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A HINDOO FABLE.

THE BLIND MEN AND THE ELEPHANT.

BY JOHN G. SAKS.

It was six men of Indostan,
To learning much inclined,
Who went to see the Elephant,
(Though all of them were blind),
That each by observation
Might satisfy his mind.

The First approached the Elephant,
And happening to fall
Against his broad and sturdy side,
At once began to bawl:
"God bless me! but the Elephant
Is very like a wall!"

The Second, feeling of the tusk,
Cried, "Ho! what have we here,
So very round and smooth and sharp?
To me 'tis mighty clear!
This wonder of an Elephant
Is very like a spear!"

The Third approached the animal,
And happening to take
The squirming trunk within his hands,
Thus boldly up and spake:
"I see," quoth he, "the Elephant
Is very like a snake!"

The Fourth reached out his eager hand,
And felt about the knee;
"What most this wondrous beast is like
Is very plain," quoth he;
"'Tis mighty plain the Elephant
Is very like a tree!"

The Fifth, who chance to touch the ear,
Said, "E'en the blindest man
Can tell what this resembles most—
Deny the fact who can,
This marvel of an Elephant
Is very like a fan!"

The Sixth, no sooner had begun
About the base to grope,
Than, seizing on the swinging tail
That fell within his scope,
"I see," quoth he, "the Elephant
Is very like a rope!"

And so these men of Indostan
Disputed loud and long,
Each in his own opinion
Exceeding stiff and strong;
Though each was partly in the right,
And all were in the wrong!

So, oft in theological wars
The disputants, I ween,
Rail on in utter ignorance
Of what each other mean,
And prate about an Elephant
Not one of them has seen!

INCIDENTS OF BATTLE.—Several incidents of the late battle of Belmont, and statements in reference to wounded, are related by correspondents of St. Louis papers:

One poor fellow, after he was wounded, betwixt himself to take a smoke; he was found in a setting position against a tree, dead, with his pipe in one hand, knife in another, and his tobacco in his breast.

A young lad about eighteen was found lying across a log, just as he fell, grasping his musket in both hands.

A wounded man with both his legs nearly shot off, was found in the woods singing the "Star Spangled Banner," but for this circumstance, the surgeons would not have discovered him.

A captain of one of the Federal regiments was looking at the prisoners captured at Belmont, and recognized one of them as his own brother.

GETTING A WEDDING COAT.—Among the anecdotes related by Dr. Bushnell, in his sermon at Litchfield, illustrative of the Age of Homespun, was this: One of the aged divines of that country, still living, was married during the Revolution, but under singular difficulties.

There was an obstacle to the wedding which seemed insurmountable. He had no wedding coat, nor was wool to be had to make one, and it was in the dead of winter. Yet all parties were ready, and he was anxious to be married without delay. At last the mother of the intended bride discovered the difficulty, and promptly had some of her sheep shorn and sewed up in blankets to keep them warm, while of the wool she spun and wove a coat for her intended son-in-law.

A Yankee boy and a Dutch boy went to school to a Yankee schoolmaster, who, according to custom inquired, "What is your name?" "My name is Aaron." "Spell it." "Big A, little a-r-o-n." "That's a man; take your seat." Next came the Dutch boy. "What is your name?" "My name is Hans." "Spell it." "Big H, little h, Hans, r-o-n." "That's a man; sit down."

Gen. McClellan says the meanest of the Regiments in the army of the Potomac is superior to any of the volunteer regiments in the Mexican war.

INDIAN CORN FOR FOOD.

Cheap Food for War Times... Important for every Housekeeper and "Quartermaster"... Making \$40 go as far as \$100... Thirty-Three Ways of cooking Indian Corn.

Economy is the word now, or should be, in every family. Some are compelled to economize; others do so from motives of benevolence, that they may be better able to assist their less fortunate friends and neighbors; while others will practice economy from patriotic motives. There are over twenty million inhabitants in the Northern and Middle States. If, by economy in food, clothing, luxuries, furniture, carriages, and in sundry other items, the average reduction of current expenses for one year, be only 7 cents a day each, the savings will amount to over five hundred million dollars (500,000,000)!

This would balance the Four Hundred Millions expended by the Government, and leave one hundred millions as an offset to extra expenses and contribution of those not connected with or employed by government; so that the nation would have quite as much wealth after a year's war, as if peace had prevailed, and the people had gone on in their previous modes of living. The half-million soldiers will, of course, save money during the year, for even the humblest gets all his food, clothing, and traveling expenses, besides \$156 in money, which all come out of the Four Hundred Million Dollars expended by the Government, while the balance is nearly all paid to manufacturers, laborers, cultivators, etc., here at home.

We believe the people can and will reduce their expenses 7 cents a day each, on the average. With some, the saving will amount to but 1 or 2 cents daily, while others will far exceed the 7 cents. There are many ways in which people can expend less than they would have done under other circumstances. In the single item of clothing, much will be saved. Some will buy one coat or one dress less. Some will wear a \$4 or \$5 bonnet instead of a \$7 or \$8 one. Some will wear a good, substantial pair of boots or shoes, instead of a fancy pair that would cost more and give out sooner—and this will be a manifest saving of health and comfort. The old harness will do to drive to church or to town for another year. But we can not particularise further. One of the good effects of this war will be to bring us back to more economical habits, which will cling to us afterward.

The main object of the present chapter, is to assist, if we can, in economy in food. Did it ever occur to the reader how little, comparatively, we as a people use Indian corn? This crop is grown more generally, and with more certainty than any other, and its actual production far exceeds that of all other grains taken together. And yet a few pounds of meal per month, for desert puddings, and occasional other dishes, is about the extent of the consumption of corn in the great majority of the families in the Northern States. Some families use much more but these are exceptions to the general rule. And yet, a bushel of ground Corn affords quite as much healthful nourishment, as a bushel of Wheat. A bushel of corn weighs 56 lbs., and a bushel of wheat 60 lbs.; but there is more waste in grinding the wheat, in the form of bran and ship-stuff. Corn differs from wheat, mainly, in having a little less gluten, and rather more oil and starch. For the colder half of the year, the oil and starch of corn are better adapted to the wants of the body, than the large amount of gluten in wheat. Corn contains all the elements needed in the body, and in just about the proportion they are required in Winter, while they are nearly suited for food in warm weather. A bushel of corn contains four times as much nutriment as a bushel of potatoes.

We have just examined the market prices of Wheat, Corn, and Potatoes, in different parts of country. The examination shows, first, that, taking the country together, the price of a bushel of corn and a bushel of potatoes is about the same, (they vary considerably in some localities, but not generally); and, second, that a bushel of wheat sells for 2 1/2 times as much as a bushel of corn.—We therefore find, that, on the average, an amount of nourishment costing \$1 in the form of corn, costs \$2 1/2 in the form of potatoes, and \$4 in the form of potatoes.

So, then, of three families requiring the same amount of nourishing food, what would cost one \$40 a year in the form of corn, would cost the second \$100 in the form of wheat, and the third \$160 in the form of potatoes.

Why, then, do not people consume more corn? Answer: Fashion or custom has much influence, and ignorance of the value of corn, or of good modes of cooking it, does the rest. To do away with the last named difficulty, we propose to give here a considerable variety of methods for preparing corn, and corn meal, so that to make them palatable. Of the healthfulness there is no doubt, and from the methods given below, every housewife can find one or more that will suit the wants and taste of those whom she provides.

The following directions have all been furnished expressly for this number of the several editors' families have been called upon for contributions, and we have each asked our friends for their best recipes. Wife-written cook book has been ransacked, and we have consulted mothers and aunts of the neighborhood, noted for their good cooking. Here is the result. (Their derivation from so many sources, accounts for several having the same heading.)

1. *Hasty Pudding or "Mush."*—We place this first as the most common and most easily made. No one ever "took sick" from eating mush and milk, or fried mush in any suitable quantity. "Mush and milk" is seldom relished, because few people know how to make the mush. The whole secret is in cooking it thoroughly. Rightly made it is not "hasty pudding." A well made "mush" is one that has boiled not less than a full hour. Two hours are better. The meal needs to be cooked; then it is both good and palatable. The rule is: Mix it very thin and boil it down, avoiding any burning or scorching, and salt it just right to suit the general taste. Prepare a good kettle full for supper, to be eaten with milk, sugar, molasses, syrup, or sweetened cream, or sweetened milk. If a good supply be left to cool, and be cut in slices and fried well in the morning, the plate of wheat-bread will be in little demand. It must be fried well, not crisped, or burned, or soaked in fat. If thoroughly cooked in the kettle, it will only need to be heated through on the griddle.—If not cooked well in the kettle, longer frying will be necessary.

2. *Dry Mush and Milk.*—Parch corn quite brown, grind it in a clean coffee mill or pound it in a mortar, and let it soak in warm milk until softened; then if too thick, add more milk and eat when cold. Or meal may be browned and eaten in the same manner.

3. *Samp.*—This is a good method of using corn, and a popular one when well tried—made not of the white hominy of various grades of coarseness, and sold in small bags in various stages of freshness; but yellow corn fresh plucked from the fields, or well preserved and but recently crushed (not ground) at the village mill. It can be used with syrup or good milk or sugar, or both. Like hasty pudding it is good for the second day. The various grades of "hominy" are very good articles of food but not so cheap nor always so good as samp.

4. *Boiled Indian Corn (ripe).*—Take common yellow corn, and boil it in a weak lye, until the hulls are broken and easily slip off. Then pour off the lye and rinse the corn thoroughly. Boil it until soft, in clear water, adding a little salt. Eat with cream and sugar, or butter and syrup, or simply with butter as a vegetable.

5. *An Excellent Corn Cake.*—Take 1 pint of corn meal, one quart of sour milk, 4 eggs well beaten, 2 tablespoonfuls of sugar, and soda enough to sweeten the milk. Mix all well together, and bake in pans. To have any corn cake with eggs light, the eggs must be well beaten.

6. *Corn Bread (a).*—Take 1 quart of sour milk, 1 tablespoonful of saleratus, 1 teaspoonful of salt, 1 1/2 cups of molasses, 3 cups of Indian meal, and 3 cups of flour. Mix well, and bake three hours in a slow oven; or, as some prefer, steam it three hours and then bake it 1/2 of an hour.

7. *Johnny Cake or Corn Bread.*—Beat two eggs very light, mix with them, alternately, one pint of sour milk or buttermilk, and one pint of meal. Add one tablespoonful of melted butter. Dissolve one tablespoonful of soda in a little of the milk and add to the mixture.—

Last but not least, beat hard together and bake quick.

8. *Plain Johnny Cake.*—Take 1 quart Indian meal, 1 quart buttermilk, 1 teaspoonful salt, 1 teaspoonful of saleratus, 2 tablespoonfuls of butter of other shortening, 1 tablespoonful of sugar, 1 or 2 beaten eggs, if you have them. Mix and bake in shallow tin pans 1/2 hour.

9. *Florida Johnny Cake.*—Take one tumbler of milk, one of Indian meal; beat up one egg; mix the whole together and bake well.

10. *Sour Milk Corn Cake (a).*—Take one quart of sour milk or buttermilk, a large teaspoonful of pearlsh; a teaspoonful of salt. Stir the milk and meal together to make a stiff batter, over night. In the morning, dissolve the pearlsh in warm water. Stir up quickly; bake in shallow pans.

11. *Sour Milk Corn Cake (b).*—Take one pint of sour milk and one of cream, two eggs, a teaspoonful of salt, a teaspoonful of saleratus, and Indian meal enough to make a thin batter. Bake one hour in shallow pans, well buttered.

12. *Virginia Corn Dodgers.*—Take three pints of unsifted yellow corn meal, one tablespoonful of lard; and one pint of milk. Work all well together, and bake in cakes the size of the hand, and an inch thick. We have eaten this in Dixie's land and know it to be palatable to a hungry man highly so.

13. *Corn Bread (c).*—3 pints of meal, and 1 of rye or Graham flour. 2 tablespoonful of salt. One yeast cake softened in warm water. This should be mixed with warm water to a dough just compact enough not to run, and then be put in a deep pan, and left by the fire until it rises about one-fourth higher than when mixed. Bake in moderate oven five hours. This makes a thick crust upon the top which is to be lifted off, and the remainder eaten warm.—Slice and heat in a steamer for breakfast. The crusts are to be softened in warm water, and crumbled fine for the wetting of the next loaf, and the cook will be surprised to find the second, experiment far superior to the first.

14. *Rye and Indian Loaves.*—Scald 2 quarts Indian meal, and when cold add 1 quart unboltsed rye flour, 1 pint molasses, 1 tablespoonful salt, and water enough to make a stiff sponge or batter. Pour into deep iron pots or kettles, and bake in a slow oven for three or four hours. If in a brick oven, leave it over night. A standard bread in New England, eaten both hot and cold.

15. *Apple Corn Bread.*—Mix one pint of Indian meal with one pint of sweet milk, and add 1 quart of chopped apples, and a small teaspoonful of salt. Bake in shallow pans in a quick oven. To be eaten hot.

16. *Pumpkin Indian Loaf (b).*—Scald 1 quart of Indian meal, and stir in 1 pint stewed pumpkin, mashed fine, or sifted; add 1 teaspoonful salt; 1/2 pint molasses, mixing to a stiff batter. Bake in deep iron dishes as 14.

17. *Whitpot (Indian).*—Take 1 quart sweet milk, 1/2 pint Indian meal, 2 or 3 eggs, 1/2 teaspoonful salt, and 4 tablespoonful sugar. Boil one pint of the milk, stir in the meal while boiling, cook five minutes and add the remainder of the milk. Beat the sugar and eggs together, and when cold, stir the whole thoroughly, and bake 1 hour, in a deep dish. To be eaten either hot or cold.

18. *Molasses or Black Whitpot.*—Indian meal and milk same as above, adding 1/2 pint of molasses, and cooking in same manner. A very cheap and good pudding, easily made.

19. *Indian Dumpling.*—Scald 1 pint Indian meal, 1 small teaspoonful shortening, 1/2 teaspoonful salt, 1/2 teaspoonful soda or saleratus. Boil 1 hour in a bag. Serve hot with gravy and meat.

20. *Corn Muffins (a).*—Take one pint of sifted meal, half a teaspoonful of salt two tablespoonfuls of melted lard, a teaspoonful of saleratus (dissolved in two large spoonfuls of hot water). Wet the above with sour milk, as thick as for mush or hasty pudding; and bake in buttered rings on a buttered tin.

21. *Corn Muffins (b).*—One quart of Indian meal a heaping spoonful of butter, one quart of milk, and a salt spoon of salt two tablespoonfuls of yeast, and one of molasses. Let it rise four or five hours. Bake in rings. It may also be baked in shallow pans. Bake for one hour.

22. *Corn Griddle Cake.*—Take one quart of sour milk, 3 eggs, 1 large teaspoonful of saleratus, 1 small teaspoonful of salt, and add sufficient meal, and

flour to cause the cakes to turn easily on the griddle. Use a third as much flour as meal.

23. *Corn Griddle Cakes with Yeast.*—Take three cups of Indian meal, sifted, one cup of Graham flour, two tablespoonfuls of yeast, and a salt spoonful of salt. Wet at night with sour milk or water, as thick as pancakes, and in the morning add one teaspoonful of cooking soda or saleratus. Bake on a griddle.

24. *Indian Griddle Cakes.*—Take one pint of Indian meal, one cup of flour, 1 tablespoonful of saleratus, 1 tablespoonful of ginger, and sour milk enough to make a stiff batter. Bake on a griddle as buckwheat cakes.

25. *Corn Griddle Cakes with Eggs.*—One quart of boiling milk, or water, mixed with a pint of meal. When lukewarm, add three tablespoonfuls of flour, three eggs, well beaten, and a teaspoonful of salt. Bake on a griddle.

26. *Baked Indian Pudding (a).*—Scald a quart of milk, and stir in seven tablespoonfuls of sifted Indian meal, a teacupful of molasses or coarse moist sugar, a tablespoonful of powdered ginger or cinnamon, and a teaspoonful of salt.—Bake three or four hours.—If whey is wanted in the pudding, pour in a little cold milk after all is mixed.

27. *Baked Indian Pudding (b).*—Three pints of milk, ten heaping tablespoonfuls of meal, three gills of molasses, and a piece of butter as large as a hen's egg. Scald the meal with the milk, and stir in the butter and molasses; then add a little chopped suet in place of the butter.

28. *Baked Indian Pudding (c).*—Boil 1 pint of sweet milk; stir in 1 cup of meal while boiling; pour it into a baking dish and add 1/2 cup of molasses, 2 tablespoonfuls of sugar, 1/2 teaspoonful of ginger, 1/2 teaspoonful of salt, and a little nutmeg. Then add 1 pint of sweet milk with one egg well beaten. Put into the oven while warm and bake one hour.

29. *Indian Pudding (d).*—Wet 3 tablespoonfuls of meal with cold water. Add 2 eggs well beaten, 3 tablespoonfuls of sugar and a pinch of salt. Beat all well together. Add 1 quart of scalded sweet milk. Bake 3/4 of an hour.

30. *Boiled Indian Pudding (a).*—three pints of milk; ten tablespoonfuls of sifted Indian meal, half a pint of molasses, and two eggs. Scald the meal with the milk, add the molasses and a teaspoonful of salt. Put in the eggs when it is cool enough not to scald them. Stir in a tablespoonful of ginger. Put into a bag and tie so that it will be about two-thirds full of the pudding, in order to give room to swell. The longer it is boiled, the better. Some like a little chopped suet added.

31. *Boiled Indian Pudding (b).*—Stir Indian meal and warm milk together, making the mixture pretty stiff; add while stirring two or three tablespoonfuls of ginger or other spice, and a little salt. Boil it in a tight covered pan.—A tin dish made for the purpose is very convenient. A very thick cloth will answer. Leave plenty of room for the meal to swell. Thin slices of apple stirred into the mixture before baking are much relished by some.

32. *Boiled Indian Pudding (c).*—Take 1 quart of sour milk, 1 large teaspoonful of saleratus, 1/2 a teacupful of molasses, 1 cup of chopped suet, and meal enough to make it stiff. Tie in a cloth and boil two hours. The best sauce for this is sour cream sweetened with good molasses.

33. *Maize Gruel for Invalids.*—Stir a large tablespoonful of Indian meal into a teacupful of cold water, and salt.—Have ready a quart of cold water in a spider, pour in the mixture, and boil it gently twenty minutes, stirring it constantly the last five. To make it richer boil raisins in the gruel, add sugar, nutmeg and a little butter.

Dr. Sam'l Stanhope Smith, President of Princeton College, was considered one of the greatest preachers of his times. He was remarkable for his dignity of manner, amounting almost to bombast. He had a brother, Dr. John B. Smith, of Union College. The brothers met in New York, and the Princeton Doctor preached. On the way to their lodgings, Dr. Samuel said to Dr. John: "Brother Jack, what did you think of my sermon?" John replied, "It was all very well, perhaps; but I could not help thinking you preached, instead of Jesus Christ and him crucified, Sam Smith and him dignified."

This same Dr. Samuel S. Smith, was the grandfather of ex-Vice President Breckinridge, now a Brigadier General in the rebel army. The mother of J. C. Breckinridge, daughter of Dr. Smith, is now residing in Baltimore with her son-in-law, Rev. J. J. Bullock, D.D., pastor of the Franklin street Presbyterian Church.

"I am very much troubled, Madam, with cold feet and hands," said a fop. "I should suppose, sir," was the reply, "that a young gentleman who had so many mittens given him by the ladies could at least keep his hands warm."

Prudence says if any fellow, because you are for your Country's flag, calls you an abolitionist, tell him he is a liar. If he repeats the offence, knock him down: "That's the higher law—Tom Hyer law."

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