

less Parry. The sufferings of the party were intense, only to be equalled by their heroic endurance. Well have they merited the honors bestowed upon them by their grateful Queen and country.

RECIPES.

DEAR MINNIE MAY,—I send my recipe for keeping hams and dried beef for your department, hoping it may prove useful and beneficial to those who give it a trial. I have kept mine for years in the following manner:—

KEEPING HAMS AND DRIED BEEF.

After the hams have been smoked, take them down and thoroughly rub the flesh part with molasses; then immediately apply ground pepper by sprinkling on as much as will stick to the molasses; then hang up to dry. Hams treated in this manner will keep perfectly sweet and free from insects. Treat dried beef the same, and then hang up in the cellar or some damp place to prevent it from becoming too dry. You will not be troubled with mold or insects.

Yours respectfully,
A FARMER'S WIFE.

MY DEAR MINNIE MAY,—As the old saying is "Better late than never," I must try and write this month, as I have long wanted to, but thought I could not help you any, though your department helps me. Many thanks for your kindness in trying (and succeeding) to help farmers' wives, and for the trouble you take to obtain information for them and render your department so interesting to them. Enclosed find a recipe for

MARBLE CAKE.

Light part—White sugar, one and a half cups; butter, half cup; sweet milk, half cup; soda, half teaspoon; cream of tartar, one teaspoon; whites of four eggs; flour, two and a half cups; beat the eggs and sugar together; mix the cream of tartar with the flour, and dissolve the soda in the milk.

Dark part—Brown sugar, one cup; molasses, half cup; butter, half cup; sour milk, half cup; soda, half teaspoon; flour, browned, two and a half cups; yolks of four eggs; cloves and cinnamon, ground, each half teaspoon; ingredients mixed the same as light part. When both are prepared, put in the cake-pan alternate layers of each, or put them in spots on each other, making what is called leopard cake, until all is used; then bake as usual.

DEAR MINNIE MAY,—I take great pleasure in offering my mode of washing colored clothing, which I think may be beneficial to some of your nieces:—

For washing scarlet flannels, I pour some boiling water upon some bran, strain it, and while hot wash the flannel in it and rinse with hot water. Soap should not be used. Purple cloth may be washed in hot water and pure ley. In washing dark print dresses, I use a little ox-gall poured in the water, or soap made with ox-gall in it, which freshens reds, blacks and greens, and a handful of salt added to the last rinsing water will prevent the colors running.

OYSTER PIE.—One hundred large oysters, the yolks of three eggs, boiled hard, two ounces of stale bread, crumbed or grated, two ounces of butter, two teaspoonfuls of flour; chop the eggs very fine and mix with the bread crumbs; season them with salt and pepper; put the oysters in a colander, and drain them; line the sides of a pudding dish with good paste; put the oysters in the dish; rub the butter and flour together, seasoning with a little salt and pepper; pour over it enough boiling water to make it smooth and quite thin; pour this over the oysters, then put the egg and bread crumbs over the top, cover with a rich paste, and bake in a quick oven, fifteen or twenty minutes, or half an hour.

GRAHAM CRACKERS.—Seven cups Graham, one cup thick sweet cream (or butter), one pint sweet milk, two teaspoonfuls baking powder. Rub the baking powder into the flour; add the cream with a little salt, then the milk; mix well, and roll as thin as soda crackers, cut in any shape; bake quickly, and then leave in a warm place about the stove for a few hours to dry thoroughly. They are then brittle, and are very nice with tea or coffee, and will keep any length of time.

GRAHAM OR RYE GEMS.—One egg, one pint sour milk, with a few spoonfuls cream added, one teaspoonful soda, a little salt, and enough Graham or rye meal to make a stiff batter; bake in gem-pans in a quick oven. These are very nice either hot or cold.

FRENCH TAPIOCA PUDDING.

Take two ounces of tapioca and boil it in half a pint of water until it begins to melt, then add half a pint of milk by degrees and boil until the tapioca becomes very thick; add a well-beaten egg, sugar, flavouring to taste, and bake gently for three-quarters of an hour. This preparation of tapioca is superior to any other, is nourishing, and suitable for delicate children.

ANOTHER WAY.

Boil good cider in a brass or copper kettle; skim it well, and keep it hot long enough to remove all impurities; then put in a warm place as above. All wooden vessels to hold vinegar should be painted on the outside.

DEAR MINNIE MAY,—I send you a few good recipes that have been used constantly in my house, hoping they may be of service. E. ASPDIX.

DUKE OF DEVON CAKE.

One pound flour, 1 lb. sugar, $\frac{1}{2}$ lb. butter, half the peel of a lemon cut fine, $\frac{1}{2}$ lb. citron or candied peel, 8 eggs beaten separately; add a little brandy; bake two and a half hours. Half the quantity makes a nice size cake.

VEGETABLE MARROW PRESERVE.

Peel, and take out the seeds quite clean; cut in slices one-quarter of an inch thick; put them on a dish, and sprinkle with coarse sugar to extract the water; let them stand a day or two, then make a syrup of equal quantities of loaf sugar, the juice and peel of some lemons, bruised ginger, and a little water; when boiling, put in the marrow, having previously drained them; let them simmer one or two hours, or until clear; pour in half a glass of whiskey to every pound of vegetable before taking off the fire.

To four pounds of vegetable juice of two lemons, two oz. ginger, very little water.

CARROT PUDDING.

Three-quarters lb. carrots; $\frac{1}{2}$ lb. potato; $\frac{1}{2}$ lb. bread, grated; $\frac{1}{2}$ lb. currants; a little sugar, salt and suet.

PLUM PUDDING.

Half lb. raisins, stoned; $\frac{1}{2}$ lb. currants, washed; $\frac{1}{2}$ lb. beef suet, chopped fine; $\frac{1}{2}$ lb. sugar; 3 eggs; 2 oz. sweetmeats, cut fine (orange peel, lemon peel and citron); 1 wine-glass brandy; 1 wine-glass cider; nearly 1 pint of milk; half a nutmeg, grated; allspice; cinnamon; cloves; about 9 tablespoonfuls flour. Do not tie it too tight, but allow a little room for it to swell; boil 5 hours; send to table with wine or brandy sauce.

The above two recipes were kindly sent in by our niece, Mrs. J. P.

TO MAKE GOOD CIDER VINEGAR.

Take good apple cider, new or old; rack off and put in clean barrels or tubs, then rinse out the empty barrels with clean water and throw away the dregs. Let the cider stand about three weeks, then draw off again, putting it back into the barrels first used; then put them into a warm place, but not a cellar, and you will have good vinegar in a short time.

DEAR MINNIE MAY.—In this locality there are some that object to dancing. For my part I do not think there is any harm in dancing with our acquaintances, and it is far preferable to those abominable kissing games that the opposers of dancing tolerate. I should be pleased to hear other persons' opinions on this subject.—NEW HAMBURG.

There is a time for all things. Dancing is a promoter of health and happiness. Those who condemn it are not apt to be the most enlightened, or superior in any way to those that encourage it. The greatest statesmen dance, and our noble Queen has often engaged in a dance. Those who condemn it are not liable to leave a better record or be more respected than their ancestors.

MINNIE MAY.

We learn from a statement in the *Journal of the Chemical Society* that sham coffee is manufactured from tough dough, squeezed into little moulds, and baked until the colour becomes dark enough to deceive the eye. Real coffee-berries, when small and worthless, are improved in colour by rolling them about with laden bullets in a cask. The green berries, too, are treated by a colouring matter. In coffee sold ready ground the difficulty of detecting adulterations is greatly increased; beans, beet-root, carrots, and carrot-like roots are roasted and mixed in large quantities with the genuine article. In the South of Europe, especially in the provinces of Austria, figs are roasted in enormous quantities and sold as coffee.



The Conservatory.

There are many wealthy gentlemen, and some farmers, in Canada who can afford a good conservatory. We are pleased to know that there are many who have good conservatories in Canada, and thousands who are cultivating their miniature conservatories in their rooms. We give you the above cut of one that appears in Mr. Jas. Veck's catalogue; his description and information regarding the management of flowers and plants is very complete. If you have the opportunity to visit one during the present winter, by all means do so. The Hon. D. L. McPherson, of Toronto, has the best one we have seen in Canada, and kindly opens it for the public at almost all times. Sir Hugh Allen, of Montreal, has a very fine one. The Hon. John Carling, of London, also has one; he allows visitors to see it also. If you wish to give your wife and family a rare treat, take them to see a conservatory during February or March; it will well repay you for the time. Many other gentlemen have conservatories, and no gentleman will object to show a farmer and his family through his conservatory, but would be pleased to do so.

Chill-Blains.

Can you inform me what will cure chill-blains? I have a brother who is very much troubled with them. G. B., Nova Scotia.

Wash the feet with rusty iron water.