

Minnie May's Department.

DEAR MINNIE MAY—I think your column perfectly splendid, just what farmers' wives and daughters need. Here are a few recipes that I have found useful. The first is

MOTHER'S CUP CAKE.

Take 1 cup butter; 2 cups sugar; 3 cups flour; 4 eggs; 1 teaspoonful soda, dissolved in one-half cup cream; one-half nutmeg, grated. Fruit and icing improves it, though it is good without, and will keep a long time.

CHEAP CAKE.

Break 1 egg into a cup and fill it with cream; add 1 cup sugar; 1½ cups flour; 1 teaspoonful soda; a little salt; can be baked either as a loaf, or on flat tins for jelly cake.

ANOTHER CHEAP CAKE.

Take 2 cups cream; 2 cups sugar; 4 cups flour; 4 eggs, yolks and whites beaten separately; spice to taste. This will make two large cakes.

SUGAR COOKIES.

Take two cups sugar; 1 cup cream; 1 cup butter; 1 teaspoonful soda; 1 tablespoonful caraway. No more this time.

PANZY PIERCE.

Stanstead Co., P. Q., July, 1875.

TO COOK CABBAGE.

Take a good sized cabbage and cut fine; put a lump of butter in the size of an egg, and when quite hot add the cabbage, and cook ten minutes; then add pepper and salt and two cups of good sweet cream.

CREAM PIE.

Line your pie plate with good paste; then cover it over with quartered apples; put in sugar and one cup of good sweet cream; bake till done.

A SUBSCRIBER.

BREAD PANCAKES.

Put a handful of dried wheat bread crumbs into a pint of sweet milk, and let it remain there till it is soft; then strain it through a sieve, and apply four teacupful of sour milk; one egg well beaten; one teaspoonful of soda and half a teacupful of flour; it makes a very delicious pancake, which will use up all refuse bread crumbs. Bake on a griddle.

A CAKE THAT WILL KEEP SIX MONTHS.

Take one teacupful of butter; two of sugar; three eggs; one teacupful of new milk; three of flour; one teaspoonful saleratus; half a nutmeg; some cinnamon; a handful of good chopped raisins, and a little cream, if you have it. Stir often.

CLOVE CAKE.

One cup of sugar; one egg, beaten well; one teacupful of butter; one teacupful of raisins, chopped; one tablespoonful of ground cloves; one teacupful of milk; one teaspoonful of saleratus. Bake in a quick oven.

COOKIES.

One cup cream; one and a half cups sugar; one-half cup butter; two eggs; nearly a teaspoonful of saleratus; spice to taste; roll out as soft as possible. Bake till done. MRS. NICHOLSON, Lancaster.

CORN PUDDING.

Grate ears of green corn; add to a quart of it a teacupful of cream or milk, a lump of butter the size of an egg, and a teaspoonful of salt. Mix all well together; put it in a dish and bake an hour and a half. To be eaten as a vegetable with butter, pepper and salt.

CORN FRITTERS.

Boil a dozen ears of corn more than are needed for dinner, and while warm scrape them with the corn-cutter, and put the corn in the refrigerator until morning. To two coffee cupfuls of corn and two or three well beaten eggs, three tablespoonfuls of cream or new milk, and a small teacupful of flour, with a little salt. Drop in spoonfuls into hot fat, and fry to a light brown.

TO DRY SWEET CORN.

When the corn has become best for table use, remove all husks and silk. With a sharp knife cut just the ends of the kernel off, and with the knife scrape the milk and balance of the corn, leaving the hull on the cob. Now, put the corn in pie tins, or on plates, an inch thick, and place in the oven and just scald the milk; then place in the sun,

or any warm place, to dry. When wanted for use, put in warm water and let soak some time, and cook slowly. When done, add a little sweet milk, a small piece of butter, salt and pepper to taste. This I think far ahead of the old way of cooking before drying.

BLACKBERRY JAM.

Gather the fruit on a dry day; mash the berries and pass them through a fine sieve to extract the seeds; add to each pound of juice one pound of good sugar; boil and stir until the surface is covered with clear bubbles; try a little upon a plate; if it sets, fill your jars or tumblers, let them cool, cover the top of each with papers dipped in glycerine, and keep in a cool dry place until wanted.

BLACKBERRY AMBROSIA.

Make a batter as for batter biscuit of sour cream and flour, spread it half an inch thick on the bottom of an earthen pudding dish, and cover with a layer of blackberries. Place a little more of the batter on the sides of the dish, sprinkle over the berries sugar enough to sweeten them, dredge slightly with flour, and add another layer of berries. Continue till the dish is full, and has the last layer of batter. Bake nearly an hour. If the juice runs out, lift the edge of the crust with a fork and it will run back. Serve warm with sweet sauce.

BLACKBERRY WINE.

Gather when ripe, on a dry day; put into a vessel with head out, and a tap fitted near the bottom; pour on them boiling water to cover them; mash the berries and let them stand covered till the pulp rises to the top and forms a crust—say three or four days. Then draw off the fluid into another vessel, and to every gallon add one pound of sugar; mix well and put into a cask or demijohn, and keep filled until fermentation ceases, when the vessel should be bunged or corked tightly.

GREEN PICKLES—PREMIUM RECIPE.

To 2 gallons of vinegar put 4 ounces black pepper, 4 ounces ginger, 2 ounces turmeric, 2 ounces cloves, 2 ounces allspice, 2 ounces mace, 1 pint mustard seed, 2 tablespoonfuls celery seed, 1 large handful of horse radish, handful of garlic, 3 lemons sliced, 2 pounds brown sugar. The spices must be well beaten. The brine should be well soaked from the articles to be pickled, before they are put in the spiced vinegar.

CUCUMBER CATSUP.

Three dozen full grown cucumbers, eight white onions, peel both and cut as fine as possible; on this sprinkle three-fourths of a pint of fine salt, then put the whole in a sieve and drain for eight hours; then take a teacupful of mustard seed, half cup of ground black pepper, mix them well with the cucumber and onion; then put the whole in a stone jar and cover with strong vinegar, closing it tightly. It is fit for use in three days, and will keep a long time. When cucumbers were scarce we have taken half green tomatoes and half cucumbers, and it made an excellent catsup.

SUCCOTASH.

Common shelled beans may be used for succotash, though lima beans are the best. Prepare and cook the beans as usual. About twenty minutes before serving, add a quantity of sweet corn, cut from the cob; season with butter, pepper and salt, and add a little sweet cream. This dish may be prepared with pork if desirable.

TO PREPARE STRING BEANS FOR WINTER USE.

Butter beans make the best string beans. String and cut up the beans; wash them and put in cold water (in which put a little saleratus) to parboil; let them boil a few minutes; then drain off the water and put some cold water and a little salt on them, in which let them boil until they are quite tender; then drain it off and spread the beans and dry them. They should dry around the stove, so as to dry quickly.

A PRETTY TABLE ORNAMENT.

A correspondent of *The Garden* says: "I was much struck lately with the wonderfully beautiful effect produced by simply placing a handful of heads of wheat in a vase of water. Each grain sent out bright green leaflets, and continued to replenish the fading one for weeks together. Some have doubtless seen this pretty table ornament,

but to me it was new, and perhaps would be so to many others."

CURE FOR LOSS OF VOICE.

When the voice is lost, as is sometimes the case, from the effects of cold, a simple, pleasant remedy is furnished by beating up the white of one egg, adding to it the juice of one lemon, and sweetening with white sugar to the taste. Take a teaspoonful from time to time.

HOW TO DRY PLANTS.

The process of drying plants for an herbarium is simple. The specimens should be collected when free from dew or other moisture, and spread upon a sheet of blotting paper, on the third page of the paper. The leaves and flowers should be spread very carefully, so as to show the structure and perfect shape of each. When the plant is thus arranged, the paper is folded together so that the second page rests upon the plant, and after a number are arranged the whole may be placed in a pile and subjected to a slight pressure for a few days. It is not well to place the plants upon single sheets of paper, because they are very liable to disarrangement and injury. After the plants have become perfectly dry, they may be removed from the blotting paper, and placed between sheets of paper, and if desired may be affixed by touching the under side of the stem and leaves with a drop of mucilage. When practicable the whole plant and root should be preserved.

Patrons of Husbandry.

Granges Organized Since Last Issue.

205. Sherwood; Master, Wm. Thusche, Maple; Sec'y, A. E. Keefe, Concord.
 206. Peel and Maryborough; Master, Thos. Garbett, Hollen; Sec'y, John Waterson, Hollen.
 207. West Magdala; Master, John Munro, West Magdala; Sec'y, John French, West Magdala.
 208. Arva; Master, Capt. Burgess, London; Sec'y, William Elliott, Arva.
 209. Iona; Master, D. McNeil, Iona; Sec'y, John Rogers, Iona.
 210. Cadmus; Master, C. B. Power, Cadmus; Sec'y, J. S. Power, Cadmus.
 211. Ailsa Craig; Master, J. J. Cassidy, Ailsa Craig; Sec'y, John S. McEwen, Ailsa Craig.
 212. Scotch Block; Master, John S. Elliott, Speyside; Sec'y, Ephraim Moore, jr., Speyside.
 213. Lumley; Master, Arch'd Bishop, Hay; Sec'y, James Tyfe, Lumley.
 214. Harley; Master, T. S. Rutherford, Burford; Sec'y, A. Harley, Harley.
 215. Alton; Master, Joseph Dodds, Alton; Sec'y, Wm. J. Dodds, Alton.
 216. Fay Quinte; Master, Wm. Hogle, Ernestown Station; Sec'y, Wm. M. Fraser, Ernestown Station.
 217. Rose of Harwich; Master, T. Woolfinden, Harwich; Sec'y, D. M. Craig, Chatham.
 218. Ballinafad; Master, Joseph Hiltz, Ballinafad; Sec'y, Geo. Letwood, Ballinafad.
 219. Kintore; Master, Augustus Shaw, Lakeside; Sec'y, D. R. Calder, Kintore.
 220. Douglas; Master, Ludlow McGibbon, Frederickton N. B.; Sec'y, Chas. McGibbon.
 221. Acadia; Master, Wm. N. Blain, Truro, N. S.; Sec'y, John W. McCurdy, Truro, N. S.
 222. Brynaston; Master, W. Johnson, Brynaston; Sec'y, Edw'd Dawn, Brynaston.
 223. Elm Bank; Master, Thos. Gahan, Elm Bank; Sec'y, Samuel Garbutt, Elm Bank.

Work for Grangers.

Would it not be well to organize a horse thief detecting and prosecuting company. Discuss this question.

Mr. Bruce, the Master of Forest City Grange, has a measure on foot for the protection of our small birds.

B. Payne, of the Delaware Grange, is about to bring before the Patrons a plan for insurance, which may be advantageous.

If your Grange has any good measure to bring forward, let us know about it. If good is to be done, it will bear the light of day.

From a Contemporary.

Moore's *Rural New Yorker*, after referring to our visit to New York, last week, says: "Mr. Weld has exhibited much pluck and perseverance in his journalistic career, and thereby achieved success where many would have failed. Starting with a small, eight-page sheet, he has more than doubled it in size, and now issues a well edited and printed journal, finely illustrated, with a supplement and cover. Success to the FARMER'S ADVOCATE and its founder, and may both long wave throughout the Dominion!"

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