

ENGRAVEN ON HIS HANDS.

A minor chord is touched to-night
As, listening to the wind,
I think of those gone out of sight,
Leaving no trace behind.
Their spirit forms I try to grasp,
And hold in warm embrace,
But find no substance when I clasp
The phantoms of my chase.

Yes, plainly I discern the forms,
And know the features dear;
My heart with holy rapture warms
To feel their presence near.
I close my eyes to feast my soul,
And shut out earth for heaven,
To talk with those who've reached the goal
And proved their sins forgiven.

I join their song; my spirit soars
With theirs to fields immortal,
And in the ear of Jesus pours
A claim to that bright portal.
His scope, my soul with rapture thrills;
Upon his palm engraven
I read my name; my spirit fills
I'm overwhelmed with heaven.

SALLY A. HUMES.

How to Serve Breakfasts, Luncheons and Teas.

The breakfast should be always of an appetizing character, as it is one of our principal meals, and, as Leigh Hunt tells us, "breakfast is the foundation of the day's employment, and oftentimes of its health;" therefore its surroundings should be made as attractive as possible; and, although they should be very different from the elaborate decorations of the dinner-table, they should be made as pleasing. And a pretty breakfast service of English or French china, with all the variety of dishes for meats, vegetables, eggs, toasts, cakes, jams and fresh fruits, will add greatly to the appearance of the table and not draw very heavily upon the purse of paterfamilias.

A good set of English ware can be purchased for from \$12 to \$15, which will give you a much better appetite than if your food is served upon cracked, chipped, plain white ware, with coffee cups so thick that your lips can hardly fit over their brims.

Money spent in purchasing attractive ware and other table furniture is often well spent, because it gives a relish to your food. Do you doubt it? Try it for yourselves. Contrast a table well served and covered with an ebru or white damask cloth with red or blue borders, and napkins to match, an English set of dishes, bright silver and sparkling glass, with well-cooked meat and potatoes, albeit nothing more than an appetizing, well-browned "hash," flanked with hot rolls, baked apples, buttered toast and a well-made cup of coffee, with boiling-hot milk and rich cream, and a table covered with a spotted, greasy, red cloth, or worse still an oil-cloth, ugly white ware, silver dull as pewter, badly washed glass, upon which the richest of crockery is served, and for which should you have the best appetite?

Give me the spotless cloth and the dainty furnishings, with oatmeal porridge and simple fare, and bright faces and kindly hearts, and I will not ask for a more delicious repast.

"Is not the life more than meat? the body more than raiment?"

We must eat to live, but should we not make our tables so attractive at each meal of the day that when our children have grown up and gone forth from the guardianship of home they will always remember the delights of home-fare and the enjoyments of the table?

The innate refinement of every person is said to be more apparent at the table than anywhere else; therefore every child should learn at the home-table refinements of eating.

But if meals are badly served and quickly disposed of, and dishes are hustled on the table crowded together, and the whole meal is dispatched in ten or fifteen minutes, without a thought of anything but stowing it away in the quickest possible time, how can a child learn to eat decently?

The father and the mother must, themselves, eat slowly and properly if they would teach their children to do so, and say them a great amount of embarrassment when they sit at private or public tables elsewhere.

Let your table linen be well ironed and clean, no matter how coarse it is, and the dishes neatly arranged and in order, no matter whether they are white, or blue, or brown, or of various colors, with the salts, and castor, and butter, and plates in their places; the cups and saucers, coffee or teapot, sugar-bowl, creamer and slop-bowl at the side and in front of the mistress's plate. Meat and vegetables placed in front of the master, bread and saucers on each side, and a vase or bowl of flowers in the centre of the table, and you will be prepared to entertain any guests whom you may desire to invite to your home. A glassful of morning-glories will glorify the breakfast table still more. Try it when they are in their glory and prove the truth of the assertion.

HOW TO SERVE LUNCHEONS.

Etymologists tell us that the word luncheon is derived from clutch or clunch, and signifies a handful of food; but in these later days it surely has lost its significance, as a lunch party of the period is often a very elaborate and

costly affair, and it will serve in lieu of an invitation to a dinner party, but with one drawback, viz., that only gentlemen of leisure can be present at the repast.

In France the luncheon is called déjeuner a la fourchette—the breakfast with a fork—the first breakfast—being served in one's apartment, and consisting chiefly of rolls, sometimes accompanied by an egg, and always with a cupful of strong coffee, while the luncheon serves for an early dinner for the children and a substantial meal for adults.

Luncheons are one of the most agreeable institutions of social life, and no repast can be made more wholesome and enjoyable, and as the feminine element is usually predominant, it is needless to say that they are always chatty and often brilliant.

There is much less formality in serving a luncheon than a dinner, but it is usually composed of several courses, and the sweets are placed upon the table, as in a dinner a la Russe.

Raw oysters form the first course at a stylish lunch; then comes soup or bouillon, a strong clear beef soup.

The meats may be hot or cold, and salads are always served, and then pastries, sweets, ices and fruits.

Ten courses or more are frequently served at elaborate lunch parties in large cities. Claret wine and champagne are also handed around, and black coffee is the last course with crackers and cheese and candied ginger, as at dinner parties.

After the removal of the solid dishes the servants do not remain at lunch—but everything needed should be placed upon the table or sideboard before they leave. At large lunch parties the viands are often served upon the table and handed round to the guests standing, as at a supper-party. And the ladies wear reception hats or bonnets, only removing the outer wrap and the gloves.

But, if possible, it is better to provide seats for all—and have little tables scattered about in library and dining-room if they adjoin, with small table-cloths upon each, and the needful articles.

And four or six can be served at each table. This avoids a crush about the main table of refreshments, and is far more agreeable and comfortable for the guests and hostess.

Unless particularly invited to prolong the visit, the guest takes leave of the host and hostess at the conclusion of the repast, and says: "How enjoyable it has been!" or makes some flattering, pleasing remark upon the surroundings, the day, or any little incidents connected with the occasion which may occur to her.

TEA PARTIES.

Tea parties as a formal meal are only given in the country, as the late dinner takes their place. But "5-o'clock teas"—repast served between luncheon and an 8-o'clock dinner, in the city—are all the rage, and have become a favorite mode of entertaining one's friends, both in England and the United States.

They are more informal meals than luncheons, because the tea equipage is placed in the library or reception-room or back parlor, and one of the young ladies of the house serves "the beverage that cheers and not inebriates," while the lady of the house receives her guests, and gentlemen pass the cups, but a servant is always in attendance.

It is, however, made the occasion of displaying rare china; and the hostess takes special pains to procure very highly flavored Pekoe-orange tea, and to have her silver tea-kettle boiled upon the table and the tea made there.

Rare flowers are also exhibited and rare teagowns are worn by the ladies, and everything is made as "extremely esthetic and rarely poetical" as the hostess can arrange affairs.

The highly flavored cupful of tea with thin wafers, sandwiches and cakes of several kinds, furnish all the refreshments, and ladies wear the same hats and dresses as at reception or lunch parties. But frequently music and dancing are introduced as parts of the entertainment and the guests remain longer than at luncheon parties.

At "the dansant," which is usually inscribed upon the cards of invitation, a suitable dress for dancing should be worn, with or without a hat as the wearer prefers. But the dress should not be as elaborate as a ball dress.

A "high tea" is, to some extent, in place of a dinner, and savory cold meats, salads, preserves, oysters, cakes and ices of all descriptions can be served. And the guests remain until a late hour, and cards, dancing and music are en regle for their amusement.

The tea-table is often decorated with baskets or dishes of flowers, and small bouquets are laid at each plate, and several courses are served, with white grapes and a cordial glass of noyau for the last course.

A beautiful device for ornamenting a lunch, dinner or tea-table is a mirror

with large glass globules around the outer edge, and a glass basket of similar design, filled with fruits and flowers, is placed in the centre of it, and around it are grouped low cup-shaped glasses, each holding a rare orchid or an exquisite rosebud, with a few ferns, and after the repast the flowers are given to the guests. It is said that the time will soon come when we Americans will think less of entertaining our friends with every delicacy of our country and all the climes of the earth, and will derive more pleasure in intellectual conversation, mingled with charming music and the exhibition of rare sets of engravings, with which to interest our guests. In short, mind will predominate over the sensual appetites, and brains will assert their rule over stomach. A "big feed" involves a great outlay of money and time—and of what gain is it? Not the least; but rather much injury is the result, and the sooner we learn this lesson the better it will be for ourselves.

The Statues at Thebes.

Dean Stanley was once asked by a friend what he considered to be the best written passage in his works. He replied at once, "The description of the colossal statues at Thebes, in my 'Sinai and Palestine.'" It is, indeed, a very fine passage. He is speaking of the Rameses, and relating what it must have been before it was flung down by some extraordinary catastrophe, and before the Arabs had scooped their millstones out of its face. "It was," he said, "the largest statue in the world. Far and wide that enormous head must have been seen eyes, mouth and ears. Far and wide you must have seen his vast hands resting on his elephantine. You sit on his breast and look at the Osiride statues which support the portico of the temple, and which anywhere else would put to shame even the statues of the cherubs in St. Peter's—and they seem pigmies before him. His arm is thicker than their whole bodies. The only similarity to him must have been the gateway, which rose in pyramidal towers, now broken down and rolling in a wild ruin down to the plain. Nothing which now exists in the world can give any notion of what the effect must have been when he was erect. * * * No one who entered that building, could have thought of anything else but that stupendous being who thus had raised himself up above the whole world of gods and men." Then, speaking of the two other statues of Amenophis, he adds: "The sun was setting; the African range glowed red behind them; the green plain was dyed with a deeper green beneath them; and the shades of evening veiled the vast rents and fissures in their aged frames. As I looked back on them in the sunset, and rose up in front of the background of the mountain, they seem indeed as if they were part of it. And yet * * * The human character is never lost. Their faces are dreadfully mutilated; indeed, the largest has no face at all, but is, from the waist upward, a mass of stones and rocks piled together in the form of a human head and body. Still, especially in that dim light, and from their lofty thrones, they seem to have faces only of hideous and grinning ugliness."

Strength of an Egg Shell.

Some years ago an engineer, now prominent in the official management of our great railroads, was superintending the construction of a new road in Pennsylvania. After supper one evening he strolled into the "settin'-room" of the country tavern, where some twenty men were seated around the stove, smoking and chatting. A regular down-East Yankee was expounding the remarkable strength of the arch, its use and application in mechanics, and illustrating his remarks by pawing a half-bushel measure. "You ain't no idee," said he, "how strong the arch is if ye set it right—if ye know how. Now, there's the egg—nothin's got a prettier arch than the egg, and if you set it right it's mighty strong. Why, I kin set an egg on this floor in such a shape that ye can't break it with this half-bushel measure." A general murmur of sneering disbelief ran around the room; but the Yankee was game. "I said I kin, and I kin, and I'll bet the drinks for the crowd on it." Our engineer hated a Yankee, and though a reserved man, he could not permit a Yankee to bluff a whole party with such an arrogant and preposterous statement, so he quietly said: "I will take that bet." An egg was brought in from the kitchen and handed to the Yankee. He took it and stood it upon the floor in the corner of the room. Our engineer did not even attempt to fill a square corner with a round measure, but paid for the drinks and retired, sadder and wiser.

Agricultural.

The Strawberry.

If the best results are expected from setting out the plants in the spring the work must be done early, for nothing is more beneficial to them than the spring rains. Until well rooted the plants cannot stand the slightest degree of dryness in the soil, and hence, if they are transplanted in time to get the rains of this season, a larger proportion of them will thrive. One of the most essential points to be observed in strawberry culture is to push the plants forward the first year. Every blossom that appears and every runner that takes root robs the plant of so much vitality, and the effect is always seen the following season; therefore the blossoms should be plucked off and not allowed to fruit, while the runners should be promptly checked whenever they begin to push forward. To successfully grow strawberries requires more than the average proportion of labor, but the vines always yield abundantly to good cultivation. The ground should be plowed deep and well worked into a fine condition preparatory to the reception of the young plants. After setting the plants in position, the distance apart being that which best suits for cultivation with hoe and cultivator, they should be kept clean and free from grass and weeds, for the plants will not grow as they should unless protected in that respect.

The proper method of manuring is to use only such material as is fine and thoroughly decomposed. The most economical way of applying it is to raise the vine with the hand and scatter the manure around the stem and over the roots; but to thoroughly broadcast the whole field is better. The best fertilizer of an artificial character is superphosphate, and the addition of wood ashes is an improvement. Should there be a scarcity of wood ashes a substitute may be used in the shape of kainit or German potash salts (sulphate of potash), which is procurable from fertilizer manufacturers. Lime is considered by some growers to be injurious, but plaster is a valuable assistant.

A beginner will easily make mistakes in selecting varieties. Some are bisexual and fertilize themselves, while other varieties must be planted in company with those that are required to fertilize them, as the crescent, for instance. The old standard, Wilson, though discarded every season, is always relied upon when new varieties fail, and in addition to the hardness of the vines and the sub-acidity, good keeping qualities and color of the fruit, is the best for shipping. Although the Wilson, produces berries of medium size, it can be made to yield them of large proportions if the excess of berries is taken off, which, though causing a reduction in their number, does not detract from their bulk in measurement, the price also being higher in market and the quality improved.

Among the later varieties are the Sharpless, Bidwell, Manchester and Mount Vernon, the Manchester being considered the best for light soil. The Kentucky is a late strawberry, of good quality, and productive. In the Crescent, Green Prolific and Hovey's Seedling, the stamens are abortive, and the Wilson is usually planted between them, owing to the flowers being pistillate, one row of plants with well-developed stamens being sufficient for seven rows of the pistillates. The principal obstacle is the inclination of the staminate varieties to crowd out the others, but this can be avoided by careful cultivation.

Strawberries can be transplanted in the fall, if preferred, and as the cold season comes on should receive careful mulching. In fact, all strawberries should be mulched for protection in winter, but more especially young plants. Should new plants be desired at any time a few rows should be allowed to produce runners for that purpose, but every other portion of the field should be guarded against such effort on the part of the plants, as the propagation by runners is in direct opposition to the propagation by seed, thus lessening the tendency for fruit production.

Farm Notes.

Cotton-seed oil is being used as a substitute for lard, the consumption increasing very fast.

The season has opened well for fruit, and the prospect seems good for a full crop.

One who has had experience at artificial hatching advises the use of Leghorn cocks with large Brahma or Cochins hens. The cross is a good one and the eggs invariably hatch.

There is nothing better for potatoes than wood ashes. They should be spread on the plowed ground and harrowed in, or they may be sown just before planting or after it.

In answer to inquiries why hens lay soft-shell eggs, it may be stated that the difficulty is caused by a lack of lime. Pounded oyster shells should be within easy reach of the fowls at all times.

To every barrel of flour (106 pounds)

there is about forty pounds of bran. It is too light to ship except at high rates, and there is an opportunity for some inventor to devise a method for compressing it into bales as is the case with hay.

Every one interested in potatoes should try on a small scale new varieties till they find something adapted to their cultivation, etc., and by being a little careful, can double their yield on any of the old kinds with but little additional expense.

Tennessee reports the largest product of sorghum syrup, and New Jersey the most sugar. Every year the product increases and, with the improvements now being added every season in cultivation and manufacture, sugar will be as easily produced at the North as in Louisiana.

Clover is not always best when sown with a grain crop. The theory that the rapidly growing grain shades the young plants and accelerates their growth is doubtless true in some instances; but it is equally true that there are seasons when it would succeed better when sown alone.

The *Gardener's Monthly* advises owners of fruit trees to remember that the trees, like grain and vegetable crops, must have manure to keep up their fertility. An annual top-dressing is best. If the manure cannot be had, fresh earth from ditches or roadsides spread half an inch or so deep under the trees will have a wonderful effect.

A Western farmer who tried wheat bran as a manure for wheat reports that the effect of an application of one ton of bran to the acre was equal to that obtained from the usual application of a mixture of bone-dust, guano, lime and wood-ashes, and the difference in yield of the crops that received bran as compared with those not so treated was very great.

A correspondent of the *Rural New Yorker* says that those who undertake to raise seedlings from the rnharb as a means of improving the quality will be disappointed, as the plants fresh from seed, though vigorous and healthy, will vary as seedlings of all plants do. A choice sort once established is easily increased by taking off eyes, with a bit of root, in October.

Good Sense and Honesty.

A writer for the *Cornhill Magazine* says: When the Englishman first looks at the waters of the Hudson dancing in the sun, the long smokeless streets with their busy crowds, certainly not of English people, his immediate impulse is to fall back on his earliest traveling companion, his scanty store of French, and to ask his way in that tongue. So strong is the impression of foreign locality which the climate and the aspect of the city give him, that it is some time before he becomes accustomed to expect to hear English from those tall, spare, keen-eyed men who talk so little, in so low a tone. When we meet Americans in Europe their accent attracts attention; when we are among them, [with climate and manners and dress and expression so different from our own, our surprise is to find them at home in our language. The spacious hall of the hotel is not reserved for the guests and the servants. It is filled by a busy crowd. Not that they are always moving about or talking. The men who sit in the arm-chairs against the wall or clustered round the pillars that support the dome, are not idle, vacant-eyed loungers. They closely observe each passer-by, now and again glide through the crowd to claim an old acquaintance or to give attendance to a promised rendezvous. Loud talking is much more frequent among the women. In ordinary business the American is never noisy. He says little. It may be to the point or not, according to his good sense or honesty of purpose, but it is generally brief and always delivered in a quiet low key. As both good sense and honesty are leading characteristics of the American people, the exception here made to the general terseness of their ordinary communications is but an exception.

A Kind-Hearted Princess.

Seldom is it that "stories" about the princess of Wales are circulated, but a recent issue of the *Whitehall Review* recalls one, of an incident that occurred a few years ago, which is worth repeating, as giving an insight to the practical kindness of her truly loyal heart. An Austrian general visiting at Sandringham, while saying "good night" to his royal host, chanced to stumble and sprained his ankle so that for several days he was confined to his bed. Not only did the prince call frequently to inquire after his condition, but the princess also came every day and read aloud to him at his bedside to divert his mind from the pain he was suffering. "I know of none of my own family except my mother who would have done the same for me," the general always adds with a grateful tremor in his voice, when he relates the story.

Sanitary Hints.

When one has had a fever, and the hair is falling off, take a teacupful of sage steeped well in a quart of soft water; strain off into a tight bottle with an ounce of borax added. Use as a wash for the head.

Bulwer says: "We live in an age of overmental culture. We neglect too much simple, healthy, outer life, in which there is so much positive joy. In turning to the world within us we grow blind to the beautiful world without."

For dyspepsia pour one quart of cold water on two tablespoonfuls of unslacked lime; let stand a few minutes, bottle and cork, and when clear it's ready for use. Put three tablespoonfuls in a cup of milk, and drink any time, usually before meals.

SPRING FOOD.—If we would escape spring diseases and "spring medicines," it is needful to adapt our food to the weather, as we do our clothing. While the carbons (as the sweets, fats and starch) may be used in cold weather as the means of sustaining the animal heat at about 98 deg. Fah. (as it must be), on the return of warm weather, these are not needed for that purpose. If they are continued, or if we disregard the indications of nature as seen in a diminished appetite for them, as well as for the usual amount of food, we must expect that the stomach will rebel, and that we shall become "bilious," or "piggish" as Dio Lewis expresses it. In such a case, when the winter appetite, like our thick clothing, is put off or reduced, to attack nature by an attempt to pamper the appetite by the use of delicacies and choice viands, overloading the stomach (and of course raising the temperature of the body) is the height of folly. This results in the overworking of the stomach deranging the organs of digestion, and in general inviting disease. Aside from such follies, the employment of appetizers, tonics, "spring medicines" would be unnecessary. We know enough to regulate the diet of the horse and cow (more valuable!) and prevent spring diseases in them. As a rule our appetites indicate what treatment we should adopt for ourselves, since our winter and summer appetites, both in regard to quantity and kinds, materially differ—less in summer, and but little of the oils, sweets and starch, and of the heaters and fatteners. It is an unfortunate fact, however, that the appetite does not change as promptly as the weather does; and therefore we continue our winter food so long as to induce disease, instead of changing our food as we do our clothing.

Rules of Riding.

In mounting, face the near side of the horse. The near side is the nearest yourself. If you stand on the right side of the horse, which is the wrong side, when you mount, you will face the crupper. Then everybody will know that your name is Johan Gottlieb Em-sige Felger.

If you cannot mount from the ground, lead the horse to a high fence, say "whoa" two or three times, and jump over the horse's ears. You will light somewhere on his neck, and you will have plenty of time to adjust yourself while the horse is running away. Another method of mounting, largely practiced by young gentlemen from the city, is to balance yourself on one foot on the fence, and point the other leg at the horse, in the general direction of the saddle, saying "whoa" all the time. The horse, after this gesture has been repeated a few times, backs away, pulls the alleged rider off the fence, and walks up and down the lane with him at a rapid gallop. This gives the rider, in about ten minutes, all the exercise he wants for a week.

If by some miracle you manage to get into the saddle, hold on with both hands, and say "whoa." The faster the horse goes the tighter you must hold on, and the louder you must "holer."

If you are from New York or Philadelphia, you will shorten the stirrups until your knees are on a level with your chin. Then as you ride you will rise to your feet and stand in the attitude of a man peering over a fence to look for his dog, and then suddenly fall in the saddle like a man who has stepped on a banana skin.

The Consiglio di Sanita of Italy has passed a resolution regulating the importation of patent medicines which will interest English and American travelers and patentees. With the exception of Holloway's pills, Henry's magnesia, and a few other preparations, the lists of admissible medicines is wholly French.

Mrs. Craycroft, the sister of Sir John Franklin, died lately at her home at Dorking at the age of ninety. She spent the greater part of her fortune on the expeditions which were sent to the Arctic regions in search of the famous explorer.