

Minnie May's Department.

Prizes.

I offer, this month, two prizes for MINNIE MAY'S DEPARTMENT:—1st. prize, 3 packages of flower seeds (a choice lot, ordered from England), for the best original article on "The Flower Garden;" 2nd. prize, 3 packages do., for the best collection of recipes for cooking, &c. The recipes must be those that have been tried and found useful. Copy to be sent in not later than the 20th inst.

"MINNIE MAY."

Chicken Jelly.

Take a large chicken, cut into small pieces; bruise the bones and set the whole into a stone jar, with a cover that will make it water tight. Put the jar in a kettle of boiling water, and keep it boiling for three hours. Strain off the liquid, and season it lightly with salt, pepper and mace, or with loaf sugar and lemon juice, according to the taste of the person for whom it is intended. Return the chicken fragments to the jar, and set it again in a kettle of boiling water. You will find that you can collect nearly as much jelly by the second boiling. This jelly can be made from an old fowl.

How to Make an Omelet.

One of the last articles from the pen of Pierre Blot is given to the readers of *Harper's Bazar*. We copy so much of it as may assist in preventing the appearance of those abominations of the table, poor omelets:—"It is of the first importance to have an omelet pan, and never use it for anything else. When the omelet is made the pan should be put away in a dry place, upside down; when needed put it on a slow fire, and as soon as it gets heated a little take a kitchen towel, wipe it well, but never wash an omelet pan unless something unclean happens to get into it. Proportions, about one ounce of butter for four eggs, and a pinch of salt. Process: Salt the eggs and beat them with a fork. Have a brisk fire; put the butter into the pan, and set it over the fire. Shake and move the pan in every way so as to melt the butter as fast as possible, and without allowing any of it to turn brown. When melted turn the eggs in, and by means of a fork stir so as to heap up the part cooked, allowing the other part that is liquid to come in contact with the pan, and so on until nearly the whole is solidified. Then it is doubled up; that is, one-half is turned over the other with the fork, commencing on the side of the pan to which the handle is attached. Then have a warm dish, which you place on your left hand, take hold of the handle of the pan with the right, the fingers underneath and the thumb on top; raise the left side of the dish inclined, and then have the right side of your left hand so as to have the right side of the dish inclined, and then turn the pan upside down right over the dish, and the right hand moving from right to left, so that the upper side of the omelet when in the pan will be the under side when in the dish, and you have a soft, juicy and tasty omelet, as smooth as the dish on which it is placed. An omelet cannot be made too quickly. Many cooks fail in making omelets as by their process, it is made too slowly, and it is either dry or burned and tasteless."

Strawberry Syrup.

Make a syrup the proportion of three pounds of sugar to half a pint of water. Boil and skim until clear. Have ready the strained juice of field strawberries. It is best to let it drip through a bag without pressure, so as to be clear. Allow two and a half pints of strawberry juice to the half pint of water. After you add this, let it boil hard for not more than five minutes. Take it from the fire before it loses its fine color, and pour hot into self-sealing jars—the kind that only need the top to be screwed on. This syrup preserves even the odor of the fresh strawberry when opened months afterward, and flavors ice-cream delightfully.

Isinglass boiled in spirits of wine will produce a fine transparent cement, which will unite broken glass so as to render the fracture almost imperceptible and perfectly secure.

Dutch Sauce for Fish.

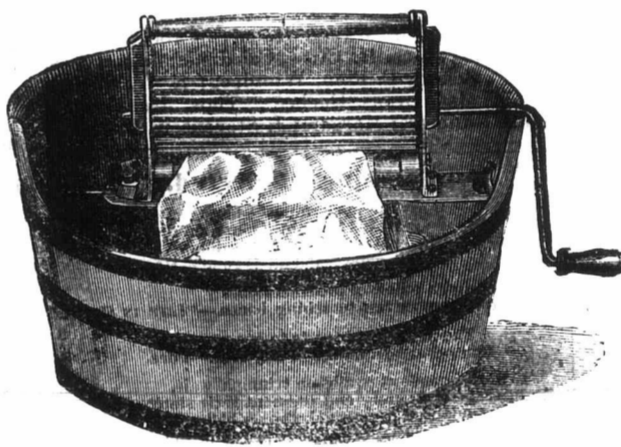
Half a teaspoon of flour, two ounces of butter, four tablespoonfuls of vinegar, the yolks of two eggs, and juice of half a lemon; salt to taste. Put all the ingredients, except the lemon juice, into a stew-pan: set it over the fire, and keep continually stirring. When it is sufficiently thick, take it off, as it should not boil. If, however, it happens to curdle, strain the sauce through a tammy, add the lemon-juice, and serve. Tarragon vinegar may be used instead of plain, and, by many, is considered far preferable.

To Destroy Bugs, Ants, etc.

No insect which crawls can live under the application of hot alum water. It will destroy red and black ants, cockroaches, spiders, chinch bugs and all the myriads of crawling pests which infest our houses during the heated term. Take two pounds of alum and dissolve it in three or four quarts of boiling water; let it stand on the stove until the alum is all melted; then apply it with a brush while nearly boiling hot, to every joint and crevice in your closets, bedsteads, pantry shelves and the like. Brush the crevices in the floor of the skirting or mop boards, if you suspect that they harbor vermin.

Washing Day.

Of all the days of the week perhaps none is found more disagreeable, or which requires the physical powers of our wives and daughters to be exerted so much, as washing day. When the body is over-taxed the mind is apt to become irritated, and sometimes discomfort ensues in the household. Perhaps the inventive genius of man



WASHING-MACHINE.

has been exerted more to procure a superior labor saving machine to lighten this work than any other, as thousands of washing machines have been invented, and there are many kinds in use that are giving more or less satisfaction. We have introduced several kinds into our household, but up to the present time no article of this kind has pleased them so well as one we procured from Messrs. Morrison Bros. & Co., of Hamilton. This machine is very simple. It has three wooden rollers—two large and one small—on which are placed several stout rubber bands, as shown in the accompanying cut. There are two requisites to work this machine successfully; one is to have boiling water and do the work quickly; the other is, the machine requires a quick motion. It does its work well, without tearing off buttons or injuring the clothes. The manufacturers warrant satisfaction and durability, and they are a very reliable firm. The machine is small, and can be put on any wash tub.

Spices.

While spices of all kinds are so largely used in every family, it may be interesting to know something of the history of the trees or plants which bear them.

The Nutmeg is a native of the Moluccas. It is largely cultivated in Sumatra, and has been introduced into the West Indies. At the time of the crops the trees are completely covered with nuts, and over them the giant Canari trees spread their branches, to protect the precious fruit from the heavy winds which, but for these guards, would destroy the tree and fruit. The nutmeg is the kernel found within the stone or nut of the tree. The nut has a shining black shell, which is itself surrounded by layers of the substance known as

mace. There are two kinds of nutmegs—one of an oval shape, the product of a wild plant—the other nearly round, is raised from the plant under cultivation, and much superior to the former. The nutmeg is much employed in cooking, but is said to possess great narcotic powers, if taken in large quantities, and should therefore be used with care. Mace is the membrane which surrounds the shell of the nutmeg.

The Clove-tree, Guava and Pomegranate all belong to the Myrtle family. The stem of a full-grown clove-tree is from eight to twelve inches, and sometimes considerably more, in circumference, and the highest branches usually from forty to fifty feet above the ground; though there are many trees not higher than a cherry-tree, and laden with fruit. The tree does not begin to bear till seven or eight years old, but remains fertile till seventy-five or a hundred years old. It is a native of the East; but is now cultivated in the West Indies and other parts of the world.

Ginger is the tuber of a plant originally a native of Gingi, in India, whence its name. It is now largely cultivated in the West Indies. There are two kinds—the white and black—which, however, differ only in the mode of their preparation. The black is inferior. This spice is stimulating to the digestive organs, and not only agreeable but wholesome, though it should be used with moderation.

Cinnamon is the inner bark of a tree which grows both in the East and West Indies. The best quality is scarcely thicker than paper, and comes in long pieces of a light yellow color. The dark colored cinnamon is inferior.

Black Pepper is the fruit of the pepper vine of the East Indies. When purchased ground, it is almost universally adulterated. The ordinary pepper of the shops does not contain more than an eighth or sixth part of genuine pepper, and the very best one-half—the rest being ground rice or husks of mustard. It is a powerful stimulant, carminative and rubefacient, as a condiment peculiarly useful to people of cold habits or weak digestion.

White Pepper is merely the black pepper soaked in water till the outside skin softens, and can be easily rubbed off. It is greatly inferior to the black pepper, having only about one fourth its strength, and a mere trace of its more valuable constituents.

Allspice, Pimento or Jamaica Pepper, is the berry of a tree which grows in South America, and in the island of Jamaica. It is an agreeable aromatic, and the mildest of all the common spices.

Hints for the Household.

Carbolic acid sprinkled in small quantities about a room will abate those intolerable nuisance, fleas and mosquitoes.

ACHING CORNS.—Why do our corns ache just previous to rains? Because our feet swell with sudden depression in the density of the air; and the hard corn, not being elastic, is painfully stretched and pressed.

CLEANING TINWARE.—An experienced house-keeper says the best thing for cleaning tinware is common soda. She gives the following directions: Dampen a cloth and dip in soda and rub the ware briskly, after which wipe dry. Any blackened ware can be made to look as well as new.

HOW TO MAKE COMMON HARD SOAP.—Put in an iron kettle five pounds unslacked lime, five pounds soda, and three gallons of soft water; let it soak over night; in the morning pour off the water, then add three and a half pounds of grease, boil till thick, turn into a pan until cool, and then cut in bars.

TO WASH HAIR BRUSHES.—Hair brushes, however dirty, may be washed and kept good for years, without loss of stiffness, by putting a small handful of soda into a pint jug of boiling water. When the soda is melted, put in the brush and stir it about till clean. Rinse it in cold water, and dry in the sun or by the fire. The quicker it dries, the harder the bristles will be.

One of the best methods of securing the success of rose cuttings, is to stick the slip about an inch deep into clean river sand with properly prepared soil about an inch below to receive the roots as they strike. The clean sand prevents the roots from rotting. A correspondent succeeded with this when every other mode failed.

Potatoes

The Garden method for the simplest and surest is to plant potatoes take them up as they grow. By this very simple method of ground may be carried into effect is to trench as if wire chats should be until wanted, wire worm ground is in a quite thick, and them. Then you satisfied that the cost and it is a capital wanted for the of wire worm, of land newly potatoes on, in The pest soon toes They low and very few o

This substance a certain oil; an wheat, &c. S seed of Indian and ashes, it is smut. But it of the fungus, on a lack of vi and, consequen spores in the s on decaying tr root can only a the growth and a greater power the puccinia. cation of the must have an composition of the particular by each kind ledge has been in attempting these. On the manure and it supply the ma possess all the tion of the ro

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