The Home Circle.

MRS. HARRIOT T. CLARKE, EDITOR.

ONLY A BIT OF CALICO.

His mother dead, no kith nor kin had he,
And so one came who served sweet Charity,
To take him where a busy multitude
Of orphaned children shelter found and food,
And much she wondered as they left the place
He'd called his home for years, upon his face
Such patient resignation to behold,
'Til, watching him with gentle fingers fold
Back from his breast his jacket old and thin,
And fondly look at something hid within,
She asked, "My child what treasure have you there
That you are guarding with such tender care?"
"A piece," he shyly said, still looking down,
With shadowy smile, "of my dear mother's gown;
The gown she wore the day she said to me,
'If you are good, not long we'll parted be.'
It gives me comfort when I look at it."
And sewn inside the jacket was a bit
Of coarsest fabric, but so glorified
By love of her, the mother who had died,
That to her boy it brighter seemed by far
Than highest gems or rarest jewels are.
—*Margaret Eytinge*

EASTER ROSES.

Easter roses, fresh and fair,
Waft their perfume on the air;
Lenten-tide, with sombre guise,
Departs, but 'neath its darkness lies
Serene and calm fair Easter-tide;
'Neath her delights no maiden hides
Her healthy love for modest lover.
There's something in the very air
Which makes the loved one to discover
A fact once known, so passing fair
That making love (at all times lenient)
Is not at all times quite convenient;
But just at this fair Easter time
'Tis never then too late to rhyme.
And if a friend your love construe,
Why never, never, then you'll rue,
But boldly pluck the flower of youth
Whilst yet there's time; Love dies forsooth!
—*Max Maurice.*

GOOD BREAD.

No one article of food is of so much importance as bread, and yet how much poor, heavy bread is consumed and how many cross people are made so by getting dispepsia from eating poor bread and the hot salaratus biscuit that take the place of bread too often on the family table. No education is complete without knowing how to make sweet, wholesome bread. The flour must be good or one cannot have success; then the yeast must be lively. We are now speaking of hop yeast bread. "Salt Rising" bread is another thing and we think it most delicious bread, when well made; but it is not considered healthy, as the lightness is produced by the decomposition of certain constituents, while hop bread is lightened from fermentation. Everyone who has made "Salt Rising" knows how unpleasant the odor is if it sets too long; the army rules forbid the use of this bread by soldiers, as not being healthy.

YEAST—Put a large handful of hops in a bag of thin material, boil in two quarts of water till the strength is out, strain it, pare and grate three large raw potatoes, stir into the hop water, let it boil five minutes and add one teacup of sugar and a large tablespoon of salt and one teacup of flour stirred smooth with water, till the consistency of cream; when the mixture is boiled up pour it into the crock to raise, and when cool enough not to scald put in a cake of some good kind of hop yeast, such as to be had at most grocery stores, cover it and keep warm till it looks light, stir down a couple of times and put it away in a cool place. One cup of this will make four good loaves of bread. We generally "sponge" the bread at night by making a hole in the center of the pan of flour, then putting a quart of new milk or warm water and salt with a cup of yeast, stirring it to a stiff batter, adding more wetting in the morning if desired, knead down in the morning and knead the second time, putting in the pans; it needs only a little time to rise after it is in the pans, if the yeast is good. A little lard or butter rubbed on the top before baking will make the crust more tender.

If a family depend on warm biscuits from day to day, there is sure to be more of less sickness from disordered stomachs in the children and headaches among the older ones. If the bread is good to begin with it can be used even if it gets dry and old. One good way is to dip slices for an instant into milk or water, then lay on a hot skillet with a little butter, it will brown very quick and makes a most delicious dish. An egg beaten in the milk, with a little sugar is nice too. So in some way every scrap of bread can be used to advantage, provided it is good bread: but heavy black bread is worse than wasted and it's just as easy to have it good as to have it poor, with a little care and watchfulness. One must mold the bread well to insure it to be fine grained.

For the Willamette Farmer.

PROTECT OUR HOMES.

Editor Home Circle:

It is generally believed that all readers of the Circle are united in the opinion that the principles involved in the prohibitory amendment that is to come before the people soon, is second to only one or two other primary reforms of the age. The protection our homes demand to-day involves the utter annihilation of the traffic in alcoholic beverages. The people generally are becoming more thoroughly aroused on this subject than ever before. England, Germany and the whole Christian world, is looking on this evil in a different light than what in which it has heretofore been regarded. It should be the earnest work of all who love humanity, and their own best interest, to build up defenses in the thousand avenues of its approach and avoid the touch of its pestilential hand. Women who have suffered much from this source should ever consecrate their best efforts and strength to the supremacy of this amendment.

The expression: "The hand that rocks the cradle is the hand that rules the world," is only true in a measure. In early childhood mamma has no rival, her smile is his constant delight, but by and by he begins to put away childish things, outside influences are thrown around him, he begins to imitiate papa, if papa's intimate friends are opposed to prohibition and indulges in an occasional glass, he soon follows the example. When, alas, to soon he is a slave securely bound. With love of home the dear companion ship of friends all tugging at his heart-strings, still he is drawn on and on into that dreadful vortex, deaf to a mother's tears and entreaties. This poor unfortunate rocker only has one star of hope left, her prayer that ascends up to that great white thone, this most precious privilege that was bestowed on fellow-man. Her name is signed to petitions praying the legislature to pass certain laws, but the machinery of the State grinds slow and the patient rocker sinks under a load of grief into an early grave. The grass is not yet green on her tomb when disease and sorrow brings him low; lost to this world, his life a failure, a stranded wreck on the shore of time, the prayers of childhood come back anew to him. Forgiveness is granted, the golden gate swings open and he is saved through the influence of that sainted rocker. This is a time for earnest Christian work, all have some influence. Be less concerned about the drop of a curl or the fold of a dress. Taking for our guide the teachings of the Bible, remembering God is ever a rewarder of all that are diligent and faithful.

MRS. LEWIS.

General Rules for Pies and Puddings.

In boiling puddings mind that the cloth be perfectly clean. Dip in hot water and dredge it well with flour. If a bread pudding, tie it loose; if a batter pudding, tie it nearly loose; apple and gooseberry padding, etc., should be tied quite close. When you make a batter pudding, first mix the flour well with milk, and stir in the other ingredients by degrees; you will then have it smooth without lumps. The best way, however, for a plain batter pudding is to strain it through a coarse hair sieve, that it may have neither lumps nor the threadings of the eggs, and for other puddings strain the eggs when they are beaten up. Be sure the water boils when you put your pudding in, and that it keeps boiling all the time, and that you keep it always covered with water; you should also move it about two or three times at first, or it may stick to the pot; dip the pudding into cold water immediately you take it out, which prevents it sticking. If you boil your pudding in a dish or basin, butter the inside before putting the pudding in; the same should be done to the dish for baked pudding or pie.

The quality of the pie crust depends much on the baking. If the oven be too hot, the paste, besides being burned, will fall; if too slack it will be soddened, and heavy.

Paste should be made on a cold, smooth substance; such as marble, with a light, cool hand. It should be made quickly; much handling makes it heavy. Great nicety is required in wetting the paste; too little moisture renders it dry and crumbly, while too much makes it tough and heavy, and in either case the paste cannot be easily worked. Practice alone can produce perfection in the art.

Always use good sweet butter, drippings or lard for pudding crust. Some persons entertain the mistaken notion that butter which cannot be eaten on bread will do very well for paste: on the contrary the making or boiling of rancid fat increases the bad flavor. It is good to wash the butter in clean water before using it. Make two or three holes with a fork in the cover of your pies that the steam may escape.—Germantown Telegraph.

Oak-Leaf Edging, No. 2.

Cast on twelve stitches.

1st row—Slip one, knit one, thread over needle twice, purl two stitches together, thread round needle twice, purl two together, thread round needle twice, purl two together. This make a row of open work at the edge of the lace, and must be so knitted every time in commencing at bottom edge. Five stitches are now on the needle; put thread over twice, narrow, knit last stitch.

2d row—Knit three plain, purl one, knit two, purl one, knit three plain, put thread over needle and narrow, purling; repeat this twice more, and knit last stitch.

3d row—Slip one, t read twice over needle and narrow, purling three times; knit three, thread needle twice, narrow, thread over twice, narrow, knit one.

4th row—Knit three plain, purl, knit two, purl one, knit three plain, thread over twice, and purl, narrowing for three times, knit one.

5th row—Slip one, thread over needle twice, and purl two together, knit five plain, thread over twice, narrow, knit one.

6th row—Slip one, knit the same as second and fourth rows, knit five plain, thread over twice, purl two together; repeat twice, and knit last stitch.

7th row—Knit the first six stitches as in 1st row, knit seven plain, thread over twice, narrow, knit one.

8th row—Knit three plain, purl one, knit two, purl one, knit seven plain, knit the last six same as last six on 2d row.

9th row—First six like 1st row, nine plain, knit last five as in 1st row.

10th row—Knit three plain, purl one, knit two, purl one, knit nine stitches plain. Knit the last six in open work.

11th row—Slip one, make the open work three times; knit remainder of stitches plain.

12th row—Knit two, bind off ten stitches by narrowing and slipping the back stitch over the narrowed stitch, knit five plain, and knit the last six in open work. Repeat from first row.

CHOICE RECIPES.

BUTTERMILK.—Lactic acid is one o the chief agents that give acidity to the gastric juice of the stomach in health. This is the acid of sour milk, and therefore one of the best summer diet drinks that we can use is buttermilk. It satisfies the craving for acids by giving to the stomach a natural supply, and at the same time furnishing in its cheesy matter a good supply of wholesome nutrition. A man will endure fatigue in hot weather better on buttermilk than on any diet drink he can use.

LEMON PIE.—Take two lemons, bake them a short time, squeeze and strain the juice, boil the rinds in half pint of water, then pour the water in the following mixture: Two cupsfull of sugar, half a cupfull of sweet milk, one tablespoonful of corn starch, one ounce of butter, and yolks of six eggs. Bake it in a paste, then beat the whites with eight tablespoonfulls of sugar, and pour over the pie; brown slightly. This quantity makes two pies.—The Household.

An excellent mixture to remove grease spots from boys' and men's clothing particularly, is made of four parts of alcohol to one of ammonia and about half as much either as ammonia. Apply the liquid to the grease spots, and then rub diligently with a sponge and clear cold water. The chemistry of this seems to be that the alcohol and either dissolve the grease and the ammonia forms a soap with it which is washed out with the water. The result is much more satisfactory than when something is used that only seems to spread the grease and make it fainter, but does not actually remove it. If oil is spilled on the carpet and you immediately scatter corn meal over it, the oil will be absorbed by it. Oil may also be removed from carpets on which you do not dare to use either or ammonia by laying thick blotting paper over it and pressing a hot iron on it. Repeat the operation several times, using a clean paper each time.

GREEN CORN.—A novel way to serve green corn, and which is pronounced a notable addition to the housewife's bill of fare, is as follows: "Take one dozen ears of tender corn, choosing ears that are of the same size and those of medium size; grate them; then add one quart of sweet milk, in which you have stirred till free from lumps, three tablespoonfuls of flour, a quarter of a pound of butter, or a piece as large as an egg will do; four eggs, whites and yolks beaten together, with peper and salt to your taste, and all the ingredients called for; butter a large earthen pudding dish, and bake this mixture one hour; this will be long enough if the oven is hot when the dish is put in. This is to be served with meat and potatoes as a vegetable, though with the addition of sugar and with a rich sauce it answers for a pudding. The above is very nice, but two hours for baking is better than one. If insufficiently cooked, corn has a disagreeable raw taste.—Farmers' Review.

DROP CAKES.—Warm drop cakes are a favorite for tea, but considering the unhealthfulness of warm cake I seldom provide them unless there seems a special dearth for the tea table. Take one egg, a cupful of sugar, a cupful of sour cream, a teaspoonful of saleratus, three-fourths of teaspoonful of salt and any kind of flavoring. Beat the eggs with the sugar; then add the other ingredients, and flour enough to make the dough considerably thicker than for ordinary cakes; the cream should be very rich, and if not, a little butter must be added. Have the dripper well buttered, and put in a spoonful at a time, and place directly in a hot oven. I do not mind if the cakes run together a little, for they can be broken apart and piled on a plate when taken from the oven. About ten minutes is required for baking, and they should be timed to be taken to the table the last thing before sitting down.

Hints for Cooking Meats.

In roasting meat have the pan hot when you put the meat in. If it is beef, put it in the hot pan and let it stand a moment and then turn it over, thus searing both sides and preventing the juices from running so quickly. Do not put the salt and pepper on the meat, but put it in the pan with the water and then baste the meat every three or four minutes. You will find the meat to be thoroughly seasoned and will be much more juicy and tender than by the old way of rubbing the salt on the meat; putting the salt on the meat draws the juice out and toughens it. Roast fowls in the same way; also fish; not putting any butter or grease near them until almost done; then rub a little butter over them to give them a nice crisp outside.—Woman at Work.

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For The Children.

STAY ON THE FARM.

Come, boys, I have something to tell you,
Come near, I would whisper it low;
You are thinking of leaving the homestead;
Don't be in a hurry to go.
The city has many attractions,
But think of the vices and sins;
When once in the vortex of fashion,
How soon the course downward begins!

You talk of the mines of Australia;
They've wealth in the bright gold, no doubt;
But, eh! there is gold on the farm, boys,
If you'll only shovel it out.
The mercantile life is a hazard,
The goods are first high and then low;
Better risk the old farm a while longer;
Don't be in a hurry to go!

The great, busy west has inducements,
And so has the business mart;
But wealth is not made in a day, boys;
Don't be in a hurry to start!
The bankers and brokers are wealthy;
They take in their thousands or so;
Oh! think of the frauds and deceptions;
Don't be in a hurry to go!

The farm is the safest and surest;
The orchards are loaded to-day;
You are free as the air in the mountains,
And monarch of all you survey;
Better stay on the farm a while longer,
Though profit comes in rather slow;
Remember you have nothing to risk, boys,
Don't be in a hurry to go!

OUR LETTER BOX

Aunt Hetty feels quite encouraged now, for the letters begin to come in again. There are so many enjoyments to be found out of doors now that the girls and boys do not think about staying in the house long enough to write letters. There are not many strawberries this spring, so we may expect there are a great many little girls who are sorry and disappointed about it.

May writes from Umatilla, but the letter was so long coming that we expect she has thought it was lost somewhere. She must try again to write to the FARMER.

Laura's letter, too, must have been detained somewhere on the road, for it is dated some weeks ago. She has pieced a quilt; every little girl ought to try how many pretty quilts she can get. Worsted quilts are nice, too, and silk quilts are still handsomer. If one is careful to save all the pieces a quilt is soon started. If the pieces are from friends it will make an album quilt. It is pleasant when one gets older to look at the pieces; it reminds one of the friends of the past, and often brings the most delightful memories.

Another letter from Umatilla is from Lizzie. The says she wrote some time ago. We are sure to publish all that comes, so we are afraid something happened to that letter, and we are very sorry to lose it. Maybe Lizzie forgot to put a stamp on it. Aunt Hetty sometimes forgets to do it.

It is a very nice idea to write verses of scripture, and still better to learn them. We have promised a book to the one who commits the most verses to memory. Lizzie must try.

Leah thinks her letter before this was not printed, but we are sure it was, for we remember the name. She must be a most industrious little girl, and studious, too. It will be a great comfort some time to remember the verses in the Testament. We know an old lady who is now blind, and she says she is so glad she committed to memory verses when she was young, for she says it is the greatest comfort to her now while she sits in darkness all these long days to be able to repeat those precious promises in the Bible. She says she is sorry for people who are deaf, and thinks it is better to be blind than not to hear. For our part it seems as if it would be more dreadful not to be able to see the beautiful world. What do you think about it? Let each one give an opinion. In Harper's Young People there is a letter column, too, and there has grown to be a custom for almost every little girl who writes to give a receipe for some kind of cooking that the writer has tried herself. Now this would be a good idea for our column. Don't you think so? Who will commence first?

TANGENT, Or., May 5, 1883.

Editor Home Circle:

I thought as my other letter was not printed I would write again. I saw letters from two of my cousins in the FARMER. I read the children's letters. I am a little girl 10 years old. Our school has been out two weeks. I study the Fifth Reader, arithmetic, spelling and writing. I have read the Testament through once, and commenced to read it through again. I would like to know how many little folks have read it through that write to the FARMER. We had a nice school. I have four brothers and one sister. My father is dead. We are staying at my grandma Vernon's. I will tell you what I do to help mamma: I dry the dishes, sweep the floor, carry in the wood and do the ironing, and sometimes make the beds. I haven't any pets to tell you about. My oldest brother is sick; he has been sick about three months. If I see this in print I will write again. Please put my name on the temperance roll.

Your little friend, LEAH J. VERNON.

MOORHOUSE, Or., April 6, 1883.

Editor Home Circle:

I wrote a letter to you some time ago, but did not see it in the Circle, so I thought I would write again and not be discouraged. I would write often, but we are so busy working putting in garden. School is going to start again next Monday. We had a very cold winter this year; we lost over sixty head of hogs. My papa has bought us a new organ; he paid $200 for it. I and my sister are going to raise enough chickens and turkeys to pay for it. We have a canary bird, and it is a good songster. I have a pet calf; its name is Roanie. I have a hen with eleven chickens; my sister has one with ten. I have three pigs. My sister and I take a paper called the *Household Journal*; it costs one dollar a year. I get four pictures with it. My papa got a map of Palestine; he got it with a paper called the *St. Louis Observer*; it is printed in St. Louis. I will ask Aunt Hetty if she don't think it nice for children to write a verse out of the Bible? I will try and see how it will look in print: "Now upon the first day of the week very early in the morning they came unto the sepulcre, bringing the spices which they had prepared and certain others with them."—Luke, chap. xxiv verse 1. I hope all will add a verse to their letters. Please put my name on the temperance roll. I will close by asking a question: "Where in the Bible is the word barrel found, and how many times?" I will send Aunt Hetty one of my cards. Good by. From your little friend,

LIZZIE PARKER.

ALBANY, Or., March 23, 1883.

Editor Home Circle:

I now take this opportunity to ask you if I may join the Home Circle? I always read the children's letters the first thing when we get the FARMER, and think some of them are very good. I am a little girl 12 years old, and am learning to do almost all kinds of housework. My mother has been dead five years. I am staying with Mr. Risley, near Albany. I have pieced one quilt; it is a four patch. I will close for this time. I will try and write again. Wishing the FARMER success, I remain, Yours truly,

LAURA MATTOON.

MOORHOUSE, Or., March 20, 1883.

Editor Home Circle:

As I have never written to the Home Circle I thought I would try and write. We have not any school here now. It has been pretty cold here this winter. We have four hens setting now; one of them has been setting two weeks. We are milking three cows now. It will soon be summer. I will be glad when garden stuff gets big enough to eat. My ma is sick, and we have to do all the house work. We have a little canary bird; his name is Harry. I will send Aunt Hetty one of my cards. I will close by wishing the FARMER success. Good by. From your friend,

MAY PARKER.

Give it to the Girls.

Give your daughters a thorough education. Teach them to cook and prepare the food of the household. Teach them to wash, to iron and to darn stockings, to sew on buttons, to make their own dresses. Teach them to make bread, and that a good kitchen lessens the doctor's account. Teach them that he only lays up money whose expenses are less than his income, and that all grow poor who have to spend more than they receive. Teach them that a calico dress paid for fits better than a silken one unpaid for. Teach them that a full healthy face displays greater luster than fifty consumptive beauties. Teach them to purchase, and to see that the account corresponds with the purchase. Teach them good common sense, self-trust and industry. Teach them that an honest mechanic in his working dress is a better object of esteem than a dozen, haughty, finely-dressed idlers. Teach them gardening and the pleasure of nature. Teach them, if you can afford it, music, painting, etc., but consider them as temporary objects only. Teach them that a walk is more salutary than a ride in carriage. Teach them to reject with disdain all appearances, and to use "Yes" or "No" in good earnest. Teach them that happiness of matrimony depends neither on external appearances nor on wealth, but on the man's character.

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MRS. L. F. GRIFFIN.

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