

To be warm and warm as we used to be,
Sitting at night by the fire, all three.
When will you come back again,
Papa, papa?

Papa, I like to sit by the fire.
Why does she sit far away in the cold?
If I had but somebody wise and old,
That every day I might cry and say,
"Is she changed, do you think, or do I forget?
Was she always as white as she is to-day?
Did she never carry her head up higher?"
Papa, papa, if I could but know!
Do you think her voice was always so low?
Did I always see what I seem to see
When I wake up at night and her pillow is wet?
You used to say her hair it was gold;
It looks like silver to me.
But still she tells the same tale that she told,
She sings the same songs when I sit on her knee,
And the house goes on as it went long ago,
When we lived together, all three.
Sometimes my heart seems to sink, papa,
And I feel as if I could be happy no more.
Is she changed, do you think, papa,
Or did I dream she was brighter before?
She makes me remember my snowdrop, papa,
That I forgot in thinking of you,
The sweetest snowdrop that ever I knew!
But I put it out of the sun and the rain;
It was green and white when I put it away,
It had one sweet bell and green leaves four;
It was green and white when I found it that day,
It had one pale bell and green leaves four,
But I was not glad of it any more.
Was it changed, do you think, papa,
Or did I dream it was brighter before?

Do not mind my crying, papa;
I am not crying for pain.
Do not mind my shaking, papa;
I am not shaking for fear,
Tho' the wild, wild wind is hideous to hear,
And I see the snow and the rain.
When will you come back again,
Papa, papa?

ORANGE SWEETMEATS.

The Scotch marmalade is made of Seville oranges, which are imported in large quantities every year for that purpose. We have in this country an orange which answers even a better purpose, and might be had at a very cheap rate, if they were once introduced into the Middle and Northern States—the sour orange which grows so abundantly in Florida and other Southern localities. On the St. John's River, especially, and in the interior of the State, near Okula, there are wild groves, of miles in length, where, in the season, golden fruit lies rotting on the ground, not even of sufficient value to be gathered. Every year, our best grocers are importing Scotch marmalade at a large expense, while this wasted material lies so near. Sweet, or table oranges have a short season in Florida, being over by the middle of January. They are thin-skinned and very sweet, but do not bear transportation well. By many they are considered superior to any imported fruit.

The wild oranges are either bitter-sweet, or sour, with less of the "Peruvian-bark flavor." The bitter-sweets are smooth-skinned, quite round, and of a deep red orange-color. On opening them, the feathery white apartments, or lobes, separate easily; this skin entirely removed, the pulp loses the bitter taste, the juice is sweet and refreshing. The sour oranges are less regular in shape, the skin thicker and indented; they are usually lighter colored, more on the yellow than the red shade of orange. They make a delightful orangeade, quite as refreshing as the lemon, but their chief value is for preserving. In Florida, they are done in large transparent half-globes, set in a sea of honeylike syrup. We procured the receipt for the finest specimens that we tasted, and

which many tourists may remember on the generous table of Mr. Askew, at Palatka, and which we have tried on a barrel of sour oranges shipped from the neighboring groves.

Mrs. ASKEW'S RECEIPT FOR ORANGE SWEETMEATS.—Grate off the yellow part of the peel, cut the orange in half *crosswise*—or on the equator line of a globe—squeeze out the juice and seeds, leaving the pulp. Soak them in salt and water twenty-four hours, to remove the bitter taste; then six days in clear cold water, changing the water every day. Boil them in water until they clear and you can pierce them with a straw. Make a syrup of one pound and three-quarters of white sugar to every pound of the orange-skins thus prepared and well drained, flavor it with as much of the reserved orange-juice as you may fancy, put in the skins, and let them boil up once.

Scotch marmalade is this, and not so nice, the skins or peel being shredded fine, and done in brown sugar, which many use in the above receipt; it tastes quite as well, but of course does not look as clear. Some one has only to introduce "Florida Marmalade" to realize a handsome independence. Orange sweetmeats may be procured in St. Augustine at a very reasonable price, considering the large quantity of sugar which it takes, and the risk in shipping the oranges.

FRESH HINTS FOR FLOWER GARDENING.—No. 4.

CARNATIONS, AND HOW TO PRODUCE CHOICE SORTS.—The best soil for carnations is good loam, enriched with well-decayed stable manure, and quickened with a little sand. The quantity of manure can only be determined by the previous strength of the ground; if made too rich, the flowers will lose their fine colors, while, if left too poor, they will want vigor. No recent manure should ever come near a fine plant. In the spring, give a fresh digging, and plant in rows three feet by two; this width will make room for layers, without which a fine blow of carnations cannot be maintained above one year. As the plants shoot up, they should be tied to neat green rods; and, in order to have a fine blow, superfluous flower-buds must be pinched off, leaving about three or four to each stem. From the young shoots near the ground, which do not run to flower, the layers are to be selected. The operation is somewhat nice, but, when rightly done, is always successful, and good flowers are thus preserved and multiplied from year to year. Toward the end of July, stir up the ground about the flowers, and mix with the sod a little well-worked compost. Have at hand a sharp penknife, a trowel, and a number of small pegs, with an angle at each head. Scoop out the earth in the form of a basin around each plant, select the strongest shoots for layers, and remove such as are in the way. Then crop the top leaves an inch from the heart, and pinch off all the rest, taking care not to peel the stem. Begin an incision on the under side of the shoot a little below the second joint from the top, and cut upward till the joint is slit in the middle. Set the pointed extremity made by the slit into the bottom of the excavation, and there fix it with the peg; place the head of the shoot erect, fill in the earth, make it firm, and finish the work with a good watering. The young plants will be ready for removal by the end of autumn, when they may be set in flower-pots for the winter. Carnations always require room to expand and blow; and, when fully grown, the stalks should be tied with a strip of bust to a small stake thrust in the soil at their side.