

Minnie May's Dep't.

MY DEAR NIECES.—With this letter I will conclude my hints to you regarding making a little money for yourselves. At a small outlay of time and labor, and in this last enterprise it will be necessary to exercise the utmost care and attention, as well as neatness. Always remember that whatever is worth doing is worth doing well. Attend to all the details most carefully, and success will crown your efforts. Every farm has its fruit garden, and canned fruit, delicious jam, or tempting pots of jelly will find a ready sale, for few know how many city housekeepers purchase all these things from their grocer. Value your fruit according to the market price, and your sugar too, then allow enough to make for yourself a fair profit. Pears, quinces, peaches, plums, apples and cherries are easily done and are old favorites. Use only the ripest and most perfect fruits; peel and core, keeping the pieces in cold water to preserve their whiteness until all are finished. Have your cans well washed in soap suds or soda and water, and place them in boiling water with the tops and elastic bands; use one-fourth of sugar to one pound of fruit, and place all in a preserving kettle over a slow fire for a time until the sugar becomes dissolved; you need not add water; if you stir constantly for a time the juices will be in sufficient quantity to cook them; granulated sugar is best; boil until the fruit is soft, which should be in fifteen minutes; remove from the fire and fill the bottles at once. When all are filled screw them down while still hot. Next day give them another screw, making sure all are air tight. It is needless to label canned fruit, as it can be seen through the glass. When making jam watch it closely to prevent sticking to the kettle and spoiling the flavor. A wooden spoon is the best to stir jam, or fruit of any kind with. Do not boil jam too much, the color changes and it becomes too solid. Roll each of your glass jars in paper when cold, and if not wanted to dispose of immediately cover them up with nice clean sawdust. If you put up jelly for market the jars should be all the one size; so with catsup or sauces. It is best to purchase the bottles or pots from a dealer, and get several dozen at once; use new corks and pretty red wax to seal them. In fact do everything that might attract, or make them look more tempting. When offering for sale, place them in a new basket and cover with a clean fresh white cloth. Many grocers would be glad of a consignment of nicely made catsups or sauces, for they sell readily. One young woman, who makes quite a business of mushroom and tomato catsups could dispose of far more than she does, and not only because her articles are of the best, but she gives strict attention to all these little details, even to pasting a pretty ornamental label on her bottles.

MINNIE MAY.

Minnie May offers a prize of \$2.00 for the best original essay on "The Art of Entertaining." All communications must be in by the 25th of August. Also a prize of a silver napkin ring, with the winner's name engraved thereon, for the best tried recipes for pickles, catsup, sauces, etc., to be in by the 25th of August.

Mother—And the serpent, as a punishment for tempting Eve, was made to crawl all the rest of his life. Bobbie—Well, mamma, how did he get along before?"

"Yes."

Composed by Miss Maggie Ham, of Port Perry.

Tell me not in idle jingle
Marriage is a happy dream;
She who weds had best stay single,
For men are not what they seem.

Man is neither true nor earnest,
Just amusement is his goal;
To deceive wherever he turns
Has been taken as his role.

Trust no suitor how'er pleasant,
Guard each fluttering, tender heart;
Laugh and jest in the merry present,
But beware of Cupid's dart.

Lives of married folks remind us
There are troubles in that state;
Let us smiling leave behind us
All the trials of their fate.

Let us then be up and doing,
Let each heart be blithe and gay,
Let us keep them still pursuing,
But the "Yes" we'll never say.

June 20th, 1880.

Recipes.

GREEN BEANS.

Put alternate layers of beans and salt into an earthen crock or butter jar. When full press down and cover with an old plate to keep them under the pickle. When wanted for use, soak the quantity you require for use over night in clean cold water and boil as green beans.

BANANA CAKE.

Six eggs, one-half pound sugar beaten together until light; stir lightly in half-a-pound of flour sifted; place in two lightly buttered square pans and bake in a slow oven until done; remove from the pans and place on a large dish. Pound two bananas in a mortar with one tablespoon of sugar; spread over one layer, and place the other on top; ice the top with boiled icing, and when cold cut into squares.

BAKED ONIONS.

Wash and peel; wrap each onion in a square of greased paper and bake in a slow oven until tender. One hour will be enough for a medium sized onion; serve with melted butter poured over.

BAKED TOMATOES.

Wipe the outside and place in a shallow pan with a small piece of butter on the stem end; bake until soft; serve on a slice of toast.

CAULIFLOWER.

Cut off all green leaves and separate the blossom into pieces and boil in plenty of water; when tender remove to a vegetable dish and pour over a few tablespoonsful of white sauce, or grate some cheese over and set in the oven to brown.

BEEFS.

Wash clean, boil until tender; rub off the rind with a towel, slice into a dish and pour melted butter over.

CARAMEL CAKE.

Half teacup butter, one teacup pulverized sugar, one and a-half teacups flour, half teacup sweet milk, whites four eggs (well beaten), one teacup baking powder. Mix flour and baking powder together dry, and stir all ingredients to a smooth batter. Filling: Now the particular part is making and applying the filling or the caramel. Have your layers ready baked separately. Cook in a clean smooth skillet three and one-half cups sugar ("C" coffee), three-fourths cup of cream, and one tablespoon melted butter. Boil all together, stirring only a little to prevent scorching. To ascertain when it is cooked enough, let a drop fall into a cup of cold water; when it rubs to a pasty condition between thumb and finger, take from the fire and stir to the consistency of very thick molasses, when it may be placed between the layers and over the top and sides, forming a most delicious cake.

For the Fly Leaf of a Book.

It is a common sight to see a fly leaf in a book which is so stained and discolored that it is almost impossible to read the title page. This is due to the fact that the fly leaf is not properly protected from the light and air. The following recipe will prevent this from happening again.

Sources of Pope Leo's Income.

Pope Leo XIII. derives income from three sources, namely: (1) the interest from the money left in the pontifical treasury by his predecessors, Pius IX., which amounts to \$200,000 a year; (2) the Pope's private contributions, which will average yearly about \$100,000; (3) the apostolic chamber, the receipts of which include sums received for titles, decorations, privileges of the altar, etc., and which amounts to \$100,000 annually. The aggregate of these three sources amounts to a total annual income of over \$400,000.

Fashion Notes.

While August can hardly be said to belong to one season or the other, many of its fashions will be popular all through the year. Fancy colored shoes, a larger liberty in hatery, hats and bonnets of every conceivable shape and color, the gowns that cannot be too original in design, broadest caps of gay colored silks, or crepe instead of white mull or lace, house jackets of delicate, light and sober colors and with no end of lace and ribbons upon them, add new charms to personal appearance, and give employment to the cunning fingers of house-workers. Bonnets and hats of tulle, net or lace made so light that one scarcely feels their weight, are given a special vogue just now. Bright red is certainly not a cool color on a sunny day, yet small bonnets or hats made of red crepe seem to meet with general approval; all the trimming required being a bunch of red or black ribbons, or a bunch of dry leaves. The black net hats are smart and perfectly tidy like there seems to be a fancy for having them all black or decorated with pink roses or yellow flowers. The fashionable veil is of delicate dotted with black, brown, blue or grey. A pretty decoration for a lace bodice is a wide band of white ribbon sewn into the right shoulder seam with two small plaits, then brought across the bust full width under the left arm, where it is allowed to hang, being fastened securely at the waist line. The end is sometimes fringed, and often drawn together and finished with a pompadour tassel. On chilly summer evenings a little wrap is needed for the shoulders, and for this, one will do well to get a long stripe of crepe de chine in pale rose, or better still, clear yellow; this is fitted at the shoulders and is knotted prettily, and with some carelessness, so that the ends fall down the on the skirt; it may be finished simply with a hem; it may have a scallop down its front the same shade, or it may be completed unique by a border of gold braid; this little wrap is very picturesque. White muslin parasols have made their appearance, and they are especially suited to a back ground of trees and flowers; but on the skin it is most trying, because it seems to absorb some quality out of the sunshine, and, like the electric light, gives the complexion a most unnatural and ghastly look. So, my dear girl, unless you intend to carry your dainty white parasol closed, by all means add a rose colored lining.

When too large flower pots are used there will be more foliage than flowers.