

Minnie May's Department.

A Few Words to Our Readers.

Next to neatness in person a young lady needs to pay careful attention to her manners. Gentleness of manner and strict propriety, without any affectation of prudery, are a letter of recommendation in any society. A rude way of running through the house, slamming doors, calling out of the window to people passing by, talking loud in the streets, slapping an acquaintance on the shoulder, doing foolish things, stamp a young lady's reputation for ever. There are many people who never forget them. However, you may improve. Not only is a low, sweet voice an excellent thing in a woman, but also a quiet gentleness of deportment—a modest, even diffident manner is far more pleasing than a bold style of behaviour. Every one almost can learn from the ordinary rules for observance in polite society, and it is of great advantage to any young person to do so—it will save them from many blunders and perplexities, which are very mortifying. Knowing just what to do under certain circumstances, gives ease of manner and freedom in conversation, which is the great social charm. But as politeness is something more than following strictly set rules, the highest culture of manners can not be reached without culture of the heart. One must sink self and live to make others better and happier. Be kind and careful not to give offence to any, even in small things, ever watchful to perform little deeds of kindness, and you will always be a pleasing member of society.

MINNIE MAY.

Recipes.

PUMPKIN PRESERVES.

Take good, ripe pumpkins; peel and cut in small squares; half the weight in sugar and two lemons to each pumpkin; boil an hour. If the lemons cannot be had, the essence is cheaper, but should be added, as it is used, about a teaspoonful to a pint of the preserves.

R. DAVIES.

DEAR MINNIE MAY.—I am much pleased with your department, and think it a great benefit to farmers' wives and daughters. I have found many excellent recipes, and have been much aided by them; so I feel it my duty to send you some in return, which I know to be good. The first is

MINCE MEAT,

which may be a little out of season, but some may wish to make a second jar, so please try this:—

Carefully stone and cut, but not too small, three pounds raisins, three pounds currants, one pound lemon peel; mince finely twelve good apples; half a pound sweet almonds pounded to a paste; three nutmegs grated; half an ounce allspice, clove and a little cinnamon pounded; three pounds fresh beef suet minced finely; two pounds and a half good brown sugar; mix all these ingredients extremely well, and add one pint of brandy and one glass of wine. Pack it closely into small stone jars and tie white paper over them. When to be used, add a little more wine or cider.

GINGERBREAD PUDDING.

Three and one-half cups flour, one-half cup butter rubbed in the flour; one and a-half cups sweet milk, one cup molasses, one teaspoon saleratus. Steam three hours, with or without sauce.—MYRA.

WASHING FINE UNDERCLOTHING.

Perhaps many of our readers do not know the best mode for washing underclothing. The following directions for washing merino, lamb's wool and silk, are excellent:—Use one pound of dissolved soap in four gallons of water, in which rinse well the articles to be washed, changing them repeatedly through the hand; wring them as dry as possible to remove the soap; rinse them again briskly in clean, luke-warm water; wring and stretch them to a proper shape, and dry in the open air if possible. The only effects of rubbing are to shrink and destroy the material, therefore it should never be resorted to. The material used in manufacturing silk underwear being an animal product, it is absolutely necessary that nothing but the best quality of soap and warm water should be used. All

kinds of washing compounds destroy the nature of the material, giving to the fabric the appearance of cotton.

BANBURY CAKES.

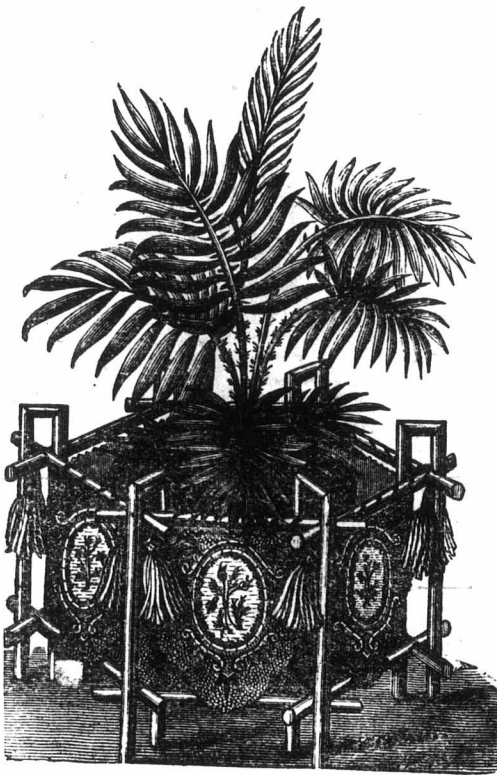
Roll out the paste about half an inch thick and cut it into pieces; then roll again till each piece becomes twice the size; put some banbury meat in the middle of one side, fold the other over it, and pinch it up into a somewhat oval shape; flatten it with your hand at the top, letting the seam be at the bottom; rub the tops over with the white of an egg, laid on with a brush, and dust loaf sugar over them; bake in a moderate oven. The meat for this cake is made thus:—Beat up a quarter of a pound of butter until it becomes the state of cream, then mix with it half a pound of candied lemon and orange peel; cut fine one pound of currants, a quarter of an ounce of ground cinnamon and a quarter of an ounce of allspice; mix all well together and keep in a stone jar till wanted for use.

CALIFORNIA CAKE.

Three eggs, one cup of sugar, half cup of milk, half teaspoon saleratus, four cups butter, one teaspoon cream tartar.

FROSTING.

Beat the whites of 2 eggs to a froth; then add quarter of a pound of sifted loaf sugar, then beat until it will remain in any position you put it.



Flower-Stand with Embroidered Lambrequins.

The frame of this stand may be very easily constructed of white-cane rods. The two rods connected by a short piece at the top, at each corner, measure six and four-fifths inches in height, and are connected with rods—each six inches long, crossing each other at the corners, with brass tacks, that the lower crossed rods enclose a hexagon bottom of thin wood, each of whose sides measure three and two-fifths inches, while the side-walls of the stand measure three and four-fifths inches in height. The rods that are connected at the top may, if desired, remain single, and be decorated with white or black headed pins, all the ends of the other rods being decorated in like manner. To make firm side-walls, a strip of card-board covered with red cloth is inserted between the double rods. The lambrequin on each part is of red cloth, decorated with an arabesque border of gold thread, fine black soutache, and herring-bone stitches of black silk. The oval—two inches high and one and two-fifths inches wide—cut away in the middle, is filled up by a medallion embroidered in various gay colors on white cloth. The upper crossed rods are wound about with red chenille. The tassels are made of fine strips of red cloth. If it is desired that the stand should be decorated with natural flowers, a tin dish must be placed in it. Hand-some artificial flowers, however, make a very beautiful appearance, when tastefully arranged.

Winter Clothing.

DEAR MINNIE MAY,—

I wish to talk to the readers of the FARMER'S ADVOCATE in regard to warm underclothing, and I know by experience whereof I speak. I have always disliked "coddling" myself, could never endure woollen next to me, and made my winter dresses the same size about the waist and shoulders that I did my summer ones. When I went out I required no end of wraps, and even then shivered and shook, and felt as though I had much rather be snug beside my stove than abroad in the wide, wintry waste.

Last winter from December till late spring I was never free from a cold. My throat was the seat of all the aches under the sun; my voice sounded like that of a superannuated mourning dove; and when you come to shoulders—why, I felt as though I was one great shoulder, and all it was fit for was to throb with neuralgia.

I think I've always had common sense, but somehow it took one winter of suffering to bring it into activity. Early this last fall I let out my winter dresses a trifle, not enough to spoil their "set," but enough to give room for a suit of merino under-wear—white, soft, fleecy, close fitting, and oh! so warm! They are a delight to the eye, and to the flesh. There is no place left for the cold blast to enter. I have not had a cold this winter. I go out on all occasions and in all weather much less wrapped than formerly, with impunity. I never chill through—that most fatal of sensations—and I think my figure, when you come to that, looks quite as well with its extra size as it did last winter. I should have procured the "combination underclothing" if I could have got them somewhat nearer home than at Boston. I think if merchants would supply themselves with these, there would soon be a large demand for them, not only in winter, but in lighter grades for summer.

I have never allowed my children to go without the warmest of under clothes. I was cruel only to myself; but I shall not in my lifetime forget the lesson I have learned.

SUBSCRIBER.

ECONOMICAL AND PURE.—Many persons injure their teeth by a free use of strong acids or alkalies, under the guise of some fancifully entitled dentifrice. Simple pulverized chalk, which is the principle ingredient in all good tooth powders, is the very best thing to use for keeping the teeth white and clean. See that the children are provided with a box of it, and a soft brush, and that they use it the last thing before going to bed; and no food is left in the mouth to do harm during sleep.

Ink stains may be removed from books by wetting the spot with a solution of oxalic acid 1 oz., water, half a pint.

To each bowl of starch, before boiling, add a teaspoonful of Epsom salts. Articles prepared with this will be stiffer and in a measure fireproof.

Hyposulphate of soda is better than common washing soda for laundry purposes.

A little black pepper in some cotton dipped in sweet oil, is one of the quickest remedies known for the earache.

Stone jars which have become offensive and unfit for use, may be rendered perfectly sweet by packing them full of earth and letting them stand two or three weeks.

THE ELASTIC EGG.—Take a good and sound egg, place it in strong vinegar, and allow it to remain 12 hours; it will then become soft and elastic. In this state it can be squeezed into a tolerably wide-mouthed bottle; when in, it must be covered with water having some soda dissolved in it. In a few hours this preparation will restore the egg nearly to its original solidity, after which the liquid should be poured off and the bottle dried, keeping it as a curiosity to puzzle one's friends for an explanation how the egg was laid in it.

TO PREVENT TIN RUSTING.—Rub fresh lard over every part of the dish, and then put it in a hot oven and heat it thoroughly. Thus treated any tinware may be used in water constantly, and remain bright and free from rust indefinitely.

A correspondent from Pakenham, Ottawa District, writes to us as follows:—An old farmer of some experience sowed grass seed frequently on hard clay land, and could not get it to take until he summer-fallowed and sowed the seed in the month of July. Since then he has had no difficulty in getting it to grow well. Another gentleman, talking of raising onions, says that he has raised 400 bushels on half an acre.

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