantharides, but as a mild vesicant, or as agreeable revulsive, the author quoted would commend such "chloral paper" to physicase, the more so, as it will keep for months without losing its activity, if well prepared.

SMOKE is not, as many persons ima-lighter than air; it is, however, carried a the heated air, which being lighter than surrounding atmosphere, is pressed up Smoke ascends because it is intermixed vapors, gases and warm air.