

## Rich Mince Meat.

NEARLY all housekeepers who make mince pies at all prefer to make up a quantity of the mixture and keep it on hand to use as needed. In using this recipe, which will keep all winter if sealed in glass jars like preserves—you may, if you like, omit the apple when the mixture is made, and when you wish to make a pie use one cup of the mixture and two cups of fresh chopped apple. This will have a fine flavor, more like a fresh apple pie.

Four pounds of beef from the round, or shoulder of mutton, stewed in barely water to cover, cooled and chopped fine, using the fat also if there be but a small amount. One peck of tart apples, quartered, pared and chopped fine. Use Greenings, if possible. Four pounds of raisins, seeded and the largest quartered. One pound of seedless raisins, one pound of currants well cleansed, one pound of citron shaved thin. The dried and candied peel of one orange and one lemon finely shredded. One pound of suet chopped fine, one pound of brown sugar, one quart of molasses, two quarts of cider, one pint of boiled cider, one-half cup of salt, two nutmegs grated, one tablespoon each of mace and cinnamon, and one teaspoon each of allspice, cloves and white pepper. Cook all together slowly half an hour after it begins to bubble.

When using it for pies add one-half to one teaspoon of rosewater for each pie. Surely no one could object to the use of boiled cider, but if you prefer not to use it in any form use the extra vinegar from your sweet pickled peaches or pears, or use the juice of six lemons and six oranges, or one or two tumblers of currant or plum jelly, or any bright seedless marmalade. If the mixture lacks moisture, add at the time of baking some clear tea or coffee, or meat stock.

Often a smart, pungent flavor (which will deceive even those most firmly fixed in the idea that mince pies must have brandy or wine) may be obtained by a

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judicious blending of several perfectly harmless compounds. One of the best cooks of the last generation said to me: "When my mince meat lacks flavor, I add molasses till I make it quite sweet, then I add salt to hide the sweetness, and lemon or vinegar till I have destroyed the salt taste, and by that time I have a rich smarty flavor that many persons think must be from brandy."

### To Carve the Turkey.

PLACE the fowl on the platter, with the head at the left. Put the fork in across the breast-bone. Cut through the skin round the leg joint. Bend the leg over and cut off the joint. Then cut off the wings, and divide wings and legs at the joints. Carve the breast in thin slices parallel with the breast-bone. Some prefer to cut it at right angles with the bone. Take off the wish-bone; separate the collar-bone from the breast, slip the knife under the shoulder-blade, and turn it over. Cut through the cartilage which divides the ribs, separating the breast from the back. Then turn the back over, place the knife midway, and with the fork lift up the tail end, separating the back from the body. Place the fork in the middle of the backbone, and cut close to the backbone, from one end to the other, freeing the side bone. As soon as the legs and wings are disjointed and the breast from one side sheered, begin to serve, offering white or dark meat and stuffing as each prefers. Do not remove the fork from the breast-bone till the breast is separated from the back. Use an extra fork in serving. If all the fowl be not required, carve only from one side, leaving the opposite side whole for another meal.

The pope's nose and the side bone are choice tidbits for some tastes, and these can be removed without cutting up the whole bird. After removing the thigh and the breast meat, press on the edge of the side bone and bend it over toward you, and cut through from the inside. In a young turkey it will separate at the joint easily.

### The Care of Babies.

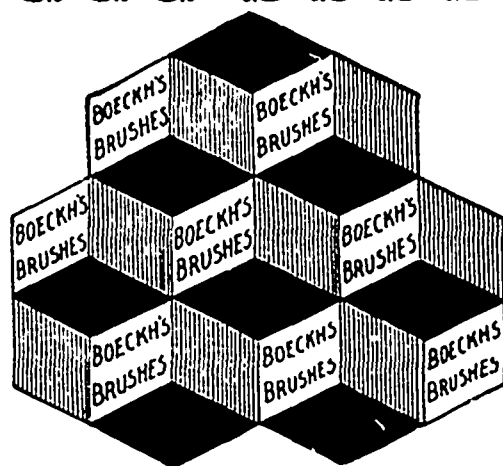
The three prime essentials to a nursery are fresh air, good food, and pure water. An infant's thirst is not quenched by milk. It needs clean water to drink with regularity.

Always hold a baby in your arms when feeding it in about the same position as if nursing it.

Regular habits, proper food, and long hours of sleep are necessary conditions to a healthy infant.

Plain boiled water given between feeding will often aid the digestion and satisfy the child when restless.

Do not feed the baby because it cries, its restlessness may be due to pain, and it is hurtful to fill an infant's stomach at such a time.



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### OFFICIAL CALENDAR

OF THE

### Ontario Education Department

FOR THE YEAR 1900.

- DECEMBER.
1. Last day for appointment of School Auditors by Public and Separate School Trustees.
  2. Municipal Clerk to transmit to County Inspector statement showing whether or not any county rate for Public School purposes has been placed upon Collector's roll against any Separate School supporter.
  3. County Model Schools Examinations begin. Returning Officers named by resolution of Public School Board.
  4. Last day for Public and Separate School Trustees to file places for nomination of Trustees.
  5. Local assessment to be paid Separate School Trustees.
  6. County Model Schools close.
  7. Municipal Council to pay Secretary Treasurer of Public School Boards all sums levied and collected in township.
  8. County Council to pay Treasurer of High Schools.
  9. Written Examinations at Provincial Normal Schools begin.
  10. Practical Examinations at Provincial Normal Schools.
  11. Last day for notice of formation of new school sections to be posted by Township Clerk.
  12. High Schools first term, and Public and Separate Schools close.
  13. Provincial Normal Schools close (Second Session).
  14. CHRISTMAS DAY (Tuesday).
  15. High School Treasurer to receive all moneys collected for permanent improvements.
  16. New Schools and alterations of School Boards and areas go into operation or take effect by law for disestablishment of Township Boards takes effect.
  17. Annual meetings of Public and Separate Schools.
  18. Reports of Principals of County Model Schools to Department, due.
  19. Reports of Boards of Examiners on Third Class Professional Examinations, to Department, due.
  20. Protestant Separate School Trustees to transmit to County Inspector moneys and attendance during the last preceding six months.
  21. Auditors' Reports of cities, towns, and incorporated villages to be published by Trustees.

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