

Winnie May's Department.

MY DEAR NIECES,—We have seen some families so intensely practical, and have such a high regard for common sense, that they are inclined to devote all their attention to the matter-of-fact, necessities of life, to the exclusion of its luxuries—forgetting that there are other things besides food and drink, house and raiment, which are needed if we would not only exist but really live. At all events, it is certain that there are comparatively few persons who might not, with advantage, cultivate the fine arts more than they do—music for instance—how much more of it we might have in our homes, to advantage,—it would enliven the monotony of some homes where existence now is a mere treadmill. Dear nieces you must remember whatever can help to make home attractive, and to strengthen family ties should be sought after as a great good. Music in a family accomplishes this in an eminent degree—an hour or so spent daily together in musical recreation will be the happiest time of the day, and always will be a sweet remembrance of home. How many parents have had occasion to lament in after life that during the youth of their children they did not make the necessary efforts and sacrifices to render home attractive, and so lost the benefit of cultivated affection, and incurred the great evil of baneful amusement from away found home. We have no sympathy for the well-to-do father who declares that the best piano forte for his daughters to play upon is a sewing machine or a washing machine. These are good in their places and for their purposes—but an organ, a piano forte, harp, or guitar has a higher mission and usefulness.

MINNIE MAY.

RECIPES.

SPICED APPLES.

Eight lbs. of apples, after being peeled and cored, 4 lbs. of sugar, 1 qt. vinegar, 1 oz. each of stick cinnamon and whole cloves. Boil the vinegar sugar and spice together, then put on the apples and boil till tender, take out the apples and boil the syrup till thick, then pour over the apples.

TOMATO MUSTARD.

One peck ripe tomatoes; wipe them clean, taking out the stalks; boil one hour with five red peppers; then strain them through a colander, rubbing well through with your hands. Add half a pound of salt, three tablespoons black pepper, one ounce root ginger, one ounce allspice, one ounce cloves; the spices must be unground; three large onions; then boil for one hour and strain through a colander; when cold add one-quarter pound mustard and one-half pint best vinegar. Bottle for use.

YELLOW PICKLE.

To each gallon of vinegar take a quarter of a pound of brown mustard seed, two ounces of long pepper, two of black pepper, two of garlic, one of tumeric, quarter of an ounce of mace, half a pound of salt and a few roots of horseradish. Let the salt and spice be well dried, and put them into the vinegar cold. Gather your vegetables on a dry day, strew over them a little salt, and let them stand two or three days; then put them on a hair sieve, either in the sun or by the fire, to dry. Put them in a large jar with the vinegar, and let them stand by the fire for ten days; it must not, however, be allowed to become any hotter than new milk.

SWEET PICKLES.

Twelve pounds of fruit, six pounds of sugar and a quart of cider vinegar; cloves and cinnamon. Let the fruit boil in the above till done; take out, put carefully on a dish, let the syrup boil down; then put in fruit again and boil a few minutes; fill jars and seal with tissue daper dipped in white of egg.

PRESSED CHICKEN.

I have noticed when traveling on the cars that many of the passengers who carry their lunch gen-

erally have a liberal supply of chicken. Now, there is no objection to the fowl itself, but there is to the shape in which it is often taken. When there are so many good recipes for "pressed" and "jellied chicken," it seems as if the bones need not be carried. I was once obliged to occupy a seat on the cars with a stranger, who entertained me for a half hour by gnawing the wings and legs of a fowl. At the same time another person who sat directly opposite was engaged in the like occupation. If chicken be prepared according to the accompanying recipe, travelers need not be aware of the nature of each other's luncheon. Cut up a young fowl and put it in a kettle, with one coffee-cupful of cold water. Sprinkle with salt and pepper, and cover closely. When tender, pick the meat off the bones, and chop into bits the size of peas, and pack in a quart bowl. Thicken with flour the little juice that remains in the kettle, and pour over the chicken. Put a plate on it while warm, and a heavy weight on the plate. It is necessary to cook the fowl in but little water, otherwise it will not jelly. It is best not to cut pressed chicken until the day after it is made. Place thin layers of it between thin slices of bread and press firmly together. To be eaten without separating, like sandwiches.

PEACH MARMALADE.

Peaches too ripe for preserving answer for marmalade. Pare and quarter them, allowing three-quarters of a pound of sugar to each pound of fruit, and half a pint of water to each pound of sugar. Boil one hour and a half, stirring constantly.



Celosia Cristata—(Fire-feathered).

The Celosias are interesting and singular annuals, and when well grown from seed of good quality never fail to please the grower and attract the attention of his friends. In Europe they are grown in pots for floral exhibitions, and also for table decorations, but in most parts of America they grow so freely in the open ground that this treatment is not at all necessary. There are several varieties of Celosias, the above being very handsome, producing the greatest profusion of beautiful feathers, like plume-shaped spikes of flowers. If gathered when young, they are valuable for winter bouquets. They grow freely in rich, loamy soil, but succeed best when started in a hot-bed.

PEACH JELLY.

For a table ornament nothing is more elegant. Dissolve in sufficient water one oz. of isinglass; strain it, have one dozen large peaches and pare them; make a syrup of one pound of fruit sugar and half a pint of water. Into this put the peaches and kernels; boil gently for fifteen minutes, then place the fruit on a plate and cook the syrup ten minutes longer; add to it the juice of three lemons and the isinglass. A pyramidal mould is very pretty for this. Fill part full of jelly, and when set, put in one-quarter of the peaches. Place on ice and let it harden; add more jelly, harden, etc., until full. Let the base of the mould be jelly.

BAKING POWDER.

L. R. asks "If she cannot purchase materials and make her own baking powder?" Certainly she can. The following formula is taken from The Scientific American: Powder and dry separately by gentle heat one-half pound tartaric acid, three-fourths of a pound of pure bicarbonate of soda and three-fourths of a pound of potato farina. Mix dry, pass through a sieve, and preserve from air and moisture.

STUFFED CABBAGE.

Cut a large fresh cabbage in two and take out the heart; fill the vacancy with stuffing made of cooked chicken or veal, chopped very fine, highly seasoned and rolled into balls with yolk of egg. Tie the cabbage firmly together and boil in a covered kettle two hours. This is a delicious dish and is useful in using up cold meats. Mrs. W. A. C.

CANNED GRAPES.

Take Concord grapes when ripe and stem without breaking. Allow a little more than a quarter of a pound of sugar to each pound of fruit; for each can of fruit make a syrup with about a quart of water, and allow the fruit just to boil in it. Put the grapes into cans before they crack open, and seal them tightly. JOHNNIE.

RICE JELLY FOR THE SICK.

Mix three-quarters of a pound of rice with one-half pound of sugar, and cover with water. Boil until it becomes thick, then strain and flavor to suit. Give it when cold.

PIGEON PIE.

Make a fine puff paste; lay a border of it around a large dish, and cover the bottom with a veal cutlet, or a very tender steak free from fat and bone; season with salt, cayenne pepper and mace. Prepare as many pigeons as can be put in one layer of the dish; put in each pigeon a small lump of butter, and season with pepper and salt; lay them in the dish breast downwards, and cut in slices a half dozen of hard boiled eggs, and lay in with the birds; put in more butter, some veal broth, and cover the whole with crust. Bake slowly for an hour and a half.

STEAMED BREAD AND BUTTER PUDDING.

Place slices of bread and butter in the bottom of a pudding dish, a layer of sliced apples with sugar and nutmeg, another layer of bread and butter, then one of apples, sugar and spice, until the dish is full, having bread and butter at the top, buttered side down. Cook thoroughly in a steamer. MISS E. D.

PEAR-BUTTER.

This may either be used as soon as made, or put away for winter use, and will be found to have a richer flavor than apple-butter, and more lively than peach. The knotty, imperfect fruit can be used, of every variety excepting the seckel, which is too sugary. Cut the fruit into small pieces, removing the core, skin, and all imperfections; allow a quarter of a pound of light brown sugar to each pound of the fruit, and half a pint of cold water to every two pounds of the pears; do not add the sugar until they have cooked an hour or so; then put it in, with a quart of cider to each two pounds of sugar, and let all cook very slowly until a marmalade, which will be in four hours. If it seems too dry while cooking, add more cider.

TO PICKLE ONIONS.

Select small silver-skinned onions, remove with a knife the outer skins, so that each onion will be perfectly white and clean. Put them for three days into brine that will float an egg; bring vinegar to the boiling point, add a little mace and whole peppers, or sprinkle with cayenne, adding bits of horseradish and cinnamon bark with a few cloves, pour it hot over the onions, first draining them well from the brine.

Carpet Sweepers.

M. R. S. asks concerning the value of carpet sweepers as labor saving inventions and if they are worth the money they cost. As labor-savers carpet sweepers are deserving high rank: they remove dust and dirt from the floor without creating any dust in the air and thus saving the labor of dusting the room and the annoyance and unwholesomeness of the clouds a broom raises. They are easier to use than a broom; in fact to one unaccustomed to have a carpet sweeper, it becomes a necessity, and is fully worth the three dollars it costs, for it lasts with care for years and worn parts may be renewed at trifling expense. We have a sweeper and couldn't be persuaded to try to get along without one.