

and most carn-
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IPLE LANGUAGE.—
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g him, called loudly
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When they were out,
t the articles alluded
lled him for an hour
g the family. Ever
y simple and explicit.

Song for Christmas.

Oh! dreary doth the wintry blast
Come o'er you snow-capped hill;
Close shut the windows—bar the door—
Keep out the blighting chill;
And let the song resound the hall,
And Christmas mirth begin;
The more of clouds there are without
The less of clouds within.
Now let the festive board be spread,
Leave summer's languid face,
And join the dance with airy tread,
With merry winter's pace;
Or throng around the blazing hearth,
As done in olden time,
When hypocrites were scarcely known,
And laughing was no crime.
I'll have no neighbours' bleeds called o'er,
No scandal is my guest;
And let us think, whatever they've done,
They did it for the best.
And let the merry loud round game
Fill up that want and dearth,
And all be youth and happiness,
And innocence and mirth.
Then let the festive board be spread,
Far, far, and wide around,
And let those most in need of all
Amidst our feasts be found;
Or throng around the blazing hearth,
As done in olden time,
When hypocrites were scarcely known,
And laughing was no crime.

—R. D.

Minnie May's Department.

Christmas

Competition for the prize (chromo this month, was very close—the competitors being far more numerous than on any former occasion. The first prize has been awarded to Mrs. H. C. Abbott, Wolfe Island; extra prize, Selma Meyer, Jordan.

As this is the time when preparations are being made to entertain our friends who are to assemble around the "merry Christmas board," a few words on the *modus operandi* of preparing a Christmas dinner will not be out of place:—

BILL OF FARE.

MEATS.
Boiled Turkey, Roast Goose, Tongue, Roast Beef.
VEGETABLES.
Potatoes, Turnips, Cauliflower, Cabbage, Onions.
SAUCES.
Apple, Cranberry, Cherry.
DESSERT.
Plum Pudding, Mince Pie, Plum Cake, Fruits, Candy, Nuts, &c.
BEVERAGES.
Tea, Coffee, Chocolate.
DIGESTIBLES.
Fun, Jokes, Comedians, &c., &c.

BOILED TURKEY.

Fowls for boiling should be chosen as white as possible. Those which have black legs should be roasted. Wash well in warm water; if very dirty from the singeing (which never ought to occur), rub on a little white soap, which rinse off thoroughly. For the force meat, or stuffing, a great variety of materials are used. For reference, a list is appended:—

Substance.—Flour, crumbs of bread, parsley, spinach, boiled onion, mashed potatoes, yolks of hard eggs, mutton, beef, suet or marrow, calf's udder or brains, parboiled sweet bread, boiled tongue.

Spirit.—Common thyme, lemon and orange thyme, sweet marjoram, summer and winter savory, sage, bay leaf, burnet, lemon peel, lobsters, oysters, dressed tongue, pepper, allspice, mace, cinnamon, ginger, nutmegs, cloves.

The consistency of force meats is a somewhat difficult thing to manage, being either too light or too heavy. Pounding and mixing should be resorted to until all the ingredients are thoroughly incorporated. Force meat balls should not be larger than nutmegs; if for brown sauce, flour and fry them; if for white, boil for three minutes, putting them in boiling water. But for our boiled turkey, use this force meat:—Mince a quarter of a pound of beef suet, or marrow, the same of bread crumbs, two drachms (a medium-sized teaspoonful is about a drachm) of pulverized parsley leaves, a drachm and a-half of sweet marjoram or lemon thyme, and the same of grated lemon peel and onion chopped as fine as possible; a little pepper and salt; pound thoroughly together with the contents of two eggs; make what is left from stuffing the fowl into small balls, which boil and place around the dish when served. Put the turkey on in a clean pot, with soft water enough to cover it

well; the slower it boils the whiter and plumper it will be; skim off all scum as it rises. Boil from three to five hours.

How to Carve.—Cut slices each side of the breast down to the ribs; the legs may then be removed, and the thighs divided from the drumsticks, which are very tough; but the pinions of the wing are very good, and the white part of the wing is preferred by many to the breast. The stuffing is usually put in the breast, but when truffles, mushrooms or oysters are put into the body, an opening must be made by cutting through the apron.

ROAST GOOSE.

When a goose is well picked, singed and cleaned, make the stuffing with about two ounces of onion (if you think the flavor of raw onion too strong, cut them in slices, and lay them in cold water for a couple of hours, or add as much apple or potato as you have of onion) and half as much green sage; chop them very fine, adding four ounces, *i. e.*, about a large breakfastful of stale bread crumbs, a bit of butter about as big as a walnut, and very little pepper and salt (to this add half the liver, parboiling it first), the yolk of an egg or two, and incorporating the whole well together, stuff the goose; do not quite fill it, but leave a little room for the stuffing to swell. Spit it, tie it on the spit at both ends, to prevent it swinging round, and to prevent the stuffing from coming out. From one and a-half to one and three-quarter hours will roast a fine, full-grown goose. Serve with gravy and apple sauce.

Carving.—The apron must be cut off in a circular direction, when a glass of port wine, mixed with a teaspoonful of mustard, may be poured into the body or not. Some of the stuffing should then be drawn out, and the neck of the goose being turned a little towards the carver, the flesh of the breast should be sliced on either side of the bone. The wings may then be taken off, then the legs. The other parts same as a fowl.

ROAST BEEF.

For a family of twelve, a sirloin of beef, of about ten or twelve pounds weight. If much thicker, the outside will be done too much before the inside is sufficiently cooked. It will require from three to four hours in a moderate oven. Slow roasting is as advantageous to the tenderness and flavor of meat as slow boiling, of which everybody understands the importance. Take care to arrange the meat so that it may not be heavier on one side than the other; put a little clean dripping into the dripping pan; baste it well as soon as put in, and every quarter of an hour until done. To brown and froth it, sprinkle a little salt over it; baste with butter; dredge it with flour; let it stand a few minutes in the oven.

VEGETABLES.

In cooking vegetables, remember that soft water should be used. If hard water only can be had, a teaspoonful of carbonate of potash may be added. They should always be boiled by themselves, and kept closely covered; throw in a little salt with the vegetables. For potatoes, only water sufficient to cook them done is necessary. Vegetables of the medium size are preferable. Onions need to be thoroughly cooked until tender, but not until the bulb falls into pieces.

The following recipes are from a reliable correspondent, and we have every confidence in recommending them:—

ENGLISH PLUM PUDDING.

Mix 1 lb. of suet with 1½ lbs. of fine flour, 1 lb. of currants washed and picked, 1 lb. of raisins, stoned and a little cut, the rind of half a lemon cut as fine as possible, 1 nutmeg grated, 4 eggs beaten, a glass of brandy, a little salt and as little milk as will make a thick batter. Boil in flour-d cloth six hours. The best cooks decree rather intemperate sauces:—Cold wine and sugar, a glass of sherry, two teaspoonfuls of grated sugar in a quarter of a pint of melted butter, with nutmeg grated on top.

EGG MINCE PIES.

Boil 6 eggs hard, peel and shred them small; shred double the quantity of suet; put to them 1 lb. currants, the peel of 1 lemon cut very fine and the juice; 6 spoonfuls of sweet wine, mace and nutmeg, ½ lb. sugar, a very little salt, 1 oz. each candied orange and citron. Make a nice light paste for them.

AN EXCELLENT PLUM CAKE.

Rub 2 lbs. of fine flour with 1 lb. of butter, mix it with 3 spoonfuls of yeast in little warm water and milk; set to rise in a warm place till light, then beat into it 2 lbs. of currants, 1 lb. sugar,

blanched almonds, 4 ounces; 6 ounces of raisins, stoned and chopped fine; half a nutmeg grated, a little allspice and cloves in powder, the peel of a lemon chopped as fine as possible, a glass of brandy, 1 of wine, 12 eggs, yolks and whites beat separately; add candied peel cut fine. Beat exceedingly well; put in a buttered pan; bake 2 hours in a quick oven, but don't burn.

BEVERAGES.

Tea should be treated as an infusion, and not boiled, as if grated sole leather. Coffee should always be made in a filter, and drunk from small cups, with two spoonfuls of cream, and sugar to taste. One cup of the pure beverage is sufficient.

Chocolate.—To each square cake of chocolate allow three gills of boiling water. Grate the cake, or shave it down with a knife, and mix enough hot water with it to form a paste; put it into a tin pot, with the rest of the water, and let it boil until one-third reduced; stir it once or twice. Supply the reduced portion with rich, sweet cream; stir, and remove from the fire; serve as soon as settled, and hot; sugar to taste.

THE DIGESTIBLES.

I do not supply; they are to be furnished by the company. But if the above Bill of Fare is adhered to, it will go far towards making the company cheerful, and thus produce fun in abundance.

Domestic Brevities

CURE FOR NEURALGIA.

Take five of Judson's and four of Ayers' pills within three consecutive hours. These pills have given entire satisfaction when tried in cases of neuralgia.

CURE FOR CORNS.

Lay a piece of raw fat pork upon them. The corns will disappear in a few days.

LOSS OF APPETITE.

Take half a pound of valerian root and make tea of it. Take a wine-glassful at night, on going to bed.

CURE FOR CHAPPED HANDS.

Rub cold cream on them going to bed.

REMEDY FOR FOUL BREATH.

Eat a piece of burnt crust occasionally.

Bank st., Ottawa, Ont. MARY A. EVANS.

Fashion Items

The most fashionable furs this winter are dark and light otter, silver fox, lynx and monkey; the borderings for mantles are very wide.

Just now the hair is worn lower at the back than heretofore—generally *crêpe* over the forehead, and somewhat higher on the top of the head. A very classical style of hair-dressing has of late been trying to make its way, but it requires such young, fresh faces, with such good features, that it is not likely ever to become general. Nothing can be simpler than the mode of proceeding:—The front hair can be curled or *crêpe*, all the rest on the head is then drawn to the back, and twisted quite low at the nape of the neck, as seen on Diana and other statues. If the natural hair is not sufficient, a tail of false is rolled in with it, but it is prettier without frisette. Bows trimmed with lace are generally worn in the hair, red being the leading color.

Skeleton Leaves

DEAR MINNIE MAY:—Having read your department with much interest for some years, and receiving so much benefit from it, it affords me pleasure to assist others when I can do so. I see your correspondent "H" asks information on how to make skeleton leaves. I have found this plan give satisfaction:

Skeleton leaves may be made by steeping leaves in rain water, in an open vessel, exposed to the air and sun. Water must occasionally be added to compensate loss by evaporation. The leaves will putrefy, and then their membranes will begin to open; then lay them on a clean, white plate, filled with clean water, and gently take off the external membranes, separating them cautiously near the middle rib. When there is an opening towards the latter, the membranes separate easily. The process requires a great deal of patience, as ample time must be given for the vegetable tissues to decay, and separate time to pick them when they fall off the trees.

East Saginaw, Nov. 10, 1875. MRS. H. REEVE.