

Minnie May's Department.

The following method from Miss Powers, for making a hanging basket, will, I have no doubt, if properly attended to, make a handsome ornament for your dwellings. Its simplicity and cheapness should induce many readers of the *ADVOCATE* to give it a trial.

MINNIE MAY.

A CHEAP HANGING BASKET.

DEAR MINNIE MAY:—A cheap and pretty hanging basket can be made of a carrot. Cut the root end off, leaving about a finger. Scrape the inside out smoothly; cut off the leaves and stems. Hang it up at an east window, taking care to keep it filled with water. In a short time the leaves will curl up and cover the carrot. I hope some of your readers will try this, and if they are as well satisfied with it as I am, I shall be content.

MAY POWERS.

Can any of my readers furnish this correspondent with the required information?

DEAR MINNIE MAY:—Will some of your kind readers send me recipes for the following:—How to make cream pie, lemon pie, coconut pie and cake; also tapioca pudding. By so doing they will confer a favor upon me, which I will endeavor to repay when the opportunity presents itself.

Newmarket, July 28, 1875. HOME GIRL.

Recipes.

ICED APPLES.

Pare, core and slice apples of a large, tart kind. Bake them till nearly done. Put them away to get entirely cold; then prepare some sugar icing, and first pouring off all the juice, lay the icing thickly on the tops and sides, as much as you can. Return them to the oven to just harden and set. Serve with cream.

BISCUIT.

Take some of the bread dough in the morning, as much as would make a loaf of bread, add one cup of butter; mix well; let rise; then make into biscuit; let rise; then bake.

TEA RUSK.

One-half pint new milk; one cup of hop yeast; set the sponge at night; add flour to the above to make a batter; in the morning, add one-half pint of milk, one cup of sugar, one of butter, one egg, one nutmeg, flour to make it sufficiently stiff; let rise; then roll it out and cut it out; let rise; then bake.

SNOW OR BRIDE'S CAKE.

A pound each of flour and sugar, half a pound of butter, and the whites of sixteen eggs beaten to a stiff froth. Flavor it with rose.

COOKIES.

Two cups of sugar; two cups of thick sour cream; two beaten eggs; a teaspoonful of salt; a teaspoonful of soda; flavor with cinnamon, or to suit the taste.

SUGAR CAKE.

One pound brown sugar, one-quarter pound butter and lard, half and half, one teaspoon of soda, two teaspoons of vinegar, one cup of water. Roll thin and bake quickly.

SMALL SPONGE CAKE.

Beat well together two eggs, and then stir in a teaspoonful of powdered white sugar, and beat for five minutes; add slowly a teaspoonful of flour, beating all the while; grate half a lemon into it and bake in scalloped tins.

PRESERVED CITRON.

Pare the citron, remove seeds, cut into pieces one inch square. Pour on boiling water and let boil fifteen minutes. Drain and make a syrup of one pound of white sugar to one of citron. Take two lemons to one quart of preserves; put all together and boil smartly for half an hour.

GENERAL DIRECTIONS FOR PREPARING PICKLES.

The following plain directions for steps to be taken preparatory to pickling we hope may be found useful. Pickles may be made at any time during the winter or spring, provided that you have ready cucumbers, grapes, or even peaches, which, having been gathered fresh during their season, were put in a strong brine, and kept well thereunder by the pressure of weights, so as not to be exposed to the air. When you take the vegeta-

bles or fruit out of brine, soak for a day or two in cold water. Then put them over the fire in a kettle, covering well with weak vinegar. Let them gently simmer until parboiled, or rather tender, but by all means guard against letting them cook until soft. Cucumbers are ruined by long cooking, which destroys their crispness and renders them almost inedible. Let them remain in this vinegar until you are ready to supply the final seasoning and strong cider vinegar, needed for the preparation of all kinds of pickles. A delay of a week will do no harm, although the process may be completed forthwith if you prefer. The horse-radish used in pickles must be scraped and dried; the garlic must be soaked from three to ten days, changing the water once or twice a day; the mustard seed bruised; spices are put in without any preparation. When onions are used, they merely need to be sliced and scalded.

CANNING TOMATOES.

"Amateur" in the *Country Gentleman* says:—In canning tomatoes I always add pepper and salt, and dip off all the superfluous juice, as in cooking for the table we must get rid of that, so it is only an unnecessary material taking the place of the solid tomato. Again, instead of taking any extra trouble in heating the jars, setting them on damp cloths, &c., I simply stand the jar in a soup plate, and put in (the jar) a cold silver tablespoon. It has never failed with me, and is no trouble at all. There is some power it has of taking the heat from the jar, and preserving it intact. In using the Mason jar a second time, great care must be taken to have the elastic firm and strong, and the edges of the top unburnt.

PALATABLE BEETS.

Beets are excellent prepared in the following manner:—A small teacupful of vinegar (if very strong, reduce with water), a tablespoonful of butter, the same of white sugar, a little salt and pepper, a heaping teaspoonful of cornstarch dissolved in water and added. Stir all together until thickened by boiling; it should be like thick cream when done. Have the sliced beets in a small saucepan, on the stove. Pour the dressing over, stirring carefully. Send to table very hot, in a covered dish.

HOW TO CRYSTALLIZE FLOWERS.

Gather the flowers before they are ripe, or rather, while they are a little green, and dry them in a dark room; when they are dry, dissolve one pound of alum in a quart of rain water; the flowers will, of course, have lost very much of their original color, but this you must restore by painting them, which must be done before you begin to crystallize them; then make up the flowers in any desired shape of bouquet, dip them in the solution, take out again, let remain in the air for a minute or two, and dip again. Repeat this until you have as much of a deposit on the flowers as you wish, and then frame and put under a glass.

FRECKLES.

It is generally conceded that these are a disfigurement and a nuisance. They give no small annoyance to many young people, who are otherwise decidedly good-looking. A young lady who was troubled in this way, recently wrote a communication to the *Herald of Health*, asking how to get rid of the trouble. The following is the reply given:—

Freckles are not easily washed out of those who have a florid complexion and are much in the sunshine; but the following washes are not only harmless but very much the best of anything we know. Grate horseradish fine, let it stand a few hours in buttermilk, then strain and use the wash night and morning. Or squeeze the juice of a lemon into half a goblet of water and use the same way. Most of the remedies for freckles are poisonous, and cannot be used with safety. Freckles indicate a defective digestion, and consist in deposits of some carbonaceous or fatty matter beneath the scarf skin. The diet should be attended to, and should be of a nature that the kidneys will do their duty. Daily bathing, with much friction, should not be neglected, and the Turkish bath taken occasionally, if it is convenient.

The main objection most people have to sending communications on postal cards is that the writing is, of course, open to general perusal. A good way of avoiding this work is to use sympathetic ink. A solution of 10 grains hyposulphite of soda in 16 teaspoonfuls of water is the simplest fluid for the purpose. Use a perfectly clean pen, and, after writing, go over the letter with a smooth paper cutter to remove all traces of the salt. Exposure to the heat of a bright coal fire turns the writing black.

Things Worth Knowing.

Powdered charcoal is good for surface wounds. It is said that half a cranberry, bound on a corn, will soon kill it.

Water window plants with tepid water, and wash the leaves often.

All vegetables should be washed in hot water first to cleanse them for cooking. Insects, sand, dirt, etc., are loosened by the heat.

Equal proportions of turpentine, linseed oil and vinegar, thoroughly applied and then rubbed with flannel, is an excellent furniture polish.

To each bowl of starch, before boiling, add a teaspoonful of Epsom salt. Articles prepared in this way will be stiffer, and, in a measure, fire-proof.

If you don't want milk to sour during a thunder storm, kindle a fire in the dairy, even in hot weather, the purpose being to drive out the moisture.

When milk sours, scalding water will render it sweet again. The whey separates from the curd, and the former is better than shortening in bread.

Frosted glass, useful for screens, etc., is made by laying the sheets horizontally and covering them with a strong solution of sulphur of zinc. The salt crystallizes on drying.

M. Saree, a professor at Neufchatel, has found a plan for keeping eggs. Whilst they are fresh he coats them with paraffin, and they are said to keep without any trace of change for two years.

To take mildew from linen, mix soft soap with starch powdered, half the quantity of salt, and a piece of lemon, and lay it on both sides with a paint brush; let it be in the open air—on grass is preferable—till the stain is removed.

There seems to be few people who know it, but it is nevertheless true, that if you hold between your teeth a pair of scissors, a steel knife, or almost any other iron or steel substance, you will not weep during the process of peeling onions.

Borax is strongly recommended as of great value in case of inflamed or weak eyes. Make a solution (not too strong), and bathe the eye by opening and shutting it two or three times in the water. This can be done by means of an eye cup, or equally well by holding a handful of water to the eye.

In a lengthy article on fall sickness, Dr. Hall concludes that if persons in the country, where intermittent fevers prevail, would adopt the breakfast before going out of doors, and keep a blazing fire upon the hearth in the living room during morning and evening, fevers and chills would almost entirely disappear as a prevailing disease.

Grapes are recommended as a cure for biliousness. This fruit, by its agreeable acidity, so acts on the system as to relieve it of its bile, and thus removes the cause of the symptoms, and that is "cure." The immediate cause of all the discomfort is a "confined" condition of the system. The seeds of the grapes act as an irritant as they pass along the alimentary channel, and cause it to "water" as the eye "waters" if a hard substance touches it. This watering dissolves the more solid matters contained in the intestines, washes them out, and the man is well. The covering of the grapes should be chewed, but not swallowed.

Clover Protection.

I was feeling "blue" about the poor prospects for wheat, and not less so in regard to a 22 acre field of clover, that is more than half winter killed. Along the sides of the fences for two or three rods wide, the clover is as thick and luxuriant as could be desired; and also on the west side of the dead-furrows, and the east side of the ridges, and wherever the snow protected the plants from the wind. The field was seeded down with clover last spring, half of it on winter wheat, and the other half on spring barley. The part seeded with the barley is far better than that put in with the wheat, but neither are half as good as I expected, except where the snow protected the plants. I thought I had a right to hope for a great crop of clover. I had taken great pains in draining, preparing and cleaning the land. The Squire has a field near by seeded at the same time. Last fall my clover looked so clean and nice, and his so full of weeds, that I fear I contemplated the difference with satisfaction. But now my clover is half dead while his is green and flourishing. The weeds and rubbish protected the young plants. I have noticed several cases where wheat stubble was left high, that the clover seems better than where it was cut close.—*J. Harris, in American Agriculturist.*