

Minnie May's Department.

MY DEAR NIECES,—I purpose to have a chat with you upon house keeping and matters in general this month. How much easier household duties can be made when entered into heartily. To see a girl washing dishes or dressing vegetables for dinner in an indifferent manner, with a look of disgust, does not by any means give one an agreeable impression of her temper or good sense. Of course there is much to be done in domestic labor that is not agreeable, but so there is in every department of labor, and the wisest and easiest way is to dispatch all our duties with neatness and cheerfulness, giving more satisfaction to those we labor for and ourselves. We should study system, order and punctuality in our every-day arrangements to save time, strength and worry. It is a good plan to allot certain days for certain duties, such as sweeping, cleaning cupboards, silver-ware, etc.; thus, by doing regularly, you keep in good order, and do not feel as fatigued as you would by leaving all for one special day.

A sensible girl will not hesitate to put her hands to anything that may be needed, but I do not blame you, dear nieces, who try to preserve your beauty and neatness. A little Indian or oat meal rubbed on the hands when washing, will do much towards keeping them nice.

How much better it would be for those unfortunate girls whose parents do not urge their assistance, if they would only take a part in doing something, such as keeping the drawing-room in order or to help their patient mother with sewing, to lighten her burden, or perhaps save the expense of an additional girl to an already overburdened father. This might make them sing while they work, besides it would be training themselves to usefulness. Remember it is wicked to waste time, and nothing gives such an impression of vanity and absolute idleness as a habit of idling and having nothing to do.

Farmers' daughters are expected to understand housekeeping thoroughly, but sometimes hard toil begets in them a disgust which leads to carelessness in the nicer parts of home duties. But do not be discouraged, dear nieces; try and cultivate your tastes for arranging and doing your many duties tastefully, and prepare yourselves, if need be, for better homes.

RECIPES.

TO CLEAN KID GLOVES.

Five cents worth sunlight fluid, poured into a saucer; place a soiled glove on one hand, moisten a piece of old linen (shirt bosom) with the fluid, and rub over the glove until clean. Allow to dry on the hand, then remove and clean the other. This, if well done, will make gloves look clean and new.

CUP PUDDING.

Four egg, four teacupfuls of milk, four heaping tablespoonfuls of flour, a handful of dried currants. Beat the eggs, add the flour, and pour in a little of the milk; stir it well together, put the remainder of the milk in a vessel and let it come to a boil; then add the mixture and let it boil a few minutes, stirring it all the time. Now grease four teacups and fill them with this and let it get cold. Turn the teacup upside down and shake it gently. You will find the pudding nicely moulded. Eat with sugar and cream.

FARINA BLANC MANGE.

Put three teacupfuls of fresh milk in a double boiler, to heat. Mix three tablespoonfuls of farina and a pinch of salt with a little cold milk, and when the milk in the boiler is almost boiling, add the farina, and stir constantly until it forms a thick batter. Wet moulds with cold water, and pour the farina in; when cold, turn out, and serve with cream, which should be sweetened, and flavored with vanilla, then whipped until a thick froth stands on it. If the mould is a plain one, the blanc mange may be turned into a good-sized

dish, the cream poured around it, and a few spoonfuls of jelly may be placed on the top; or, the jelly may be laid around the base and the cream served separately.

A WAY TO COOK VEAL.

In England everybody goes to the races, and great preparations are made for the lunch on those occasions. Veal prepared in this manner is a favorite at the race lunch, but will be found useful at other times. Butter a good sized bowl, and line it with thin slices of hard-boiled eggs. Have veal and ham both in very thin slices; place in the bowl a layer of veal, with pepper and salt, then a layer of ham, omitting the salt; then a layer of veal, and so on alternating with veal and ham until the bowl is filled. Make a paste of flour and water, as stiff as it can be rolled out; cover the contents of the bowl with the paste, and over this tie a double cotton cloth. Put the bowl into a saucepan, or other vessel, with water just up to the rim of the bowl, and boil three hours; then take it from the fire, remove the cloth and paste, and let it stand until the next day, when it may be turned out and served in very thin slices.

GOOD SPRING BEER.

Boil one-half hour in two gallons of water, one ounce each of spruce, hemlock and sarsaparilla bark, dandelion, yellow-dock and burdock; strain and add ten drops each of oil of spruce and sassafras; when cold, add one-half pound of light brown sugar and a half cup of yeast; let it stand over night in a jar, cover tight, and in the morning bottle. This makes a very refreshing drink when iced, and with all being healthy, purifies the blood and prevents biliousness.

ALMOND RICE PUDDING.

Wash twelve ounces of rice and put into a stewpan with little more than one quart of milk; eight ounces of sugar; four ounces of butter; four ounces of almonds blanched and pounded; add a little salt and boil very gently on the back of the range until the milk has become absorbed by the rice; remove from the fire and when cool mix in the yolks and whites—beaten separately—of four eggs; blanch and split into halves four pounds more of almonds and strew equally over the inside of a mold previously buttered; pour in the rice and bake for one hour and a half. Turn out and serve with any kind of preserve around the base.

BELL-PePPER CATSUP.

Take twelve ripe bell-peppers, seven tumblers of vinegar, four large onions, one tablespoon each of mace, powdered cloves, powdered cinnamon, sugar. Boil two hours in a tin vessel (an iron one will turn it black) in a pot of water and strain through a sieve.

The green pepper can be prepared in the same way. As I do not appreciate the heat, I cut out the cores and seeds of the peppers, which leaves it still as hot as I can relish. Our Southern people, as you are aware, are great lovers of Cayenne pepper, but I do not relish the great heat. The above catsup I find good for almost every dish of either meat or fish.

CURE FOR ASTHMA.

Thinking that some of your readers might be troubled with that most dreadful of diseases, asthma, and as I have a recipe which cured me perfectly about 25 years ago, and a great many others since, who were almost at the point of death, I thought perhaps, for the sake of some poor sufferers you would be good enough to publish it.

Scda subcarbonate, 1½ drachms; mistura ammoniacum, 4 ozs.; syrup of squills, 1 oz.; paragonic, 6 drachms; sweet spirits of nitre, 2 drachms; spirits of sulphuric ether, 2 drachms; ipecac wine, 3 drachms; peppermint water, 2 ozs. Dose, one tablespoonful 3 times in 24 hours.

BLACK OILS.

As I have not noticed a recipe for making black oils, I thought you might give this one space in your valuable paper:

One qt. raw linseed oil; 1 pt. spirits of turpentine; ½ lb. saltpetre, pulverized; 3 ozs. oil of vitriol. Put all as written, and be sure to use the vitriol last. Mix in an open crock out of doors, and stir with a green rod, as there is danger of taking fire. We have used this for about thirty years for horses and cattle, for fresh cuts and old sores, and consider it better than gargling oil and not one-quarter as expensive. It is equally as good on human flesh. I hope some farmers will try this valuable recipe.

SUBSCRIBER.

EGG CRACKERS.

Eight eggs; sixteen tablespoonfuls of sweet milk; eight tablespoonfuls of melted butter; mould with flour twenty minutes, roll thin.

ROUND CRACKERS.

One cup of sweet cream; one cup of water; a teaspoonful of salt, and flour enough to make a stiff batter; pound and roll one-fourth inch thick.

VALUE OF HOP TEA.

If strong hop tea be applied with the palm of the hand to any surface afflicted with pain, the pain in most cases will instantly disappear. Have the tea milk-warm; dip your hand in the tea, and then rub briskly up and down several times. If the pain is chronic, it will require more rubbing to banish it. This treatment cures rheumatism, neuralgia, disease of the spine, congestion, pleurisy, kidney disease, disease of the heart, and a great many other diseases. Persons who are weak and debilitated can be put on their feet in a few days by this treatment. The rubbing must be done by a person of nervous temperament to insure success.

NEURALGIA AND RHEUMATISM.

A very simple relief for neuralgia is to boil a small handful of lobelia in half a pint of water till the strength is out of the herb; then strain it off and add a teaspoonful of fine salt. Wring cloths out of the liquid as hot as possible and spread over the part affected. It acts like a charm. Change the cloths as soon as cold till the pain is all gone; then cover till perspiration is over, so as to prevent taking cold. Rheumatism can often be relieved by application to the painful parts of cloths wet in a weak solution of sal-soda in water. If there is inflammation in the joints, the cure is very quick; the wash needs to be luke-warm.

Corn Bread.

Two cups Indian meal, one cup wheat, One cup sour milk, one cup sweet; One good egg that you will beat. Half a cup molasses too, Half a cup sugar add thereto; With one spoon of butter new. Salt and soda each a spoon; Mix up quickly and bake it soon; Then you'll have cornbread complete, Best of all cornbread you meet. It will make your boy's eyes shine, If he is like that boy of mine; If you have a dozen boys, To increase your household joys, Double then this rule I should, And you'll have two corncakes good. When you've nothing nice for tea, This the very thing will be. All the men that I have seen Say it is, of all cakes, queen; Good enough for any king That a husband home can bring; Warming up the human stove, Ceasing up the hearts you love; And only Tyndall can explain The links between corn bread and brain. Get a husband what he likes, And save a hundred household strifes.

LYDIA M. MILLARD.

PRESERVING FLOWERS FRESH.—The *Worcester Spy* says:—"A friend of ours received a day or two ago through the post office, from Olympia, Washington Territory, a roundish, irregular package, which on examination proved to contain a large potato. Further investigation showed that the potato had been cut in two and the inside scooped out, and in the cavity were found flowers and leaves, which, as he learned by a note previously received, had been picked in a garden in the open air on the 26th day of December. The flowers—pansies, geraniums and others—were as fresh and bright as if they had been gathered within an hour, though their journey across the continent had occupied fifteen days.

DO EVERYTHING WELL.—If you have something to attend to, go about it coolly and thoughtfully, and do it just as well as you can. Do it as though it were the only thing you had ever to do in your life, and as if everything depended upon it; then your work will be well done, and it will afford you genuine satisfaction. Often much more depends upon the manner in which things, seemingly trivial, are performed than one would suppose, or than it is possible to foresee. Do everything well, and you will find it conducive to your happiness, and that of those with whom you come in contact.