



INNIE MAY'S

DEPARTMENT.

I again thank my correspondents for taking so much trouble in writing to me.

Minnie May's Cook Book.

CHICKEN PIE.

Take one-half pint of sour milk, the same quantity of sour cream, a little salt, two teaspoonfuls saleratus, flour, and mix the same as for biscuit. Roll out a part of it and lay it in a six-quart pan; then take a piece of butter the size of a butternut and roll it into the remaining crust. Have your chickens (two old ones or three young ones) boiled until they are done; season them with salt, pepper and butter, lay them nicely into the pan, put a few slices of crust with them, pour over your gravy, cover, and bake two hours.

No more this time,
HATTIE HAVILAND.

CHICKEN SOUP.

Cut up the chickens and put on to boil with some pieces of bacon, parsley, thyme, pepper and salt; make your dumplings of two eggs well beaten, with a spoonful of melted butter and a small bowl of flour. When well mixed they may be dropped in the soup while boiling. After the soup is done, add one pint of milk and let it boil well for a few minutes; then dish.

CARRIE J. EVANS.

TART CRUST.

Take six even cups of flour, one cup of cold lard and one cup of butter, chopped with a chopping knife until very fine, then mixed with just enough ice water to roll out well, which do until you can't see any pieces of shortening. Fold up small and roll out, then fold small and roll again; the last time roll from the end and cut out. Bake in a very hot oven. The oven is the secret of nice tarts. There is another thing that spoils them—using your hands; you must not put your hands into them, but use a knife.

C. J. E.

PLAIN CAKE FOR SQUARE PANS.

One cup butter, one cup syrup, three cups flour, half a cup sweet milk, five eggs one spoon cream-of-tartar, half a spoon of soda, plenty of spice. Bake in a square pan.

BREAKFAST DISHES.

Omlet—One dozen eggs well beaten, dissolve half a cup of flour in a pint of sweet milk, season well with salt and pepper, beat it well together, pour in a flat pan in which butter or lard is frying; when the under side is nicely browned, turn it carefully in slices; eat as quick as done as it looses by standing.

EGG BREAD.

Cut a loaf in thin slices, as for table use, steep it in a plate of salt and water have a pan ready with lard frying in it, place the bread in the lard and fry one hour; beat half dozen eggs, and one pint of sweet milk together; place several spoonfuls of the egg and milk over and re-fry until the egg is done.

MILK TOAST.

Toast to a light brown thin slices of bread, boil two quarts sweet milk, one ounce of butter, one-fourth of a pounds of sugar, one table-spoonful of fine salt; steep the bread in the milk, place on deep plates, and the remaining milk on the toast; eat while hot.

BROWN BREAD.

Take equal quantities of Indian meal and wheat or rye flour, mix it quite soft with sour milk or butter-milk, and one cup of molasses for two small loaves, and saleratus. It is excellent eaten warm, for dinner.

CREAM CAKE.

four cups of sugar, three of flour, one of butter, one of sour cream, five eggs, one tea-spoonful of soda dissolved in the cream; fruit if desired, though it is good without, and will keep a long time.

Dear Minnie May,—

I am very much interested in your column, and I thought I would send you a couple of recipes.

SNOW BALL CAKE.

Take one cup of sugar, one cup of butter, and the whites of three eggs; one teaspoon of soda, and enough flour to make a paste.

GINGER SNAPS.

One cup of molasses, half a cup of sugar, half a cup of butter, half a cup of lard, one tea-spoonful of soda dissolved in warm water, and two table-spoons of ginger. The butter and lard should be melted.

MARTHA GILL.

Minnie May's Flower Garden.

THE MIGNONETTE.

Sow a pinch of seed in the centre of as many 3-inch pots as there are plants required. When the young plants are strong enough, thin them by degrees to one plant in a pot, and that must be the strongest. Train that up to a stake to the height required, pinch out all side shoots at the heads of bloom, but do not divest the stem of its leaves until the plant has attained its full height. To form a head, leave about three shoots at the top, and pinch them in from time to time.

TRAINING PETUNIAS.

A writer in *The Garden* says that a fine effect is obtained by his method of training petunias. He procures a number of hazel rods, each about two feet long, bends them like croquet hoops, and drives both ends into the bed, placing them at suitable intervals all over it. On these he ties and trains his petunias, which blossom more abundantly than usual under this treatment. We have seen petunias successfully treated as if they were Sweet Pea vines and trained on a slanting trellis.

DESTROYING PLANT LICE.

Tobacco smoke is one of the best things for this purpose. Cover your plants with a box or barrel and fill with tobacco smoke. The next best thing is a thorough drenching with strong tobacco water, say $\frac{1}{4}$ of a pound of tobacco to one gallon of boiling water. Soap suds have been used with good effect.

Minnie May's Scrap Bag.

HOW THE HAIR SHOULD BE CARED FOR.

The hair should be thoroughly washed with warm water and Castile soap at least once a month. The color of the water after the first rinsing, will expose the necessity of this hair-bath. To wash and dry the head in a thorough manner without pulling out the hair or causing discomfort to its possessor, is an art. Soda or borax, which is so generally used in washing the hair, is highly injurious. To preserve the hair in good condition, it should be brushed every night until it is soft and glossy. Rubbing the scalp with a little bay water or weak spirits of any kind will keep it white and free from dandruff.

"False" or ornamental hair should be carefully kept to be endurable. The habit of some persons of laying their coils upon the bureau, or hanging them on the gas-fixture at the side of the glass, on removing them from their heads at night, is extremely untidy, as they become dusty and uncleanly from this exposure. Switches can be kept in good order for a long time, if well brushed, and placed in boxes when not in use.

HOW TO START A FIRE.

Many persons have often noticed the extreme difficulty encountered in lighting the fire in a stove, especially on a still, damp morning. The stove won't draw; even vigorous blowing will not suffice; and then, when it does start, it is with a sort of explosion or outward rush of air which fills the room with smoke and glass, oftentimes puffing the unpleasant fumes in the face of the operator. The trouble is caused by

the difficulty encountered in overcoming the inertia of the long column of air in the pipe or chimney by the small column of air that can be forced up through the interstices of wood and coal, at the bottom of which the fire is kindled. All this may be remedied by simply putting a few shavings or bits of paper on the top of the wood or coal, and first lighting that; it immediately bursts into a blaze, because the air has perfectly free access to it from all sides, the heated air forces its way into the chimney, and establishes there an upward current. The match can then be applied to the kindling under the fuel, which will readily light, and if dry, burst into a brisk flame.

Melbourne, P.Q., Maple Cottage,
January 1st, 1874.

My Dear Minnie May,—

I hope you and all your correspondents had a merry Christmas, and that you will have a very happy new year, and many of them. One of my friends made one of your toilet tidies, and I liked it much, and I think I shall make one. Here is a very pretty antimacassar:—Cast on 18 stitches, knit garter fashion twice across; then knit across once, putting the thread over five times in every stitch; then take of without knitting six tape from left hand needle, and draw them through the three which crosses them; then knit the six as they stand crossed; then take of six more, do as the first, &c. After going across this way, knit across twice as before, and so on. It is quickly done, and pretty made of red and white, fingering five strips of the required length sewn together, with a tassel on the end of each.

NINA M. KNAPP.

Paris, Dec. 19, 1873.

Dear Minnie May,—

I will send you a descriptive pattern of a nice collarette. Let our young folks try it and see if they won't like it, for it takes well around here.

BERLIN WOOL COLLARETTE.

Take the shade you like best, and cast on five stitches for the middle portion. Now knit first row plain; second row, knit one plain, pass the wool over the needles once or twice (according to the length you like the stitch, but once looks the best) for the next three, and knit the last one plain; third row, knit two plain, then slip two loops off the left hand needle, if you passed over twice, but only one loop if you passed over once; do this three times, and knit last stitch plain; fourth row, same as second; fifth row, same as third. Crochet an edge of five chain, and single crochet stitch at proper distances all around the collarette, but let the wool be of another color; after which, dot the middle part with the same shade as the edge, leaving the dots $\frac{1}{2}$ an inch apart. Use a wool needle for the last step in the work. The clouded wool, edged with white or scarlet looks well. Make the middle $\frac{1}{2}$ a yard long.

Your friend,
LIZZIE ELKINGTON.

A SECRET FOR LADIES.

Oatmeal is good for something besides food. Young ladies who desire white hands will please harken. It is only necessary to sleep in a pair of boxing gloves, and for a bath oatmeal is excellent. If economically inclined, and country bred, it can be fed to the horses and cattle as an oatmeal mash, after being used. That will be, hereafter, one of the "advantages of the country." Oatmeal contains a small amount of oil that is good for the skin. To make the hands soft and white, one of the best things is to wear at night large mittens of cloth filled with wet bran or oatmeal, and tied closely at the wrist. A lady who had the whitest, softest hands in the country, confessed that she had a great deal of house-work to do, and kept them white as any idler's by wearing bran mittens every night. The pastes and poultices for the face owe most of their efficiency to their moisture, which dissolves the old coarse skin, and to their protection from the air, which allows the new skin to become tender and delicate. Oatmeal paste is as efficacious as anything, though less agreeable than the paste made with the white of egg, alum and rose water. The alum astringes the flesh and makes it firm, while the egg keeps it sufficiently soft, and the rose water perfumes the mixture and makes the curd not so hard.

BREAKFAST.—EPPE'S COCOA.—GRATEFUL AND COMFORTING.—By a thorough knowledge of the natural laws, which govern the operations of digestion and nutrition, and by a careful application of the fine properties of well selected coconos, Mr. Eppe has provided our breakfast tables with a delicately flavored beverage which may save us many heavy doctor's bills. Civil Service Gazette. Made simply with Boiling Water or Milk. Each packet is labelled—"James Eppe & Co., Homoeopathic Chemists, London." Also, makers of Eppe's Milky Cocoa (Cocoa and Condensed Milk.) 72-1.

Market Notes.

THE PRODUCE TRADE.

The only change to note to-day in the Liverpool markets was an advance of 9d per quarter in corn. It was stated on 'Change that, according to private advices, white wheat was 1d lower; but our dispatches up to 6 p.m. make no mention of the fact. In New York flour and wheat were heavy and lower. In the west there was not much change, but the tendency was downward. In the local flour market there was scarcely any demand, the scarcity of ocean freights checking business almost entirely. No sales were reported, and to induce transactions holders would probably have to make an abatement of 5d all round. In wheat there was little doing. White was inactive, but No. 2 would command \$1.25 to \$1.27 in store, holders asking \$1.28. Spring was enquired for, with buyers at \$1.19 f.o.b. Five cars sold at \$1.18 in store. Barley was in demand, with sales of three cars No. 2 at \$1.23 in store. No. 1 is worth \$1.28 to \$1.30. Peas were steady. A car of unshelled sold at 60c, delivered. In oats there was no business to report.

Liverpool, Jan. 20.

Flour 28s to 29s 6d. Red wheat 12s 3d to 12s 10d; red winter 12s 4d to 12s 8d; white 13s 7d to 13s 10d; 14s 14s to 14s 2d. Corn 42s 9d. Barley 3s 6d. Oats 3s 4d. Peas 4s 6d. Pork 67s 6d. Lard 42s 6d. Beef 85s. Bacon 35s 6d to 40s 6d. Tallow 38s 3d. Cheese 68s.

TORONTO MARKETS.

Toronto, Jan. 21.

White wheat has been quiet, with only small sales of No. 2 reported, at \$1.26 in store. No. 1 is nominally worth \$1.33 to \$1.35, but there have been no transactions reported. Trendwell has sold at \$1.23 to \$1.27. For spring there has been a fair enquiry at \$1.18 to \$1.19, with \$1.20 paid, we believe, in some instances. At the close the market was easier, and sellers would probably have to meet buyers at least half way in order to induce business. Peas—The only reported sales during the week were at 66c for No. 1, at which they are still saleable. Barley—The market has been very firm, and with light receipts and a steady shipping demand prices have advanced. No sales are reported of No. 1, but No. 2 has at \$1.23 sold on the track and in store, and that price would still be freely paid. Sales in New York to-day were at \$1.90. Oats—Have been enquired for, and have sold at 27c to 28c; 10,000 bushels to arrive, changing hands at the lower rates.

LONDON MARKETS.

London, Ont., Jan. 24.

Our readers will bear in mind that the prices are no longer given of the bushel, but of the cental or 100 lbs.

White wheat, per cental, \$1.05 to \$2.08; red winter wheat \$1.85 to \$1.95; spring wheat \$1.90 to \$2.08. Barley \$2.50 to 2.85. Peas \$1 to \$1.05. Oats \$1.02 to \$1.08. Buckwheat \$1 to \$1.05. Corn \$1.05 to \$1.15. Hay \$15 to \$16. Potatoes, per bag, \$1.10 to \$1.20. Turnips, per bush, 30c to 25c. Clover seed 85c to \$5.25. Timothy seed 85c. Fleece wool 80c to 85c. Hog butter 20c to 22c; roll butter 22c to 25c. Beef, per 100 lbs., \$3 to 4.50. Pork \$6.50 to 7.12. Mutton, by the quarter, 5c to 6c.

CATTLE MARKET.

Beef.—The supply at this market has again fallen off somewhat, but the demand was not pressing, and prices are for the most part unchanged. We continue to quote first-class at \$4.50 to \$4.75; second-class, \$4; and third-class, \$3 to \$3.50. Of the sales we note the following:—One car of steers, averaging 1,200 lbs., at \$88, the highest price paid for a car load; two cars, averaging 1,150 lbs., at \$41; one car, averaging 1,000 lbs., at \$33; one car of cows, averaging 1,100 lbs., at \$36; one car of oxen, averaging 1,400 lbs., at \$62; one car of bulls, averaging 1,600 lbs., at \$45. A portion of the foregoing was re-sold for shipment east.

Sheep.—There was a good many arriving during the past week, but no difficulty was experienced in disposing of them at \$7 to \$8 for first-class, \$5 to \$6 for second-class, and \$3 to \$4 for third-class.

Wool.—The market has been very quiet during the past week. No sales whatever are reported, but pulled supers are offered in round lots at 25c, at which figure buyers may possibly be found.

MONTREAL MARKETS.

Montreal, Jan. 21.

Flour.—Inactive, and rates virtually nominal in absence of any but retail transactions for local use. Grain.—No business to note. Provisions.—Steady, with fair consumptive demand at low rates. Ashes.—Steady; all offerings finding sale at full late rates.

NEW YORK PRODUCE MARKET.

New York, Jan. 21.

Flour.—Dull, and 5c to 10c lower; receipts 17,000 bbls; sales, 10,000 bbls. at \$5.70 to \$6.15 for super extra western; \$6.00 to \$7.25 for common to choice Rye Flour—Steady. Wheat, dull, in buyers' favor; receipts, 104,000 bush; sales, 29,000 bush, at \$1.68 to \$1.69 for No. 2 Chicago; \$1.59 to \$1.60 for No. 2 Milwaukee. Corn—Firm, receipts, 28,000 bush; sales, 82,000 bush at 86c to 91c for new western mixed adroit. Barley—Scarce and advancing; receipts, 3,000 bush; sales, 9,000 bush; prime Canada western, \$1.90 in store. Oats, rather more steady; receipts, 30,000 bush; sales, 25,000 bush, at 61c for mixed western; 61c for white western. Pork—Firm, at \$16 for new mess. Lard—Firm, at 9 1-2c for steam. Butter—32c to 47c for State and Pennsylvania. Cheese—9 1-2c to 15c for common to prime.