

Minnie May's Department.

Housekeeping Suggestions.

A few words to our readers concerning two good requisites.—Patience and dispatch. These are two good requisites for successful housekeeping, and they are often sadly wanting. Young ladies should discipline their fingers to work rapidly—it is tiresome to watch some people work; they don't seem to have any ambition, but do it as if they were unwilling, or did not care whether it was done or not. When sewing, you will see them put the needle in so slowly, and draw the thread out as leisurely; just as if they were afraid of breaking it. A garment is on hand so long one is tired of seeing it, and a dress seems old before it is finished. Now, girls, the opposite habit is easy to learn; just try and break yourselves of slow going habits. If you have a pair of stockings to mend, or cakes and tarts to bake for tea, see in just how little time you can do it. I remember visiting at a friend's house once, after breakfast, she excused herself for few moments, and in a short time she returned, having made a delicious pudding for dinner and a cake for tea. The same dispatch characterized all her movements. The need of patience in making small resources go a long ways, and is very essential to many of our homes. With patience and economy we can turn our old clothes and make look fresh and new; many a hasty cook can also make an excellent dinner from yesterday's remnants, while others would throw away, as being quite too little to be of any use. The same rule applies to many things which ought to be studied and practised. MINNIE MAY.

MY DEAR MINNIE MAY,—I was much pleased with the recipe for gingerbread pudding in your last number; and with your permission I will add one that I know to be good.

TAPIOCA PUDDING.

Wash the tapioca thoroughly; take two tea-spoonfuls to one quart of milk; let it simmer over the fire until soft; add the yolks of four eggs, well beaten; sweeten and flavor to taste; bake three-quarters of an hour. I have the whites beaten to a stiff froth, with two table-spoons of fine white sugar; with a spoon drop this nice'y over the pudding in little moulds; set it in the oven to make a delicate brown. To be eaten with sugared cream. L. SIFTON, New York.

Recipes from Correspondents.

DEAR MINNIE MAY,—I have often thought I would like to add my mite to your useful department, if you can find room for it. I think you must take great pains in selecting your recipes. I have tried a great many of them and always find them good. I am a great vegetarian, so I will tell you how I am fond of having some of them cooked.

BOILED ONIONS.

Take the outside skin from white onions as uniform in size as possible; lay them in cold salt and water one hour; boil them in milk and water until thoroughly tender; lay them in a deep dish, and pour over them melted butter.

FLAKED ONIONS.

Boil two good sized onions in water; put them aside until cold; make some butter very hot in a frying-pan; season the onions and put into it, and bake over the fire till brown; drain and serve on toast with parsley.

BOILED PARSNIPS.

After they are boiled tender, let them become perfectly cold; slice thin lengthways, and boil until nicely browned; spread them with butter; season with pepper and salt.

JENNIE IRNE, Montreal.

TO WASH KID GLOVES.

DEAR MINNIE MAY,—I am very fond of light colored kid gloves, they look so delicate and stylish for young ladies. A great many object to light kids in consequence of them soiling so easily. Therefore I enclose a recipe to the ADVOCATE for cleaning kid gloves which I use and can recommend. Have ready a little new milk in one saucer, and a piece of brown soap in another, and a clean cloth or towel folded three or four times. On the cloth spread out the gloves smooth and neat; take a piece of flannel, dip it in the milk, then rub off a good quantity of soap to the wetted flannel, and commence downwards, towards the fingers, holding it firmly with the left hand. Continue this process

until the glove—if white—looks of a dingy yellow, though dirty, appearance; if colored till it looks dark and spoiled, lay it up to dry, and old gloves will soon look nearly new.

STELLA FLOCK, Hamilton.

BEEFSTEAK PUDDING.

Prepare a good suet; crust and line a dish with it; put in layers of raw steak with onions chopped fine; season with salt and cayenne pepper; add a table-spoonful of tomato and mushroom catsup and a cup of water; cover with crust and boil two hours.

LIZZIE J., Chicago.

TO MAKE HOP YEAST.

One handful of hops in two quarts of cold water; let boil for fifteen minutes; take one table-spoonful of salt; one of flour; two of sugar; five or six potatoes; mash fine; pour on the hop water; mix and let stand till luke warm; put in a cup of yeast; let stand about 24 hours; then bottle up air tight. It will keep for two or three months; one cup is sufficient for four or five loaves. P. WEEKS.

RECIPE FOR EGG-NOGG.—Beat thoroughly the yolks of eight eggs, with one pound of granulated sugar; with which mix one-half gallon of fresh, rich milk; then pour upon it, very slowly, stirring the eggs and milk briskly, a pint and a half of best Jamaica rum; if not sweet enough, add more sugar; have ready the whites of the eggs beaten to a froth, with a little pulverized sugar; stir in about one-half; put the other on top; place it on ice. This is first-class egg-nogg.—ALEXANDRIA.

TO CLEAN CARPETS.—Sometimes flour (dry) rubbed in and repeated will be efficacious; I have never found fuller's earth to fail. Mix it in a paste and spread it on (with a knife) wet; cover it over with a cloth or paper pinned over to prevent tracking it around; leave on a day or two; if not then removed renew the supply, and scrape carefully off when the grease is removed.—RIDGEWOOD.

TOOTH POWDER.

The safest and best powder to use is wood soot, taken from a chimney where no coals are ever used, or stovepipes led into it. It should be taken from as high up the chimney as possible, and sifted through a bit of muslin, so as to exclude any hard particles. This is much softer than anything of a mineral nature, or than any of the dentrifices so much puffed in the papers. A SUBSCRIBER.

Don't Stay Too Late.

Says a recent writer: One of the advantages of being "past thirty" is, that one, now and then, can put in a word of good motherly advice to the other sex. So I'll begin at once, and say to any single gentleman reader who chooses to listen—don't stay too late when you go to spend a quiet evening with a young lady. It is not fair; it is short-sighted, and pretty sure to wear out your welcome.

It won't hurt you to be longed for after you are gone; but beware of ever causing a girl to give a sigh of relief when the hall door closes after you. There is a sand man for the parlor as well as for the nursery; and after a certain hour, except in special cases, whenever he finds the eyes too well drilled to succumb to his attacks, he sprinkles his sand around the heart. After that your best efforts to please are wasted.

I know all about it. I've received young gentlemen visitors in my day; yes, and enjoyed receiving them, if ever a girl did. I think all day that perhaps Jehn, for instance, might come, in the evening; and on these occasions I've come down to tea with a rosebud in my hair, and a happy flutter in my heart. Yes, and I've started at the knock at the front door, and when, at last he came in, smiling and blowing, I've looked just as if I didn't care a single bit. There were others, too—not Johns' by any means, but friends who were always welcome, and whom it was right pleasant to see. But that did not make null and void all somnific law; it didn't make it desirable that I should feel a rebuke in everybody's "Good morning!" when, with throbbing head I came down to breakfast. No, you may be sure it didn't.

Therefore, I have learnt to honor those who knew it was time to go when half-past ten came; while those who didn't know it was the bane of my existence.

So, dear single gentleman, whoever and wherever you are, the next time you go out to spend a quiet

evening, with a lady, remember my words. Young girls are human; they require rest and sleep; they are amenable to benefits of domestic system and order; they have a precious heritage of strength, health, and good looks to guard.

Don't go too late, and don't go by inches. "Good bye, is the flower of a welcome. If you wish to retain its aroma, the fewer leaves it sheds the better. E. WALSH.

SHOULD NOT MOTHERS BE MORE MOTHERLY?—We are often asked the question, "Do you think it is right to correspond with a gentleman without my parents' consent?" Human nature will be human nature always. Girls will fall in love—or at least form predilections—earlier than they ought, and their affections will not always take the bent their parents would prefer. But what cannot be wholly prevented—what is idle to prohibit—might be regulated, restrained, guided, and controlled far more than it is. The great reason is that mothers do not cultivate terms of sufficient intimacy with their daughters. Young girls are afraid to confide all their thoughts and all their acts freely to their mothers. They have too much reason to fear that if they do so, instead of sympathy and kindness, they will be met with rebuke and reproaches. A mother cannot make a greater mistake than to let her daughters grow up in fear and awe of her. She should study always to win the confidence and love of her children, to make them feel towards a fond sister, rather than to regard her as a stern ruler. In this way many a secret correspondence and many a sly flirtation, not conducive to the daughter's happiness and welfare, which now occur, would be avoided.

A WIFE'S QUALIFICATIONS.—There are three things which a good wife should resemble, and yet those three things which she should not resemble. She should be like a town clock—keep time and regularity. She should not, however, be like a town clock—speak so loudly that all the town may hear her. She should be like a snail, prudent, and keep within her own house. But she should not move like a snail, nor carry all she has upon her back. She would be like an echo—speak when spoken to. But she should not be like an echo, determined always to have the last word.

RULES OF HEALTH.—Live moderately, exercise freely, bathe daily, rise early, dress lightly, take things coolly, eschew wine and strong drink, shun doctors' drugs, lawyers and lawsuits, marry a good wife, and endeavor to make her happy.

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