



INNIE MAY'S DEPARTMENT.

I have not heard from as many of my correspondents this month as I would have liked; however I suppose you have all been busy, as I have been myself. There is so much to do in the house, getting ready for winter; warm clothes for the children and ourselves, and husbands also. It takes a great many stitches, just as well as logs of wood, for warmth during the winter.

This reminds me that one of my correspondents has sent a letter attacking patchwork quilts as too much work for their value when done—too much expense in making, and too many other necessary duties neglected in order to attend to them. Let me hear from some of you on this subject. I don't myself quite agree with the writer. Another friend is opposed to "Bees"—not the winged animals, but "Quilting Bees," "Husking Bees," "Paring Bees," &c. What do you think of that? Why, the next thing some one will advocate will be to do away with eating or courting! I was very near forgetting to tell you that a sister has led the way and become Secretary to one of the Granges, at least, so Uncle Tom tells me. The men thought they could keep all these kinds of offices to themselves and put us off with the special ones, but I think we can show them we are just as capable for these offices as they can be, and are just as willing to work, too.

MINNIE MAY.

South Stukely, P. Q.

Dear Minnie May,—

I have taken much interest in your column of late, and have tried a few of the recipes with good success. Here are a couple of mine.

TAMER ATKINSON.

STEWED TOMATOES.

Peel and slice the tomatoes in a sauce pan; add half a cup of vinegar, 2½ tablespoonsful of sugar, a piece of butter the size of an egg; salt and pepper to taste. Stew 15 minutes and serve hot. (Tamer has forgotten to say how much tomatoes to use.)

SAUCE FOR PUDDING.

Two tablespoonsful of flour in half a cup of cold water; stir well to prevent lumps; pour into a pint of boiling water and let boil four minutes; add half a cup of vinegar, 3 tablespoonsful of sugar, and butter the size of a butternut; season with lemon. T. A.

CHICKEN PIE.

Boil the chicken in water sufficient to make a good dressing, till the meat will easily slip from the bones—the latter to be all removed. Mix the meat well together, season with salt, butter and a little flour. Make a crust in the usual manner, line dishes two or three inches in depth with crust, put in the meat with plenty of gravy, paste over top and bake an hour. This is a great improvement upon putting in the bones, as it does away with the choice in the parts.

JENNY CLARK.

HOW TO FRY POTATOES.

Boil potatoes nicely with the skins on. When cold, peel and slice, chopping the slices lightly. Have ready a pan with a small quantity of butter—about one teaspoonful to six slices; put in the potatoes and brown lightly, seasoning with salt and pepper. Just before serving, turn over them half a cup of good cream, stir and send to the table hot.

CABBAGE.

Shave as fine as possible—put in your kettle, in which have a little boiling water; cover, and when it begins to be tender, salt it; when done very tender, leave the cover off; add some butter (or the fat fried from

salt fat pork is better) and pepper, and vinegar or not, as you like. Let the cabbage cook down as dry as possible without burning, stirring it frequently. Be sure and cook it until it is perfectly tender. It generally takes more than an hour.

PARSNIPS.

Scrape and split them, and put into a pot of boiling water, and cook until tender. Dress with plenty of butter, salt and pepper. Or you may parboil them, and dip into beaten egg and grated cracker, and fry in hot lard. They are very good baked or stewed with meat.

KATE.

FOOD FOR CHILDREN.

Milk, bread and rice should be the principal food for children, because these articles are of very easy digestion, requiring only about two hours for that purpose; whereas animal food, most vegetables, cakes and pies require a much longer time. It is natural for children to be taking food much oftener than adults, and if they take fresh food into the stomach before that previously received is digested and passed therefrom, it deranges the action of the stomach, prompting fermentation, indigestion, and all the long train of dyspeptic evils.

The temperature of the body in children being higher, all their functions are in more intense action and their respiration consequently more rapid; hunger recurs much sooner, and is felt much more keenly than in adults. And as long as the body is growing, more food in proportion is required than after it has attained its full growth.

MRS. L.

QUALITY OF FOOD.

As to the quality of food we eat, there can be no doubt that the more simply it is cooked the more easily it is digested. Potash is a substance that dissolves metals, but we do not hesitate to eat salaratus which is a modified preparation of it, and has the same though a more gradual effect upon the organic tissues and the blood. Spices destroy the flavor of other articles of food, and make an unnatural and injurious stimulus to appetite. The first object of a house-keeper should be to procure unadulterated articles of food. In cities especially, and also in the country to a certain extent, this is very difficult. There are but few articles that are not adulterated; even wheat flour, sugar, salt, coffee, spices, teas, farina, and, indeed almost all prepared articles are impure. Pie crust and other shortened articles of food are almost wholly indigestible by many persons, remaining a long time in the stomach producing eruptions and other dyspeptic symptoms.

SQUASH PUDDING.

A quart of well stewed and sifted squash, a quart of grated bread, a teaspoonful of salt, six eggs, a pound of sugar, a flavoring of mace or lemon, and a quart or three pints of good cream, will make a very nice pudding. Line the pudding dish with thin potato paste.

CARROT PUDDING.

A pint of carrot that has been stewed well and sifted carefully, to three pints grated bread or crackers, added to a quart of cream, six eggs, salt, mace or lemon, and a pound of sugar, will make a very nice pudding.

BOILED INDIAN PUDDING.

Four teacups of Indian meal scalded with a quart of boiling water, two teaspoonfuls of salt, two gallons of molasses, two cups of stewed apple. Tie in a cloth so as to let it swell one-third, and boil three hours. This pudding is very good eating with roast beef.

FLOUR AND INDIAN PUDDING.

Four teaspoonfuls of flour, flour of Indian meal, four eggs, one quart of boiling milk, one cup of molasses, one teaspoonful of salt; pour a cup of cream over it just before it goes into the oven. Bake three hours.

ANNIE H.

PLAIN CHEESE CAKES.

Turn three quarts of milk to curd, break it, and drain the whey; when dry, break it in a pan, with two ounces of butter, till perfectly smooth; put in it a pint and a

half of thin cream or good milk, and add sugar, cinnamon, nutmeg and three ounces of currants. Put a light puff paste in the pattypans, and three parts fill them.

HINTS AND AIDS FOR HOUSEKEEPERS.

It is by far an easier matter to write upon the subject of housekeeping, than it is to, in an easy, quiet and systematic manner, perform the labor of a household. By means of the pen, however, many valuable hints and aids may be given to housekeepers, which if properly used, will lighten their labors and lessen their cares. As good housekeeping is a matter of utmost importance in all communities and to all classes, so a good housekeeper is a person to be loved by the household, and respected by all.

At many places where I have called during the fall, I have found the ladies engaged in preparing rags for carpets. These carpets are warm, neat, heavy, and usually wear well. The following is a cheap way of coloring cotton rags a beautiful and permanent blue. Take a large brass or copper kettle, have it dry and rub the whole inside with soft soap. Let the kettle stand until the following day, then pour in water, wash the soap down into it, and let it boil a half hour, then add one-fourth of a pound of longwood chips and boil one hour, then put in the cloth and boil or keep hot until a proper color is produced. This will usually take about two hours, and will color five pounds of rags. They should be dried before washing.

To live within the limits of the income, and promote the health and comfort of the whole household, should be the aim of the housewife, and she should strive continually to accomplish these ends. Cheerful countenances and pleasant conversations, with pleasant and laughable anecdotes happily related, conduce to both health and happiness. During the long winter months when people must remain so much in doors, one often gets tired of the surroundings, or weary looking at the same arrangements and surroundings. This tiresomeness can often be relieved by changing the places or arrangement of the heavy articles of furniture. Beautiful pictures, vases, and winter bouquets of natural flowers that often cost but little, save the time taken in gathering, especially in the rooms of aged people and invalids. Beautiful and bright-colored table and stand covers, chair cushions, etc., all help to make rooms look cheerful and pleasant.

Very beautiful and serviceable rugs may be made in the following way: Procure an old coffee sack of some grocer, then gather up all the scraps and bits of worsted and flannel, and tear or cut them into desirable lengths, thread them into a large darning needle and draw them through the cloth, taking only three or four threads of the coarse cloth, in such a way as to leave both ends of the scraps on the side of it. The scraps should be drawn in so closely as to cause them to stand up. The bits must be short enough to stand up and so closely drawn in as to cover all the canvas, which must be bound or hemmed. These can be drawn in so as to form diamonds, squares, or flowers. These being made of the bright rags, the space above them is filled with more somber colors.

CRACKED STOVES.

Don't let your stoves smoke, merely because there is a crack in it; but take common wood ashes and salt, make a paste with a little water, apply it to the aperture and the crack will be closed in a moment. It can be put on when the stove is hot, as easily as when it is cold.

We do not know a single plant suitable for growing in the ordinary air of living rooms that will stand so much hard usage as the ivy. The only point on which cultivators err by neglect is the failure to keep its leaves well washed and clean. If this be done two or three times a week, and the soil watered as often, it will grow for weeks and even years without danger from change of temperature.

Ivy will succeed better in our dry, warm rooms than almost any plant with which I am acquainted, and all that is needed to make it attractive is the exercise of a little ingenuity in the appliances for its home. A vase, not necessarily costly by any means, will answer a good purpose; and this reminds me of an excellent idea I lately noticed in a foreign periodical for growing this very

plant. Long shoots of the ivy were procured, with the young and tender aerial roots very abundant; the lower ends were wrapped in moss, and then some five or six of these were tightly tied together at the bottom and placed in the vase. Fill the vase within a few inches of the top, and suspend the ball of moss therein. The roots will soon commence to grow; afterwards the moss should not quite reach the water, as the roots will extend down into it, and prove all-sufficient. So many very beautiful varieties of ivy are now in cultivation that, by selecting kinds that will form a decided contrast in shape and color, the effect will be sensibly heightened. The centre of the vase may be filled with cut flowers or grass; indeed, nothing would look better than ferns.

The ivy may be allowed to hang down over the sides of the vase in graceful festoons, or else trained over and round the window, thus making a room look cheerful and pleasant all the winter long. It is not necessary, and, in fact, I do not believe it will grow as well in the strong light as when in a partially shaded position, as the ivy loves shade, and an even, cool atmosphere. I have known instances where ivy has been grown in large tubs, and turned up a staircase, thus forming a mass of green foliage from the hall below to the floor above. Used in any way, as fancy directs, it is unexcelled as a house plant.

THE KIND OF FIRE NEEDED.

Custards require a slow fire, else they will boil and whey out before they are done. Puddings need a hot fire, particularly Indian pudding, for they are all the better for being wheyed out.

TO COOK HUBBARD SQUASH.

Cut it open; seed it; turn the cut side down in a pan with some water in; set it in the oven; when done scrape it with a spoon; mash with a potato pounder; season; serve.

WILD CRAB APPLE JELLY.

Cover the fruit with water and boil until soft, then strain; add one pound of sugar to each pint of juice; boil from fifteen to twenty minutes.

A PERFECT HOME.

The most perfect home I ever saw, was a little house into the sweet incense of whose fires went no costly things. A thousand dollars served for a year's living of father, mother and three children. But the mother was the creator of a home; her relations with her children were the most beautiful I have ever seen; even the dull and commonplace men were lifted up and enabled to do good work for souls by the atmosphere which this woman created; every inmate of her house involuntarily looked into her face for the key note of the day; and it always rang clear. From the rosebud or the clover leaf, which in spite of her hard housework, she always found time to put by our plates at breakfast, down to the story she had on hand to be read in the evening, there was no intermission of her influence. She has always been and always will be my ideal of a mother, wife, home-maker. If to her quick brain, loving heart and exquisite face had been added to the appliances of wider culture, hers would have been absolutely the ideal home. As it was, it was the best I have seen.

HELEN HUNT.

KEEPING PEARS AND APPLES.

The apples and pears should be placed in glazed earthen vessels, each containing a gallon, and surrounding each fruit with paper. These vessels being perfect cylinders, about a foot each in height, stand very conveniently upon each other, and present the means of preserving a large quantity of fruit in a very small room; and if the space between the top of the vessel and the base of another be filled with a cement, composed of two parts of the curd of skimmed milk, and one of lime, by which the air will be excluded, the later kinds of apples and pears will be preserved with little change in their appearance, and without any danger of decay, from October till February and March. A dry and cold situation, in which there is little change of temperature, is the best for the vessels; but the merits of the pears are generally increased by there being taken from the vessels about ten days before they are wanted for use, and kept in a warm room, for warmth at this, as at other periods, accelerates the maturity of this pair.—*Germantown Telegraph.*



have our work ready for to-morrow done up in plenty of trouble, to pay

When you don't forget to be along with the sport, but once, write and

I was very upon opening to find a splendor to me by one not say, though her own

It makes me my nieces get can't be preve

I paid a vi nieces and ne very pleasant what a quanti

splendid and the young fol is over now, s have apples a gathered some lamps are lit, regular romp

—but "How,

Hattie Hav ful to have a Tom and boy cold altogether I get down to ing to picnic a

Maggie Mar the family pic wants to know discovered any say; my little that is any inf it; and I call ically comes w is anything go again, Maggie.

Here is a let ceived, but is late in the sea

Dear Uncle T

I have just ducks (I have water—such a almost all the warm. I put l up at me so pl thank me for t kitten; it was When Eddie c comfort him, a play hide-and hide and call k look around ti up in his face I now from your

Stone

Dear Uncle T Will you all pphew? On rs (I don't kn until I am ado good old Prince bad. I shoul of your nephew representative think our cousi when she said for I have a s myself, and she have no puzzl wait until we whether this let in your pocket, your family, I

Rednersville

All right, W now; see that y