

Minnie May's Department.

A Few Words on Cooking.

MY DEAR NIECES,—Now "I feel a little jealous of Uncle Tom," for he receives a great many more puzzles for his department than I get recipes for mine, and cooking is an art upon which so much of our daily life depends, it is of the highest importance that it be well performed. We may not all be able to procure the finest kinds of food, but we must all try to make the best of what we can procure. By a certain degree of skill and attention, very humble fare may be dressed in such a manner that it will rival the most expensive dishes, both in savoriness and nutritiousness. Mere scraps, which a careless individual would throw away, are put to a proper use, and by means of certain auxiliary seasoning are brought to table in a new and attractive guise. When a dish has a slovenly appearance both the eye and the appetite are offended, therefore, it is consistent to prepare food for the table in the most tasteful and agreeable manner. One of the chief points to be attended to in cooking is cleanliness. We must have our hair neatly brushed and pinned up, as nothing presents a more slovenly appearance than to see the hair hanging loosely about one's shoulders. The next point of regulation is to keep all the saucepans and other utensils perfectly clean. Another essential point in cooking is attention. We must not expect to put a joint of meat or a turkey to roast and only to go back at a certain time and find them ready for dinner. No, dear nieces, that kind of inattention will surely spoil everything we undertake to cook. A good cook is pretty frequent in her visits to the fire, and perfection in cooking is only attained by experience and careful attention.



THE CINDERELLA PASTRY ORNAMENT.

We have given various recipes for making pies. We have seen them made in various forms. For common use, the plain crust, without any ornamentation, satisfies the appetite as well as if great labor was bestowed in ornamenting them; but when we have visitors we like to be with the times. We therefore give you a little representation of a Yankee notion for crimping and ornamenting pies and cakes. It is called the Cinderella. The crimping wheel is made of white metal, and rolls the edge on the pies and cakes, and the back part forms a star. The above pie shows the work done with the Cinderella. G. J. Aspenell & Co., of Cheshire, Conn., U. S., are the manufacturers of this invention. We do not know if any person in Canada has yet procured any of them, as they are called the Centennial notions. MINNIE MAY.

Recipes.

SPANISH CREAM.

One quart milk, four eggs, half ounce gelatine. Pour one pint of milk on the gelatine, then add the other pint of milk, and stir it over the fire in a farina kettle. Beat the yolks of the eggs with three tablespoonfuls of sugar, and stir into the milk just before it boils. When it comes to a boil, take it off, stir into it the whites of the eggs, beaten to a stiff froth, with three tablespoonfuls of sugar. Flavor with vanilla; pour into moulds. Use the next day.

AUNT SUSANNAH'S MOLASSES PIE.

Cover a plate with paste as for pumpkin pie; spread over this crust three tablespoonfuls of flour, and a spoonful of butter cut in small pieces, and five tablespoonfuls of Orleans or maple syrup (the latter is the best). Bake in a moderately heated oven. When nearly done, stir till the ingredients are well mixed, then let it finish baking.

M. E. A.

APPLE FRITTERS.

Make a batter of milk, flour and eggs. Cut apples in slices, dipping the slices in the batter, and frying them separately. They are done when lightly browned on both sides. Another, and perhaps more common way, is to cut the apples in small slices and mix them with the batter, frying them a spoonful in each fritter. Fritters may be made in with currants in the same way. Serve with sugar sprinkled over them.

WELCH RAREBIT.

One teacupful of minced cheese, one teacup of milk, one egg, butter the size of a butternut. Boil the milk, butter and cheese till they are a smooth paste. Add the egg, well beaten, and turn at once upon half slices of toast well buttered. Serve hot, with mustard to add, if desired. Have care about curdling the milk by too hot a fire.

Another way is:—Toast slices of bread, and butter them. Slowly toast some slices of cheese in a pan in the oven; spread some of the melted cheese on the bread, then another layer of bread, then cheese, then bread, and so on until you have enough, then finish off with cheese; set it in the oven, and let the heat melt the last layer until it spreads over all.

CORN-STARCH PIE.

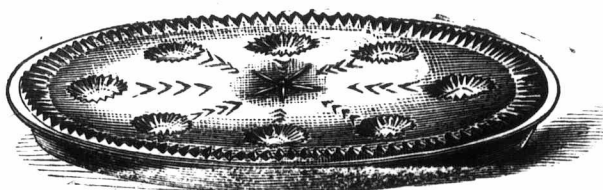
Large tablespoonful corn-starch, wet with cold water; large teacup boiling water; let it cool; cup of sugar; yolks of two eggs; spoonful of extract of lemon; then add the ingredients together and put on a plate with one crust; place in the oven to bake; when done, to be frosted. For frosting, whites of two eggs, two tablespoons sugar, then set in the oven to brown. JENNIE A. YOUNG.

A DANISH DISH.

One pint of currant juice, one pint of water, half pint of sago, two cups of sugar. Boil all together until the sago is soft. Pour into moulds, and set on ice.

BOLOGNA SAUSAGES.

Take equal quantities of bacon, fat and lean beef, veal, pork and beef suet; chop them small, season, pepper, salt, &c., sweet herb and sage rubbed fine. Have a well washed intestine, fill and prick it; boil gently for an hour, and lay straw to dry. They may be smoked the same as hams.



WORK DONE BY THE CINDERELLA.

ALMOND ICING.

Beat the whites of three eggs to a froth and add a pound of almonds beaten very fine, with a little rose-water, and by degrees one pound of white sugar. Lay the icing on the cake, set it in the oven to harden, and then add the sugar icing, which should be three-quarters of an inch thick.

MOTHER EVE'S PUDDING.

If you would have a pudding observe what you're taught: Take two pennyworth of eggs when twelve for the groat;

And of the same fruit that Eve had once chosen, Well pared and well chopped, at least half a dozen; Six ounces of bread (let your maid eat the crust), The crumbs must be grated as small as the dust; Six ounces of currants from the stones you must sort, Lest they break out your teeth and spoil all your sport;

Five ounces of sugar won't make it too sweet; Some salt and some nutmeg will make it complete; Three hours let it boil without hurry or flutter, And then serve it up without sugar or butter.

SUGAR ICING.

Beat the whites of five eggs till they will bear the weight of an egg, then with a wooden spoon mix gradually with them two pounds of dried and sifted pulverized sugar; work together a few minutes; add a teaspoonful of lemon juice. Spread it all over the cake, covering the almond icing thickly and evenly. Dry slowly in a cool oven. This cake will keep a long time.

BATTER OR YORKSHIRE PUDDING.

Take a quart of sweet milk and mix in it a large cupful of flour, making the mixture very smooth. Beat four eggs and strain them into the batter. Add a little salt and mix altogether. Butter your dish or tin and pour the batter into it. Place the dish under roasting meat. It should have a nice browned appearance.

TO BOIL A TURKEY.

Boiled Turkey is one of the most delicate and excellent dishes which can be brought to the table, and should be dressed with as much care as possible. Make a stuffing of chopped suet (or butter) crumbs of bread, chopped parsley, pepper, salt, and nutmeg, which wet with an egg and milk. Put this stuffing into the breast, leaving room for the stuffing to swell, after which draw the skin of the breast over the opening and sew it neatly across the back; by which means when the turkey is brought to the table with the breast uppermost no stitching will be seen. Place the liver in one wing and the gizzard in the other, turning the wing on the back, and fixing the wings to the sides with a skewer. Cut the legs off at the first joints, and draw out the sinews; then pull down the skin and push the legs inside. Put in a cloth and boil for a length of time, according to size and age. The sauce used is various, as parsley and butter, celery, or oyster sauce. A very delicate sauce can be made of melted butter, boiled macaroni and milk.

A HOME-MADE CARPET.

An Eastern Lady says:—Have any of you a spare bed-chamber seldom used, which you would like to carpet at little expense? Go to the paper-hangers' and select a paper looking as much like a carpet as you can find. Having taken it home, first paper the floor of your bedroom with brown paper, then over this put down your wall paper. A good way to do this will be to put a good coat of paste upon the width of the roll of paper and the length of the room, and then lay the paper, unrolling and smoothing at the same time. When the floor is all covered, then size and varnish; only dark glue and common furniture varnish being used, and the floor will be all the better for the darkening these will give it. When it is dry, put down a few rugs by the bedside and toilet table, and you have as pretty a carpet as you could wish.

Behaving at a Party.

The rules for any party are not different from those for behavior at home. You dance and play and make yourself pleasant, just as you do at home always. This ought to put some of you on your good behavior, for, try as you will, and put on all you can, you can't show anything better in company than your old home everyday manners. You may set out to be very polite, but unless you are polite every day, the shabby, rough, common style gives all the impression that people can get of you. Manners are not like clothes, that you can put on fine or coarse at pleasure, but like your spine and shoulders, that grow straight or crooked, as you carry yourself all the time. And let this be a caution, never to have manners too fine for everyday, or to try to be so nice that you can't carry it out. I mean, don't use too fine language, or try to be too sweet, or tire yourself out waiting on people, just to make an impression. Don't smile every time you speak to any one; it looks silly, and you should allow somebody at home to make fun of you a good many times to break you of the habit. Smile when there is anything to smile at, but to grin or giggle when you say any common thing, like "It's a pleasant day," makes you look little better than a fool.

It is Better.

Better to wear a calico dress without trimming, if it be paid for, than to owe the shopkeeper for the most elegant silk, cut and trimmed in the most bewitching manner.

Better to live in a log cabin all your own than a brown stone mansion belonging to somebody else. Better walk forever than run into debt for a horse and carriage.

Better to gaze upon bare walls than on a brilliant display of charming but unpaid-for pictures.