

Minnie May's Department.

MY DEAR NIECES,—I am going to tell you of a crusty, selfish father, who refuses his family any company or pleasure.

"Father, can't I go to Nellie Webb's party?" asked Maud Edwards, with a hesitating air, as her father settled himself before a comfortable fire after tea was over. Maud had taken especial pains that night to have tea ready the moment her father came in from work. The buckwheat cakes were as light as a feather, the cup of maple molasses filled to the brim, the fried potatoes crisp and brown, just as father liked them.

Surely it must be a hard heart that could not melt before such attractions. But Farmer Edwards received it all as just his due. He considered himself the great benefactor, to whom every one should be infinitely obliged who had any dealings with him.

He raised his shaggy eyebrows a moment in surprise at this request of his daughter. "Go to a party, girl. I guess if your mother is out of work for you, you'd better take in some."

"But, father, I never go any where to see anybody," said Maud, her heart rising in rebellion against the unfeeling manner in which her request had been received.

"So much the better; I am thankful for it. I just want company to keep away from my house. I've enough to do to feed my own folks without making tea and cake and plum sauce for a whole lot of company. Folks know my sentiments and keep clear of me, that's a satisfaction;" and the old fellow chuckled to himself.

"But, father, can't I go just this once?" pleaded Maud.

"No, Maud," said the father, stamping his cowhide boots on the hearth. "If you go now you will want to go again, and there'll be no end to the new clothes you will be wanting. Then the girls will be paying back your visit, and I am not going to have my house turned upside down by a parcel of romping boys and girls. No, you just stay at home and knit your stockings and patch your clothes, that'll be enough party for you."

Poor Maud turned away with a smothered volcano in her breast. It was a little thing to him, that "hard hearted man," who hated society, but it was the blighting of a sweet dream to her which she had cherished for many days. But now, the bright picture which had gladdened her heart was dashed to the ground. Nothing but bitterness, and darkness, and hatred for the hand that had so marred her day dream. There was one thought that gave her a little joy, however, and that was, "next year I shall be eighteen!" She had no thought of submitting to the home despot a day longer than the law required. Such was the natural result of such a father's policy. He cut himself and family from all enjoyment and improvement which spring from pleasant and social intercourse, and was unloved and unhonored by his own family and neighbors.

MINNIE MAY.

RECIPES.

DEAR MINNIE MAY,—I thought I would send you a recipe for a cheap pudding, nearly as good as a plum pudding:—One teacup of sugar, half a pound of suet chopped fine, one pound of stoned raisins, one small cup of buttermilk, or sour cream is better, one small teaspoon of bi-carbonate of soda, one small tablespoonful of salt, spice to taste (cinnamon and nutmeg), enough of flour to thicken as stiff as you can stir with a spoon; give room to rise in the cloth, and boil about two hours.

Mrs. C. W.

COOKING FROGS.

Only the hind quarters are eaten. After skinning them boil about seven minutes, then throw them into cold water, drain them, sprinkle a little flour over them, and fry them a light brown. Serve very hot.

CANNED SALMON.

Prepare thin slices of buttered toast; on these spread the salmon after heating it and seasoning it with pepper and salt; place a pint of milk over the fire, and when hot thicken it with flour and butter stirred together and cooked; pour this over the salmon, and serve.

KEEPING MEATS FRESH.

Game of all kinds, birds, rabbit, or deer, can be kept sweet a long time by putting finely pulverized charcoal in a thin muslin bag and placing it inside the game. Change the charcoal every day. It is excellent to keep any meat, fish or fowl, pure and sweet. Wash clean before cooking.

SWALLOWING A PIN.

Once upon a time I was so careless as to swallow a pin. It lodged in my throat and was very painful. Not knowing what to do, I asked advice of the nearest lady. She told me to bend my head and thrust the handle of a teaspoon down to the pin if possible. I did so, and the pin immediately fell out.

CRANBERRY SAUCE.

Pour hot water on the berries and let stand until cold, then to one quart of them add a pint of sugar, one pint of water; after adding the water, let boil 20 minutes, then add sugar and boil 15 minutes more; stir the berries often and mash evenly. When done the sauce may be strained in a bowl. When cold, serve in slices.

CARBOLIC SOAP.

Four pounds of mutton tallow, four pounds of sal soda, two pounds of fine salt, two ounces of crystallized carbolie acid, and two ounces of beef's gall. Stir well while boiling, and boil gently half an hour. Wet teacups in cold water and dip the hot soap into them, and set away till cold. For sores, chapped hands, or hurts and bruises, this is excellent.

TOILET SOAP.

Take two pounds of pure beef tallow, two pounds of sal soda, one pound of salt, one ounce of gum camphor, one ounce of oil of bergamot, one ounce of borax; boil slowly an hour; stir often; let it stand till cold; then warm it over, so it will run easily, and turn into cups or moulds, dipped in cold water. This is very nice for all toilet purposes, and is greatly improved by age.

BOILED CUSTARD.

Take six eggs; beat the whites separately; have one quart of milk boiling; add four tablespoonfuls of powdered sugar, one teaspoonful of vanilla; put the whites in tablespoonfuls to boil; let them boil one minute, then turn them over and boil one minute more; remove them to a dish; stir the beaten yolks in the milk, and boil three minutes, as more will curdle them; remove to another dish; when cold, place the whites on the top, and serve with jelly.

STEAMSHIP DISH.

One pint of grated cheese, one pint bread crumbs, two well-beaten eggs, half a grated nutmeg, one teaspoonful salt. Heat a pint of milk boiling hot, with a large teaspoonful of butter; pour this over the other ingredients, and mix well. Cover and set back on the range for three or four hours, stirring occasionally. Half an hour before supper butter a pie plate, pour the mixture into it, set in the oven and brown. It should not cook while standing on the range, but merely dissolve. Send to the table hot.

CODFISH BALLS.

After cutting the codfish in pieces, soak it an hour in lukewarm water. Remove all the skin and bones, pull into shreds, and put over the fire in cold water. When it boils change the water; repeat this process a second time, but do not boil the fish, as boiling only toughens it. Boil potatoes tender, mash while still hot, add a little butter, and mix the two—having half as much codfish as potato—before either has had time to cool. This is the important element in having them good—that they be mixed together while hot. Form into balls and fry them in boiling lard, or *sauté* them in hot butter. They may be made the night before serving, but are better if fried as soon as made. Garnish with parsley.

ROAST FOWL—THE GERMAN WAY.

Truss the fowl for roasting, stuff the breast with veal stuffing, and fill the body with chestnuts boiled tender, peeled and roasted; spit it, and put it to roast at a brisk fire; have a dozen more roasted chestnuts peeled, stew them in a pint of gravy, season it with pepper and salt, and thicken it with a piece of butter rolled in flour; boil until it is smooth; fry half a dozen sausages, pour the sauce into the dish, place the fowl in it, and the sausages around the fowl; garnish with slices of lemon.

OYSTER PIE.

Cover a well-buttered, deep plate or tin—a soup-plate answers perfectly—with puff-paste; lay an extra layer round the edge of the plate; and bake it very nearly enough. That done, fill the pie with oysters, season with nutmeg, pepper, salt, and butter; dust in a little flour amongst them, and cover all with a thin puff-paste. Bake quickly; when the top crust is done the oysters will be done also. If it be eaten hot, serve as soon as baked, as the top crust quickly absorbs the gravy. If it be eaten cold, let it cool, untouched, in the plate or pan. It is quite as good in this way as hot, and is excellent for picnics or for traveling.

A ROSEWOOD STAIN.

Take one gallon of alcohol, one and one-half pounds of red sanders, one pound of extract of logwood, two ounces of aquafortis. When dissolved it is ready for use. This makes a very bright ground. It should be applied in three coats over the whole surface. When it is dry, sand-paper down to a very smooth surface, using for the purpose a very fine paper. The graining is then to be done with iron rust, and the shading with asphaltum, thinned with spirits of turpentine. When the shading is dry, apply one thin coat of shellac, and when this is dry, sandpaper down as before, with fine paper. The work is then ready for varnishing. This makes a very brilliant shade for woodwork.

THE PREVENTION OF SMALLPOX MARKS.

Dr. Bernard recommends the following method of preventing disfiguration after confluent smallpox, and affirms that he has recently applied it with success during a severe epidemic of that complaint. The method is so simple that the constant supervision of the medical attendant may be dispensed with. It consists in opening the pustules with a fine needle as soon as they have acquired a certain size, and washing them repeatedly with tepid water. The object is to prevent any collection of variolous matter in the interior of the pustules. The work requires patience, but will reward those who persevere.

TO WASH LACE CURTAINS.

Pour into enough warm water to cover the curtains a tablespoonful of ammonia to two gallons of water. Shake the dust out of the curtains, put them into the water and let them lie a few minutes, then wash them carefully through several waters until they are perfectly clean; rinse in water well blueed, and starch with blueed starch, patting the starch well into the lace. Pin some sheets to a carpet in some airy room, then pin the curtains to the sheets, stretched to the size they were before being wet. Have the pins very close together. In a few hours the curtains will be dry and ready to be put up. As lace shrinks more than any other cotton goods when long wet, the whole process of cleansing should occupy as short a time as possible. The curtains should be measured before being wet, and stretched to that size when pinned down to dry. Curtain cleansers have frames made on purpose for stretching and drying lace similar to quilting frames.

TREES THAT HAVE BEEN FROZEN.—Advice in regard to the treatment of trees that have been frozen in the packages or received from a nursery during frosty weather comes very opportunely from Ellwanger & Barry. The package should be placed unopened in a cellar or similar place where it is cool but free from frost until perfectly thawed, when they can be unpacked and either planted or placed in a trench until convenient to set them out. Thus treated they will not be injured by the freezing. Trees procured in the fall for spring planting should be laid in trenches in a slanting position to avoid the winds; the situation should also be sheltered and the soil dry. A mulching on the roots and a few evergreen boughs over the tops will afford ample protection.