

Minnie May's Department.

MY DEAR NIECES.—As the autumn days are becoming cold very fast, it makes us think of warmer dress and what shall we get for winter. All wool plaids are to be worn very much this winter for dresses. They are very serviceable and should be made quite plain. A nice style is to put a box plaited flounce on the underskirt, and a polonaise bound round the bottom with the same, with dark green, blue or whatever best matches your plaid; velvet collar and cuffs. All heavy goods are to be made quite plain. Some of the Americans are not wearing a particle of trimming, merely having the skirt shirred around the top next to the waist; plain waist and wide belt. But we think this is almost going to the extreme. A great many of the fashionable costumes of the season unite two varieties of material. The skirt of the costume is in walking length, and comprises a front gore, a gore for each side, and a back breadth. The gores are fitted close to the figure at the top, while the back has a good amount of fullness, and is supplied with tapes run through a casing, a little more than half way from the top, to regulate the closeness of the skirt in accordance with the fancy of the wearer. Plain material is used in the skirt, and the bottom is trimmed with three rows of narrow knife plaiting, while the front gore is ornamented with rows of plaiting which gradually decrease in length toward the top. The drapery is of brocaded material, and simple in its arrangement. It consists of three divisions, two of which overlie the front, almost meeting at the top, and flaring backward so that their lower portions extend half way across the side gores. The drapery and the back breadth of the skirt are gathered together, and both are sewed to a belt, an opening being finished at the left side. Now this finished with a neat basque, with a pretty collar and cuffs made of the brocade, and smoked pearl buttons, makes a very pretty suit. But you can scarcely go amiss in making your dresses, as everything and every style is fashionable. Of course the lighter the material the more trimming it requires. I do not think it pays to get poor dress goods, as the good are so durable that they often do for two seasons.

MINNIE MAY.

Answers to Inquirers.

JOSIE & ELIZA.—Thanks for the puzzles; we will use some of them next month. An autograph album would be a very nice present. Below I give some verses for one:

Go, little book, thy destined course pursue,
Collect memories of the just and true;
And beg of every friend so near
Some token of remembrance dear.

I've turned these pages o'er and o'er
To see what others have written before,
And in this quiet little spot
I plant the sweet "Forget-me-not."

May you ever be happy,
Live at your ease,
Have a good husband
And do as you please.

Live for those that love you,
For those whose hearts are true,
For the Heaven that smiles above you
And the good that you may do.

— is your name.
And single is your station,
Happy will be the man,
Who makes the alteration.

You ask me for something original,
Pray tell me how to begin,
For there is nothing original in me
Except original sin.

J. S.—It is not necessary to shake hands; it is much better just to raise your hat when either meeting or leaving a lady, but if she should offer her's, certainly take it.

B. P.—When rising from the table should the chair be placed under the table as found or should it be put back against the wall? **ANS.**—The chair is usually left wherever it may happen to be as you rise from the table; you may push it towards the table to be out of the way of others passing, but a lady need not trouble much about her chair. If there are gentlemen or waiters, they usually draw it out of the way when the lady rises. **2nd.** Should we always bow to friends whom we may meet on the street, although we may meet them several times successively? **ANS.**—No, bow the first time only, afterwards you may look pleasantly at each other or on quiet streets intimate friends sometimes make remarks when passing.

RECIPES.

PUMPKIN PIE.

One quart of strained pumpkins, two quarts of rich milk, one teaspoon of salt and two of ginger cooked with the pumpkin, six well beaten eggs and a half-teaspoon of sugar.

CURE FOR NEURALGIA.

A noted cure for neuralgia is hot vinegar vaporized. Heat a flat-iron sufficiently hot to vaporize the vinegar, cover this with some woolen material, which is moistened with vinegar, and the apparatus is then applied at once to the painful spot. The application may be repeated until the pain disappears.

SPIRITS OF AMMONIA.

A solution of one and a quarter of a pound of white soap and three-eighths of an ounce of spirits of ammonia, dissolved in twelve gallons of soft water, will impart a beautiful and lasting whiteness to any flannels dipped in it, no matter how yellow they have been previous to their immersion. After being well stirred round for a short time, the articles should be taken out and well washed in clean cold water.

GRAPE CATSUP.

Five pounds of fruit, three pounds of coffee sugar, one pint of vinegar, one tablespoonful of cinnamon, one of allspice, one of black pepper, one-half of cloves, all ground, and one half of salt. Pulp the grapes and boil the skins in clear water until tender, boil the pulp separately, and strain to remove the seeds. Mix your spices in a little cold vinegar, put all together, and boil about five minutes. This is excellent. The recipe will answer for any sour fruit.

If your coal fire is low throw on a tablespoonful of salt, and it will help it very much.

A little vinegar put into sausage meat improves the flavor.

In icing cakes, dip the knife frequently into cold water.

A small piece of charcoal in the pot with boiling cabbage removes the smell.

Clean oilcloth with milk and water; a brush and soap will ruin them.

Tumblers that have had milk in them should never be put in hot water.

A teaspoonful of tomatoes in the gravy of either roasted or fried meats is an improvement.

In boiling meat for soup, use cold water to extract the juices. If the meat is wanted for itself alone, plunge in boiling water at once.

You can get a bottle or barrel of oil off any carpet or woolen stuff by applying dry buckwheat plentifully and faithfully. Never put water to such a grease spot, or liquid of any kind.

The skin of a boiled egg is the most efficacious remedy that can be applied to a boil. Peel it carefully, wet and apply it to the part affected. It will draw off the matter and relieve the soreness in a few hours.

Beef having a tendency to be tough can be made very palatable by stewing gently for two hours, pepper and salt, taking out about a pint of liquid when half done, and letting the rest boil in the meat. Brown the meat in the pot. After taking up, make a gravy of the liquid saved.

Other Fellows Think So Too.

There's just one thing a man can have
In all this world of woe and strife,
That makes the business not too bad,
And that one thing's an easy wife.
Dost fancy that I love my girl
For rosy cheeks or raven hair?
She holds my heart because she laughs—
Because she laughs and doesn't care.

I put my boots just where it suits,
And find them where I put them, too;
That is a thing, you must allow,
A chap can very seldom do.
I leave my papers on my desk;
She never dusts them in a heap,
Or takes to light the kitchen stove,
The very ones I want to keep.

On winter nights my cosy dame
Will warm her toes before the fire;
She never scolds about the lamps,
Or wants the wick a trifle higher.
On Sundays she is not so fine
But what her ruffles I can hug;
I light my pipe just where I please,
And spill the ashes on the rug.

The bed is never filled with "shams"—
A thing some women vilely plan
To worry servants half to death,
And spoil the temper of a man.
She lets me sleep to any hour,
Nor raises any horrid din
If it just happens, now and then.
To be quite late when I come in.

I tell you Jack, if you would wed,
Just get a girl who lets things run;
She'll keep her temper like a lamb,
And help you on to lots of fun.
Don't look for money, style, or show,
Or blushing beauty, ripe and rare;
Just take the one who laughs at fate—
Who laughs, and shows she doesn't care.

You think, perhaps, our household ways
Are just per chance a little mixed;
Or, when they get too horrid bad,
We stir about and get things fixed.
What compensation has a man
Who earns his bread by sweat of brow,
If home is made a battle-ground,
And life one long, eternal row?

—Harper's Magazine.

How to Save Before Cooking.

Bones and gristle are thrown away on cooked meats, as indeed they must be—charred to be useless, where a French woman would cut both out before cooking, crack the bone and make a good soup out of what is entirely wasted here. Always have meat boned for roasting. The butcher does it very skillfully to preserve the shape of the joint, and the rolled meat tied up with a string are really as presentable in ribs of beef or shoulder of mutton, as when the carver has to work on them. Some housekeepers cut off the long tough ends of ribs of beef, that are of so little use after the joint is roasted, and either put them into the soup pot or into a pickle for corning. They make a good supper relish in this way. The fat, too, in most meats, is wasted by over-cooking. A portion is needed to be left in the joint, but the house-keeper who lets the "dripping" dry up in the oven and then has to buy lard to fry in, burns the fat at both ends.

One of the prettiest of Miss Dod's lectures was the one on "clarified fat," showing how every scrap may be made useful, and save considerable money to the house. In marketing for vegetables most of these are bought by taste. Many of these—roots that are largely water and sugar or starch, are preferred to the more nourishing ones that grow above ground.

Potatoes are bulky food, and give a sense of fullness, and most families would feel it was not a dinner without this familiar vegetable. But the beans and peas and lentils, these last to be found in German shops, have much more nourishment for their bulk either for soups or as vegetables.

The cabbage is a favorite and rich food. Doctors recommend it in the form of sauer kraut, its fermented form; rather than in its fresh cooked state. It has considerable gluten in its leaves, and it is the gluten vegetables rather than the starchy roots that have the most strength in them.
—[Rural Home.