

The Home Circle.

MRS HARRIOT T. CLARKE, EDITOR

THE FIRE OF HOME:

GEORGE WORSTER.

I hear them tell of far-off climes,
And treasures grand they hold—
Of minister walls, where stained light falls
On canvas, rare and old.
My hands fall down, my breath comes fast—
But ah, how can I roam?
My task I know, to spin and sew,
And light the fire of home.

Sometimes I hear of noble deeds,
Of words that move mankind;
Of willing hands that to other lands
Bring light to the poor and blind;
I dare not preach, I cannot write,
I fear to cross the foam.
Who, if I go, will spin and sew,
And light the fire at home?

My husband comes, as the shadows fall,
From the fields with my girl and boy,
His loving kiss brings with it bliss
That has no base alloy.
From the new-plowed meadow, fresh and
brown,
I catch the scent of the loam;
"Heart, do not fret, 'tis something yet
To light the fire of home."

EVERYDAY WORK.

Great deeds are trumpeted, loud bells are rung.
And men turn round to see;
The high peaks echo to the paens sung
O'er some great victory.
And yet great deeds are few. The mightiest men
Find opportunities but now and then.
Shall one sit idle through long days of peace,
Waiting for walls to scale?
Or lie in port until some golden fleece
Lures him to face the gale?
There's work enough, why idly, then delay?
His work counts most who labors every day.

A torrent sweeps down the mountain's brow
With foam and flash and roar,
Anon its strength is spent, where is it now?
Its one short day is o'er.
But the clear stream that through the meadow flows
All the long summer on its mission goes.
Better the steady flow; the torrent's dash
Soon leaves rent track dry.
The light we love is not the lightning flash
From out a midnight sky.
But the sweet sunshine, whose unfailing ray
From its calm throne of blue lights every day.

The sweetest lives are those to duty wed,
Whose deeds, both great and small,
Are close-knit strands of unbroken thread,
Where love ennobles all.
The world may sound no trumpets, ring no bells;
The Book of Life the shining record tells.
—Critic.

SUCH A HELP.

We wish to give all the friends our experience in a fluid that will help to make the washing easy. We know, for we have tried it, at a cost of only five cents a gallon: one-half pound of sal soda, five cents; one pound unsaked lime, which costs nothing, if only one can find it; boil in one gallon of soft water, set away in some earthen vessel; one cupful to a tubful of clothes in soak will help much; rub out lightly, then put a cupful to a boiler of water, and all stains or streaks will disappear. Soap must be used, too, of course. Calico clothes will be apt to fade in this water. A bottle of this standing handy to the kitchen table will be a help in washing out dish towels, and in scrubbing off said table or benches. Each lady friend must try this simple help. We have not noticed that it hurts the hands in using it.

DRIED BEEF.

Dried beef comes very handy in the country where a variety is not easily got. Take the thick of the thigh, peel to the bone, cut lengthwise into thin pieces, put it into a brine; for every thirty pounds of meat one teaspoonful of saltpetre, one quart of salt, mixed with molasses enough to give it a light brown color; rub each piece well, letting all stick that will, pack in a barrel so that the pickle will cover the meat; let it stand forty-eight hours, then lay to dry; some let it lie a couple of weeks; smoke it a week, or according judgment, put in paper bags so that flies cannot get to it.

Another pickle is made with four gallons of water, six pounds of salt, two ounces saltpetre, one and one-half pounds sugar or one quart of molasses, either is good, having had a trial. Almost every family kill a beef in the fall, and even after "swapping" there is a glut of meat, and it is well to dry some of it.

Can some one tell how to cook "jerked venison," or is it to be eaten dry.

Fried Pork.

Western people generally make side meat into "bacon," but Eastern folks

put up this in salt and water, calling it pickled pork; it is nicer this way, we think, and is more economical, for nothing is wasted in trimmings; then it does not get a rank taste if it is properly put up, as bacon is sure to be. Ham and shoulders should be smoked. Salt pork or ham is more delicate if broiled over coals, cutting it thin, dipping each piece in cold water occasionally as it is cooking; then for a variety make a thin batter of an egg and a little milk and flour, dip each piece in the batter; after it is almost done put it back and let it brown in the gravy, or pour off nearly all grease after frying; add a spoonful of flour and pour in cream or milk and make a thickened gravy, pouring it on slices of cold bread.

CHOICE RECIPES.

Salad Dressing.—Mix well the yolk of one hard-boiled egg with one teaspoonful of mustard flour and a quarter ditto each of pepper and salt; then stir in, drop by drop, some fine salad oil, till it is as thick as butter. Stir in carefully a teaspoonful each of chili, tarragon and malt vinegar (if liked, also one each of Harvey and Worcester sauces), one teaspoonful of good cream and one of pounded sugar. Always stir it one way, or it curdles.

To Crystallize Fruit.—Pick out the finest of any kind of fruit, leave in the stones; beat the whites of three eggs to a froth, lay the fruit in the beaten egg, with the stems upward; drain and beat the part that drips off again; select them out one by one, and dip them into a cup of finely powdered sugar. Cover a pan with a sheet of fine paper, place the fruit on it, and set it in a cool oven. When the icing on the fruit becomes firm, pile them on a dish and set them in a cool place.

Rice Pudding.—One-half cupful rice, one and one-half pints milk, one-half cupful sugar, large pinch of salt, one tablespoonful lemon rind chopped fine. Put rice, washed and picked, sugar, salt in quart pudding dish. Bake in moderate oven two hours, stirring frequently first one and a quarter hours, then permit it to finish cooking, with light-colored crust, disturbing it no more. Eat cold with cream.

Cottage Pudding.—Either of the following will be good: (1) Two cups flour, two teaspoonfuls of baking powder, one cup of sugar, one tablespoonful of butter melted, one cup of milk and the grated rind of lemon. Bake in a good oven and serve hot with sauce. (2) One pint of flour, two teaspoonfuls of baking powder, two cups of sugar, one cup of butter, one cup of milk and two eggs. Serve hot with a hard sauce.

Coffee Cake.—One cup of brown sugar, one cup of butter, one-half cup of molasses, one cup of strong, cold coffee, one teaspoonful of soda, two teaspoonsfuls of cinnamon, one teaspoonful of cloves, one cup of raisins or currants and five cups of sifted flour. Add the fruit last, rubbed in a little of the flour. Bake about one hour.

Lemon Cream.—Peel three lemons and squeeze out the juice into one quart of milk. Add the peel, cut in pieces and cover the mixture for a few hours; then add six eggs, well beaten, and one pint of water, well sweetened. Strain and simmer over a gentle fire until it thickens. Serve very cold.

Ambrosia.—Pare and cut (or pull) a ripe pineapple into small pieces. Put a layer in a dish; sugar well; cover with grated cocoanut; lay in more sugared pineapple, and so on until the materials are used up, covering the top thickly with cocoanut. Pass sponge or other light cake with it.

Ginger Nuts.—Half-pound butter, six ounces brown sugar, one pint molasses, half-teaspoonful salt, two tablespoonsful each allspice and cloves, one teaspoonful caraway seeds and one pound and a half of flour.

How Time is Measured.

How the hundredth part of a second is measured is told in the Washington Post. It says: "The chronograph, as its name implies, is a type-writer. Without it the division of time into a hundredth part of a second—a division so small that the mind can hardly appreciate it—would be impossible. It is a revolving cylinder, bearing a fountain pen attached to a magnet. As the pendulum of the clock swings its seconds, it sends the electric currents to the magnet. The latter gives a nervous click and the pen marks a small but distinct break on the paper. These breaks distinguish the seconds, and the space between them is measured by fine divisions on a slip of steel. A second in time measured by space, is about as long as this: ——."

Poultry.**Keep a Few Hens.**

Among the live stock of every farm should be a few hens. Who could think of getting along without eggs? They are as necessary as butter and cheese, if not as beef and mutton. A hen not only furnishes several dozen eggs, good wholesome food in almost any form they may be served up in, but at last gives a carcass that, when properly cooked, affords a relishable and nutritious meal for a family. If the eggs are not eaten, the hen may hatch them and turn out several chickens, all of which have their value on the table or in the market. But if you keep hens, provide for their protection and comfort, the same as you do for other live stock. Do not permit them to run at large all over the farm and through the farm buildings, roosting at night on the dashboard of your buggy. They are a nuisance when running over everything and roosting on the wagon, beams, racks, etc. True, they will in this way pick up a good deal of their living—in fact, all of it in the summer; but in stealing their nests and exposing themselves to the depredations of hawks, owls, foxes, etc., there is more loss than gain. Besides, ranges can be provided for them without giving them the whole farm. At some seasons of the year, they ought to run in the orchard to catch the insects and worms that depredate there. The hen-house may be so located that it can be opened into the orchard; and there are times when hens, especially young chickens, may run in the garden to advantage. They will consume most of the garbage and refuse of the kitchen, and the screenings from the fanning-mill will be readily consumed by them and converted into chicken meat or eggs. They very much relish lopped milk, and it is good for them. In short, with a little thought and saving, a small flock of hens can be kept for almost nothing, and no table is properly supplied that does not frequently exhibit eggs and poultry nicely served. Next to the products of the garden, the product of the hen-coop are a constant source of relishable and nutritious food. By all means, keep a few hens—"keep" them, but do not let them overrun you and annoy you at every turn.—Live Stock Journal.

Guineas are valuable on farms where the range is wide, as they destroy a very large number of insects and do not scratch up seeds. In fact, a flock of twenty guineas will consume a number of insects so large as to almost appear incredible, as they are active and always searching. They also consume grass and young weeds of undesirable plants and grasses. The hen lays about 125 eggs in a year, especially if they are taken from her before she begins to sit. The flesh of the guinea is rather dark, but juicy and of a 'gamy' flavor. They may be raised to remain near the house by placing the eggs under hens, and add a few chicks to the brood when the young guineas are hatched. They will learn from the chicks and become tame and accustomed to the same habits as the chicks, growing up with them. The eggs require four weeks for incubation, and are usually hatched under hens in the poultry house.—Mirror and Farmer.

An experiment was carried out in France a few years ago to determine the relative value of hens and ducks as egg producers. Three birds of each sort were selected for the trial, and between the first day of January and the last day of August the three hens laid 257 eggs and the three ducks 402. Moreover, in the autumn of the previous year, the ducks had produced 215 eggs after the hens had ceased laying altogether. Of course one such experiment does not conclusively decide the relative merits of the hens and ducks, but it shows that the latter is not to be despised as egg producers, and they are in many ways less troublesome than chickens, and are of great use to destroy slugs and snails in a garden, where will do no harm if young seedlings are protected with a few thorns.

Ordinarily, six or eight per cent of adult fowls will die of disease annually when they are kept for profit and given a stimulating diet to make them lay as much as possible. This is not surprising when we reflect that our domestic fowls are in a highly artificial condition. The production of large numbers of eggs is unnatural, being a habit induced by man, and causes a great strain on the constitution. The artificial supply of food is unlimited allowance with no necessity for exercise on the part of the fowls, a fruitful source of disease.

Married People would be Happier

If home troubles were never told to a neighbor.

If expenses were proportioned to receipts.

If they tried to be as agreeable as in courtship days.

If each would remember the other was a human being, not an angel.

If each was as kind to the other as when they were lovers.

If fuel and provisions were laid in during the high tide of summer work.

If both parties remembered that they married for worse as well as for better.

If men were as thoughtful for their wives as they were for their sweethearts.

If there were fewer silk and velvet street costumes, and more plain, tidy house dresses.

If there were fewer "please darlings" in public and more common manners in private.

If masculine bills for Havanas and feminine ditto for rare lace were turned into the general fund until such times as they could be incurred without risk.

If men could remember that a woman cannot be always smiling who has to cook the dinner, answer the door bell half a dozen times, and get rid of the neighbor who has dropped in, tend a sick baby, tie up the finger of a two-year-old, tie up the head of a six-year-old on skates, and then get an eight-year-old ready for school. A woman with all this to contend with may claim it as a privilege to look and feel a little tired sometimes, and a word of sympathy would not be too much to expect from the man who, during the honeymoon, would not let her carry as much as a sunshade.—N. Y. Mail and Express.

Agricultural Points.

Those fond of peas, fresh from the vine, may soon sow a few if an autumn crop is desirable.

When squash and melon vines begin to run over the ground a little fertilizer, wood ashes or fine manure, should be sown between the hills and hoed in.

It is not uncommon to find people taking off the leaves of the grape in order that the sun may color the fruit. Grapes color better under the shade of good, healthy foliage than when that foliage is removed.

Tomatoes trained to stakes give the sweetest fruit and remain in bearing the longest; but many cultivators, who grow for size and quantity only, believe they have the best results when growing them on the level ground.

Neatness about the farm and buildings promotes health as well as improves the looks of the premises.

Keep a few tools and learn their use. It may save stopping the mowing machine and taking several hours for a trip to the village.

Plan to take a few days' vacation after having a trip to the mountains, the sea side, to famous farms or dairies, or to cheese or butter factories.

The proper systematic feeding of young animals will tend to prevent stunting, which is too frequently observable in the young stock of farmers.

Domestication softens the whole organic structure of animals. In the feathered species the feathering is not as dense nor as hard as on the wild fowl.

Clover hay should be secured when the plant is in the bloom. If allowed to stand until the blossoms go to seed there is little left but the bare seed, as when too ripe the leaves fall off while handling.

Colonel F. D. Curtis says: "I had rather choose a hog that I have got to catch to kill it for my own use than to eat one of those helpless, fat things that could not get out of your way, and, if turned on its back, would stay there till it died. This is ideal 'early maturity,' and it is dyspepsia by the barrel."

Serofula and all forms of scrofulous diseases, are rapidly purged away by the use Ayer's Sarsaparilla.

Unnecessary Misery.

Probably as much misery comes from constipation as from any derangement of the functions of the body, and it is difficult to cure, for the reason that no one likes to take the medicine usually prescribed. HAMBURG FIGS were prepared to obviate this difficulty, and they will be found pleasant to the taste of women and children. 25 cents. At all druggists. J. J. Mack & Co., proprietors, S. F.

A Fine Farm for Sale.

We have had placed in our hands for sale a choice farm highly improved, about four miles south of Salem. The place contains 120 acres, all of which is cleared. There is a growing crop of 52 acres, consisting of barley and wheat. There are good buildings and an orchard. This place yielded thirty bushels of wheat per acre last year. Apply soon and obtain a bargain. Price \$35 per acre.

Surface Indications

What a miser would very properly term "surface indications" of what is beneath, are the Pimples, Stiles, Sore Eyes, Bells, and Cutaneous Eruptions with which people are annoyed in spring and early summer. The effete matter accumulated during the winter months, now makes its presence felt, through Nature's endeavors to expel it from the system. While it remains, it is a poison that festers in the blood and may develop into Scrofula. This condition causes derangement of the digestive and assimilatory organs, with a feeling of nervousness, languor, and weariness—often lightly spoken of as "only spring fever." These are evidences that Nature is not able, unaided, to throw off the corrupt atoms which weaken the vital forces. To regain health, Nature must be aided by a thorough blood-purifying medicine; and nothing else is so effective as

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which is sufficiently powerful to expel from the system even the taint of Hereditary Scrofula.

The medical profession endorse AYER'S SARASPARILLA, and many attestations of the cures effected by it come from all parts of the world. It is, in the language of the Hon. Francis Jewett, ex-State Senator of Massachusetts and ex-Mayor of Lowell, "the only preparation that does real, lasting good."

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