

# MOORE'S RURAL NEW-YORKER



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**MOORE'S RURAL NEW-YORKER,**  
AN ORIGINAL WEEKLY  
RURAL, LITERARY AND FAMILY NEWSPAPER.  
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## AGRICULTURAL.

### MAKING MAPLE SUGAR.

HAVING stated in a former article my method of obtaining sap, I will now describe the *modus operandi* of reducing it to sugar. I shall pass over the subject of gathering sap with the remark that I use a team, and carefully avoid waste; and that of providing fuel, by saying that I use tree-tops, fallen limbs, old trees that have lain many years or remnants of decayed trees, debris of fences or old buildings, or any other rough wood not fit for other use, hauled the summer before wanted. In many sections this sort of economy might not pay.

**Apparatus.**—For boiling, I use a pan eleven feet long, thirty-four inches wide and six deep, made of No. 20, R. G. iron, and placed upon an arch, the walls of which are 12 feet long exclusive of the chimney, two feet apart at the bottom and widening near the top to two feet eight inches, and two feet high,—being 16 inches above the top of the grate-bar. For a better quality of wood than I use, this height might be considerably reduced. Five feet from the mouth of the arch the bottom rises, at an angle of about forty degrees, to within ten inches of the top, and thence gradually to within two or three inches at the chimney. This keeps the flame well up to the pan. My chimney is three feet high, but a different location might require a different height of chimney to secure the desired draft. The space at the mouth of the arch not covered by the pan is covered with sheet iron to prevent any flame from striking the end of the pan. This apparatus will answer well for 500 or 600 trees, and is not too large for 200, as it is better economy to save time and fuel every day you boil, than to save a few dollars in the first outlay. My store-tub is so placed that a spout conducts a stream of sap into the pan when boiling, the size of the stream being regulated by a faucet in the tub. Into this tub nothing is allowed to pass except through a strainer, thus bringing the sap into the pan free from anything which might injure the quality of the sugar.

**Boiling.**—When the sap is let into the pan I observe what part of the bottom is last covered, and, when boiling, am careful to let in sap enough to keep that part always covered and not much more, because a small quantity boils more freely than a larger one. As the boiling progresses and the contents of the pan boil more heavily, I stop the flow of sap and let it boil as low as I think desirable, check the fire, dip out the thin sirup with a scoop and introduce the sap again. This I repeat when necessary, cooling each parcel by itself and mixing when cold, until the whole run is boiled in, or until I have enough for 200 or 300 lbs., when I run in what I have dipped out and sirup down the whole together. Whatever collects upon the surface while boiling I remove with a skimmer. If kettles are used for boiling it is still more advisable to dip out occasionally, as there is less loss from going over the sides while boiling, as well as less burning upon the kettle in siruping down a large than a small quantity. Sometimes it is difficult to keep boiling sap in the kettles. At such times a small piece of fat pork thrown in will cause it to boil steadily. I do not make my sirup very thick. When it is thick enough, if a skimmer or dipper is thrust into it and then held in the cool air to drip, the cooling sirup will drop off in two or three places with a web or flake between the drops. I then remove the pan, or the fire if I am alone, and dip the sirup into a barrel, carry it immediately home, place it in position for drawing out and leave it thirty-six hours or more to settle. If boiled in kettles, or where liable to have coals or other substance fall into it, it should be passed through a coarse strainer or wire sieve before being left to settle. After

slurping down and before boiling more, the pan or kettle should be thoroughly cleaned to prevent coloring the next sugar.

Here, perhaps, I ought to state my reasons for omitting a process considered by many to be of the utmost importance to cleanliness,—that of straining the sirup through one or more thicknesses of white flannel. I omit it because it is useless. If the strainer is coarse the impurities go through with the sirup; if fine the meshes are soon clogged so that nothing will go through. If forced through the particles that clogged the meshes are also forced through, leaving the passage open for other like particles to follow without hindrance. The principal advantage of straining hot is, that the sirup has then greater power of carrying the impurities through with it. Straining but half cleanses it at best, while settling cleanses it as completely without straining as with it.

**Siruping Off.**—This is by far the most important operation in the whole process of manufacturing sugar, for upon the completeness and perfection of this operation, more than any other, depends much of the present and more of the future value of the article produced. The arrangement should be such as to give the operator complete control of his business. A 45 gallon kettle hung on a crane, made by framing a piece of scantling 5 feet long into another 8 to 10 feet long, with a long brace framed in, or strong boards bolted upon each side, and hung with hinges to a tree or strong post, is a good arrangement. The operation should always be conducted in the open air and in fine weather, as these conditions greatly facilitate the rapidity and perfection of the operation; the latter being essential to the good keeping qualities of the sugar. The sirup being properly cleaned by settling, I draw it from the barrel through an orifice one and a half inches from the bottom, so as not to disturb the sediment, carefully tipping the barrel when it runs low, and drawing out all that will run clear before letting it tip back.

Fourteen or fifteen gallons of sirup will make 100 lbs. of sugar, which is a convenient quantity to do at once. If I have 150 lbs. I do it at once; if more I divide it. As it approaches the boiling point I remove with a skimmer whatever collects upon the surface. As soon as it begins to boil, I drop in a lump of butter as large as a walnut, and if it shows a disposition to rise in the kettle I drop in more until it will boil steadily, always partially removing it from the fire rather than let it rise. I then boil it rapidly until done, which usually is about one hour. When the sirup begins to boil lazily, like a "hasty pudding," I assist the escape of the vapor by stirring from the bottom of the kettle with a skimmer having a long wooden handle. When a portion of the sirup, spread on snow, will become so hard as to break like glass when struck a sharp blow, it is nearly done. When a portion, dipped into a saucer and stirred, will become dry and break down into separate grains in about two minutes, and while yet hot, it is done, and should be removed from the fire. These tests are suggestions and not definite rules. No one can put his skill upon paper. The practical observation of the operator is necessary. The boiling should be brisk as long as it is continued. If molasses is desired instead of sugar, the boiling must be stopped before the grains will come; for, if granulation begins, it will proceed until the molasses becomes too limpid, thereby seriously injuring its keeping qualities.

The extreme point to which boiling may be carried without burning, is indicated by a change in the appearance of the escaping vapor. It begins to lose the dense and fleecy appearance of steam and to assume the more rarified, glimmering and slightly bluish appearance of smoke. In this condition of things not an instant is to be lost in removing it from the fire. The kettle being removed from the fire, I proceed at once to dip the sugar into a sink kept for the purpose, six feet long, twenty inches wide and nine deep. Here constant and rapid stirring with a hoe is necessary to keep it down, the cool air so strengthening the film of the bubbles raised by the escaping vapor, that they will not burst without the application of force. As the grain begins to form upon the bottom and sides, I remove it with the hoe, keeping it well mixed with the whole mass. When the whole has become granulated I draw it to one end of the sink and work it over with the hoe, after the style of working mortar, so as to break all the lumps; removing it at the same time to the other end. This I repeat until it is sufficiently cooled and the whole mass becomes dry and lively. When cold it is ready to be stored. If, when granulated in the



BLACK SPANISH FOWLS.

J. E., Terra Haute, Ind., writes us:—"Please publish in the RURAL portraits of Black Spanish fowls and some other best varieties." We give, herewith, an engraving of a pair of Black Spanish beauties—for they are beautiful fowls—and will follow with other portraits of other breeds as we find space. These fowls are graceful and beautiful as well as profitable. Color, jet black, glossy, velvety. The comb of both sexes is large, single, thin, a bright, beautiful red, and unless they are kept from frost in winter, freeze easily. And this is the greatest objection to this breed—that their beauty is so easily spoiled by the frost biting the comb. But for layers the Black Spanish excel all other breeds with which we are acquainted. They are not good mothers—do not bring up a family well, and ought not to be entrusted with motherly cares at all. They are more useful for the manufacture of eggs—hence profitable with eggs worth 40 cts. per dozen.

space upon this part of the subject, may be found in the opening paragraph.

**Miscellaneous Remarks.**—Before closing this article I wish to notice one or two practices which are not uncommon. Of all methods of keeping sugar with which I am acquainted, that of draining is the worst. The sugar, being necessarily stored loose, is much exposed to atmospheric influence, always ready to absorb moisture in damp weather, and from the imperfectly drained parts, not free to part with it by evaporation in dry or hot weather; if covered at all, the moisture and heat soon induce acidulation, which, sooner or later, taints the whole mass, rendering it, finally, worth little more than half price, and the drainings worth less;—worthless, except the first flow, for immediate use. Sugar kept in this way is in no way to be compared to well kept, sweet sugar.

Sugar that is "cleansed," as it is termed, is not apt to keep sweet. The theory of cleansing is this:—Albumen, in the form of eggs, or milk, or both, is disseminated throughout the sirup while cold. As the sirup is heated, the albumen is coagulated and comes to the surface, entangling in its meshes, and bringing up with it whatever impurities are contained in the sirup, so that the whole may be removed together with a skimmer. Practically, more sirup than anything else is removed, but this is not necessarily lost, for if allowed to stand it will mostly separate from the mass of filth in which it is involved, so that it can be saved. Now let us examine the other side. Many particles of the albumen become entangled in the sirup and do not come to the surface at all, but remain in the sugar. Now albumen has strong putrefactive tendencies, and in warm weather sugar will not keep it sweet. In a state of putrefaction it is highly odoriferous and this odor is readily taken up by the sugar, thus giving the sugar the peculiar and characteristic flavor of putrefactive albumen; just as the juice of lemons, for instance, will give the peculiar flavor of lemons, to any sauce into which it may be introduced.

To determine whether this flavor is desirable or not, procure an egg from a last summer's hen's nest, make an opening in the shell and apply it to the nose, and you will get, in a highly concentrated form, the peculiar odor, or flavor, imparted to sugar by "cleansing." If you find it desirable, "cleanse" to your taste; if not, omit the "cleansing."—I regret the length to which this article has become extended, but I have passed, unnoticed, several points which I desired to notice, and omitted many phrases which I desired to retain. A long story is not soon told in detail. I regret, too, that my ill health has prevented its earlier preparation. c. s.

Lewis County, N. Y., March 9th, 1865.

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Lewis County, N. Y., March 9th, 1865.

## Sheep Husbandry.

EDITED BY HENRY S. RANDALL, LL. D.

To CORRESPONDENTS.—Mr. RANDALL'S address is Cortland Village, Cortland Co., N. Y. All communications intended for this Department, and all inquiries relating to sheep, should be addressed to him as above.

### NEW YORK STATE SHEEP BREEDERS' AND WOOL GROWERS' ASSOCIATION.

[Concluded from page 86, last number.]  
EVENING SESSION.

The meeting was called to order, at a little past 7 o'clock, and the Secretary, D. D. T. Moore, of the RURAL NEW-YORKER, read the following as the third subject selected for discussion.

#### Goitre in Sheep—Its Cause and Cure.

The President, Dr. Randall, briefly alluded to the leading characteristics of the disease.

He said, in the destructive form in which we were now principally to consider it, it was a disease of lambs developed very soon after birth, if it was not congenital. In a great majority of cases, it was believed by those in whose flocks it had appeared to be congenital—that is to say, that it was found developed at birth. It was exhibited externally by swellings on each side of the wind-pipe, under the neck. These swellings varied in size from an almond to a butternut. They were found on dissection to be enlargements of the thyroid glands. They were generally accompanied by a feeble, debilitated system and the lamb soon perished. Where death resulted immediately and directly from goitre, the goitrous enlargements pressed mechanically on the wind-pipe and produced suffocation. Dr. Sprague of Middlebury, Vt., had by a surgical operation, repeated in a number of instances, removed one of the enlarged glands, and thus saved the life of many lambs. This would do very well if the lamb was worth saving, where such skill was available; but it was not a practical remedy for farmers. They had not the means of performing such operations. Applications of camphor, iodine, etc., had been recommended, and to some extent resorted to. He would like to hear from those who had resorted to these and other remedies.

Mr. Wilcox of Onondaga—My flock has been troubled with this disease, and I have applied camphor, turpentine and iodine, but with no good effect. The applications were made by rubbing them on and about the diseased parts. Have never attempted any surgical operation.

Mr. Sweet of Onondaga—In this section the disease is very prevalent. It made its appearance in our flock seven or eight years ago, and my neighbors said it was the result of high keeping. The ram we used had swellings on both sides his neck, in size about half covering his eyes, and they were larger on some of the lambs. Tried all the various nostrums which we heard recommended, which could be purchased at a country drug store. All the lambs died. Had 16 cases the first year, and 30 the next. Have tried to account for it by many theories, but they all proved wrong. Believe the disease to be constitutional and hereditary.

Luther H. Tucker—How far does this disease extend? Does it generally prevail over the whole country?

Dr. Randall—It prevails in this State and New England, and I have heard of it in Illinois and other Western States.

Mr. Greer of Ohio—In Ohio cases occur only in sheep brought from Vermont.

Mr. Sweet—Traveling in my business I have found that it is in the counties of Jefferson, Lewis, Chenango, Broome, Otsego, Schoharie and Washington in this State. Some think it caused by climate and others by the water. Some lay it to one thing and some to another. It is most prevalent in the eastern and northern parts of the State.

Dr. Randall—Ewes never known to have had the disease, and of perfect beauty and vigor, produce the goitred lambs. Am disposed to attribute it to confinement, want of proper ventilation, and perhaps to local circumstances connected with the soil and water. Atmospheric agencies would appear to have some effect, for it is far more prevalent in some seasons than others.

Mr. Burgess of Rensselaer—In the spring of 1863 I lost 9 cases. I then commenced using iodine and applied it once a day for two weeks. The swellings disappeared and I had no further trouble. The sheep were fed on grain and hay.





Ladies' Department.

Written for Moore's Rural New-Yorker. "BABY"

BY MERTELE CONO.

As the day stole out in silence, And the night came on, Folded she her pale hands meekly, To the Holy One.

Softly then the pale stars twinkled Through the fading blue; As the day passed through the portal Christ took "Baby" too.

Written for Moore's Rural New-Yorker. A LETTER TO MRS. SMITH.

MY DEAR MRS. SMITH:—You told me the other day that you had three daughters growing up to womanhood, and that you, their mother, would rather see them all laid under the roses

Those were your very words, my dear, and I was much startled to hear you utter them. I looked upon them, three fair-haired, blue-eyed girls. Roses and carnations nestled among the dimples and smiles of their cheeks as they came to greet me with their whole-hearted, childish kisses.

Do you not know that those children were given you as the crowning glory and joy of your life, to develop and perfect your own nature, character and affections as a woman?—to keep the evergreen affections fresh around your fireside?

Now I submit that that is good sense—I mean the spirit of that paragraph. As I go to church, the lecture or the party, I do not know which affords me the most painful amusement—the distortions which are made of women by the present mode of dressing the hair, or the innocent greenness given to young men by the mode of parting the hair near the center of the head.

At a wedding the other day one of the guests, who often is a little absent-minded, observed gravely, "I have often remarked that there have been more women than men married this year."

A LADY, more favored by fortune than with education, at a soiree which she gave, desired her daughter to play "the fashionable new melody she got from London last week." The pretty girl obeyed, and it was very catching.

Two ladies who inhabit Wapping were having some words together on the pavement, when the daughter of one of them popped her head out of the door, and exclaimed, "Hurry, mother, and call her a thief before she calls you one."

A LOVE-LORN swain broke a wish-bone with his "heart's queen," somewhere in New Hampshire. "Neow what'd you wish, Sally?" demanded Jonathan with a tender grin of expectation.

— would have enriched and beautified your life, given you a more perfect character, rounded your life into a glorious womanhood.

You can, doubtless, see many things in your own early education which were wrong. See that these are right in regard to your child. Take your mother-love down into your daughter's heart. Warm to life again her chilled and withering trust, and let her head rest again upon your bosom with the love which makes every thought transparent to you.

Written for Moore's Rural New-Yorker. MODERN COIFFURES.

WILL the Editors allow one to say in the RURAL how silly it seems to me that women and girls should follow what may be called fashion, in the arrangement of their hair? It would be just as sensible for every woman to paint her nose black, because it is fashionable, as it is that they should "dress!" their hair with "rats and mice" as they now do, "regardless of consequences" and the relative fitness of the style to face, physique, &c.

Now I submit that that is good sense—I mean the spirit of that paragraph. As I go to church, the lecture or the party, I do not know which affords me the most painful amusement—the distortions which are made of women by the present mode of dressing the hair, or the innocent greenness given to young men by the mode of parting the hair near the center of the head.

Weedy Nook, 1865. MRS. JANE C. OVERTON.

LOVE WILL FIND A WAY.

A COUPLE, not one hundred miles from Manchester, carried on their courtship in a rather novel manner. A young man had fallen in love with the daughter of his employer; but, for certain ideas of wealth, a match was opposed by the father. The consequence was that the young man was forbidden to visit his employer's house.

FEMINE GOSSIP.

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A BOSTON paper, talking of the number of surplus women in Massachusetts says:—"We happen to know that twenty-four young women graduated at one of the commercial schools last autumn, with credentials that they were fitted to serve as book-keepers. Twenty-one of these young women are still without employment—some of them having been five months seeking it."

A LOVE-LORN swain broke a wish-bone with his "heart's queen," somewhere in New Hampshire. "Neow what'd you wish, Sally?" demanded Jonathan with a tender grin of expectation.

Choice Miscellany.

Written for Moore's Rural New-Yorker. DESTINY

NIGHT, with the tear-wet lashes Veiling her saddened eyes, Drapeth the earth in mourning, Drapeth the weeping skies.

Along with the spectral shadows That fit through the silent room, I'm watching, sadly watching In th' strangely awful gloom.

Vain, vain, the morn is dawning And ere it comes, I know My treasure I must bury With th' dead of "long ago."

Oh! well is it when sunlight Glimeth the path we tread, We cannot see the shadows Lying so far ahead;

Ah! the strongest and bravest would shrink could they know How much of their future lay shrouded in woe.

Lakeville, N. Y. MATE.

Written for Moore's Rural New-Yorker. ABOUT DANCING AND CARD PLAYING.

I WAS much pained to see in the RURAL of the 4th instant, an attack upon the scruples of Christians concerning dancing and whist playing. And seeing that you have admitted that article, I was led to hope you would admit an answer also.

The assertion that dancing is the most healthful and civil of amusements I would simply contradict and pass it by in order briefly to say what I would, and be done. The writer of that article must be more inexperienced than I take her to be, if she does not know that those who indulge in dancing and gaming are seldom singularly efficient as men of business and enterprise to say nothing of their morality or religion.

No, the barrier between the Christian and the world is thin enough already. Let no hand be raised to break it down. There are hypocrites enough in the church already, and for what should we exclude any, if the card player and the voluptuary who may make a profession of sanctity, are received?

"The Christianity that can be distinguished from worldliness only by its acceptance or rejection of dancing is, indeed, a very insignificant article." But is it as contemptible as that religion that cannot relinquish dancing? Are not the joys of religion sufficient for its devotees? Is that man a Christian at all who is not satisfied with CHRIST?

In England, two hundred years ago, religion and morality were the exceptions, and licentiousness the rule. Then the Puritan with his strict morality and earnest piety was scoffed at and persecuted, while the sensual and profane Cavalier was respected and admired. From that time to this, both in England and America, these extremes of virtue and vice have been nearing each other; yet only one has moved.

But the other portions of community have changed mightily. Now, on all hands, instead of vice we see virtue railed at and condemned, inasmuch that men often find hypocrisy the shortest road to favor. And is this a time when the standard of worldly morality is so high as

almost to equal the morality of a Christian? Is this a time for the church to recede from her high position? When all the world is looking to her for examples and salvation, can she afford to quit the safe and beaten track of strict propriety, in which every martyr from our SAVIOR downwards has traveled, to walk in paths where she must gather her robes close about her and shrink from every passenger to escape the reproach of insincerity or the stains of passion or of lust?

FROM ANOTHER CORRESPONDENT.

MORE than one will bear witness to the truth of GAIL HAMILTON'S remarks upon dancing. Scidom is anything heard in favor of that wholesome and pleasing exercise, so much enjoyed by the young—and as much indulged in by those whose parents disapprove of it, as by others. Thus, it is made a sin, for the command reads, "Honor thy father and thy mother." Why not give them the pleasure without the sin? The nature of youth demands exhilarating and lively amusements. If they cannot be found within the home or church circle, they will be sought elsewhere.

The church ought not to put a ban upon any sinless pastime of the young. Prohibition is not because there is harm in dancing, but the "world dances." Ought the world to rule the church, or vice versa? The world eats and drinks; therefore, it is wrong for the church. "Nonsense!" It is not nonsense. One thing is just as logical as the other. Who knows for how many souls the church will have to account because of this ban? Many will say, "they would now be within the fold, had they been allowed there the amusements which the life and spirits that GOD gave them required."

Give the young pleasing pastimes and they will gather round the altar. Present to them the touching life of the SAVIOR in all its relation to their welfare. They will yield ready conviction to the truth, and love Him as none but Christians can love. Then let them dance and play whilst if they choose; the warm love of their hearts for GOD will restrain them from an excess which would be wrong. It is a pity that ministers would not think more about the souls of the young, and less about the "straight jackets" of moral discipline, which they can invent to crush all the life out before, as some believe, "they are in a fit state to be saved."

GOD makes everything in nature beautiful and interesting. Is it a wonder that many believe that the long-faced, funeral-garbed members are not made after GOD'S image, nor patterned after His teachings? The religion of CHRIST is beautiful, and faith in it is the essence of happiness. More would seek its possession, had not professors brought reproach upon its fair fame. Ought not the church to be made as attractive as the world? The very elements of its foundation are based upon truths whose beauty and perfection has caused thousands of hearts to leap for joy.

CHANCE CHIPS.

DR. FRANKLIN said "a good kick out of doors is better than all the rich uncles in the world."

NONE are so fond of secrets as those who don't mean to keep them; such persons covet secrets as a spendthrift covets money—for the purpose of circulation.

A WITTY printer who left the case, studied physic and became a physician, gave as his reason for doing so that in printing, all the faults are exposed to the eye, but in physic they are buried with the patient.

A COUNTRY clergyman was greatly astonished one day by the jollity of the mourners at the breakfast of a funeral, and was gravely told in explanation, "Bless you, sir, they're not laughing; they're only dissembling their grief."

KEEP your mouth shut when you read, when you write, when you listen, when you are in pain, when you are running, when you are riding, and by all means when you are angry. There is no person in society but will find, and acknowledge, improvement in health and enjoyment from even a temporary attention to this advice.

DOUGLAS JERROLD, discussing one day with Mr. Selby the vexed question of adapting dramatic pieces from the French, that gentleman insisted upon claiming some of his characters as strictly original creations. "Do you remember my Baroness in 'Ask no Questions?'" said Mr. S. "Yes, indeed. I don't think I ever saw a piece of yours without being struck by your barrenness," was the retort.

Sabbath Musings.

DAYS OF MY YOUTH.

BY ST. GEORGE TUCKER.

DAYS of my youth, ye have glided away; Hairs of my youth, ye are frosted and gray; Eyes of my youth, your keen sight is no more;

Days of my youth, I wish not your recall; Hair of my youth, I'm content ye should fall; Eyes of my youth, your evil have been seen;

Days of my age, ye will shortly be past; Pains of my age, ye awhile you can last; Joys of my age, in true wisdom delight;

TAKE MY HAND.

In the dead of night I am frequently awakened by a little hand stealing out from the crib by my side, with the pleading cry, "Please take my hand, papa!"

Instantly the little boy's hand is grasped, his fears vanish, and soothed by the consciousness of his father's presence, he falls into sweet sleep again.

We commend this lesson of simple, filial faith and trust, to the anxious, sorrowing ones, that are found in almost every household. Stretch forth your hand, stricken mourner, although you may be in the deepest darkness and gloom, and fear and anxious suspense may cloud your weary pathway—and that very act will reveal the presence of a loving, compassionate Father, and give you the peace that passeth all understanding.

The darkness may not pass away at once, night may still enfold you in its embrace, but its terrors will be dissipated, its gloom and sadness flee away, and in the simple grasp of the Father's hand, sweet peace will be given, and you will rest securely, knowing that the "morning cometh."—Congregationalist.

PURITY OF CHARACTER.

OVER the beauty of the plum and the apricot there grows a bloom and beauty more exquisite than the fruit itself—a soft, delicate flush spreads its flushing cheek. Now, if you strike your hand over that, it is gone. The flower that hangs in the morning impaled with dew, arrayed as no queenly woman ever was arrayed with jewels—once shake it so that the beads roll off, and you may sprinkle water over it as you please, yet it can never be again what it was when the dew fell silently on it from heaven.

THACKERY ON DEATH.—The ghostly struggle over, who would pity any one that departs? It is the survivors one commiserates in the case of such a good, pious, tender-hearted man as he seemed whom God Almighty has just called back to himself. He appeared to me to have all the sweet domestic virtues which make the pang of parting only the more cruel to those who are left behind, but that loss, what a gain to him! A just man summoned by God, for what purpose can he go but to meet the Divine love and goodness? I never think about deploring such; and as you and I send for our children, meaning them only love and kindness, how much more Pater Noster?—Private Letter.

SOBER SABBATH THOUGHTS.

TRUST Christ and praise him and you need never despair.

FRUIT unto holiness is the only permanent fruit—such will go with us into eternity.

UNITY in the Church of Christ is very beautiful, yet we admire each branch of Zion in its own character.

If we are sanctified by the Holy Spirit, then it is its own witness to holiness in our hearts; this is scriptural.

A WELL-DISCIPLINED mind can easily change the current of its thought and leap into a new channel. But there are some of us poor human beings who depend upon times and seasons, and they help us amazingly.

We may grieve the Spirit in our own hearts as well as grieve it in others, when we doubt its teachings, and yield to harassing temptations after we have done the best we could under the influence of the purest motives.

We do not admire the person who boasts he has no sensibility on any point; we rather conclude he has drifted from all the moorings of affection and etiquette, and is not fit for the society of the delicate and refined.

IN seasons of trial and perplexity we have been tempted to think that if we had only lived in the old dispensation, an angel would have visited us with a message, or a vision have guided our indecision. But we have not availed ourselves as fully as is our privilege of the presence of the Angel of the Covenant in the personal humanity of Jesus, who went before us through all the stages of life and sorrow. In such seasons we are required to take but one step at a time, looking up all the way.







