

Minnie May's Dep't.**Whatever Is—Is Best.**

I know as my life grows older,
And mine eyes have clearer sight,
That under each rank wrong somewhere
There lies the root of Right;
That such sorrow has its purpose,
By the sorrowing oft unguessed,
But as sure as the sun brings morning,
Whatever is—is best.

I know that each sinful action,
As sure as the night brings shade,
Is somewhere, sometime punished,
Tho' the hour be long delayed.
I know that the soul is aided
Sometimes by the heart's unrest,
And to grow means often to suffer—
But whatever is—is best.

I know there are no errors
In the great eternal plan,
And all things work together
For the final good of man.
And I know when my soul speeds onward
In its grand eternal quest,
I shall say as I look back earthward,
Whatever is—is best.

Elia Wheeler Wilcox.

MY DEAR NIECES:—

Spending money is an art, and it is not every one who can spend it properly with good taste and judgment and to the best advantage. Any one who has plenty can squander money, but there is a difference between spending and squandering. Never buy what you do not actually need; it is not cheap at any price; you cumber yourself with the care of it, or it takes up a place in a corner of your room that you wanted for something else; so do not be tempted to spend one shilling in what you do not absolutely want, remembering that the necessities of life are few, but the luxuries are many. Before purchasing make a memorandum of what you will require, and, if for children's clothing, always get half a yard more than you will require, for the little people grow fast, and their clothing needs alteration before it is worn out; and never be tempted to purchase because things are cheap; you will probably have many vain regrets over it. The towels you got for only five cents each are only half-sized and all cotton; the black hose, warranted fast colors, have shrunk to such a small size they will fit none of the children; and the glossy umbrella has faded to a dirty brown after the first rainstorm. Cheap sales are some of the catch-pennies of the age, and crowds of women rush to each and buy largely of what they do not want, just because they think them cheap, forgetting there is nothing cheap that is of inferior quality. The best wears the longest, and never looks shabby until fit to be cast aside. Every housekeeper who has the responsibility of purchasing the household supplies should always go to the one store, and that the largest. She will have the advantage of a larger assortment to choose from, and the merchant, looking upon her as a regular customer, will always be ready with his advice as regards the value of any article, and to some extent become responsible for its wearing properties. In the matter of some articles of food, such as flour, meal, butter, and staples like these, the best is the more economical; there is less waste and more satisfaction, besides the health of the family mainly depends upon wholesome diet; but such luxuries as fish, the cheap kinds contain the most nutriment; and the cheapest cuts of meat are better than the dearest in point of nutriment. A good housekeeper should reflect well before spending one dollar injudiciously, for the wants of a family are so many, and debt such an incubus, that by careful calculation much peace of mind may be insured. Cheap tinware should be avoided as one of the most worthless investments; better buy one good agate saucepan than half a dozen cheap tin ones; they will be in a leaky condition in a week, and the bright look cannot be coaxed back with polishing. My advice to all my girls would be—go without until you can afford a good article.

MINNIE MAY.

Minnie May offers a prize of \$2.00 for the best and prettiest pair of knitted wool mitts, with directions for knitting them. All samples must be in our office by the 10th November. Wrap them up firmly, leaving a peep-hole in one end of the parcel. Send by sample post—rate one cent for four ounces.

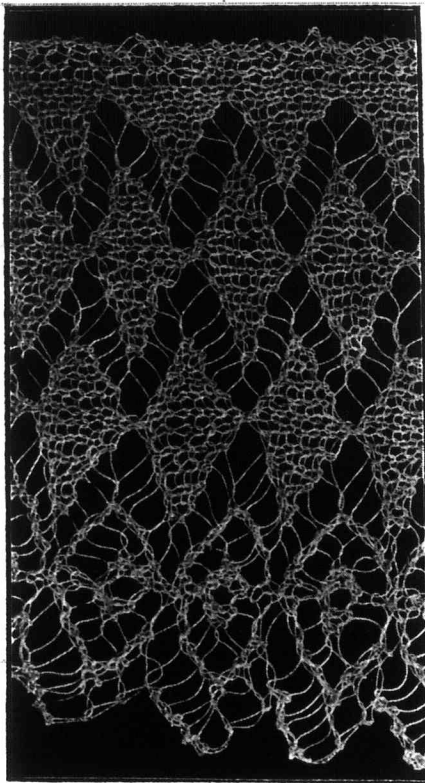
Prize Knitting Pattern in Cotton.

WON BY MISS LIZZIE MAY MILLER, EAST WALLACE, CUMBERLAND CO., NOVA SCOTIA.

DIAMOND NORMANDY LACE.

Cast on 31 stitches; knit across plain.

1st Row—k 8, n, o, k 3, o, n, k 9, n, o, k 3, p 1, o, k 1.
2nd Row—k 2, o, k 5, o, n, k 7, n, o, k 5, o, n, k 7.
3rd Row—k 6, n, o, k 7, o, n, k 5, n, o, k 1, n, o, k 1, o, n, k 1, p 1, o, k 1.
4th Row—k 2, o, k 1, n, o, k 3, o, n, k 1, o, n, k 3, n, o, k 9, o, n, k 5.
5th Row—k 4, n, o, k 11, o, n, k 1, n, o, k 1, n, o, k 5, o, n, k 1, p 1, o, k 1.
6th Row—k 2, o, k 1, n, o, k 3, o, n, k 2, o, n, k 1, o, k 3, together, o, k 13, o, n, k 3.
7th Row—k 5, o, n, k 9, n, o, k 3, o, n, k 1, o, n, k 3, n, o, k 1, n, o, k 1, n.
8th Row—Bind off 1, k 1, o, n, k 1, o, n, k 1, n, o, k 1, n, o, k 5, o, n, k 7, n, o, k 6.
9th Row—k 7, o, n, k 5, n, o, k 7, o, n, k 1, o, s 1, n, throw over the slipped stitch o, k 1, n, o, k 1, n.
10th Row—Bind off 1, k 1, o, n, k 3, n, o, k 9, o, n, k 3, n, o, k 8.
11th Row—k 9, o, n, k 1, n, o, k 11, o, n, k 1, n, o, k 1, n.
12th Row—Bind off 1, k 1, o, k 3, together, o, k 13, o, k 3, together, o, k 10 Repeat from first row.

**Recipes.****TO FRY FISH.**

Cut off head and tail, then down the back; wash clean and dry, dip in flour and drop into plenty of hot dripping. When one side is a golden brown turn, and when done serve on a hot dish with sprigs of green parsley around.

CURRIED EGGS.

Boil six eggs hard; take off the shells; cut in half on small pieces of toast; pour over a small quantity of white sauce in which a teaspoon of curry powder has been stirred.

COLD RICE PUDDING.

Boil one-half cup of rice in water enough to cover. When quite soft and dry, stir in one tablespoon of butter, sugar to taste, and a drop or two of vanilla. Mix well and divide equally into cups, pressing it around the sides, leaving a small hollow in the centres, which fill with preserved fruit, drawing the sides over it to cover it. When cold, turn on a pretty glass dish and serve with cream and sugar. Tapioca may be made the same. They are also good filled with minced meat, and served hot for dinner.

HOW TO MAKE A JELLY-BAG.

Use very long white flannel, and if not very thick make the bag double. Fourteen inches thick and seven inches across the top or mouth are good dimensions. Cone-shape, with the apex for the bottom of the bag, is the usual form for jelly-bags. Sew the seam twice with a strong thread and a short, close stitch. Then turn both edges of the seam the same way and stitch them down securely. Hem the top of the bag and fasten it to a hoop exactly its size. Sew a strong tape at each quarter by which to hang the bag when in use.

APPLE JELLY.

Pare, core and quarter the apples, cover with water and stew until soft as for apple sauce; the "blush" apple makes the finest colored jelly, but any "tart" apple will answer. Add water as it boils, keep covered, strain, and to every pint of juice use a pound of sugar. Put the juice on to boil and boil fifteen minutes from the time it began to boil. Skim carefully, add sugar and let "boil" five or ten minutes. Try in cold water or with a spoon, until it thickens; have your glasses hot and fill at once. In making apple jelly I never press the juice out with my hands, as I consider it poor economy; the little extra juice you extract does not pay for the cloudy jelly you will be sure to have. An easy way to do is, stew the fruit late in the afternoon, put through the bag and let drain all night, then proceed; if made right this jelly should be clear enough to read through, as it were.

GRAPE JELLY.

Wash the grapes and cook until well done. Strain through a coarse, stout bag. To every pint of juice allow a pound of sugar. Put the juice on and "boil" exactly twenty minutes from the time it begins to boil. Throw in your heated sugar, stir quickly until dissolved and let it come to a boil, skim carefully and fill the heated glasses at once.

In making jelly always heat your sugar. Be sure your bag has no breaks in it, and skim every particle from the juice, and you will have perfect jelly. Allow your jelly to stand uncovered at least a day or two until perfectly set, put brandied papers on top and then the covers or paste paper over. Keep in a cool, dark place.

CRAB-APPLE JELLY.

Cut the large Siberian crab-apples into halves, and then into quarters, and to every five pounds of apples allow one pint of water. Put into a porcelain-lined kettle and boil slowly until the apples are very tender, then drain them through a flannel jelly-bag. Do not squeeze or the jelly will be cloudy. To every pint of this juice allow one pound of granulated sugar. Put the juice into a porcelain-lined kettle and bring quickly to a boil. Add the sugar. Stir until the sugar is dissolved, then boil rapidly and continuously until it jellies, skimming the scum as it comes to the surface. Twenty minutes is usually sufficient, but sometimes I have boiled it thirty-five minutes before it would jelly properly. It is wise to commence testing after fifteen minutes boiling. Or, do this: Take out one teaspoonful of the boiling jelly, pour it into the bottom of a saucer, and stand it into a cold place for a moment, then scrape it on one side with a spoon. If jellied, the surface will be partly solid; if not, boil a few minutes longer, and try again. As soon as it jellies, roll the tumblers quickly in boiling water, fill them with the boiling liquid. Stand aside until cold and firm (about twenty-four hours). Then, if you have jelly-tumblers, put on the lids. If not, cover with two thicknesses of tissue paper, paste the edges of the paper down over the edges of the tumblers. Then moisten the top of the paper with a sponge dipped in cold water. This moistening stretches the paper, so that when it dries again it shrinks and forms a covering as tight and as smooth as bladder-skin. I do not recommend jelly being covered with brandied paper, as in my hands it has never been satisfactory. The jelly in cooling forms its own air-proof covering, and if the top of the tumbler be well secured it is all that is necessary. Keep in a cool, dark place.