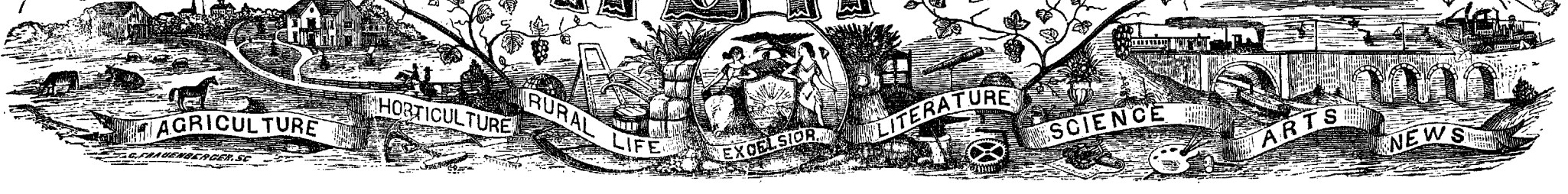


MOORE'S RURAL NEW-YORKER



TWO DOLLARS A YEAR.

"PROGRESS AND IMPROVEMENT."

[SINGLE NO. FIVE CENTS.]

VOL. XIV. NO. 47.

ROCHESTER, N. Y.—FOR THE WEEK ENDING SATURDAY, NOVEMBER 21, 1863.

{WHOLE NO. 723.

MOORE'S RURAL NEW-YORKER,
AN ORIGINAL WEEKLY
RURAL, LITERARY AND FAMILY NEWSPAPER.
CONDUCTED BY D. D. T. MOORE,
With a Corps of Able Assistants and Contributors.
CHAS. D. BRADGON, Western Corresponding Editor.

THE RURAL NEW-YORKER is designed to be unsurpassed in Value, Purity and Variety of Contents, and unique and beautiful in Appearance. Its Conductor devotes his personal attention to the supervision of its various departments, and earnestly labors to render the RURAL an eminently Reliable Guide on all the important Practical, Scientific and other Subjects intimately connected with the business of those whose interests it zealously advocates. As a FAMILY JOURNAL it is eminently instructive and Entertaining—being so conducted that it can be safely taken to the Homes of people of intelligence, taste and discrimination. It embraces more Agricultural, Horticultural, Scientific, Educational, Literary and News Matter, interspersed with appropriate Engravings, than any other journal,—rendering it the most complete AGRICULTURAL, LITERARY AND FAMILY NEWSPAPER in America.

For Terms and other particulars, see last page.

Agricultural.

DRAINING BARN YARDS.

ONE way to keep barn yards dry is to put troughs to the eaves of the barns and sheds surrounding them. Usually, all the rain which falls on a large area of surface is drained right into the yard. Then, if the surface is level, and cattle tread it daily, it is difficult to keep it dry, even with underdrains. But with underdrains it is bad policy to let the rain water from the eaves leach the manure and flow off under-ground, unless a tank is fixed to receive it, and from which it may be taken for use on the fields. The first and best thing to do then in the way of draining a yard is to prevent water getting into it in the manner indicated above. It is exceedingly convenient and sensible, where there is no other convenient source for water, to have a good large cistern to receive the flow from the roofs. With this precaution the amount of water which falls in an ordinary sized barn yard will be small. And a drain of cobble stone; or a well laid stone drain will keep the surface dry if put in the right place. The main drain, on a level, should be a deep one—say 3½ or 4 feet. If it terminates in a meadow all the better—especially if the flow can be distributed somewhat. One of the best modes after drainage, to insure a dry yard, is to clean it up frequently. As the stock tread up the soil (if the yard is not paved) and drop their excrement, it should be gathered in heaps—and under sheds if possible. This may be quickly done with a team and road scraper. And it will pay the expense and labor.

Sometimes it is better to drain on the surface—make a paved surface drain letting the liquid flow into an adjoining field, if there is no tank to receive it. If the yard is paved with stone, and packed with stiff clay, the surface drainage is easily secured. If there is little or no fall—if the yard is level and no convenient outlet can be secured, a cobble stone pavement grouted with clay, with intersecting gutters leading to a sunken tank, is perhaps the most practical way of getting rid of water. A farmer with a will to have the yard clean and dry, can, with his knowledge of "the situation," and the means at command, invent a way to get rid of surplus water. The health and comfort of his stock, as well as his own convenience, will induce effort in this direction. And men wonder, after the thing is accomplished, that it has not been done before. These little home improvements cost little and yield much in the aggregate.

ASK FOR GREEN-BACKS.

LET Western farmers, especially, insist upon receiving green-backs in exchange for their produce. I have good, substantial reason for urging this policy. These reasons will be apparent in due time. There is *trash* enough in circulation, as currency, in the West, to bankrupt its holders. Farmers should not receive it, unless they intend to let it slide before nightfall the same day. There should be a combined movement among the farmers of the country to regulate its currency—make it national by refusing to receive or circulate any other than Uncle SAM's promises to pay. It is patriotic and safe to do this. It will lighten the financial blow that every business man apprehends will result from this expansion of currency. A great deal of the

currency in circulation is of less value than the notes of a well-to-do farmer for the same amount. There is no provision for redemption. Gold, silver and green-backs should constitute our circulating medium, and *they alone*. Do not store anything else, unless you invest in United States 5-20's,—or United States bonds, bearing six per centum semi-annual interest, payable in gold, and redeemable in gold in five or twenty years, at the option of the government. There is no way that I know of in which money may be so safely and profitably loaned. Ask for green-backs; and if you have more than you want to use, buy 5-20 bonds with them. I urge this with a knowledge of facts that impels me to do so. And the history of all money expansions, alone, should induce the prudent man to look well to the value of what he receives as money. Western farmers, especially, should profit by the experience of the past, and see that their sails are snugly reefed before the tempest is upon them. C. D. B.

"NOTHING BUT A FARMER."

No greater error of opinion ever existed, than the very common idea that "anybody can be a farmer." By a large portion of the world not engaged in agricultural pursuits, the name is but a synonym for a plodding drudge, whose business is to toil like an ass from morning till night, and whose highest earthly enjoyment consists in eating, drinking and sleeping. Perhaps I might add *smoking* to the list, for in most of our school and story books for children, the "jolly old farmer" is pictured sitting out in the friendly shade of his thatched-roof cottage, quietly smoking his pipe, while a mug of cider or beer stands on a board at his side, from which he is supposed occasionally to imbibe deep draughts. In the distance very likely you may see a troop of barelimbed women and girls with rakes and forks on their shoulders returning from the hay field. A more modern painter would perhaps add a fine span of prancing horses hitched to a mowing machine.

Now, these pictures may do very well for a bygone age, and for countries where the laborer could never be lord of the soil; but farming now is not what it was then. There is no business or profession which calls for such varied knowledge, deep thought and investigation—such prudence, forethought and good judgment—as that of the American Farmer of to-day. He must understand the breeding, rearing and management of all domestic animals, must understand all their diseases and the best means to cure them. He must be a good plowman, know when and how to sow and plant, to cultivate and harvest all kinds of crops—to build and repair fences and implements—must be a good gardener—understand the cultivation of all kinds of fruit. He should be a good judge of all kinds of stock, grain, seeds and roots, and be able to decide what kinds are most profitable to propagate. He should understand the composition of his soil, what grain or roots are best adapted to it, and what manures are best calculated to keep up its strength and fertility. He should be as well skilled in weather signs as the sailor, for he is almost as much at the mercy of the elements. He must have energy, patience and perseverance—must have good judgment in buying and selling. He should understand enough of law to keep out of it, and should be well posted in regard to his rights and duties as a citizen. He may be called to important public positions. He should be well qualified to fill them with credit to himself and with profit to the country. He should be a reader, a thinker and a worker—a close observer of all that is passing around him; he should be up with the 'age in which he lives, and be ready to adopt any improvement in implements or cultivation that will lessen the cost, or increase the amount of production, or lighten his cares. He should be self-reliant, quick to decide and prompt to act. Now, a man may be a good tailor and never look out at his shop window—he may be a good lawyer with the knowledge gained within the limits of his office and the court room; may be a good merchant or mechanic and rarely have a thought outside his store or workshop. But a farmer should be superior in general intelligence to all these—for if printing is the "art preservative of all arts," so upon the labor and good management of the farmer depends, in a great degree, the prosperity of the country at large.

Brother farmers, if we are below a proper standard, let us educate ourselves and our sons and daughters up to the position we ought to oc-

cupy. Agricultural books and periodicals should be more generally read and studied. The poorest farmer in the country can well afford to take an agricultural paper—in fact he *cannot afford* to do without one; a single number often contains hints that are worth double the subscription price. We are not obliged to take for granted all that we read; but we may compare it with our own experience and whatever seems to be reasonable, we may adopt or test by practical experiment. Another source of improvement within our reach, for very little trouble or expense, is the "Farmer's Club." Let us get together at our District school house during the coming long winter evenings, and discuss in a rational manner each other's experience and practice in farming. If any class of persons in the world should be free to communicate to each other all the practical knowledge of their business, most assuredly it is the farmers. Persons in almost all other business or professions are in some degree competitors with each other, and may be pardoned for being chary in communicating the secrets of their success; but the high-minded and intelligent farmer has no such inducement to reticence. If through his advice his neighbor should increase his yield of wheat five or ten bushels per acre, or his clip of wool two or three pounds per head, the adviser would never be the loser, and the world at large would be greatly the gainers.

Now, there are a great many subjects upon which I desire information, and you, my old friend, may help me to that knowledge without losing a cent of your income, acquired or prospective. Your neighbor has a son that has learned to *spend* money. Let us get him into our Club and teach him the way to make and save it. But of all things, do not forget to send on your subscription for a good agricultural paper.

Batavia, N. Y., Nov. 9, 1863.

BEEF ROOT SUGAR.

[The following is the article alluded to in our last number as having been published in the sixth volume of the RURAL NEW-YORKER. As the subject is now attracting considerable attention, we re-publish the article for the benefit of all interested.—Ed. R. N.-Y.]

The maple is disappearing in many sections of the country, and with it all chances of obtaining the sugar usually supplied from that source. There are many farmers who can afford to make not only their own sugar, but a good supply for their neighbors, if they only knew how to do it, and where to find the material to make it from.

The Sugar Beet is the thing that will meet the exigency. Its cultivation is easy, and the manufacture of sugar from its juice nearly as simple as from the sap of the maple. Indeed, we think it can be made much cheaper. One hundred pounds of beet root will yield about twenty pounds of good sirup or molasses, or eight pounds of sugar, and from six to eight pounds of sirup. Two bushels of beets, well washed, and clear of tops and roots, will weigh not far from one hundred pounds. A very small patch of ground, then, will supply the beet root to make all the sugar a family may require.

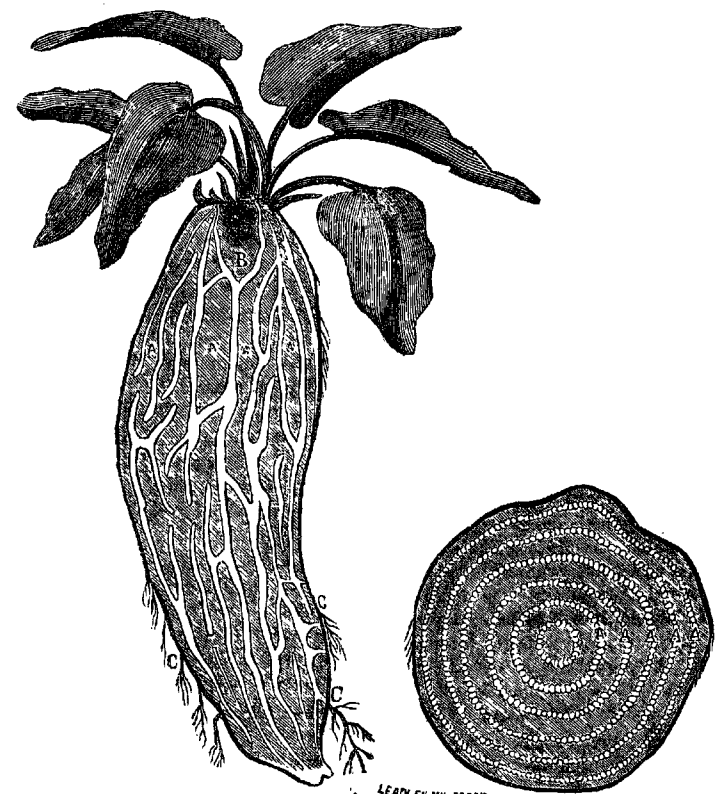
A German gentleman who had been largely engaged in the manufacture of beet root sugar in Belgium, at our request to write out a description of the process which would be so plain that any intelligent farmer's family could follow the directions, and make their own sugar, gave the following method. He says that except the raw material, the expense will amount to but a few shillings, and the process requires neither costly utensils or materials, nor a vast deal of chemical knowledge:

UTENSILS AND IMPLEMENTS.

1. A grater, for the purpose of mincing the roots.
2. A small wooden screw press, or if that cannot be had, two boards loaded with heavy stones.
3. Two straining bags, one of cotton or linen, the other of flannel.
4. A barrel, smaller or larger according to the quantity of sugar to be made. This barrel is to be perforated by holes three inches distant from each other, throughout its whole length, from the top down to about four inches from the bottom. These holes are filled by cork stoppers. A kettle—the flatter the latter is, the more appropriate will it be for the purposes of manufacturing sugar.

PREPARATORY LABORS.

Preparation of the Lime Milk.—Take one pound of white, well slaked lime; pour half a pound of lukewarm water upon it, and, after the



PERPENDICULAR AND CROSS SECTIONS OF THE SUGAR BEET.

A. The zones or layers, composed of vascular and cellular tissue, wherein the crystals of sugar are contained. B. The germ, connected by a peculiar tissue with the tap and side roots, containing a large proportion of the saline matters, but no sugar. C. The tap and lateral roots, the latter not necessary, and consequently prejudicial to the yield of sugar.

On dividing the root, and exposing it to the air, zones or layers, shown by dark colored marks, may be seen; the cells on either side of these appear under the microscope to contain the largest amount of crystals.

lime has become pulverized, add nine quarts and a half of water, the whole mass to be stirred well during the application of the water.

MANUFACTURE OF THE SIRUP OR SUGAR.

Early in November remove the beet roots from the ground, free them from the leaves and wash them clean. After they have dried up, grate them on a common grater, put the grated mass into the flannel straining bag, and press out the juice by means of a common wooden screw press, or by putting it between two well loaded boards. As soon as the proper quantity of juice has been pressed out, measure it into a kettle by the quart, and kindle a fire under the same. The juice, however, must not be allowed to boil at once, but be kept in a very warm state, so that you may introduce your finger without feeling pain. Afterward add to every thirty quarts of juice three quarts of lime milk, mix it well together, and pour it into the barrel, well supplied with holes, so as to discharge the fluid when it becomes necessary. Here the juice is to remain for three hours. One part of it will swim on the surface, and is to be skimmed off; another will sink to the bottom. The clear matter is to be removed from the barrel in a careful manner, by means of the discharging holes, strained again through the well-washed strained flannel cloth, and poured into a clean kettle, after which it is boiled down by a brisk fire to one-third of its volume. To ascertain the third part, measure the third part of the juice into the kettle, make the latter stand straight, and fix a small stick in the center of it. Sign the point of the stick up to which the liquid matter reaches, by a mark, and the latter will give the test after further boiling, whether two-thirds have been evaporated. If you mean to have only sirup, boil the whole for two hours, add to thirty quarts of juice the whites of six eggs, cause it to boil up again, strain it through a cotton or linen cloth, and you will receive from thirty quarts of juice, ten to twelve pounds of sirup. If it is your object to have sugar, boil the whole so long as to leave two quarts of liquid matter of thirty quarts of juice; add then half a pound of fine sugar, clear the whole by the whites of six eggs, strain it, and leave it till it becomes lukewarm; put it then into an enlarged earthen vessel, and the sugar will crystallize within a few days. The sirup is poured out, the sugar dried in a warm place, and stored up for use. It is necessary to take great care of the fire at the last boiling, as too strong a fire will be apt to prevent the crystallization or consolidation of the sugar.

The whole process is a very simple one; and as sugar is an important item in domestic uses, it

is worth trying the experiment. We ought to mention, yet, that it is only the white Silesian sugar beet that can be used for the production of sugar,—all the red or reddish varieties are unfit for use.

So much for the German. And it does seem that there could be no trouble in following his directions. Any good cheese press would answer, and that can be found, or easily made, on any farm.

But we find in the 13th volume of the New York State Agricultural Society's Transactions, a very complete and elaborate article by Prof. JOHN WILSON, of England, on this subject. He says the manufacture of beet root sugar on the continent represents one of the most flourishing and most important of all the manufactures connected with agriculture.

The consumption of beet root sugar in 1851, in the following countries, will give some idea of the immense capital invested in the growth of the root, and the manufacture of the sugar:

Russia (Zoly)	35,000 tons.
Germany (Zoly)	28,000 "
Austria	7,000 "
Belgium	10,000 "
France	60,000 "
Total	138,000 "

Experience has shown that in cultivation it is injurious to the crop to apply manure the season it is sown. The manure should be applied to the preceding crop, and the ground thoroughly tilled. It is recommended to steep the seed before sowing, from twelve to twenty-four hours. Transplanting is recommended, but in our climate it would not be advisable. The seed should be sown in the spring as early as it can be, and have the plant escape the early frosts. The after success depends upon judicious thinning, and careful culture.

The peculiar organization of the beet root requires great care to be exercised in harvesting the crop, as the slightest injury to it is sure to be followed by a proportionate loss of sugar. To the farmer who makes for his own use, there is no trouble, as he can harvest daily the quantity required. It is important, however, to begin the manufacture early enough to save them from any severe frost, as a slight freezing proves to be detrimental to the sugar yield, though not so much so to the yield of sirup or molasses. It is a good plan to leave them on the ground, after pulling, for three or four days, in order that they may lose as much moisture as possible.

The Mangel Wurzel is the variety now grown extensively in France and Germany for the purpose of sugar-making. It gives a heavier return

Horticultural.

PURCHASING FRUIT TREES.

OUR advice is sought by a Western correspondent on a rather delicate question, — one to which we cannot give a brief response with justice to ourselves, or benefit to the inquirer, or our readers generally.

To come directly to the question, we say to all our readers who live in the vicinity of a good nursery, where trees are well grown and kept in such order that the nurseryman can himself tell what he is selling, get your trees at home if you can obtain the varieties you need.

Many of the large nurseries, for the purpose of increasing their business, several years ago began to send out traveling agents to solicit orders for trees.

There is one evil connected with the system to which we will allude briefly. Persons who know nothing about trees and care but little for them, often yield to the solicitations of these agents and purchase.

care of them; and if these do so badly, what can be expected of those persons who never once thought of planting a tree until the agent came along.

On the other hand, there are some who would not take the trouble to procure trees unless they were brought to their door, or whose attention was first directed to the subject in this way, who having obtained the trees give them good care.

THE HYACINTH IN ROOMS.

LAST week we spoke of some of the best Everlasting Flowers for Winter Bouquets, and also alluded to Hyacinths, as being very desirable for winter blooming in the house.

The best soil for the Hyacinth is one that is light, porous, and rich. If not already light and porous, it may be made so by the addition of sand.

In Water.—When grown in water they are placed in glasses made for the purpose. There are two styles of glasses, one being long, and the other short, with an expanded bottom.

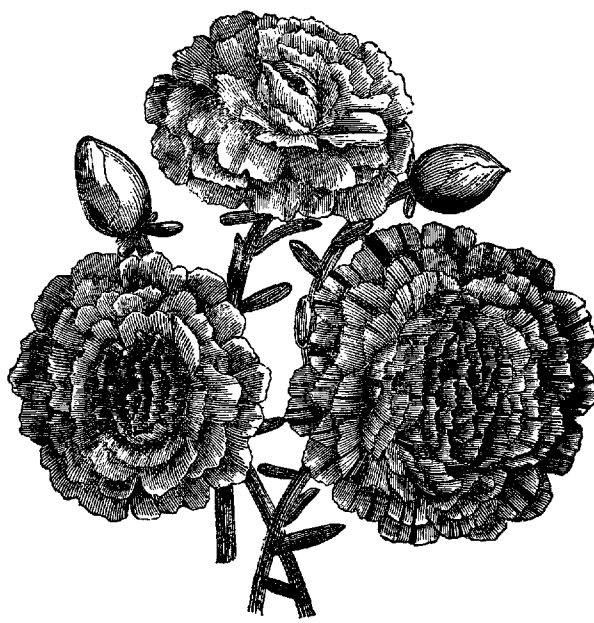
The bulbs to be grown in water should be perfectly sound; indeed, the best bulbs should be selected for the purpose. Now put a bulb in the glass, and hold it up to see that the bottom of the bulb does not touch the water.

When the roots are a couple of inches long, the glass should be removed to a window, where it will get plenty of light. The water should be changed about once a week.

When the bulbs have done blooming, they are usually thrown away, as they are seldom good for anything afterwards. They may, however, be buried a few inches in the garden, and those that show any degree of plumpness when the foliage has decayed, may the next fall be planted in the open ground, with a faint hope of getting a few weak blooms from them.

In Moss.—A better mode than the preceding is to grow the Hyacinth in moss, since the bulbs bloom better and ripen better. The moss should be dried, and then rubbed fine.

In Pots.—This is by far the best mode of growing them in-doors. The soil should be light and rich. A good compost may be made of one-half garden loam, one-quarter muck, one-eighth sand, and one-eighth old manure.



DOUBLE PORTULACCA.

AMONG the novelties received from Europe last spring was the Double Portulacca. The idea of a variety of this useful and popular flower, as double as the rose, and nearly an inch in diameter, was rather astonishing.

The seeds were sold at a very high price, and we presume there were not many who were tempted to give them a trial, — all, however, who tried them in this section were satisfied with the result.

The pots may be left out of doors in a shady place till the weather gets quite cold, when they must be housed. A part of them may be retarded by putting them in a cool cellar, from which they can be taken as wanted; but in any event, they must be brought to the light as soon as they begin to grow.

inch. Next fill up the pot, and press the soil around it. When all is done, the surface of the earth should be about half an inch below the rim of the pot, with the top of the bulb half an inch below the surface of the earth.

SNOW AS A WINTER PROTECTION.

COUNT RUMFORD gives the following explanation of the effects of snow on the earth, as a protection from the piercing colds of winter:

"The snows which cover the surface of the earth in winter, in high latitudes, are doubtless designed, by an all-provident Creator, as a garment to defend it against the piercing winds from the polar regions, which prevail during the cold season.

"The winds are always found to be much colder when the ground is covered with snow than when it is bare, and this extraordinary coldness is by many supposed to be communicated to the air by snow; but this is an erroneous opinion, for these winds are in general much colder than the snow itself.

"It is remarkable that these winds seldom blow from the poles directly toward the equator, but from the land toward the sea. Upon the eastern coast of North America the cold winds come from the northwest; but upon the western coast of Europe they blow from the northeast.

"That they should blow from those parts where they can most easily acquire that heat they are in search for is not extraordinary; and that they should gradually cease and die away, upon being warmed by contact with the waters of the ocean, is likewise agreeable to the nature and causes of their motion; and if I might be allowed a conjecture respecting the principal use of the sea, or the reason why the proportion of water upon the surface of our globe is so great compared to that of the land, it is to maintain a more equal temperature in the different climates, by heating or cooling the winds which at certain periods blow from the great continents.

"Snow is eminently favorable to vegetation in high latitudes on account of its light, feathery nature; and in certain temperatures, where neither the surface to be protected nor the atmosphere outside are sufficiently warm to melt it, it is fully as good a protection as so much

plants with striped flowers. A more magnificent show could not be well imagined than was made by these little roses. The habit of the plant is similar to the common portulacca, and, if anything, the flowers are more abundant.

The seeds, for some reason, seem to lack vitality, and it was pretty difficult to get them to germinate. In some cases not more than half "came up." In wet or dull weather the buds did not always open well, but dropped without expanding, and this was particularly the case where plants happened to be set in a cool, shady place—always unsuited to the portulacca. In bright weather, however, the plants flowered most abundantly.

The accompanying engraving shows the size and character of the flowers, as they are drawn of the exact size of specimens with which we furnished our artist.

wool or down spread over the same surface. But nature designs it only as a temporary protection, and for this reason she has made it dissoluble at those temperatures of the atmosphere which can support vegetation. Hence, when spring arrives, the earth, as if by a voluntary act, throws off its clothing, which would, if it were not dissolved, just as effectually prevent the entrance as the escape of heat."

Horticultural Notes.

GERMINATION OF SEED.—Germination is the first act of vitality in plants; it is the first great change which converts the dormant embryo of the seed into an active, growing body. Three things are necessary for this change: the presence of moisture, atmospheric air, and a certain elevation of temperature.

VALUE OF PEAT OR MUCK.—Muck varies materially in its composition and value, according to its origin. Prof. S. W. JOHNSON found that the amount of ammonia in the various deposits of dry muck and peat which he has examined vary from 0.58 to 4.06 per cent. In other words, some kinds of muck contain seven times as much ammonia as others.

THE LONG-TALKED OF FRUIT BOOK.—The Pomologists of the West will be glad to hear that Dr. WARDER has decided to issue an Annual, as heretofore suggested in these columns. Col. HARRIS, writing of an interview with Dr. W. says:—"The worthy Pomological Doctor is still gathering materials for his book; but as the progress of knowledge has rendered his earlier notes obsolete, and the undertaking stares him in the face if he should undertake to revise them, he has prudently concluded to issue a yearly abstract of the progress of Pomology, which shall at once be available as well as feasible."

THE YEDDO GRAPE.—A young vine of this new wonder was shown at the late Penn. Hort. Exhibition, from the Hon. Isaac Newton, Commissioner of Agriculture at Washington, who has now growing in the garden of the Department a number of vines. It has a leaf more like some of our native than the foreign grapes, and may possibly prove hardy. What the merits of the fruit are, is only known from what has been already recorded in our pages, from Mr. Fortune, who introduced it to English gardens. These vines will probably be distributed among our prominent nurserymen for trial.—Hovey's Magazine.

CALCEOLARIA, CLOTH OF GOLD.—A dwarf, narrow-leafed plant, a most profuse bloomer, a most clear and decided yellow, is certainly as yet the best Calceolaria of its style. Calceolarias, even Aurea floribunda, generally make two seasons of blooming, therefore between each there is a rest period of no bloom, which frequently converts a floral design into an inharmonious and incongruous picture. Now, Cloth of Gold has a perpetual succession of flowers and stalks rising, therefore there is no time when there is no bloom on the plants at all.—Gardener's Monthly.

PRICES OF FRUIT, &c., IN NEW YORK MARKET.—The following are the prices of Fruit and Vegetables in New York market, as given in the Tribune of the 14th inst.:

Table listing prices for various fruits and vegetables such as Apples, Quinces, Grapes, Cranberries, Dried Fruit, and Potatoes.

Domestic Economy.

HINTS ON DOMESTIC ECONOMY.

WE find many recipes in the RURAL in regard to cooking, and various other things, which are truly valuable. But none of them can fully supply the lack of good judgment. Many an inexperienced housekeeper tries recipe after recipe, and wonders why she does not secure the desired result.

Our reason was given us to use in all the concerns of life; and nowhere is there more scope for its use than in domestic economy. We should consult our own preferences, our own health, and that of our families, and the means at our command to use.

MINCE PIES.—Perhaps some may not know that the broth of meat boiled for mince pies, and added to it after it is chopped, adds greatly to its richness. If there is too much grease, it can be dipped off.

RAGS.—Probably few know the full value of rags in an economical point of view, (I imagine they are more plenty than whole cloth now,) and I venture to give a bit of information, though some interested in the price of paper may not thank me for it.

PLAIN MINCE PIES.—Will some one of the many contributors to the domestic department of the RURAL, inform me through the columns of the same the method of making a plain mince pie, and what is called in housekeeping phrase a nice minced pie, and oblige.—A CONSTANT READER, Corunna, Mich., 1863.

TO PRESERVE DRIED FRUIT FROM WORMS.—Sprinkle alcohol freely among your fruit, and the worms will not trouble it; or put it in bags made of double paper, and fasten close. I have seen both tried successfully.—A. C. A., Lansing, Mich., 1863.

Ladies' Department.

THE GOOD NIGHT.

They turn upon the chamber stair, Two little pair of naked feet—

CLERGYMEN'S DAUGHTERS.

It is pretty well known that a new fashion of rather a startling character has recently been introduced—that of ladies riding on horseback astride, and in gentleman's apparel.

pleasure. "I will be very rich, some day," I said to my mother.

And so I am dreaming to-night—not a vain vision, I know, for the angels have taught me how it may be realized.

There shall these feet of mine, in sandals of light, tread upon pavements of gold—there shall this form be clad in raiment whiter than snow—

HINTS TO MOTHERS: HIRING CHILDREN.

"I can't get Frank to do a thing without hiring him," said a mother to me one day.

There were plenty of dimes and dollars in mother's portemonnaie, so the hiring system was no great inconvenience to her, but the influence on the mind of her child was very hurtful.

A captain once in a storm offered his men extra pay if they would make extra efforts for the ship's safety.

It is very well to have children early taught habits of industry, and they should be early encouraged to earn money for specific uses; but a wise discrimination is needed in such matters.

"After we were six years old," said a Vermont, "we all earned our living." I cannot imagine how it was done, but I never knew a more upright, industrious, clock-work family.

PICTURES.

A room with pictures in it and a room without pictures, differ about as much as a room with windows and a room without windows.

LOVE.

His prayer best who loveth best All things both great and small: For the dear God, who loveth us, He made and loveth all.

Choice Miscellany.

PATIENCE, INDUSTRY AND CHEERFULNESS.

BY OLIO STANLEY.

THE SPIDER.

In the light wind the old brown spider sits And weaves with patient toil his little web,

THE BEE.

Lo! in the sunny meadow, how the bee On busy wing ditheth from flower to flower!

THE LARK.

The lark pours forth his song of cheerfulness And greets the coming day with merry trill;

MARTIN FARQUHAR TUPPER, F. R. S.

"QUEEN VICTORIA is about to make a baronet of 'Proverbial Philosophy' TUPPER.

"The above is said to be 'passing the round' of the papers. If the first sentence be true, it is only another illustration of the virtues of Queen Victoria,

I take issue with the writer of the foregoing, in a recent number of the RURAL. I cannot see injustice in the last sentence of the first paragraph, neither can I perceive that its very style indicates that it was written "by one who can appreciate the infamies of BYRON,

I admit that there is real poetry in HOLMES' "Hymn of Trust," and in HOLLAND'S "Thanksgiving Hymn." But compare "Proverbial Philosophy" with either of them, and it sinks into insignificance as far as poetical merit is concerned.

I do not wish to be classed among the defamers of TUPPER. I admire him. I think there is real practical value in his writings,—so do I think there is in HOLLAND'S "Lessons in Life," yet these contain no poetry.

I admire and like TUPPER'S "Proverbial Philosophy." Its precepts are excellent, and hardly to be surpassed.

The sentiments are superior,—the poetry wretched. One would hardly know that it was meant for poetry, did not each line begin with a capital letter.

TUPPER may have excelled in "harmlessness and healthy tone;" so did "Poor Richard" in his sayings, but no one called these poems, or "Poor Richard" a poet.

I am not one that subordinates the practical to the romantic, nor do I think that poetry consists only in the rhyming of "dove" and "love," or the jingle of "Sass," but I do insist that because TUPPER has "real value in his writings," because "goodness is conspicuous" in him, because one will have "purer thoughts and loftier purposes" on reading his writings, because of the "harmlessness and healthy tone" of his writings, he is not, necessarily, a poet.

PLEASURES OF THE IDEAL.

Oh! when the world is cold and dark in seeming, When friends I loved too well have changed or flown,

There is an ideal world, an inner life, far removed from the trials and turmoil of the actual,—a fair, serene retreat, where sorrow and pain never enter.

It is a glorious land, that ideal realm, with its stretching shores and snow-capped peaks, its summer fields and dreamy waters, its soft, pure atmosphere, balmy as Spring and mellow as the Indian Summer.

Without, in the lawns and gardens, are found the trees and flowers of every clime. The rich growths of the tropics mingle with the hardy plants of the North.

Delicious odors forever perfume the dreamy air, and strains of fairy music are continually echoing through the corridors and halls.

There, in the softened light of those luxuriant rooms, we may enjoy a solitude made delightful by the sweet surroundings, or summon for our companions all the great and good of earth, not the living only, but the gifted dead, and our own dear friends likewise, who have "passed from earth," or from whom we are separated by distance, and also those who tread with us daily the walks of life.

THE ADVANTAGES OF SINGING.—Singing is a great institution. It oils the wheels of care—supplies the place of sunshine. A man who sings has a good heart under his shirt-front.

ATTENDING ANGELS.

THERE are two Angels which attend unseen Each one of us, and in great books record Our good and evil deeds.

EXALTATION AWAKENS AFFECTION.

When man stands before the sea, and on mountains, and before pyramids and ruins, and in the presence of misfortune, and feels himself exalted, then does he stretch out his arms after the great Friendship.

FRIENDSHIPS.—The purest and most lasting friendships are permeated with an element of reverence.—Austin Phelps.

Sabbath Musings.

Written for Moore's Rural New-Yorker.

CONTENT.

- OH! more year my God has given; I accept the gift with joy, Many a one He's kindly sent me, Since I was a laughing boy.

GOD'S PURPOSE IN MAN.

"LIFE is short." Each day proves it thus. We hear the tolling of the bell. Four-score strokes break upon the stillness which has for a moment awed our hearts.

There is a purpose hid in every life. Each individual is designed by the Creator to fill a position which no other can occupy in the harmony of creation.

Death comes suddenly and unexpectedly, even to those who are best prepared to meet it, and have anticipated a short career.

The humblest life is essential to the plans of God. The death of the noblest and the vilest, will alike praise and glorify Him.

There shall be no loss of any man's life among you, but of the ship," and yet Paul says, "Except these abide in the ship, ye cannot be saved."

CHRISTIANITY.—It is impossible that human nature can be above the need of Christianity. And if ever man has for a time fancied that he could do without it, it has soon appeared to him clothed in fresh youth and vigor, as the only cure for a human soul; and the degenerate nations have returned with new ardor to those ancient, simple, and powerful truths, which, in the hour of their infatuation, they despised.—D'Aubigne.

God is not the author of sin. Everything He made, was "good," and no good was ever in sin. It was man's getting up, with the devil's help and the curse, which was born with it, has followed, and will follow it through the world.

