



MINNIE MAY'S DEPARTMENT.

Minnie May's Cook Book.

WHAT TO DO WITH THE BUTTERMILK.

It is not generally known that buttermilk can be used for many purposes in domestic affairs, and in consequence it is often thrown away or given to the pigs. Now, buttermilk as a drink is cooling and moist, the best remedy for a hot, thirsty stomach, good for hoarseness, excellent in consumption and fevers, and also for constipation of the bowels. When stale and sour it may be used in combination with bi-carbonate of soda for the making of bread, pastry, &c.—The bread, buns and rolls made with it are excellent, keeping moist and good much longer than those made with yeast.

TEA CAKES.

Take of white flour, 2 lbs.; bi-carbonate of soda, $\frac{1}{2}$ oz.; sugar, 2 oz.; sour buttermilk, 20 oz., or 1 pint. Rub the soda, sugar and butter well into the flour, and mix with the buttermilk; roll out and make into cakes of any convenient size, and bake in a moderate oven 20 minutes.

LUNCHEON CAKE.

Take of white flour, 1 lb.; bi-carbonate of soda, 2 drachms; sugar, 3 oz.; butter, 3 oz.; sour buttermilk, half-pint or 10 oz.—Mix as above, and bake in a quick oven in a tin, one hour.

SCOTCH BUNS.

Take of white flour, 2 lbs.; bi-carbonate of soda, 2 drachms; salt, $\frac{1}{2}$ oz.; sour buttermilk, one pint or 20 oz. Mix and bake the same as for tea cakes.

LEMON BUNS.

Take of fine flour, 2 lbs.; bi-carbonate of soda, 6 drachms; sugar, 8 oz.; butter, 4 oz.; eggs, 2; buttermilk, three-fourths of a pint or 15 oz.; essence of lemon, 12 drops. Mix the same as tea cakes, and bake 15 minutes. The addition of 6 oz. of currants would make these an excellent plum bun.

PLUM CAKE.

Take of fine flour, 1 lb.; bi-carbonate of soda, 2 drachms; currants, 4 oz.; eggs, 2; sugar and butter, each 3 oz.; sour buttermilk, $\frac{1}{2}$ pint or 10 oz. Mix the flour, soda, currants, sugar and butter well together, then beat up the eggs and mix with the buttermilk. Mix the whole together and bake in a tin $\frac{1}{2}$ hours.

PASTRY FOR TARTS, ETC.

Take of fine flour, 1 lb.; bi-carbonate of soda, 2 drachms; butter, 6 oz.; buttermilk enough to bring it to the consistence required. This paste is much superior to that made in the common way.

COOKING APPLES.

I do not think that house-keepers have cooked apples nearly as often as they should. There is nothing more wholesome for desert than apples baked in various forms. They should be cored, put in a dish with a little warm water, each with a teaspoonful of sugar over it; bake until soft and serve cold, with cream or good milk. Or make an apple float by taking a dozen tart apples, stew and prepare them as for sauce; when cold, add the whites of two eggs, beaten; then beat the whole until quite stiff, having made previously a soft custard with the yolks, using about a pint of milk. Or make an apple pudding by filling the cored apple with nutmeg, sugar and butter; make a batter of one egg, flour and milk, and pour around the apples. Or pare, core and spice say ten large tart apples; bake until nearly done; put away to get cold; then prepare icing as usual. Pour off the juice, lay the icings on the tops and sides as thickly as you can; then return to the oven to just harden and set. To be eaten with cream, but if you haven't that, as the article is scarce now-a-days, good milk will answer, if you can get it.

CHEAP CAKE.
1 cup cream, 1 cup sugar, 2 eggs, 1 tea-spoon soda, 1 teaspoon butter.

BELLA E. HESS.

ALL kinds of poultry and meat can be cooked quicker by adding to the water in which they are boiled a little vinegar or a piece of a lemon. By the use of an acid there will be considerable saving of fuel, as well as shortening of time. Its action is beneficial on old, tough meats, rendering them quite tender and easy to be digested. Tainted meats and fowls will lose their bad taste and odor if cooked in this way, and if not used too freely, no taste of it will be acquired.

HARRIET K. JONES.

A PIECE of red pepper the size of your finger nail dropped into meat or vegetables when first beginning to cook, will aid greatly in killing the unpleasant odor arising therefrom. Remember this for boiled cabbage, green beans, onions, chickens, mutton, &c.

J. L.

POP CORN PUDDING.

Pop one pint of corn, crush with the rolling-pin and grind in a coffee-mill, mix with four pints sweet milk, warm and soak two hours; then add two eggs, sugar, raisins and spice. Boil a few minutes, stirring all the time. Bake one hour and eat hot.

HATTIE COOK.

POTATO PUFF.

Two cups of cold mashed potatoes; stir in it two tablespoons melted butter, beating to a cream; add two well beaten eggs, one cup cream or milk; pour into a deep dish; bake in a quick oven.

MARY JACKSON.

FRIED CAKES.

1 cup cream, 1 cup sugar, 2 eggs, $\frac{1}{2}$ tea-spoon soda; fry in lard.

BELLA E. HESS.

JELLY CAKE.

5 eggs, 1 cup sugar, a little nutmeg, 1 tea-spoon saleratus, 2 cups sour milk; beat the eggs, sugar and nutmeg together, dissolve the saleratus in the milk, then mix and stir in flour to make a thin batter like for pancakes; 3 or 4 spoonfuls of batter to a common round tin. Bake in a quick oven; 4 or 5 of these with jelly between forms a cake.

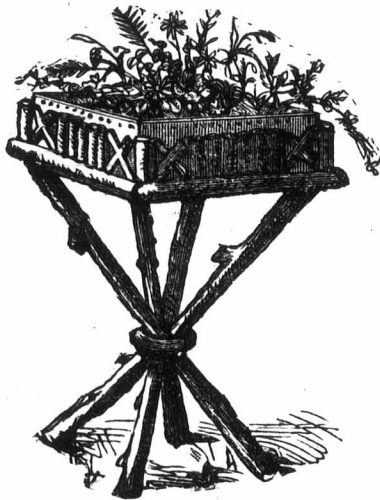
A. A. ELLSWORTH.

TO MAKE APPLE JELLY.

Take 1 bushel of ripe apples, cut them in halves, and take out the cores; then put them in a large kettle; add 1 gallon water; cook them until tender, then put them in a sack of coarse linen (cheese linen is the best). Let them hang until morning, and then boil the juice 20 minutes; then measure it, for every pint of juice adding 1 lb. of sugar. Boil again until it gets like other jelly. Season with lemon or any other essence, as best suits the taste.

A. A. ELLSWORTH.

Minnie May's Flower Garden.



A RUSTIC FLOWER STAND.

This beautiful stand needs no description. Get your husband or brother to make up the frame for you out of a rough box, which they can get from the grocer you deal with, and some nice saplings. The balance of the work can be easily done by yourselves with glue, bark, paper and varnish. When you make up any of these fancy fixings, let me hear how you like them.

TO MANAGE CUTTINGS.

In selecting a cutting a great deal depends upon a judicious choice; if the slip is too young and full of fresh sap, it will fade away from too much evaporation, and if it is too old, that is, hard and woody, it will take a great while to strike root.

You must take a cutting that is partly ripened, and is from a vigorous shoot, yet is a little hardened at the base.

It is also essential to have a bud or joint at or near the end of the cutting, as all roots strike from it, and the nearer it is to the base, the greater your chance of success.

Plant your cuttings in common pots, filled half-full of rich loam, and two inches of sand on the top (scouring sand will do, but not sea sand). Wet this thoroughly, and put the cuttings close around the edge of the pot; for if the bud joint comes in contact with the surface of the pot, it seems to strike root more quickly. Pull off the lower leaves before you plant the cutting. Press the wet sand tightly about the tiny stem, for a great deal of your success in raising the cuttings depends upon the close contact of the sand with the stem. When the cuttings are firmly planted, cover them with a glass shade if possible, for it will greatly promote the growth of the plants.

TO CHANGE THE COLOR OF FLOWERS AND PLANTS.

Common cowslips may be changed from their natural yellow to an intense purple by merely transplanting into richer earth. The color of plants can be readily varied by mixing certain substances with the soil. Wood charcoal will darken the hue of dahlias, petunias, and hyacinths. Carbonate of soda turns the last-mentioned flowers red, and phosphate of soda alters greatly the shades of many plants.

MINNIE MAY.

Minnie May's Scrap Bag.

TO CLEAN PAINT.

Use but little water at first; keep it warm and clean by changing often. Soap will remove the paint, so use but little of it. A flannel cloth takes off all fly specks better than cotton. Cold tea is the best liquid for cleaning varnished paint, window panes and mirrors. A saucer of sifted ashes should always be standing at hand to clean unvarnished paint that has become badly smoked; it is better than soap. Never put soap upon glass unless it can be thoroughly rinsed off, which can never be done to window glass. Wash off the specks with warm tea, and rub the panes dry; then make a paste of whiting and water, and put a little in the centre of each pane. Take a dry cloth and rub it all over the glass, then rub it off with a chamois skin or flannel, and your glass will shine like crystal.

TO MAKE COCOANUT CANDY.

Rasp very fine a sound, fresh cocoanut, spread it on a dish and let it dry naturally for three days. Four ounces will be sufficient for a pound of sugar for most tastes, but more can be used at pleasure. Boil the sugar, and when it begins to be very thick and white, strew in the nut; stir and mix it well, and do not quit it for an instant until it is finished. Keep the pan a little above the fire to prevent the nut from burning.

If you cannot get a cocoanut, buy a package of "Dessicated Cocoanut" in your grocery.

Burnside Farm, Nov. 12, 1873.

Dear Minnie May,—

We all appreciate your column, and eagerly look for it; it is going to be a great help to housekeepers. Here is a neat little thing for a Christmas gift to an industrious little needle-woman, an emery bag, resembling a strawberry.

Make a small woolen bag, shaped like a strawberry; cover with strong cotton, the same shape; cover that with red silk, stitch in the seeds with yellow silk thread, put on a green top to look like the green calyx, and add a loop for a stem. It is pretty and useful.

Here is a neat and inexpensive tidy, suitable for grandma's rocking chair or the dining room lounge:—

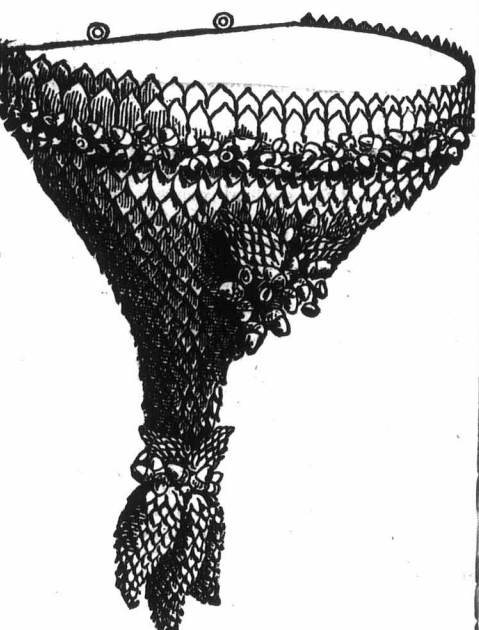
Take one skein of red woolen yarn and one of white cotton yarn; set up 18 stitches, and knit it garter-fashion, 29 times across; then change for the other color. Crochet the

strips together with an open crochet chain, or sew them together. To make it in a diamond shape looks very nice. Honey comb pattern:—Knit one stitch, widen the second, stitch in each row for five rows; then knit plain without widening for six rows; then narrow on five rows to a point. The blocks may be made of much larger size if desired, and I think would look better larger, say twice as large. Thirteen red blocks and six white ones form the tidy. A white initial letter embroidered on the central block looks well.

I have not time to take up John K.'s letter just now. I refer him to the Women's Rights Committee, and he deserves to be well castigated by them. Obey the men, indeed!

Yours truly,

MARY P.



CONE BRACKET.

After the directions given last month for cone work, it will be unnecessary to describe the way to make this bracket. The engraving shows distinctly how to arrange the cones. It will make a very neat ornament.

Melburne, P. Q., Dec. 14, 1873.

Dear Minnie May,—

I am very much interested in your column and I thought I would send you a couple of recipes,

FOR CLEANING SASH RIBBON,

or making it stiff and new. Take a little vinegar and water; sponge the wrong side, and iron with a warm iron.

FOR CHAPPED HANDS.

Put a little oat meal in some water; wash, and before drying rub with some honey, then rinse and heat them by the fire. One application will cure almost the worst cases.—Glycerine is good instead of honey.

Will some of your contributors tell me a recipe for sore lips and cold sores.

TO MAKE A HANGING BASKET.

Take perforated card board, three square pieces, about seven inches square, and round one corner. After having worked them with silk in squares, with beads in every other corner—the large glass beads preferred—bind around with ribbon the color of your silk. Have one square silk, the other a bead. Now take two opposite corners and sew them over a little way; then sew the three altogether in the same way, fastening them just at the corners where they are sewn. Put a tassel of beads on the bottom corner, and a long string of beads to hang up by. Fill the top spaces with a bunch of paper flowers and hang in the corner of the room.

If I have not described it well enough, please tell me and I will try again.

Poor John K. had to take it in your last. I would say a word to him: he is partly in the wrong, and partly in the right; of course Mrs. K. knows best how her little household matters are to be done, so John should not be so absurd as to interfere, give into his judgment. I hope he and Mrs. K. will send their photo's for Uncle Tom's picture, as I want to see them.

Yours, &c.,
NINA M. KNAPP.



feits until next month will be photographed those who have sent in their pictures.

My old friend, a nice letter, for which thanks. My new niece, East, the girl that I mentioned, is going to be married. I have a letter from her and expect many more. photograph is going to be in the big picture. I feel proud of having there. Emma A. son, another new claims admittance the family, and her uncle and all rest of the family "Christmas and New Year." He Emma Gill with and Neil Gilmour Sophia Johnson, w busy making Christmas presents, but none Uncle Tom. Bell Hess says:

159.—Put down strokes, / / / /; add strokes and make n

Maggie Headrick whose school examination I hear splendid reports, says:

160.—I have a pie land 20 feet square, on it I have a house feet one way and 20 another, and a garden feet one way and 20 another. How can be?

My smart boy, V. A. Rutherford, some

HIDDEN CITIES.

161.—He provoked laughter by a grotesque back of his hand.

162.—It amused me to see the senator on the camel.

163.—The picture a comical cut taken an old painting.

164.—I saw little boys stoning a black

165.—He lies in gutter of forest.

166.—The streets And I but And the tra But utter

Now just pr And then For when he I wouldn

But with an Placed just I sadly hurt As my for

167.—What is it never see after it is

168.—When is a la

Many thanks to A kind wishes. I h member both of the nieces and nephews. picture of two nieces Adams sends some v

169.—What is ne bone, but yet has fou