

Minnie May's Dep't.

MY DEAR NIECES :—October, with its sweet, golden sunshine and soft, misty days, is again here; and what housekeeper does not feel it a very busy month: for each month has its own peculiar work—woman's work. It may be unskilled labor, but it is work all the same. Not merely head and hands, but heart as well, is enlisted; so much to be done, trifling in itself, but to what a large extent the comfort, health and happiness of our homes depend upon its being properly performed. Not that we have been idle during the long, warm, sunshiny days of summer. Our well-filled preserve closets will show that we have kept the material comforts of our family well to the front in spite of extra work, which extra help for farm work rendered necessary. The hurry is over and our cares are somewhat lessened, but our thoughts turn now to colder weather and needful preparations for the comfort of our dear ones. The winter clothing that has lain securely all summer in its big chest, with camphor between the folds, must be overlooked, hung in the sunshine to air, repaired where needed, brushed and hung in their respective places, ready for the wearers when needed. The little cotton-clad legs must be covered more warmly, thus saving many a sore throat or troublesome cough. It is best to look over all the woollen wearing apparel, and stockings requiring new feet may be laid in the mending basket, ready to knit these long evenings, for our fingers must not be idle. Others can be neatly mended and laid ready to put on when when demanded. As a rule, my dear nieces, women are not methodical enough in performing their work. 'Tis true, she is called upon to perform such a diversity of things that it would be difficult to perform all methodically; but we would accomplish far more and with greater ease to ourselves if we thought more. Make the head do much, or, rather, make the head simplify the duties of feet and hands. Little garments have to be repaired or made over for wee sisters or brothers, winter quilts and blankets inspected, and such a number of other things to do, and only one pair of hands, perhaps, to do all. So we will leave the mother, busy as usual, and look up some sport for the young people, for aill work and no play is not good for any one, more than poor Jack. Who has not gone for a long ramble over meadow and marsh, and returned laden with leaves of every shade, from russet brown to vivid scarlet? Those can be pressed between the leaves of old books, and they will be just the thing to decorate our homes in winter. Or beautify a Christmas tree, whether it be for home or Sunday school feast. It is early to be thinking about Christmas, but the lovely red berries of the mountain ash, and bitter-sweet, or woodbine, must be secured this month and hung in a dark place to dry, heads down. Ferns can be gathered and dried between sheets of paper, ready for winter bouquets; and tufts of lovely grass may be found in any low meadow land to mix with them. Nuts must be gathered to celebrate Hallowe'en. And the mention of this ancient Scottish festival reminds me of some of the frolics that are perpetrated on that night. Every license is allowed, for are not all the saints abroad, and sanction all we do? A cake baked with a ring, piece of money or thimble: the unfortunate one who finds the thimble will never

be married; the lucky one who gets the money will be rich, and the finder of the ring will be married first. Ducking for apples is favorite sport with children, but not with children of a larger growth. Sitting at your neighbor's door with your mouth full of water and hands full of salt, to hear the name of your husband and pulling cabbage stalks to ascertain whether he will be tall or short, straight or crooked, is one infallible way of finding out this important question. Burning nuts, after giving each a name—one name must be your own; if they burn with a steady flame there is happiness in store for you; if they fly apart with a bang you have not selected the right name.

"To love, to bliss their blended souls were given,
And each, too happy, ask'd no brighter heaven."

I think, my dear girls, I have made this letter almost too long; but if I have made one of you happier by it by furnishing amusement for you, I am well repaid. MINNIE MAY.

Minnie May offers a prize of a beautiful silver brooch for the best variety of suitable presents for Xmas, with directions for making if in knitting, crochet or any fancy work. All communications to be in by the 25th October. Write on one side of the paper only, put in an envelope, but do not seal, when 1 cent is all the necessary postage.

Recipes and Mode of Making Bread, Currant Loaf, Rolls, Buns, Etc.

[Prize Awarded to Mrs. C. J. Evans, St. William, Ont.]

To have good bread one essential thing is to have good yeast. This is the way I make mine: Take a handful of hops; put them in an agate-ware saucepan, with one quart of water; let boil 15 minutes; have ready three large, boiled potatoes, mashed fine, mixed with two tablespoonfuls of flour, one teaspoonful ginger, one-half cup sugar, and a dessert spoon of salt; mix to a thin batter; then strain the hop water into it; set back on the fire to boil; take off, and when just warm add your yeast to rise.

BREAD.

1st. Pare and slice about one pound of potatoes; boil in two quarts of water; mash fine and put through a colander; add flour enough to make a paste; when milk-warm add a cup of yeast.

2nd. In the morning knead into warm flour, adding salt; set near the fire to rise; when light, knead down; when light again, put into loaves; when light, bake one hour and ten minutes.

BOSTON BROWN BREAD.

Three cups cornmeal; stir into two cups of boiling, sweet milk; when cold add one cup molasses, one cup of wheat flour, one cup sour milk, one teaspoonful soda, and one half teaspoonful salt; steam three hours.

PARKER HOUSE ROLLS.

Two quarts of flour and one pint of milk boiled; one spoon butter, one spoon sugar, one-half cup yeast, and a little salt; make a hole in the flour; put in the other ingredients in the following order:—Sugar, butter, milk, and yeast; do not stir them at all; arrange this at ten o'clock at night; if light in the morning, mix it and set it by in a cool place; if they should get light, knead down again; about three-quarters of an hour before tea roll out; cut into cakes; butter one-half; double over and put in a pan to rise, set near the fire; bake 15 minutes.

BUTTERMILK BISCUIT.

One pint buttermilk, four tablespoons thick cream, one teaspoon soda, half a teaspoon salt, and flour to make a soft dough; roll out; cut and bake in a quick oven.

CURRENT LOAF.

Take enough bread dough for moderately size loaf, one cup of sugar, a little butter, and one-half cup of currants; mix well, without adding any more flour than can be helped; let it rise; mix down, and put in a pan to rise again; bake with same heat as for bread.

BUNS.

Take one pound of hop yeast bread dough, one tablespoon butter, one of sugar, and one cup of currants; mix well together and roll out; cut into cakes; set to rise; bake in a quick oven.

GRAHAM BREAD.

Set a sponge the same as for white bread, all but potatoes; when light, mix brown flour in it till it is quite thick; put in a little salt; stir with a spoon; put in a deep bake pan to rise; bake one hour.

FRENCH ROLLS.

One tea cup new milk,—have it quite warm—add a little salt and a pinch of soda; stir in flour to make a batter, set on a brick on the back of the stove to keep warm; when light, put in a tablespoon butter add a little more milk and mix into dough; roll into balls; when light, bake from 15 to 20 minutes.

Gentlemen's Knitted Gloves.

These gloves will fit either hand. This is desirable for longer wear; but, if preferred, the usual finger outlines on the back of the hand can be marked with silk, in chain or feather stitch, and they are then worn like other gloves.

Take two ounces of three-ply saxony and four No. 16 knitting needles. Cast on 72 stitches, (24 on each needle), and knit once around plain. Knit forty rounds ribbed (k 2, p 2). Now 6 rounds plain; then begin to increase or widen for the thumb, thus:—At the beginning of the first needle, over k 3, over; knit the rest plain. In the same place at the next round: over k 5, over; knit the rest plain. Continue to widen for the thumb in this way until there are 33 stitches between the increased stitches, thus forming the outside thumb gore. Now six rounds plain. Slip the 35 thumb stitches on a thread, and cast on 9 stitches in the place of those slipped off. Complete this and the next round plain.

In the third round from the thumb, narrow twice the first two of the nine stitches cast on and the last two. Narrow in the same place every alternate round until there are but 72 stitches left, or 24 for each needle. Knit 20 rounds plain. Now begin the fingers.

For the first one, take 10 stitches from the first needle and 10 from the last; then slip all the remaining stitches on to a thread. Cast 9 stitches on to a third needle, join the finger stitches and knit around plain until as long as the finger; then narrow off quickly thus: 1st round, knit 2, narrow, all around. 2nd round, plain. 3rd round, k 1, narrow; repeat all around. 4th round, plain. Now narrow all the stitches until one is left. Leave a length of wool and fasten neatly with a needle.

For the second finger, take 9 stitches from the front of the glove and 9 from the back; pick up 9 stitches where they were cast on to make a gore for the first finger; knit these 27 stitches, then