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Poetical.

"DON'T STAY LONG."
Look of yearning tenderness
Beneath her lowly hair
And hope and love unutterable
Aro shadowed in her eyes.

DP! DP!

Out among the flowers
In the early morn'g
When the golden hours
Happy thoughts are born.

Miscellaneous.

THE CABIN BOY.

On the 26th day of April, in the year 1788, a fine brig named the Triton, was preparing to leave the port of Havana, in order to go sailing for the coast of Newfoundland.

American Volunteer.

BY JOHN B. BRATTON. "OUR COUNTRY—MAY IT ALWAYS BE RIGHT—BUT RIGHT OR WRONG, OUR COUNTRY." AT \$2.00 PER ANNUM. VOL. 46. CARLISLE, PA., THURSDAY, JULY 21, 1850. NO. 6.

his mouth was rudely stopped by the mate, who threatened a good whipping ending if he attempted to say a word. Silent submission was all that remained for the child; but from that time, how often would he creep into some retired corner of the deck, and weep and watch the waves, and call softly on the name of his mother.

would have crushed it like an egg-shell—and soon perceived that they were not far from land. As length they reached the shore, and landed, the captain crying George in his arms, for the child's lips were weak and numb.

Incident of the Mexican War. As the Kentucky regiment crossed the Neac, and reached those immense prairies and wood-bound streams which spread themselves out 300 miles to the Rio Grande, great quantities of game presented themselves.

Uses of Ice. In health no one ought to drink ice water for it has occasioned fatal inflammation of the stomach and bowels, and sometimes sudden death.

Fallen. It has been well said that death is no respecter of persons. Man is ever falling victim before the conqueror. Man is ever too insignificant to his prey, none so powerful as to escape him.

"So you have a mother?" said the mate Malandin, who overheard him one day. "Ah, yes, and a father also," replied George; and I left them to become a sailor. Oh, how miserable I am!

What joy! The crew perceived them, and three men put off in a boat towards the spot where they were. They carried a liberal rough reserve gear way before the transport caused by this unlooked for deliverance; he folded George in his arms, and with tears of joy embraced him as if he had been his son.

Let us kneel down, captain, I discovered the boy, and thank God for goodness in saving us." The old sailor obeyed, and joined fervently in George's simple thanksgiving.

A Modest Young Man. We love a modest, unassuming young man, wherever we find him—in a counting room or a law office, at the bellows or the crank—at the loom and the spindle, or in the workshop.

Origin of Camp Meetings. A correspondent of the Boston Bee gives the following account of the origin of these popular religious gatherings.

"I must be the last to leave my vessel!" replied the bold seaman. "All is not lost that's in danger," said the chief officer of the captain.

But I lack attends the daring sportsman, the sea and being free through the plain—cast that skirts its banks, that I rode within twenty yards of it before I caught the first gleam of its waters.

Blind Man's Bull. Our youths little ones, while enjoying one of their favorite games, have little idea of its origin. Here is the history of this favorite game.

A Yankee Trick. We remember when we were living down east, of a neighboring farmer hiring a jolly Irishman, who was very fond of learning tricks.

A Beautiful Picture. The man who stands upon his own soil, who feels that by the law of the land in which he lives—by the laws of civilized nations—he is the rightful and exclusive owner of the land which he tills, is, by the constitution of our nature, under wholesome influences not easily imbibed from any other source.

"Do you want a cabin boy on board?" "I know nothing about it; you must go and ask the captain; there is a stranger named George, with the large pipe and the bear-skin coat."

The English admiral testified his gratitude by sending Captain Jarvis back to Marselles with a splendid service of plate, and a monetary and grateful letter for Pleville.

The River Jordan.—A correspondent of the Times writes a description of the River Jordan: "A line of green, low forest betrayed the course of the sacred river through the plain."

"The Shadows we Cast." In this great world of sunshine and shadow, we are constantly casting shadows on those around us, and receiving shadows from them in return.

Interrogator bowed and retired. Henry Ward Beecher made a speech in New York, at the opening of a place of entertainment for men who need a place to chat and read the papers, and do not wish to frequent bar-rooms.

"What is that?" "What is that?" "What is that?" "What is that?" "What is that?" "What is that?"

Don't force a man to take your advice.—You can advise him to take a bath without pitching him into the river.

Dr. Young says that man and wife are like soap and body—always at variance and yet loath to part.

It is stated that the Rev. George Trask, of Fitchburg, lectured so powerfully in Webster a few days ago, against tobacco, that several of his audience went home and burned their cigars, holding one end of them in their mouths.

Blackberry Jam.—Gather the fruit in dry weather; allow half a pound of good brown sugar to every pound of fruit. Put the berries in a tub, and wash them with water.

THE HOUSEKEEPER.

DIRECTIONS FOR PRESERVING FRUITS.

Plums.—There are several varieties of plums. The richest purple plum for preserving is the damson. There are of these large and small—the large are called sweet damsons; the small ones are very rich flavored.

To Preserve Purple Plums.—Make a syrup of clean brown sugar; clarify when perfectly clear and boiling hot, pour it over the plums, having picked out all unsound ones and stems; let them remain in the syrup two days, then drain it off, make it boiling hot, skive it and pour it over again; let them remain another day or two, then put them in a preserving kettle over the fire, and simmer gently until the syrup is reduced, and thick or rich.

To Preserve Plums without the Skins.—Pour boiling water over large egg or magnum bonum plums; cover them until it is cold, then pull off the skins. Make a syrup of a pound of sugar and a cup of water for each pound of fruit; make it boiling hot, and pour it over; let them remain a day or two, then drain it off, and boil again; skive it clear, and pour it hot over the plums; let them remain until the next day, then put them over the fire, and boil with a skimmer into the pots or jars; boil the syrup until rich and thick; take off all scum which may arise, then let it cool and settle, and pour it over the plums. If brown sugar is used, which is quite as good, except for green gages; clarify it as directed.

To Dry Plums.—Split ripe plums, take the stones from them and lay them in a tin of seives to dry in a warm oven or hot sun; take them in at sunset, and do not put them out again until the sun will be upon them; turn them, that they may be done evenly; when perfectly dry, pack them in a tin, hang them with paper, or keep them in bags; a half bushel in an air place.

To Preserve Green Gages.—The following recipe appears to be a good one: Pick and prick all the plums; put them in a preserving pan, with cold water enough to cover them; let them remain in the fire until the water simmers well; then take off the water, and let them stand until half cold, putting the plums to drain. To every pound of plums allow one pound of sugar, which must be boiled in the water from which the plums have been taken; pour it over the plums, and let them stand from the spoon, skimming the scum all the time. When the sugar is sufficiently boiled, put in the plums, and allow them to boil until the sugar covers the pan with large bubbles; then pour the whole into a pan, cover it with a clean cloth, and strain the plums into another pan, from the plums as dry as possible, but let it up quickly, and pour it over the plums; then set them by; do this a third and a fourth time; when you have done this, when the syrup is boiled, put the plums into it, and let them boil for a few minutes; then put them into jars. Should the green gages be over-ripe, it will better to make jam of them, using three-fourths of a pound of sugar to one pound of fruit. Warm the jars before putting the sweets into them; be careful not to boil the sugar to a candy.

Jam of Green Gages.—Put ripe green gages into a kettle, with very little water, and steam them away until soft; then rub them through a sieve or colander, and to every pint of pulp put a pound of white sugar powdered fine; then put it over the fire, and stir it until the whole is of a consistency that will take it off; put the marmalade in small jars or tumblers, and cover as directed for jelly. Any sort of plums may be done in this manner.

To Keep Damsons.—Put them in small stone jars or wide-mouthed glass bottles, and set them up in a preserving pan with cold water; set it over the fire to become boiling hot; take it off, and let the bottles remain until the next day fill the bottles with cold water, and cork and seal them. They may be used the same as fresh fruit. Green gages may be done in this way.

To Preserve Peas.—Take small, rich, fair peas, as soon as the peas are black; set them over the fire in a kettle, and cover them; let them simmer until they will yield to the pressure of the finger, then with a skimmer take them into cold water; pare them neatly, leaving on a little of the stem and the blossom; put in a preserving pan with cold water; set it over the fire to become boiling hot; take it off, and let the bottles remain until the next day fill the bottles with cold water, and cork and seal them. They may be used the same as fresh fruit. Green gages may be done in this way.

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