Minnie May's Department.

In commencing another volume of the FARMER'S ADVOCATE we ask our fair readers, to aid us in maintaining the character borne by Minnie May's Department, one of its most interesting pages.

How many people are there whose experience in country life, and knowledge of the arts of housefurnishing, cooking, confectionery, and the many phases of their own experience that now benefit our own home circle might, if made known, be of use to many. A few suitable correspondents, if added to our list, would enhance the value of our paper; and we would assure them, as an inducement, that the doing good to others is the surest way to make ourselves happy.

Recipes.

Take flour, one pound, sugar one pound, butter half a pound, and the white of sixteen eggs beaten to a stiff froth. Flavor it with rose.

TO STUFF A HAM.

Par-boil and place the ham on a tray; make incisions over it with a sharp knife some two or three inches deep, and stuff these with a dressing made of crackers cooked to a brown crisp and crumbled fine, add salt, pepper, sage, butter, parsley, and onions chopped fine; then bake it brown at a moderate heat and serve when cold.

APPLE JOHN.

Pare, quarter, and core enough apples to fill a three or four quart crock. Make a batter a little thicker than for pan-cakes; put a layer of apples on the bottom of the crock; then pour over some of the, batter; then another layer of apples, then batter and so on till all is used; then put a thick soda crust on the top, and bake three hours. To be esten with a sweet sauce be eaten with a sweet sauce.

BOILED FLOUR FOR INVALIDS.

Take a pound of white flour and tie it in a linen cloth as tight as possible. After frequently dipping it in cold water, dredge the outside with flour till a crust is formed round it, which will prevent the water soaking into it while boiling. Then boil it till it becomes a hard dry mass. Grate two or three spoonfuls of this and prepare it as you would arrowroot for which it is an excellent substitute.

APPLES IN IMITATION OF GINGER.

To three pounds of very hard apples, take two pounds of loaf sugar, and half a pound of best white ginger. Put these in layers (having first sliced the apples in eight pieces and cored them) alternately in a wide mouthed jar. Next day infuse an ounce of white ginger, well bruised, in about a pint of boiling water: let it stand till next about a pint of boiling water; let it Then put over the apples, that have been two days in the ginger. Simmer slowly until the apples look clear. Take great care not to break the pieces. If closely covered over a slow fire, half an hour will cook them enough, without needing to stir them. Put into jars and cover them tightly while boiling hot. Let the bits of ginger remain in the syrup until it is served.

The following is a very valual house-wife's table, by which persons not having scales and weights at hand, may readily measure the article wanted to form any recipe without the trouble of weighing. Allowance to be made for an extraordinary dryness or moisture of the article weighed or

WEIGHTS AND MEASURES.

Wheat flour, one pound is a quart. Indian meal, one pound two ounces are one

Loaf sugar, broken one pound is one quart. Butter, when soft, one pound is one quart. White sugar, powdered, one pound one ownce are

Best brown sugar, one pound two ounces are one

Ten eggs are one quart.

LIQUIDS, EIC.

Sixteen large tablespoonsfuls are half a pint. Eight large tablespoonsful are one gill. Four large tablespoonsful are half a gill.

Two gills are half a pint. Two pints are one quart. Four quarts are one gallon.
A common sized tumbler holds half a pint.

A DISH FOR BREAKFAST.

Take a sheep's brains and scald, so as to set them; when cold, divide each lobe like a kidney, egg and breadernmbs, and try a nice light brown, with little rows of bacon as an accompaniment.

TO BLEACH LACES ETC.

Soak in soapsuds over night, then turn boiling vater over them and let them lie in it till cool. Squeeze out the water, and put in very strong blue water. At night put them on the grass in the dew. If not white enough, repeat the process.

Dear Minnie May,—

My brother takes the ADVOCATE, and Minnie May's Department is always eagerly looked for by my sisters and myself. The tollowing are a few recipes used by my mother and always found suc-

MILK TOAST.

Make and butter the toast; keep warm. Bring a pint of sweet milk to the boil; put in a piece of butter the size of a small hen's egg.

Then make a batter of one heaping tablespoon of flour in a little cold milk; stir into the boiling milk; let it boil up, and then pour over the toast. This is excellent.

SAUCE FOR PUDDINGS.

One tablespoonful of flour, sugar and butter, each; mix well together with any spice or essence you choose; pour and stir boiling water in it till it is the thickness of cream.

APPLE SNOW.

Pare the apples, halve and core them; put to ooil with a little water and one cupful white sugar. When the apples are cooked, lift them out with out breaking; boil down the syrup and pour over. On the top place a few spoonfuls of whites of eggs, beaten to a stiff froth and seasoned with lemon.

WHITE CAKE.

Two eggs, two cups white sugar, one cup sweet milk, one-half cup butter, beat to a cream; two teaspoonfuls cream tartar, one teaspoonful soda, three and one half cups flour. When baked, sprinkle the top with white sugar, and place spoonfuls of jelly on top.

J. S., Maple Lodge.

The following is from an esteemed contributor:

TO MAKE BUTTER IN WINTER. Set the pans on the back of the stove and strain the milk into them; when scalding hot take them off; skim at 24 hours; add a little warm water to the cream when you churn. The butter will come in about ten minutes, and will be sweet, firm and yellow.

Here is an extremely good recipe for

JOHNNY CAKE. Take one quart of meal and a cupful of flour; add sugar, raisins and spice, and a small piece of butter; then stir in enough hot water to make a stiff batter; add a teaspoonful of baking soda .-Mix it well in, put it into a greased cake tin and bake one and a half hours in a slow oven.

A FARMERS' WIFE.

Soot as a Garden Fertilizer.

Perhaps it may have occurred to some of our lady readers that the refuse soot of our chimney is one of the most valuable stimulents and fertili zers they can have for their garden flowers. The following incident of practical experience is from a lady contributor to the Rural Carolinian: During two seasons we nursed, fed, and patted the Hartford prolific grapevine—as much for its shade over the window as for its fruit-but it persisted in remaining a stunted cane, yellow, and refusing to climb. Despairing a shade, grapes and roses, we finally bethought ourselves of soot as a manure, and fourthwith made a "soot tea" by steping a teacup of soot in a quart of water. This we admin istered, two doses each, to both the trees and the vine. The vine grew six feet in height in the space of six weeks, the rose-bush four feet in the same length of time-both threfore rejoiced of

Miscellaneous.

Your Own Mason.

Small holes in white walls can be easily repaired without sending for the mason. Equal parts of plaster of Paris and white sand—such as is used in most families for scouring purposes—mixed with water to a paste, applied immediately and smoothed with a knife or flat piece of wood, will make the broken place "as good as new." The mixture hardens very quickly, so it best to prepare but a small quantity at a time small quantity at a time.

WINTER COVER FOR STRAWBERRY BEDS.

Mr. A. asks me how I kert my strawberry plants last winter, that I had so much fruit in the summer, and Mr. D., who raises strawberries on quite had his beds well covered with straw, but some mild spring weather having come early, he un-covered them; then on the return of winter, for it did return for a few days, he covered them again, and, on uncovering them finally, he found them so badly injured that they bore very little in the fruit season. These were half smothered, while Mr. A.'s were frozen.

Mine escaped uninjured. I covered them not too early, lest the luxuriant leaves might heat under the covering, but after the first nipping frost. I always use for covering the leaves of trees, and cover not merely the rows of strawberries, but the whole beds at an average depth of a couple of inches, the spaces between the rows deeper than the plants. I do not uncover them too early, as a the plants. I do not uncover them too early, as a covering of leaves is less apt to injure them than straw, hay or litter. On the native strawberry banks, where the fallen leaves lie deep, the plants are never injured, though a heavy coating may keep back their growth somewhat. We do not keep back their growth somewhat. We do not always study as we ought the natural habits of our cultivated plants. When danger from injury by the frost is gone, I dig with the forks the leaves into the ground; it is of the greatest service to the coming crop. This is my secret in their preservation.

Produce Markets and Prospects.

Our predictions so far have been fully realized. The drought of summer and autumn we pronounced from the first to be favorable, if not for the most abundant yield, yet still for a good yield and of the best quality. The good yield has been universal, in Europe as well as America, and so favorable has been the harvest weather, that the grain is in the very finest condition for miller and feeder. And the agricultural reports from Europe give good promises for the crops in 1875. This it is true only refers to fall crops, and so much depends on the coming season that this fair promise may not be realized. In England and on the continent, they had throughout November occasional mildness, mists and rains, and as regards sowing, seldom or never has a finer season occurred, so satisfactorily to the tillers of the soil. The early wheat plant looks all that can be desired, and the late frost has been of great service to check its luxuriant growth. In fact, agricultural prospects are all that can be desired. In all the early districts there has been a good finish to sowing (Nov. 23), and the seed got in first made rapid progress in its growth, until checked by the sharp frosts, which have done more good than harm, as the plant was threatening to be too luxuriant. A later report says that the autumn wheats are well advanced, while the rye is larger even than most farmers like to see it. The promise for the next wheat, added to the abundant yield of the last one, keeps the prices of wheat low, and though the markets are reported firm, there is little, if any, advance in prices. looks all that can be desired, and the late frost

The Michigan Farmer says:—"The amount of wheat in storehouse is 121,846 bushels. The receipts for the week have storehouse is 121,646 busines. In Freceipts for the week have been 50,000 bushels, and the shipments by sail are now over. Navigation closes with 11,676,521 bushels, or 3,000,000 more than last year, in sight at the same period. New York holds nearly 6,000,000 bushels of this amount, so that port is well stocked for the season, better in fact than it has been for a number of years."

NEW YORK MARKET .- Wheat quiet and without any change. Wheat, \$1 10 to \$1 30; rye. firm and in demand, No. 2 at 95\frac{1}{2}c; barley, sales 10,000 bushels at \$1.60; oats, 60c to 71c; corn, 93c to 97c; cheese, 12c to 15\frac{3}{2}c.

to 98 9d; white wheat, 9s 10d to 10s 2d; cheese 68s

DETROIT MARKET.—Wheat, \$1 08 to \$1 16\frac{1}{2}; corn, 74c to 81c; rye, 95c to \$1; oats, 51c to 56c; barley, \$230 to \$2.80, Minn.; Canadian, \$3 to \$3.50; potatoes—Early Rose, 48c to 55c, Peachblows, 75c to 80c.

LIVERPOOL MARKET.-Flour, 22s to 23s 6d; red wheat, 8s 7d

TORONTO MARKET.—Wheat 95c to \$1 03; barley, \$1 11 to \$1 13, oats, 42c to 43c; peas, 81c to 83c; rye, 70c; potatoes, per bag, \$1 to \$1 15; hay, \$15 to \$21 per ton; oatmeal, \$4 90 to \$5 75.

LONDON MARKET. -Red wheat, \$1 40 to \$1 60; white wheat. | 1081001 Markell. | Hed Wheat, \$1 40 to \$1 00; white Wheat, \$1 50 to \$1 65; barley, \$2 20 to \$2128; oats, \$1 14; peas, \$1 20; rye, \$1 30; keg butter, 20c to 25c; rolls, 25c to 28c; cheese, 10c to 11½c; clover seed, \$10; hops, 35c; timothy seed, \$5 to \$6; hay, \$12 to \$15; potatoes, per bag, 85c to \$1; dressed hogs, \$8 to \$8 25. Jan., 187

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