# Minnie May's Department.

#### Christmas!

WITH THE GOOD THINGS OF THE SEASON. WITH THE GOOD THINGS OF THE SBA
What, Father Christmas, here again,
With good things on your back,
With mighty store of welcome gifts,
Well stuffed within your pack!
Hail, cheerer! blessed be your face,
-You king of frost and cold;
For notwithstanding all your beard.
You're only twelve months old.

Spring, with its bursting em'rald leaves,
And Flora's promised store,
With feather'd songsters warbling notes,
Say, what could charm you more?
Why, Christmas, with his frost and snow,
Much choicer gifts he sends;
For can your songs and flowers compare
With hosts of loving friends?

Summer may come with all its warmth,
And earth's rich produce fill,
Or tempt us with its purple fruit,
But I love Christmas still.
He turns the heart from feud and gall,
And drowns the last year's strife;
The shattered circle joins again, The shattered circle joins again, That should endure for life.

Rich autumn comes with blushing fruit, Rich autumn comes with blushing frui With promises rare fulfilled; We welcome it with boisterous mirth, We reap-where we have tilled. Thus these three seasons but provide, For Christmas each one sends, That he may spread the store about, And welcome all his friends.

When winter comes with glistening robes, When winter comes with glustening robes,
And shudders at itself,
Its breath is fog, its touch is ice,
A melancholy elf.
But Christmas brings the brave yule log,
The laugh, the song, the jest;
Then parts his robes, and there you see
The friends that you love best.

He brings that figure fair that stands Me prings that ngure ian that stal
With modest, downcast eyes,
Who is, and is not, like a dream,
And scrutiny defics.
Ah! by the hiding of her scrip,
"Tis charity I see,
Who doing good by stealth alone,
True charity can be.

ALFRED CROWQUILL.

My Dear Nieces, -As Christmas approx and our thoughts run ahead to preparations for the pleasure of our own beloved families, let us see how comfortable we can make everything around us for the happiness of those who will join us in that glorious time. Let us try and get through with the principal part of our sewing and knitting "by that time; also, to have our Christmas cheer in readiness, it is not too soon to make our plum pudding and cakes, as age improves them both. also make our mince-meat; it will keep for a length of time. Dear nieces, by exercising our power of forethought we can manage to have a little spare time for enjoyment with our brothers, sisters, and friends—some who, perhaps, can only spend a few days at home during their vacation. Come, nieces, let us be up and doing, and we will accomplish a great deal. And now to you all, wherever our paper may find you, I send you a merry Christmas May your Christmas tree be loaded with greeting. May your Christmas tree be loaded with joyous fruit, and your hearts filled with thankfulness to Him who gives us every good gift, MINNIE MAY.

DEAR MINNIE MAY,—It is a long time since your niece, L. Sifton, has had an opportunity of sending any receipts to you. I have noticed a great many good receipts; although not being engaged in cooking of late, have not had the pleasure of trying them. I take pleasure in offering Mamma's receirt for making beef sausage and turkey stuffing, as the plentiful season for those good things is again with us.

## STUFFING FOR A TURKEY.

Crumble fine about a half of a loaf of stale bread add a quarter of a pound of butter, a tablespoonful of thyme and sweet marjoram, or parsley, one grated nutmeg, and a teaspoonful of pepper and salt; mix all thoroughly together with one beaten egg and a little sweet milk.

## BEEF SAUSAGES.

Take a pound of lean beef and a half a pound of suet chop, very fine, and season highly with mixed spices, add salt and pepper, make into round flat cakes about an inch thick and fry them a light brown; or they may be rolled in puff or pie paste and baked.

## FRENCH POLISH FOR BOOTS AND SHOES.

Mix together two pints of best vinegar and one pint of soft water, stir into a quarter of a pound of three hours.

glue broken up, half a pound of logwood chips, a quarter of an ounce of finely powdered indigo, a quarter of an ounce of the best soft soap, and a quarter of an ounce of isinglass. Put the mixture over the fire and let it boil for fifteen minutes; then strain the liquid and bottle and cork it, when cold it is fit for use. Apply with a sponge. LEMON CAKE.

One cup of sugar, one of flour, four eggs and a piece of butter the size of an egg, one teaspoonful cream tartar, half teaspoonful soda, beat eggs sep arate, bake in layers. For jelly, grate the peel of one lemon with the juice, beat with two small eggs, one cup of sugar, butter, the size of a walnut; stir over a fire till it boils.

#### BREAD AND APPLE PUDDING.

Butter an earthen or tin pudding dish, and place in it alternate layers of bread crumbs and thinly sliced apples, over which sugar should be sprinkled that is sugar should be sprinkled over each layer of apples; when the dish is filled let the last or top layer be of bread crumbs, over which two or three tablespoonfuls of melted butter should be poured. Bake in a moderately hot oven.

#### MINCE MEAT.

Take seven pounds of currants, of finely chopped beef suet, the lean of a sirloin of beef, minced raw and finely chopped apples, (Kentish or golden pip-pens) each three and a half pounds, citron, lemon, and orange peel cut small, each half a pound, fine moist sugar two pounds, mixed spice one ounce, the rind of four oranges and lemons, mix well and put in a deep jar. Mix a bottle of brandy and white wine, the juice of lemons and oranges that have been grated together in a basin pour half over and press down tight with the hand, then add the other half and cover closely. Some families make this one year so as to use the next.

## MOUNTAIN BREAD.

Two pounds of flour, with a quarter of a pound of butter and the same of lard rubbed through it, add a little salt, mix with a pint of sour milk, and stir through it a teaspoonful of soda, roll out very thin, bake on tins, mark it with a knife, and break in squares. Serve hot.

## HOUSE GIRL.

My Dear Minnie May,—Being a constant reader of your worthy department, and not having obser a receipt for frosting, I take pleasure in contributing mine, which may be of use to some of your readers who will undoubtedly be making their Christmas cakes, as merry old Xmas will soon be

FROSTING.

## NEICE LIZZIE.

Beat up the whites of five eggs to a froth, and put to them a pound of double refined sugar, powlered and sifted, and three spoonfuls of orange flower water or lemon juice. Keep beating it all the time the cake is in the oven, and the moment it comes out ice over the top with a spoon. A nice way to trim it is to take a square of thick writing paper, form in a cornacopia, fill with frosting, and squeeze so that it comes out at the small end, you form a vine around the edge of the cake, bunches of grapes, mottoes, and many devices. The frosting must be stiff beat sugar and whites together, add a little corn starch to make it whiter.

#### TO RAISE THE PILE OF VELVET WHEN PRESSED DOWN.

Cover a hot smoothing-iron with a wet cloth, and hold the velvet firmly over it. The vapour arising will raise the pile of the velvet, with the assistance of a little whisk.

## TO SALT BEEF.

For a piece of beef of eight pounds, rub well in half an ounce of saltpetre and half a pound of salt; strew over the top two ounces of brown sugar; tnrn and rub the meat every day with the pickle. Ten days will be sufficient to salt it in. be cooked, put in warm water and allow it to simmer for two hours.

## GOOSE OR DUCK STUFFING.

Take four ounces of stale bread, crumble fine; one onion, a spoonful of pulverized sage, a teaspoonful of pepper, a little salt, and butter about the size of an egg. Some add minced apple. MYRA.

## ENGLISH PUDDING.

One cup of chopped suit, one cup of chopped rai-One cup of chopped suit, one cup of enopped to sins, one cup of molasses, one cup of sweet milk, five cups of flour, one teaspoonful of soda. Steam of the Temple of Sheba can hardly be described.

SAUCE FOR DRESSING.

Dec., 1876

Two eggs, ½ cup of sugar, butter the size of an egg, 4 table spoonfuls of boiling water. Flavor with wine or brandy.

TO "FARMER'S WIFE."-LEMON PIE WITHOUT ... GS. Roll or bruise two lemons until the juice will squeeze from them. Then strip off the rind and shred the remainder of the lemons, casting out the seeds. Grate one-half of the rind of one lemon and mix with one cup of sugar and one of molasses. Beat three table-spoonfuls of flour and one of melted butter into the mixture, and bake as custards. Light bread crumbs may be added instead of flour.

#### OUR MORNING MEAL.

Breakfast should be the most enlivening meal of the whole day, for then we are nerved for another day's duties and cares, and perhaps for great sorrows also. Let there be no exciting argument trom which personalities may crop up around the breakwhich personalities may crop up around the breakfast-table. Let there be only pleasant topics and affectionate salutations, that all may go forth their separate ways with sweet, peaceful memories of each other; for some foot may never again cross the family threshold, some eye never witness another day's dawning. This thought, if the busy world were not so clamorous as to stifle it, would often arrest the impatient, fretful words that pain so many hearts. many hearts.

#### GOOD MANNERS.

Every household should cultivate good manners. They are indispensable even to the young; a churlish, rude deportment bespeaks a low unfeeling mind; no position, wealth, or education can make amends for it. Good manners are attractive and winning, and should be carefully observed in every

Parents should never indulge themselves in careless manners or coarse language, much less to their children or domestics. The feelings of those in inferior stations should be regarded as well as those of the highest. The smile, the pleasant tone, and the courteous bow, is quite as highly appreciated at home a abroad.

If we wish a free and easy code of manners, we must cultivate them at home, by being courteous and polite to those who surround us, and we will not only add to the happiness of those we love, but be at ease in society.

## LAUGHTER.

This often shows the bright side of a man. It brings out his happier nature, and shows of what sort of stuff he is made. Somehow we feel as if we never thoroughly know a man until we hear we never thoroughly know a man until we hear him laugh. We do not feel "at home" with him till then. We do not mean a mere snigger, but a good, hearty, round laugh. The solemn, sober visage, like a Sunday dress, tells nothing of the real man. He may be very silly or very profound, very cross or very jolly. Let us hear him laugh, and we can decipher him at once, and tell how his heart hears. heart beats.

# Col. Sanford's Lecture.

As many of my nephews and nieces live on farms more remote from the city than I do, they cannot enjoy the many privileges that those have in one.

We recently heard a good lecture delivered by Colonel Sanford, an American officers, who was engaged by the Y. M. C. A. of London, and think a brief outline of some parts of the lecture wil interest some of you.

Colonel Sanford has travelled around the world two or three times, and has been in nearly every country. His mother died when he was quite young, and having a step mother who he could

not agree with, was obliged to travel.

The chief topics of his discussion were China and Japan. He went to the latter country with missionaries, mechanics and engineers, many of whom were in high glee in regard to the instruction they were to impart to those "benighted" people, but on arriving there the mechanics had much to learn from the Japs. They have a Suspension Bridge that was built four hundred years ago, of a far greater span and height than our Suspension Bridge, across the Niagara River. In building a house they put on the roof first, just contrary to our mode of procedure. In sawing and planing they draw the wood over the tools. The honor and honesty of the Japanese were found higher than that of our country. Debt and paper money were unknown previous to their introduction by European and the paper work and paper money were unknown previous to their introduction by European and Americans. peans and Americans. Now they have both, much to the injury of the country. The magnificence

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people were ve house it is impe The la shoes. have their teeth In place of sha prostrate thems earth and then that he had see at one time. The Great when we hear it—fifteen hun

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