

### Winnie May's Department.

MY DEAR NIECES.—It is quite unnecessary to remind you of the responsibility you sustain to our country and the world, that it is in your power to brighten the future of our country. It is women that mould the character of a nation. Pure and noble womanhood will make pure and noble citizenship. And while the accomplishments of education are desirable, and if rightly used adorn the female character, it should never be forgotten that life is practical, and that in being useful woman fills her loftiest mission. There is no happiness in idleness or fashionable frivolity. There are many who wear out their lives worrying over new fashions, and the charms of society upon them. It is a mistake that some girls make to suppose that ignorance of the practical duties recommend them to any one whose good opinion is worth having. It is the daughter or wife who can leave the piano and enter the kitchen when necessary and feel at home there that sensible people admire, and who are equally as able to discuss upon the best authors or of the best method of making bread, pies &c., And now dear nieces we hope the foolish notions of fashion will never find a lodgement in your minds but may each one of you remember how much the future will expect of you, and strive to be truly good and useful.

MINNIE MAY.

### RECIPES.

MY DEAR MINNIE MAY,—I was asked by a lady friend of mine the other day how I made my soap, who complimented me upon having it very nice. I have thought since it might be useful for some of your friends to know, therefore send my receipt. My process has at least the merit of simplicity:

In the first place we save none but hardwood ashes, that our lye may be strong and good; otherwise soap-making will very likely prove troublesome, if not an absolute failure. Our soap-grease is generally a variety of odds and ends—scraps from the lard-frying, rinds from ham and shoulders, with an occasional bone thrown in (which will not injure the soap—the marrow makes excellent soap-grease, while a small proportion of bone itself is not deleterious, but helps to give 'body'), along with whatever drippings of lard or tallow we may have not fit for other purposes. The whole will make excellent soap if only kept clean and free from taint and mould. When soap-making day arrives, have your soap-kettle—if you have not a furnace—set upon stones, and build a fire under it. Start your fire with chips or small sticks if you like, but have a large chunk or block for your main fire. It is not necessary to get it wholly under the kettle, but close up at one side. This will give you what is very essential, a steady heat, that you may not have to run every five minutes to fish out the blaze from under the kettle, to keep the contents from running over-board. Take a pailful or two of the first lye that has dripped through your leach—which should be strong enough to bear up an egg—and boil, stirring frequently, till the grease, scraps, &c., are mostly eaten up; then fill up with the weaker lye, boil a few moments longer, and your soap is made. In regard to leaching the ashes, the leach should be good, the ashes well packed, and the water added slowly, a pailful at a time, a day or two before the lye is needed."

A teaspoonful of black pepper put in the first water in which gray or buff linens are washed will keep them from spotting. It will also keep the colors of black and colored cambrics or muslins from running, and does not harden the water. A little gum arabic imparts a gloss to the ordinary starch.

Simple garden perfumes are charming in linen when put away in trunks or drawers. To handkerchiefs the perfume is more delicate and much more desirable than the stronger odors so freely used. Always preserve the trimmings of rose-geraniums in envelopes for such purposes, and lay in plenty of sweet clover when it is in blossom.

Lace curtains should never be ironed—not even the embroidered muslin ones. Have two narrow, slender boards, as long or longer than your curtains. Tack strips of cloth or wide tape the entire length of these. Place them out doors upon chairs as you would quilting frames, and carefully pin the wet curtain between—stretching it until it is entirely smooth. Every point, every scallop should be pulled in shape and fastened down. It takes but little time for it to dry, and then its place should be filled with another. Housekeepers often stretch a sheet on the carpet of some unused room, and then pin the curtain to the floor, but the above method is greatly preferable.

### TO KEEP SMOKED MEAT.

In the spring, before fly-time, take your meat down, and rub it with a cloth until you make it greasy. This fills up all the cracks. Now take a large-sized pepper box, and pepper your meat well with black pepper. This keeps away all flies and bugs. Then hang in a cool, dry place. This is much better than putting it up in ashes. I have tried the above receipt for the last six or seven years, and never lost a pound of meat.

### A POLISHING POWDER.

An intimate mixture of one part of Paris rouge (oxide of iron) with six parts of carbonate of magnesia, is one of the best polishing powders, not only for silver, but for iron, steel, copper or gold. It is best used with a piece of rag dipped in a little water or alcohol, and then rubbed until dry, when the object is cleaned with soft leather.

### CLEANING CHROMOS.

When chromos require cleansing remove all dust with a feather brush, and wipe carefully with a soft chamois skin on fine linen cloth, very slightly dampened. If a little spotted or dull, a drop of oil on the chamois will remove it. If the varnish is dull or rubbed off, re-varnish with thin mastic varnish. Like oil paintings, it is not desirable to hang chromos in a dark room; but never expose them to the direct rays of the sun.

### MOLASSES COOKIES.

One cup molasses, one-half cup sugar, one-half cup melted butter, one-half cup hot water, one and one-half teaspoonfuls soda, one teaspoonful ginger. Mix soft and bake in a hot oven.

### HOW TO POACH EGGS.

When the water has boiled in the frying-pan break the eggs separately in a saucer, remove the pan from the stove, and slip the eggs (one at a time), on the surface of the water; when all are in place the pan again on the fire, and boil about three minutes; take them out with a skimmer, drain well, lay them upon pieces of buttered toast, place on a hot dish, salt to taste; garnish with parsley.

### ABOUT FEATHER BEDS.

Should you wish to wash the ticks don't empty the feathers in a barrel and let them fly about the room; but take a sheet, double it and sew up to within a few inches of one side; rip the tick the same length, sew the openings together, then empty the feathers into the sheet. Carefully baste both openings and when the tick is washed and dried, return the feathers in the same manner. Feathers can be nicely cleansed by washing as you would clothes; wring dry and put them in sacks and place in the sun or by the fire where they will dry quick.

### TO SETTLE COFFEE.

Don't put white of eggs, or fish skins, or pebbles, or mustard seed, or emancipated proclamations, or tenpenny nails, or burnt leather, or scorched bran, peas or molasses into your coffee pot and then call it coffee. Don't put "extract" in it either. Be satisfied with ground coffee and hot water, saving the other ingredients for different occasions. Boil your coffee until it is done, then pour it out, while boiling, into the pot for the table, and add half a gill of cold water, let it stand three minutes, and it will be clear. These are philosophical and scientific reasons why the cold water makes it settle. Try it and trust in me.

### ROSE GERANIUM.

### BLACK TEA TO COLOR HAIR.

A lady thus tells how to color hair without risk or injury: Get some black tea and steep it as you would fortable; pour off the tea into a bottle and cork. When combing your hair use it for wetting instead of water. I think you will find before using it two weeks your hair will be darker and more like its original color than it would have been by using any of the other dyes so much in use. I use it myself and know it is good.

### PICKLE FOR PORK, HAMS, TONGUE OR BEEF.

Put two gallons of water, two pounds of brown sugar, two pounds of bay-salt, two pounds and a half of common salt, and half a pound of salt-petre, in a deep earthen pan, with a cover to fit close. Before putting in the meat sprinkle it well with coarse sugar and drain. Pack close; so that the pickle may cover. This pickle is not to be boiled. A small ham may lie fourteen days, a large one three weeks; a tongue twelve days, and beef in proportion to its size. They will eat well out of this pickle without drying. When they are to be dried, let each piece be drained over the pan; and when they cease to drop take a clean sponge and dry thoroughly. Six or eight hours will smoke them; a little saw-dust and wet straw burnt will do this. If put into a chimney, sew them in coarse cloth, and hang them a week. This pickle if skimmed before each pickling will last for years.

### TO BLEACH WITH CHLORIDE OF LIME.

First, soak the cloth a couple of hours in hot water. Use twelve ounces of chloride of lime to five pounds of cloth. Pour boiling water on the lime to dissolve it well: when cool enough, strain into a tub, and add water sufficient to cover cloth. Now wring cloth from soaking water, put in tub with lime; and let it remain fifteen or twenty minutes, during which time turn and stir frequently; then take out and rinse thoroughly. I have used this recipe many times, and know it to be reliable, not injuring the fabric in the least.

MRS. P. C. R.

MONEY TO LEND on the most liberal terms. Apply personally or by letter to JOHN MARTIN, Barrister, &c., 438 Richmond Street, London.

### Commercial.

LONDON, Saturday, January 26, 1878.

There has been no improvement in business the past month. The open, mild weather, together with the almost impassable state of the roads has made trade of all kinds very dull, and has retarded the movement of produce generally.

WHEAT.—During the early part of the month there was a fair export demand, which enabled dealers to turn over their stocks at fair prices. However, the prospect of peace in Europe the past few days has caused English importers to reduce their orders, and also lower the limits given their friends on this side to such an extent as to bring things to a complete standstill. Prices will either have to come down on this side or the ideas of English buyers improve before shipments can be resumed to any extent. Yet we cannot see anything to either warrant very much of a decline on this side or an advance on the other. The English wheat crop is not coming up to the estimated yield. The crop of France and Central Germany proves to be under early estimates. Latest advices from important markets on the Black and Azoff seas are of considerable interest. At most points the very inferior condition of the wheat is alluded to and the opinion is advanced that the surplus of good wheat in Russia has been over-estimated.

PEAS.—Are dull and stocks are beginning to accumulate. The very heavy crop of Western corn, with so much of it in a rather soft state, will have the tendency to keep down the price of peas.

BARLEY.—Is again dull. The English demand having fallen off for a time. As soon as some of the heavy shipments for English account are worked off we look for a better feeling. We look upon this feature of the Barley trade as a very important one to Canada and Canadian farmers will do well to consult the requirements of the English market, which calls for a good heavy barley.

CLOVER SEED.—There has been very little done in this article yet. The ideas of buyers and sellers are apart. The very heavy crop of French seed, which is very fine, has fully supplied the wants of English seed men up to the present time. Some English seed circulars express the opinion that they will not require any seed from Canada this season. We look for low prices in this article.

BUTTER.—The export trade is very dull, with little or nothing doing. The quality of Canadian butter has not been up to the mark this past season. There is great need of improvement in this article, and dealers and manufacturers would do well to try some means of raising the standard of Canadian butter.

CHEESE.—Is much the same as butter, dull and stagnant. The very foolish move on the part of some of our shippers last autumn had a very bad effect, and has caused the trade to drag along ever since. A leading Liverpool dealer predicted months ago that we should not see 70 shillings this year, and we begin to think he is right. Any one who knows anything about the trade knows how much profit there will be in cheese costing 13s. with Liverpool at 64s.

PORK.—Is dull and likely to be so the entire season.

### Liverpool Markets.

Liverpool, Jan. 24, p. m.—Flour, 26s. 6d.; Wheat, spring 10s. 4d. to 11s. 2d.; Red Winter, 11s. 2d. to 11s. 9d.; White, 12s. 6d. to 12s. 9d.; Club, 12s. 9d. to 13s. 1d.; Corn, 28s. to 28s. 3d.; Oats, 3s.; Peas, per qr., 36s.; Barley, 3s. 11d.; Pork, per 112 lbs., 56s.; Cheese, 64s.

### Toronto Markets.

Toronto, Jan. 24.—Wheat, fall, per bush., \$1.20 to \$1.21; Spring, 90c. to \$1.02; Barley, 52c. to 65c.; Oats, 36c. to 37c.; Peas, 64c. to 65c.; Hye, 60c.; Dressed hogs, per 100 lbs., \$4.75 to \$5.00; Beef, hind quarter, per 100 lbs., ; Mutton, per carcass, per 100 lbs., \$7 to \$7.50; Butter, roll, 18c. to 22c.; Potatoes, per bag, 60c.; Hay, per ton, \$13 to \$20; Wool, per lb., 30c. to 31c.