

Minnie May's Department.

NY DEAR NIECES,—I want to have a few words this month with you in regard to setting a table; which it requires attention and practical ability to accomplish properly. How often good food is placed on the table presenting a most distasteful appearance. There are two things necessary for the proper enjoyment of a meal, whatever or wherever it may be—these are order and cleanliness. The appearance of the table effects our enjoyment of the meal. How far we should regard the appearance depends upon our tastes and our means. Who would not sooner partake of a simple meal at a well-ordered table than an elaborate dinner at a slovenly one? Let us for a moment refer to "dishing up." Even so simple an article as mashed potatoes is often sent to the table looking anything but tempting, in a shapeless mass, dumped into a dish; whereas, if smoothed, the whole look of the dish is changed. Nothing looks more distressing than to see a roasted fowl come to the table flying with outspread wings and legs, as if the bird had kicked before the fire, when tying the wings and a bit of string tied around the legs and sewed closely to the side would have converted the ridiculous object into a respectable, dressed fowl. Even so simple a thing as a mutton chop may be neatly served or otherwise. Let us compare a dish of chops thrown into a platter "higgledy piggledy" with one in which the small ends are all laid in slightly overlapping, and the difference will be manifest at once. Many other hints might be given, but we must now turn our thoughts to the table setting. In the majority of families where no domestics are kept, particular care should be taken to have all the necessities on the table to avoid as little commotion as possible. The meat is placed before the man of the house, with carving-knife, fork and steel; the soup is generally served by the lady. The cruet-stand occupies the centre of the table; the salt-cellars at each end; the vegetables at each side; the bread at the side or one corner, also the butter, if used; the gravy at the right hand side of the meat, and pickles at the left hand corner of the opposite end. Many will think this too simple a matter to write about, but it must be remembered that many of my nieces are living in isolated places who desire to know how things are done elsewhere, and like to have their homes and tables looking cheerful and home-like.

MINNIE MAY.

Life's Voyage.

The accompanying illustration represents youth, manhood and age in a pleasing and interesting manner. The lesson it furnishes is as impressive and instructive as the discourse of any orator, and should do quite as much good. We are all at some stage on the voyage—none of us are stationary, but continually moving onward. It is a forcible reminder of "Whither are we drifting." Look at the picture and see where you are, and you may with profit contemplate what the picture would be if drawn fifty years hence.

This picture is taken from a painting of which we have a beautiful chromo, very handsomely colored and executed by the best artists; the size of this chromo is 15 x 22. It is really a very fine picture, and is fit for any home, from the costly mansion of the wealthy to the humblest cottage. It must please every one. Many hundreds of copies have been already given to old subscribers of the ADVOCATE for sending in one new subscriber, and Mr. Weld wishes every reader of this journal to have one. The price charged for this picture in the country where it was produced is one dollar, and at that price it is the cheapest picture we have ever seen.

Such advantageous arrangements have been made with the publishers of this picture, that Mr. Weld is enabled to send a copy to every old subscriber who will take the trouble to show his paper to a neighbor and get him to subscribe. Every one who has seen the picture is highly pleased with it.

RECIPES.

MIXTURE FOR WATERING HOUSE PLANTS.

Dissolve in one pint of hot water four ounces of sulphate or nitrate of ammonia, two ounces nitrate of potash, and one ounce of white lump sugar;



CHROMO, LIFE'S VOYAGE.

keep tightly corked in a glass bottle, and add a tablespoonful to every three or four quarts of water used for watering. This mixture is inexpensive and more pleasant to use than guano water or other liquid manure, which it is sometimes necessary to apply.

TO KEEP MOTHS, BEETLES, ETC., FROM CLOTHES.

Put a piece of camphor in a linen bag, or some aromatic herbs, in the drawers among linen or woolen clothes, and neither moth nor worm will come near them.

The good housewife never boils a joint without converting the broth into some soup.

POTATO PUFFS.

Take cold, waste meat, either beef, mutton, veal or ham; clear it from gristle, cut it small and season with pepper and salt; boil and mash some potatoes, and make them into a paste with one or two eggs; roll it out and dust with flour; cut it round with a saucer; put some of your seasoned meat on one-half and fold it like a puff; pinch or nick it neatly round, and fry a light brown. This is an excellent method of preparing meat that has been dressed before.

HOUSE GIRL.

TO CLEANSE THE HAIR.

Ammonia should not be used on the hair; it injures the gloss and softness, causing the hair to become harsh and dry. The best way to cleanse the hair and keep the scalp healthy is to beat up a fresh egg and rub it well into the hair, or, if

more convenient, rub it into the hair without beating. Rub the egg in until a lather is formed; occasionally wet the hands in warm water, softened with borax; by the time a lather is formed the scalp is clean; then rinse the egg all out in a basin of warm water, containing a tablespoonful of powdered borax; after that rinse in one clear, warm water.

PREVENTATIVE OF LOCKJAW.

Every little while we read of some one who has stuck a rusty nail in his foot or some other part of his person, and lockjaw has resulted therefrom. All such wounds can be healed without any fatal results following them. The remedy is simple:—It is only to smoke such wound, or any wound that is inflamed, with burning wool or woolen cloth. Twenty minutes in the smoke will take the pain out of the worst case of inflammation arising from any wound.

TO CURE HOARSENESS.

Beat well the whites of two eggs; add two tablespoonfuls of white sugar, grate in half a nutmeg, add a pint of lukewarm water, stir well and drink often. Repeat the preparation if necessary.

PARADISE PUDDING.

Three eggs, one-fourth pound of bread crumbs, three apples, currants, juice of half a lemon, nutmeg, salt; mince the apples, beat the eggs, and stir them into the bread crumbs and other ingredients. Rub the currants in flour before putting in. Boil for an hour and a half. To be eaten hot with sweet sauce.

TO PRESERVE BRIGHT GRATES.

To preserve bright grates or fire-irons from rust, make a strong paste of fresh lime and water and with a fine brush smear it as thickly as possible over all the polished surface requiring preservation. By this simple means all the grates and fire-irons in an empty house may be kept for months free from harm without further care or attention.

DEAR MINNIE MAY,—Your very interesting journal we look for with pleasure. Below is a recipe for spicing beef—a most excellent dish, and one I rarely meet with from home:—One ounce of saltpetre, three ounces of cloves, three ounces of coarse sugar, one nutmeg, half ounce of allspice, three handfulls of salt. Grind all to a fine powder, rub well into the beef, keep in spice for three weeks, rubbing daily. This is sufficient for a round of say fifteen pounds. When spiced put into a kettle, and keep on a slow boil for four or five hours; turn up side down once or twice. Only put in one teacupful of water.

P. S.—Can any of your correspondents give a recipe for polishing zinc. Yours truly,

ANNIE.

CURE FOR SPRAINS BRUISES &C.

The following is a recipe many would think it not worth the time of mixing because the articles are to be had in every person's house. But many persons after using once would be sure there was virtue in it. For bruises, sprains and where the skin is not broken if used and well rubbed in, I have never known it fail of instant relief. It is good on man or beast, and it has scattered fistulas and polleivil when used before puss had formed. One pint of good vinegar, cider best; one pint soft-soap, handful salt, one table-spoonful saltpetre; mixed in a white dish, then use.

Your Niece,
ELVIE E. GAVEL.

BAKED HAM.

Choose a small ham, and soak over night, putting it in quite warm water; in the morning lay it to drain and wipe dry; mix flour and water in a stiff batter, and cover the ham with it; place it on a trivet or on sticks laid across the baking-pan; when cooked trim the rind and garnish as you would a boiled ham.