

**Minnie May's Department.**

**Household Recipes.**

**DELICATE CAKE.**

Whites of 4 eggs, 3 cups of flour, 2 of sugar, 1 of butter, 1 of sweet milk,  $\frac{1}{2}$  teaspoonful soda in the milk, 1 of cream of Tartar in the flour. Do not melt the butter but beat it and the sugar together, then pour in the eggs already beaten.

**FIG PUDDING.**

Half a pound of figs, cut small and bruise  $\frac{1}{2}$  lb. suet,  $\frac{1}{2}$  lb. brown sugar, 3 eggs,  $\frac{1}{2}$  lb. grated bread crumbs,  $\frac{3}{4}$  cup jelly filled up with water, a large spoonful of flour. Steam or boil.

**MARY'S PUDDING.**

One cup grated carrots, 1 of grated potatoes, 1 of bread crumbs, 1 of currants, 1 of raisins, 1 of suet,  $\frac{1}{2}$  of sugar,  $\frac{1}{2}$  flour, a little salt. Boil same as plum pudding, indeed you can hardly tell it from it.

**JELLY CAKE.**

One-half cup of butter, 2 of sugar, 3 of flour, 1 of sweet milk, 3 eggs, 1 teaspoonful of cream of Tartar,  $\frac{1}{2}$  soda.

**SHINGLES.**

Two cups of butter-milk, 1 teaspoonful of soda, 1 egg,  $\frac{1}{2}$  cup lard, roll soft and thin. Fry in lard.

**OYSTER FRITTERS.**

One and a-half milk,  $1\frac{1}{2}$  lbs. flour, 4 eggs, the yolks of the eggs must be beaten very thick, to which add the milk and stir the whole well together; whisk the whites to a stiff froth and stir them gradually into the batter; take a spoonful of the mixture, drop an oyster into it and fry in hot lard. Let them get a light brown on both sides.

**BIRD'S-NEST PUDDING.**

One cup of cream, 1 of sweet milk,  $1\frac{1}{2}$  flour, 1 teaspoonful of cream of Tartar,  $\frac{1}{2}$  soda, 3 eggs and a little salt; stew and sweeten a pint of tart apples; put the apples in the centre of the dish and pour the batter over them. Bake 1 hour.

**DOUGHNUTS.**

One cup of sugar,  $1\frac{1}{2}$  cups butter, milk,  $\frac{1}{2}$  cup lard, 1 teaspoonful of soda, a little salt. Fry in hot lard.

**PUDDING.**

One quart of sweet milk, 1 pint of bread crumbs, 1 cup of sugar, yolks of 4 eggs; when done, beat the whites to a stiff froth, with 3 tablepoonsful of white sugar put on top, then return to the oven for a few minutes.

**RAISED CAKE.**

Three cups of bread dough, 2 cups of sugar, 1 of butter, 2 eggs, 1 wineglass of wine,  $\frac{1}{2}$  teaspoon soda, 1 lb. of raisins, stoned; beat all thoroughly together and let it stand to raise till quite light. It is best when warm.

**WHITE CAKE.**

The whites of six eggs, a large cup of white sugar, half cup butter, teaspoonful of cream tartar, one teaspoonful of soda, one cup of corn-starch, one cup of cream; dissolve the corn-starch in the cream and mix thin; flavor to taste.

**MINT SAUCE.**

Chop fine some spear mint, to every 2 tablepoonsful of the mint put 3 tablepoonsful of vinegar, add a little brown sugar. Serve cold.

**BRUCESIDE PUDDING.**

Take soda biscuits, pour boiling water over them enough to cover them, let them stand till ready to serve dessert; give a biscuit to each with cream and sugar and a teaspoonful of jelly.

**AMMONIA COOKIES.**

One oz. of baking ammonia,  $\frac{1}{2}$  lb. lard or butter, 1 pint cold water or milk,  $1\frac{1}{2}$  lbs. white sugar.

**COOKIES.**

Four cups flour, 2 of sugar, 1 of butter, 5 eggs, 1 teaspoonful soda, 2 of cream of Tartar; flavor with lemon.

FANNIE WALKER.

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**Cleaning Kid Gloves.**

During the warm weather kid gloves are easily soiled, particularly as the prevailing colors are quite light, and as it costs some time and money to have them cleaned at the dyer's, we let our readers into the secret of cleaning them at home, which can be done just as well as if paid for outside. Take a little sweet milk and a piece of

white or brown soap. Fold a clean towel three or four times, spread it over your dress, and spread out the glove smoothly upon it. Take a large piece of white flannel, dip it into the milk, then rub it upon the soap, and rub the glove downward toward the fingers, holding the wrist of it by the left hand. Continue this process until the glove, if white, looks of a dingy yellow, but if colored, looks dark and entirely spoiled. Now let it dry, and then put it on your hand, and it will be soft, smooth, glossy and clean. Take care, however, to omit no part of the glove in rubbing it, and see that all the soiled parts are thoroughly cleaned. This process applies only to white and colored kid gloves. For black gloves that are soiled, turned white and otherwise injured, take a tablespoonful of salad oil, drop a few drops of ink into it, and rub it all over the gloves with the tip of a feather; then let them dry in the sun. White kid boots and slippers can also be cleaned by the first process to look "as good as new," and black kid boots and slippers can be restored to their pristine gloss by the latter method.

**To Make Summer Drinks.**

To make root beer, take a quantity of sarsaparilla roots, sassafras bark and some hops, and boil till the strength is extracted. To three gallons of the liquor, after it is strained, add one quart of molasses and a cup of yeast. After standing in a warm place eight or ten hours, strain again and bottle. It will be fit for use the following day.

For ginger beer, take one pint of molasses and two spoonful of ginger, put into a pail to be half filled with boiling water; when well stirred together, fill the pail with cold water, leaving room for one pint of yeast, which must not be put in till lukewarm. Place it on the warm hearth for the night and bottle it in the morning.

For spruce beer, take three pounds of sugar, four gallons of water, one ounce of ginger, a little lemon peel or essence of lemon, and a little essence of spruce to give it a flavor. Stir all together, warm it a trifle; add a cupful of good yeast. When fermented, bottle up close.

Mead is made by dissolving one part of honey in three of boiling water, flavoring it with spices, and adding a portion of ground malt, and a piece of toast steeped in yeast, and allowing the whole to ferment.

**About Cooking Peas.**

**GREEN PEAS.**—Have the hands and the dishes clean in shelling, so that the peas need not be washed before cooking. If the pods are very nice and sweet, they may be cooked in the water before the peas are put in; but usually this does not pay. Have the peas a little more than even full of water and cook them twenty minutes after they begin to boil. As the season advances, cook them longer. Be sure to have them tender, and do not cook them after they are tender. If done too soon, let them stand hot without cooking. Serve warm, full of juice, and, if you wish for the full benefit of the sweat pea flavor, serve without seasoning.

**Strawberry Syrup.**

Make a syrup in the proportion of three pounds of sugar to half a pint of water. Boil and stir until clear. Allow two and a half pints of strawberry juice to the half pint of water. After you add this, let it boil hard for not more than five minutes. Take it from the fire before it loses its fine color, and pour hot into self-sealing glass jars—the kind that only need the top to be screwed on. This syrup preserves even the odor of the fresh strawberry, when opened months afterward, and flavors ice cream delightfully.

**A Wonderful Cloak.**

King Kalakaua's famous feather cloak will be on exhibition at the Centennial Exposition a Philadelphia. The manufacture of this article was begun about one hundred years ago by the order of some of the ancestors of Kamehameha, former king of the islands, and upwards of fifty years were required for its completion. It is made of the feathers of a peculiar species of bird, each bird furnishing only two feathers, one from under each wing. The color of the cloak is a golden yellow.

**GREEN PEA.**—Thicken the water with green peas run through a colander, with or without vegetables. Turnips, carrots, potatoes, parsley and tomatoes are the vegetables that best harmonise with green peas.—*Science of Health.*

**Entomology.**

**Flat-Headed Borer.**

*Chrysobothris femorata* Fab. Sub-order Hemiptera. Family Buprestidae.

At present this borer is quite as ruinous in our State as any, and I should not think it strange if in a well balanced account it was found even to surpass the others in the evil which it works to our fruit interests. I have seen young orchards nearly ruined the first summer after setting by this devastator. Not long since a nurseryman came from a distant part of this State to consult me as to the ravages of this pest. He said that during the past summer, in some regions of the State, more than half the trees he sold were killed by this scourge, and of course he was unjustly blamed. At present no nurseryman should sell trees without throwing in advice in regard to practising against this devastator, for, as we shall see, such trees are peculiarly liable to attack.

These borers are not confined to the apple tree, as I have found them working in oak, maple and other trees of our forests.

**NATURAL HISTORY.**

This brownish beetle with a coppery lustre is found from May till August, though I have found them more common in June and July. As with the striped *Saperda*, the eggs are laid on the bark. The whitish grubs, with their enormous front, brown head and curled tail, usually bore only superficially, eating the inner bark and sap-wood; yet I have seen, and have now on exhibition here at the college, sections of young trees over an inch in diameter bored completely through by these big-headed rascals. They eat but a single season, and come forth as imagoes early in the spring.

They usually work on the trunk, though sometimes in the branches, almost always on the south, the west, or the south-west sides of the tree; and their whereabouts may always be ascertained, not only by the saw-dust, but also, and more certainly, by the black color of the bark. When the black color offers the suggestion of the presence of this borer, we can quickly become assured by striking a knife into the same. If the blade pierces the bark and goes on still a little further, we may be sure of the enemy's presence.

This borer is far more liable to attack feeble trees. Anything, therefore, which serves to diminish the vitality of the trees, promotes the ravages of this borer. Hence, after such a winter as we have just experienced, or after having the growth of our trees interrupted by the removal from the nursery to our orchards, we are in special danger of harm from these destructive borers. Hence, the coming season, when loss will be inevitable, we should more than ever be on the alert to mitigate the damage by our vigilance and care, and by the timely application of

**REMEDIES.**

The remedies for the flat-headed borer are the same as those given for the old borer, soap in June and July, and a knife in September; though these grubs may be found in July and August, and to delay the cutting out till September would often be fatal, especially to trees in newly set orchards. I have known cases where labor of this kind in July would have paid more than \$100 per day, besides saving a great amount of vexation.

**Apple Tree Bark Louse.**

*Mytilaspis conchiformis* Gamelin. Sub-order, Hemiptera. Family Coccidae.

This old enemy, though less destructive than formerly, probably because of parasites and mites which prey upon it, so that, like the Hessian fly, wheat midge and many other insects, it has probably done its worst work, yet to leave it to itself at the present time would be to yield the strife prematurely.

**NATURAL HISTORY.**

The bark colored, oblong scales, so harmless in appearance, serve, from August to May, only for protection to the 60 or 70 wee white eggs which are found underneath. About the first of June the young lice appear—so small that, though clad in yellow, they can hardly be seen without a glass. Coming forth from under the scale, they roam about for a few days; are sometimes blown to other trees, thus spreading their evil work, but very soon settle down to earnest business. This consists in insert-