

Minnie May's Department.

Answers to Enquirers.

ROSE-BUD.—Ask your barber about your hair. You may think this barbarous advice, but we really know nothing that will make the hair curl. Your writing is very fair.

CAPE BRETON.—How can I take the stains out of a suit of clothes? **ANS.**—Ammonia mixed with water is a solvent of grease, and nearly all kinds of dirt. Benzine is also an excellent cleansing material. Lay the garment on a table, brush out the dust; then sponge the cloth with a mixture of one part of ammonia water in 5 parts of soft water; or with benzine alone. Then hang up to air.

BELLA.—When playing a wedding march how long should it be played, and should I stop when the wedding party is seated? **ANS.**—You do not say whether you play in church before the ceremony or at home when the party return. In churches the Wedding March is usually played while the wedding party are passing down the aisle after the ceremony is over. Other appropriate music being played before the ceremony. At home on the return of the wedded pair you may play until all the guests are assembled.

J. C.—Please inform me what will exterminate ants from a house which they infest? **ANS.**—As ants are very fond of anything sweet they may be trapped in immense numbers by placing pieces of sponge dipped in molasses and water, in plates placed where they abound; the sponges should be taken once an hour and oftener, and dipped in boiling water and squeezed out two or three times, and then sweetened and replaced. Many ants will come, but none will go until in a few days all will be killed off, or some sugar of lead may be dissolved in the water and molasses which will poison the ants, and the trap then needs no attention.

R. C. B.—Which should write first the mother-in-law to the daughter-in-law, or the daughter-in-law to the mother-in-law after the marriage? **ANS.**—It depends on the former relations of the parties. If the mother-in-law be still a stranger she should write first welcoming the new-comer to the family. But this is usually done before marriage. Whenever the engagement is announced the gentleman's mother should call upon the bride elect, or if living at a distance should write to her. If this has been done the bride may then write first after her marriage. Of course she would reply to the mother-in-law's letter immediately on receiving it; and afterwards need not stand on ceremony any more than she would with her own family. Even when no acknowledgement of the bride has been made if her husband should wish her to write to his mother, she may very well do so, if no objection has been made to her entering the family, and if she feels assured that the neglect betrays no lack of respect or kind feeling, but arises through the carelessness as to little acts of politeness which too often prevail among otherwise very nice, kind people.

LENA.—How is painting on silks and velvet done? **ANS.**—For velvet the material is prepared by passing a warm iron over the back of it. The outline of the figures is then made with a black lead pencil. The colors, common water colors, are laid on with camel hair pencils cut short and to a point, so as to be able to force the color into the pile. The colors are made of the consistence of cream. If they do not take hold well the velvet is to be made damp on the back. Silk is prepared by first outlining the figure and then laying on a coat of very thin solution of isinglass upon which the colors are laid.

RECIPES.

SMALL ONION PICKLES.

Small onions, not larger than marbles, must be carefully peeled and thrown into strong brine. Let them remain eight days, changing the brine every other day. Dry in a cloth, place them in bottles, add spice, and fill up with strong distilled vinegar. A teaspoonful of olive oil will prevent the onions from turning yellow. Mustard seed, horse radish, allspice, cloves, black pepper corns and mace are all excellent spices for onions.

TO PRESS FLOWERS.

Gather the flowers to be pressed when the dew has quite dried off of them, and before the sun has become so warm as to wilt them; place them between newspapers or any other porous papers, and

place them under a press; change them every day to fresh paper until they are dried; all the thin leaved flowers it will be found best to use for this purpose.—AUNT ADDIE.

THE BEST LEAVES FOR SKELETONIZING.

Any leaves that have a firm, woody net-work under the parenchyma—such as pear, apple, oak, walnut, chestnut, maple, poplar, ivy, rose, indeed, almost any leaves of trees, and perennial shrubs or vines. The leaves of annuals have not substance enough. They should be gathered when perfectly dry and ripe, and are in the best condition to skeletonize in August, when the leaves are ripe enough to have a firm skeleton, and the parenchyma (the green part) has not become too hard to dissolve easily. The best way to bleach the skeletons is to lay them for a few minutes separately in javelle water, taking care that every part is covered. Grasses, ferns, and some delicate leaves are to be simply bleached in the javelle water without any previous process.—C. G. T.

MIXED PICKLE.

To each gallon of vinegar allow a quarter of a pound of bruised ginger, quarter of a pound of mustard, quarter of a pound of salt, two ounces of mustard seed, one and a half ounces of tumeric, one ounce of ground black pepper, one quarter ounce of Cayenne; cauliflowers, onions, celery, sliced cucumbers, gherkin, French beans, nasturtions, capsicum. Have a large jar with a tightly fitting lid, in which put as much vinegar as is required, reserving a little to mix the various powders to a smooth paste. Put into a basin the mustard, tumeric, pepper and Cayenne; mix them with vinegar and stir until no lumps remain; add all the ingredients to the vinegar and mix well. Keep this liquor in a warm place and stir thoroughly every morning with a wooden spoon for near a month, when it will be ready for the vegetables to be added. As these come into season have them gathered on a dry day, and, after merely wiping them with a cloth to free them from moisture, put them into the pickle. The cauliflowers should be divided into small bunches. Put all the vegetables into the pickle raw, and at the end of the season, when the vegetables are all procured, store away in jars and tie over with a bladder. As none of the ingredients are boiled, this pickle will not be fit for eating for several months. I will repeat that the contents must be stirred each morning.

PICKLED WALNUTS.

Select full-grown green walnuts or butternuts when they are soft enough to be easily pierced through with a needle. They are usually in fit condition in July or beginning of August. Prick 100 nuts well through and lay them into a brine made of four pounds of salt to each gallon of vinegar; let them remain nine days, and at the end of the third and sixth days change the brine for fresh. On the ninth day lay them in the sun. After they are well drained place them in the sun till they turn black; they will need to remain several days. Boil one gallon of vinegar, two ounces of black pepper, half an ounce of cloves, one ounce of mace, one ounce of allspice and one ounce of root ginger sliced, ten minutes and pour it over the walnuts, which have been packed in jars three-quarters full. When the vinegar cools cover them up tight. They will be ready to use in a month, but they are better in a year, and will keep ten years. This pickle is an excellent accompaniment of fish.

LEMON CHEESE CAKE.

Break one pound of loaf sugar into small lumps, put to it one-quarter pound of butter, the yolk of six eggs with the whites of four, the juice of three lemons, and the peel of two grated; put these into a pan, let them simmer over a slow fire until the sugar is dissolved; continue to stir it gently one way while it is on the fire, or it will curdle; keep it in a jar like mince meat; let it simmer till it begins to thicken or looks like honey.—MRS. JOS. SAULTER.

HOW TO DRY CORN.

Gather the corn when in the proper state of maturity for canning, and scald it in boiling water a sufficient time to set the milk therein, then cut it from the cob and dry as you would apples or other fruit; it should be dried in an oven or drying house to protect it from insects. It might be dried in the sun, by covering it with mosquito netting. After it is dried it can be kept in muslin bags, as dried fruit is kept in drying. Care must be taken that it does not sour by getting wet else it will be useless.—R. B. FOSTER, in Fruit Record.

COLORING GRASSES.

There are few prettier ornaments, and none more economical and lasting, than bouquets of native grasses, mingled with the various Gnaphalium, or unchangeable flowers. They have but one fault, and that is the want of other colours besides yellow and drab, or brown. To vary their shade, artificially, these flowers are sometimes dyed green. This, however, is in bad taste, and unnatural. The best effect is produced by bending rose and red tints, together with a very little pale blue, with the grasses and flowers, as they dry naturally. The best means of dyeing dried leaves, flowers and grasses is simply to dip them into the spirituous liquid solution of the various compounds of aniline. Some of these have a beautiful rose shade; others red, blue, orange and purple. The depth of color can be regulated by diluting, if necessary, the original dyes with methyl or spirit, down to the shade desired. When taken out of the dye they should be exposed to the air to dry off the spirit. They then require arranging, or setting into form, as when wet the petals and fine filaments have a tendency to cling together, which should not be. A pink saucer, as sold by some druggists at six-pence each, will supply enough rose dye for two ordinary bouquets. The druggists also supply the simple dyes of aniline of various colors, at the same cost. The pink saucer yields the best rose dye. By washing it off with water and lemon juice, the aniline dyes yield the best violet, mauve, and purple colors.—[Queenslander.

Which.

Which shall you marry? The young man with the light hair? or the one with the dark eyes? The bachelor? or the widower? The rich man or the poor man? *Which?* Well, my dear, if you really have not decided and actually do not know, I should say none of them. The woman who marries without love is the maddest creature living, and when one loves there is no indecision; there is no possibility, while the feeling lasts, of marrying any one else. The person you love may not seem better in other eyes than the general run of mankind, but he is quite superior to everybody else in yours. At least his coming step makes your heart beat, his absence saddens you; a walk or chat with him is a joy; you feel if he were gone the world would be empty. Surely two or three; or four young men cannot make you feel so. No one finds it possible to be actually in love with two at a time. Even the most inconstant man gives each new love a week or two of undivided affection.

Which shall you marry? It is the gravest question you could ask. Your whole life hangs upon it. *Which?* Wait until there is no possibility of asking that question before you marry anyone. M. K. D.

Schneider's Tomatoes.

Schneider is very fond of tomatoes. Schneider has a friend in the country who raises "garden sass and sich." Schneider had an invitation to visit his friend last week, and regale himself on his favorite vegetable. His friend Pfeiffer being busy negotiating with a city produce dealer, on his arrival, Schneider thought he would take a stroll in the garden and see some of his favorites in their pristine beauty. We will let him tell the rest of the story in his own language:—

"Vell, I walks shust a liddle while roundt, when I see some off dose dermarters vat vas so red und nice as I nefer did see any more und I dinks I vill put mineself outside 'bout a gouple-a-dozen, shust to gif me a liddle abbetite for dinner. So I pulls off von off der reddest und pest-looking off dose dermarters, und dakes a pooty goot bite out of dot, und vas chewing it up pooty quick, when—by shimony! I dort I hap a peece of red-hot goals in mine mout, or vas chewing up dwo or dhree bapers of needles; und I velt so pad, already, dot mine eyes vas vool of dears, und I made vor an old oaken pucket dot I see hanging der vell in, as I vas goomin' along.

"Shust dhen mine vriend Pfeiffer game up und ask me vot made veel so pad, und ef any off mine vamily vas dead. I toldt him I vas der only von of the vamily dot vas pooty sick; und den I ask him vot kind of dermarters dose vas vot I had shust been bicking; und, mine cracious, how dot landsman lauged; und said dose vas red beppers dot he vas raisin' vor bepper sass. You pet mine life I vas madt. I radder you gif me fifty tollars as to eat some off dose bepper sass dermarters."