

### Minnie May's Department.

**MY DEAR NIECES,**—A lady asks for a recipe for cooking beefsteak. It is a very important recipe, as the most of us can relish a good beefsteak, and the excellence of this as much depends on the cooking as the quality of the beef procured. In the first place, cut out the bone and trim off the superfluous fat, which would otherwise burn and smoke the meat. If the steak is a good one it is better not to pound it, as it causes a flow of waste juice, which ought to be preserved. Have the coals glowing and the gridiron hot. Lay the meat upon the bars and place over it a cover made for the purpose. Turn the steak every half minute until it is done. Have the platter hot, and when ready to take up scatter pepper and salt over it. Lay on the hot platter and put bits of butter over it, and send to the table immediately. Now this seems a very simple thing, and many of our readers will say "There is no need of telling us how to broil a beefsteak; we all know that well enough." Very true; but there are some who think the only way is to put the nice loin or porter-house steak in the frying-pan with a generous quantity of grease under it and let it simmer and steam until it is not fit for any one to eat. It is sometimes difficult to obtain good coals when the lighter kinds of wood are used. In such cases use the frying-pan, but never a bit of grease. Have a brisk fire and the pan hot when the steak is put in; turn often, and proceed as with the gridiron. **MINNIE MAY.**

### Recipes.

#### CHICKEN FRICASSEE.

Clean and prepare the chicken, cut each leg and wing in two just at the joint, cut the back in two; the stomach makes one piece, and all, with the gizzard and neck, make thirteen pieces. Put a piece of butter the size of an egg in a stew-pan, and set it on a good fire; when melted, put the chicken in, and fry it well; it takes ten minutes; then take the pieces out, sprinkle a teaspoonful of flour in the pan, stirring the while, and immediately add half a teaspoonful of chopped parsley, two or three mushrooms cut in slices, salt and pepper; two or three minutes after add also two gills of water; then have a brisk fire and boil till reduced; subdue the fire, put the chicken back in the pan, simmer fifteen minutes, and dish the pieces in the following order: The neck and gizzard with the fore part of the back, and the low part of the legs in the middle; then one leg on each side of the dish, with one wing beside each; then the stomach and hind part of the back, and lastly the ends of the wings at the top. Pour the sauce over the whole, and serve. It takes about thirty-five minutes for the whole process, if the chicken is young and tender.

#### TO DESTROY COCKROACHES, ANTS AND OTHER INSECTS.

Scatter borax persistently in their haunts, or use Persian insect powder, and they will leave. One or two applications will not suffice, but they must be continued till the last egg is hatched and the last insect destroyed.

#### PEACH MERINGUE (VERY FINE).

Put on to boil a scant quart of new milk, omitting half a teacupful, with which moisten two tablespoonfuls of corn starch; when the milk boils, add the corn starch and milk. Stir constantly, and when it commences to thicken, remove from the fire; add one tablespoonful of perfectly sweet butter, and allow the mixture to cool; then beat in the yolks of three eggs until the custard seems light and creamy; add half a teacupful of sand sugar. Cover the bottom of a well-buttered baking dish with two or three layers of ripe, juicy peaches, that have been pared, stoned and halved; sprinkle two tablespoonfuls of sugar over the fruit, pour over the custard gently, so that the fruit may not be displaced, and bake in a quick oven twenty minutes. Draw it out, and cover with the well-beaten whites of the three eggs. Sprinkle a small quantity of sand sugar over the top, that it may brown more evenly, and put in the oven until a light brown, which should be in five minutes. Eat warm, with sauce, or cold, with cream.

#### TO MAKE BLUEING.

One ounce best Prussian blue, pulverized; half an ounce oxalic acid, also pulverized; one quart of soft hot water; mix well. One or two tablespoonfuls are enough for a tub of water, according to the size of the wash. Money can be saved by making this blueing yourself. **MARIA.**

#### MAKING COTTAGE CHEESE.

Cottage cheese, when made as it should be, is a luxury that should and would be eaten and appreciated by all classes if they knew how wholesome and digestible it is. Those who have plenty of milk and make butter, have an abundance of sour or clabbered milk daily, clean and fresh, which is the article desired to make a cottage cheese. The true way to make this sort of cheese is to skim the sour milk and set a gallon or two of the milk on the stove in a milk pan, and let it gradually warm until it is luke-warm all through. Stir it occasionally to prevent its hardening at the bottom. When it is a little warmer than new milk, and the whey begins to show clear around the curd, pour it all into a coarse, thin bag; tie close and hang up to strain. Let it hang up two or three hours in a cool, shady place, then take from the bag and put the contents in a covered dish. When preparing the rest of a meal, mix with the curd rich, sweet cream, sugar and nutmeg. Some prefer salt and pepper, but the sugar will give it the place of fruits or acids. This preparation of milk will often be found most salutary and wholesome for dyspeptics, and weak, inflamed stomachs. Clabber is also very nutritious and easily digested.

#### GREEN CORN PUDDING.

Take six ears of corn, and with a sharp knife cut off the corn and chop it fine. To this add three pints of milk, three eggs, three dessert-spoonfuls of butter, and the same of sugar. Beat the sugar and eggs together, add the corn and milk, and bake until the top is nicely browned. The sugar may be omitted, and a handful of corn meal or bread crumbs be used instead, and the dish served as a vegetable and not as a dessert.

#### GRAHAM MUFFINS.

Two cupfuls of good buttermilk; one teaspoonful of thick sweet cream; one egg well beaten; two even teaspoonfuls of soda; one teaspoonful of salt; two cupfuls of Graham flour; one-half cupful of white flour or good shorts. Stir all together with a spoon; then heat your gem-pan or muffin-rings very hot in the oven; remove long enough to rub over each department with a bit of lard; then put one spoonful into each, and quickly return to the oven, which should be hot enough to bake at once, but not to burn.

#### TO PRESERVE CORN.

First boil the corn—it must be freshly gathered—and cut from the cob. Put a layer of salt in the jar, then one of corn about an inch in depth; another thick layer of salt, and then more corn, and so on until the jar is full. Put salt on the top an inch deep, cover all over with a good thick coat of soft lard, or melted mutton fat, not so hot as to run into the salt. Press white paper, cut to fit, on the warm fat, and paste over the top of the jar thin paper that has been dipped in the white of an egg. Keep in a cool place. It is better to use small jars—not glass. When wanted to use, soak over night. Canned corn is a tedious and uncertain process, and we prefer to buy what we need.

#### INK ON CARPETS.

A lady in this city communicates the following: One of my boys spilled a bottle of ink on a new carpet, recently. I looked over all the recipes I had but could find nothing on the subject. I then put salt on the stains, and squeezed the juice from a lemon on the salt, and then washed with sponge and water, drying with the sponge. It took out every vestige of stain without injury to the colors. This was done before the ink dried.

#### MEAT CROQUETS.

Take any cold waste meat, or beefsteak, cut off all gristle, &c., chop the remainder very fine, add twice as much mashed potatoes, one egg, a little butter, salt, pepper, and a small quantity of all-spice; work thoroughly together; make into small cakes and fry in hot lard.

#### PLAIN WHEAT PUDDING.

One quart of sweet milk, one pint of flour, five eggs, half a teaspoonful of salt. Wet the flour gradually with the milk, add the salt, then the eggs, beaten very light. Bake in a quick oven three-quarters of an hour. Eat with preserved fruit.

#### REMOVING STAINS FROM HANDS.

A little sulphur burned under any stains from berries, cherries or other acid fruits, will quickly remove them. A very convenient way, if the hands are stained, is to light a match and hold the stained hands in the fumes of the sulphur. This will be done more effectually if the stains are recent. If they have dried in, wet them with well water, or better still, water in which a little vinegar has been dropped. If you dip the hands in soapy water the alkali sets the stains so that vinegar has to be used to neutralize it. Well water is preferable to rain water, as the latter contains more ammonia, which is alkaline in its nature. Ladies will find that tan can be removed by bathing with vinegar, sour milk, or anything acid, and then placing the tanned parts in the fumes of burning sulphur. This latter article is one of the best bleachers known; but its uses for this purpose are not generally understood.

#### A BACHELOR'S PUDDING.

Ingredients.—4 oz. of grated bread, 4 oz. of currants, 4 oz. of apples, 2 oz. of sugar, 3 eggs, a few drops of essence of lemon, a little grated nutmeg.

Mode of making.—Pare, core, and mince the apples very finely, sufficient, when mixed, to make 4 oz.; add to these the currants, which should be well washed, the grated bread, and sugar; whisk the eggs; beat these up with the remaining ingredients; and, when all is thoroughly mixed, put the pudding into a buttered basin, tie it down with a cloth, and boil for three hours.

**MRS. M. A. H.**

#### A REMEDY FOR IVY POISON.

**DEAR MINNIE MAY,**—I noticed in the August number of the *Advocate* a remedy for ivy poison. Here is another, the efficacy of which I can vouch for, as some young men I was working with were cured by it, and many farmers might have it when they had not the lime:

Take common soft soap, and rub it on the part affected. **SUBSCRIBER.**

#### Arranging Cut Flowers.

An article in *St. Nicholas* on arrangement of flowers contains the following directions, which may be read by all who love flowers, and have not the knack of arranging them to the best advantage in bouquets and vases for the table:—

The color of the vase to be used is of importance. Gaudy reds and blues should never be chosen, for they conflict with the delicate hues of the flowers. Bronze or black vases, dark green, pure white, or silver, always produce a good effect, and so does a straw basket; while clear glass, which shows the graceful clasping of the stems, is perhaps prettiest of all.

The shape of the vase is also to be thought of. For the middle of a dinner table a round bowl is always appropriate, or a tall vase with a saucer-shaped base. Or, if the centre of the table is otherwise occupied, a large conch shell, or shell-shaped dish, may be swung from the chandelier above, and with plenty of vines and feathering green, made to look very pretty. Delicate flowers, such as lilies of the valley and sweet peas, should be placed by themselves in slender, tapering glasses; violets should nestle their fragrant purple in some tiny cup, and pansies be set in groups, with no gayer flowers to contradict their soft velvet hues; and—this is a hint for summer—few things are prettier than balsam blossoms, or double variegated holly-hocks, massed on a flat plate, with a fringe of green to hide the edge. No leaves should be interspersed with these; the plate should look like a solid mosaic of splendid color.

Stiffness and crowding are two things to be specially avoided in arranging flowers. What can be uglier than the great tasteless bunches into which the ordinary florist ties his wares, or what more extravagant? A skillful person will untie one of these, and adding green leaves, make the same flowers into half a dozen bouquets, each more attractive than the original. Flowers should be grouped as they grow, with a cloud of light foliage in and about them to set off their forms and colors. Don't forget this.

It is better, as a general rule, not to put more than one or two sorts of flowers into the same vase. A great bush with roses, and camellias, and carnations, and feverfew, and geraniums, growing on it all at once, would be a frightful thing to behold; just so, a monstrous bouquet made up of all these flowers is meaningless and ugly. Certain