



INNIE MAY'S

DEPARTMENT.

Minnie May's
Cook Book.RAISIN PIE OR
TART.

Take two cups of raisins, wash them and set on to boil with enough water to well cover them. In the meantime make your paste pretty rich; lay it on the plates you intend to bake your pies in. When the raisins are nicely swelled, dredge amongst them about two teaspoons flour to thicken the water; add a little sugar; spread them on the paste and cook in a moderate oven. Have ready a whip made of the whites of three eggs, and about two tablespoons of white sugar. When the pies are cooled, spread the whip nicely on top; if you like you may lay a few swelled raisins on top of the whip. This is a delicious pie and looks very tempting. Set the pies in a cool oven to set the whip.

Nice tart paste may be made by boiling a couple of tablespoons of butter in a cup and a half of sweet cream. Pour it boiling on the flour.

Mrs. McIntosh is informed that if she will procure from a druggist an ounce of tincture of myrrh, and use a few drops of it in half a teacup of luke-warm water, brushing her teeth with it and rinsing the mouth well with it, it will help her greatly. It hardens the gums, prevents decay and sweetens the breath. It will also stop toothache if applied at the very first. The teeth should be washed three times a day with a soft brush or cotton rag. I will add a recipe for toothache which I have found to be very good.

TOOTHACHE REMEDY.

Best alcohol, 1 oz.; laudanum, one-eighth of an ounce; chloroform, five-eighths of an ounce; gum camphor, half ounce; oil cloves, half drachm; sulphuric ether, three-quarters ounce; oil lavender, one drachm. Half the quantity is sufficient to have made at once. Keep tightly corked. Rub freely on face and gums, but do not swallow it.

MARY KAY.

If any one has that grief of good house-keepers, sour bread, let them soak up some of it in boiling water, letting it stand two or three hours. About an hour before tea time beat it up well, pouring off surplus water; add sugar, a spoonful of soda, and flour enough to make it into pancake batter. It makes delicious pancakes. Eat with maple syrup or preserve syrup. Or prepare it in the same way, adding sugar, soda, a cup of currants, or some sliced apples, a couple of eggs and flour sufficient as before, and fry it as fritters. Your sour bread will go off like "hot cakes."

Will some one give a good description of starching and ironing collars, bosoms, &c., so as to have a good gloss and avoid sticking to the iron?

Dear Minnie, I have given you quantity, if not quality; any way all the above recipes are in use in my family, and I know them to be good. With many thanks for your kindness in trying (and succeeding) to help farmers' wives and daughters, and for the trouble you take to obtain information for them and render your department so interesting to them, I remain yours, &c.,

M. K.

Brucefield, Ont., 1874.

Tilsburg, April 15th, 1874.

Dear Minnie May,—

I like your column greatly, and wish to help by sending some recipes. Here is a good recipe for

NICE BREAD PUDDING.

One pound of stale bread soaked in one quart of hot skim milk, two tablespoons of

minced beef, dripping, two eggs, two handsfull of currants; flavor with nutmeg. Boil two hours.

CORN CAKE.

Six handsfull of corn meal, three of flour, one of sugar, two small teaspoons of soda, three cups of thick milk, two eggs, a pinch of salt, butter big as a walnut. Bake in a quick oven.

PRESERVED APPLES.

Weigh equal quantities of good brown sugar and of apples; peel, core and mince them small. Boil the sugar, allowing to every 3 pounds a pint of water; add the apples, the grated peel of one or two lemons and two or three pieces of white ginger; boil till the apples fall, and look clear and yellow.

OLD MAIDS' CAKE.

A pound of flour, half pound of sugar, a quarter pound of butter or lard, four wine glasses of sweet milk, half pound of raisins, a quarter of pound of currants, the same of candied orange peel, a quarter of a nutmeg, two teaspoons of ground ginger, one of cinnamon, and one of carbonate of soda. Mix well, and bake slowly for two hours.

APPLE PUDDING.

Six best flavored sour apples, pared and chopped; butter the pudding dish and strew over the bottom a layer half an inch thick of fine bread crumbs, and a few small bits of butter; then a layer of apples, the least bit of nutmeg, and a spoonful of sugar, and so on till the dish is full. Pour over all a teacup of cold water. Bake thirty minutes.

DROP CAKES.

One pint of flour, half lb. of butter, quarter lb. of pounded lump sugar, half a nutmeg grated, a handful of currants, two eggs and a large pinch of carbonate of soda. To be baked in a slack oven for ten minutes. The cakes are excellent.

AGGIE FRANCIS.

Clarence, April 15th, 1874.

Dear Minnie May,—

As the old saying is "Better late than never," I must try and write this month, as I have long been wanting to, but thought I could not help you any, though your column helps me and I always turn to it first. I was interested in Jennie Jones' letter, for I can sympathize with her by experience; but the only thing to do is to take fresh courage and work on, as it is the work she has been given to do, and though I know it is so wearisome sometimes, we would not lose the dear ones we labor for if it were twice as hard. But I would just say—do not try that pudding again, and think it gives the "blues," but Minnie's column will furnish simple ones. I will just add one that if you think best to give, she may fancy it.

Hoping, dear Minnie, you may have plenty of aid in your good work, I remain your hope, friend and well-wisher,

A FARMER'S WIFE.

QUEEN OF PUDDINGS.

1 qt. milk, 1 pt. fine bread crumbs, $\frac{1}{2}$ cup sugar, yolks of 4 eggs, small piece of butter, and a little flavoring. Bake but not boil this; spread jelly, apple sauce or preserves over. Take the whites of the eggs and beat to a stiff froth; add 2 tablespoons white sugar and a little lemon. Spread this as an icing and return to the oven till a light brown.

LEMON CAKE.

Stir to a cream one cup of butter with two of sugar; add the whites of six eggs, beaten to a stiff froth, 1 cup of milk, $\frac{1}{2}$ teaspoonful of soda dissolved in it, and flour enough to make it stiff as pound cake; with the flour stir in 1 teaspoonful of cream of tartar, 1 oz. of the essence of lemon or the juice of 2 raw lemons. Beat a long time.

SALLY LUM CAKE.

Rub a piece of butter as large as an egg in a quart of flour; add one tumbler of milk, two eggs, three tablespoonsful of sugar, two teaspoons of cream of tartar, and one of soda. Bake in a round dish. Eat warm with butter.

INDIAN TEA CAKE.

Three cups of Indian meal, 1 cup of flour, 1 pint of milk, 1 cup of molasses, 1 teaspoon soda.

MRS. E. PETCH.

Barton Rose Hill, April, 1874.

Dear Minnie May,—

I hope you will excuse me for not writing last month, as I was away from home and did not get back in time. Here is a recipe for

MILK TOAST.

Boil a pint of rich milk with a tablespoon of butter and one of flour. Have ready in a dish eight or ten slices of bread toast. Pour the milk over them hot, and cover it until it goes to the table.

RICH MAN'S PUDDING.

One cup beef drippings, 1 cup boiling water, 1 cup syrup, 1 cup fruit, two teaspoons soda, flour to make a stiff batter. Steam two hours.

FOR PICKLING PEARS.

To seven lbs. pears, one pint vinegar and three lbs. sugar. Peel the pears, stick the cloves in, and cook until soft.

FOR PICKLING GREEN TOMATOES.

To four quarts tomatoes, sliced, two lbs. sugar, one qt. vinegar. Spice to the taste; simmer until done.

FOR MAKING FLITTERS.

Beat three eggs very light, add one quart sweet milk and a little soda; mix in a stiff batter; fry them in fresh lard. To be eaten with syrup.

BAG STRINGS.

Beat three eggs; add a small bowl of sweet milk, a little salt and one-half teaspoon soda. Knead stiff, roll out, cut in strings, boil some in milk and the rest in water; drain the water off, scorch a little butter and throw over them. To be eaten while warm.

SAGO PUDDING.

Quarter lb. sago; boil in one pint sweet milk until done; when cool add three eggs well beaten, 1 cup butter, 1 cup sugar; add milk enough to make it thin enough for baking. To be eaten with cream sauce.

PLUM PUDDING.

One and a half cups flour, two eggs, half cup sugar, half cup butter, half cup cream, one teaspoon soda, quarter lb. raisins. Boil one hour.

Bella E. Hess.

Hemlock Hill, 1874.

Dear Minnie May,—

I think Mr. Weld will soon have to devote two or three pages to your department, as every month it is better and more of it. I will send you a few recipes, &c., now and then, which, perhaps, will help to bring that good day along a little sooner.

JUMBLES.

Two eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ teaspoonful soda, 1 of cream of tartar. Mix stiff; bake in a quick oven.

JELLY CAKE.

One cup sugar, 1 cup flour, 3 eggs, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ teaspoon soda.

PAN-CAKES.

One egg, two spoonfuls sugar, 1 cup sweet milk, 3 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar.

GINGER BREAD.

One pint molasses, 1 cup sugar, 1 cup butter, 1 cup sour milk, 3 eggs, 2 teaspoons soda, ginger to taste. Mix stiff.

MILK GRAVY WITH FRIED PORK.

Take out the meat from the frying pan when well done, and all the fat except two or three spoonfuls. Wet up a large spoonful of flour with cold water, stir this into the fat while hot, and then add 2 cups milk and stir well. Let it boil five minutes.

USEFUL HINTS.

A quart of flour weighs 1 pound, 2 ounces.
" butter, 1 " 1 "
" loaf sugar 1 "
" best brown sugar, 1 pound, 2 oz.
Ten eggs weigh 1 pound.
Sixteen large tablespoonfuls make a half-pint, 8 a gill, 4 half a gill, &c. M. W.

Cayuga, April 7, 1874.

Dear Minnie May,—

I suppose you will receive me as one of your correspondents, as I wish to be useful to you. I will send you a recipe for making

SALT RISING BREAD.

The night before you want to make your bread, take a pint of sweet milk and heat it scalding hot; then stir in corn meal until it is as thick as mush; keep it by the fire at night. The next morning take a teacupful of water as hot as you can bear your finger in it; pour it in the mush and thicken it with flour as thick as you can stir it; put it in a pot of water as warm as you can bear your finger in. In a short time it will be to the top of your cup; then take as much water as you wish to make your bread with, and have it warm; thicken with flour, and when cool enough, stir your rising in it; it will be ready to mix in an hour or less time; mix pretty stiff; grease your pans well; also grease your bread on top, and as soon as light enough, put it in the oven and bake it. Don't let it stand after it is light.

Here is another very good recipe:

A CURE FOR A BURN.

The white of an egg is a sure remedy for burns. Seven or eight successive applications of this substance soothes pain and effectually excludes the burned parts from the air. This simple remedy seems preferable to collodion or even cotton.

I will give you a recipe for making an

APPLE PUDDING.

Fill a well buttered pudding dish with alternate layers of bread-crumbs from a stale loaf, and tart, juicy apples, peeled, cored and cut in slices. Sprinkle the apples thickly with sugar, to which add a flavoring of nutmeg. Over each layer of bread crumbs throw small bits of fresh butter. The under layer should be bread crumbs, the top layer apples. Bake half to three-quarters of an hour. Just before it is done, whisk the whites of three eggs to a froth, with two tablespoonfuls of powdered sugar, and a bit of lemon. Spread it lightly over the top, return to the oven to set, not color, and serve hot or cold.

This is all at present, but I will send you more some other time.

I am yours truly,

SARAH E. LAWRENCE.

Elma, April 18, 1874.

Dear Minnie May,—

I hope you will receive me into your columns, and as a prize was offered for letters, I will try my "luck" for your cookery Book. Here is a recipe for making wine jelly:—Dissolve one box gelatine in a pint of cold water; add a pound of loaf sugar and the juice and grated rind of two lemons; then add a pint of boiling water, and a pint of wine, some cinnamon and cloves, let it all come to a scald; strain and put in moulds until wanted.

CREAM CANDY.

Two cups of white sugar, half a cup of water, one table-spoonful of vinegar, one-half teaspoonful of cream of tartar; boil it until it will harden by being dropped in cold water, when done add the flavoring, then put it on greased plate, must stir till it turns white then cool it.

CHEAP FRUIT CAKE.

One, cup sugar, one cup butter, one and a quarter flour, three eggs, one cup raisins, one cup currants, and a little soda.

RICE PUDDING.

To three quarts milk add one cup of rice salt, spice, and sugar to taste. Bake three or four hours. This makes an excellent pudding.

STEWED LOBSTER.

Cut the meat into nice bits and warm a little gravy; season with salt, sage and a little cayenne; thicken with flour and butter, and a little anchovy sauce. Dish up with appetizers of toast round it.

CUSTARD.

Beat six eggs, put in a quart of milk and quarter pound sugar, season with nutmeg, the milk must be boiling. No more just now.

Respectfully Yours,

Newry. CATHERINE RICHMOND