

Minnie May's Department.

Recipes.

JELLY CAKE.

One cup sugar, 4 tablespoons butter, 4 of sweet milk, 3 eggs, 1 cup flour, 1 teaspoon soda, 2 of cream of tartar; flavor with lemon.

A. L., London.

EXTRA FINE LEMON PIE.

One lemon; grate the rind, peel the white and throw it away; squeeze out the juice and chop fine; one cup white sugar, one cup of milk or water, one tablespoon of flour. Beat fine; save the whites of two eggs; while baking beat the whites, and add white sugar; when the pie is done, spread the icing over it; put in the oven and brown. Good sweet cream, with sugar beaten to a froth, is much preferred.

THE QUEEN OF PUDDINGS.

One pint of bread crumbs; one quart of sweet milk; one cup white sugar; four eggs; save the whites of two; flavor to taste; beat the eggs and sugar together, and stir in the crumbs and milk; bake to a light brown color; when done, beat the whites of two eggs with sugar; spread jelly or any small fruit over the top of the pudding; then spread over this the icing, and put in the oven to brown. Whipped cream is much nicer, but do not brown it.

TRIFLE.

Break up any kind of cake in a large glass dish; put a layer of cake, then a layer of jelly. until the dish is about two-thirds full; take six eggs and one pint of milk and white sugar, and make a boiled custard; stir while boiling. When nearly cold, pour wine or brandy over the cake, and then flavor; pour the custard, letting it go down through the cake; spread over the top whipped cream or icing. This makes a very nice dish.

JELL CAKE.

Four eggs, one cup of sugar, three tablespoons of good sour cream, one teaspoonful of grated alum, one teaspoon of soda.

ORANGE CAKE.

Two cups of white sugar, two cups of flour, one-half cup of cold water, yolks of five eggs, and the whites of four, well beaten; a little salt, one-half teaspoon soda, one teaspoon cream tartar; beat the white of one egg to a stiff froth, and add white sugar; add with it the grated rind and juice of one orange; take the cake in layers and spread the orange mixture between when cold.

COCONUT CAKE.

One large cup of white sugar, half-cup of butter, half-cup of sweet milk, one and a half cups of flour, whites of four eggs, one teaspoonful of cream tartar, one-half teaspoonful of soda. Bake in layers, and spread between each icing made of the whites of two eggs and sugar, and sprinkle coconut on each layer; spread icing on the outside, and sprinkle with coconut.

RASPBERRY VINEGAR.

One pint of vinegar to one quart of berries; let stand twenty-four hours; then strain one pound of sugar to one pint of juice; let boil half an hour.

GINGER CAKE.

One large spoonful of ginger, and pour five spoonful of boiling water on it; three spoonful of butter, one teaspoonful of soda, one pint of molasses, mix as soft as possible and roll.

WHITE CAKE.

The whites of six eggs, a large cup of white sugar, half cup butter, teaspoonful of cream tartar, one teaspoonful of soda, one cup of corn-starch, one cup of cream; dissolve the corn-starch in the cream and mix thin; flavor to taste.

GINGER SNAPS.

Half a pound of flour, half a pound of sugar, half a pound of butter, half an ounce of ginger, half pint of molasses.

TEA CAKE.

Three eggs, one cup sugar, one cup butter, one teaspoonful of soda; mix thin and roll.

MRS. LYMAN CHAPIN, Waterford.

PRIZES AWARDED THIS MONTH.

Recipes—1st prize, Mrs. Lyman Chapin, Waterford; 2nd, Fannie Walker, Beamsville; commended, Annie A. Glennie, Woolwick, and Mrs. Nicholson, Ancaster. The "Flower Garden" is unavoidably crowded out of this number.

Illustrated Florists.

I have often puzzled myself to know why it is flowers are not more extensively cultivated in the country. In my travels last summer through Canada and parts of the States, I journeyed for miles, and in the majority of farm residences met with half-decayed rose bushes, and occasionally a few hollyhocks or lilac bushes. This should not be the case. I fear there are too many florists of the order represented in this scene, that allow their



The woman whose flower seeds never come up unless they are scratched up.

seeds to be forced up in the above manner. If they exercised a little more patience and care, the flowers would spring forth naturally time enough—perhaps not so quick as the above (patented) style, but in a more satisfactory way. I have been much surprised at the ignorance in regard to flowers displayed by some people. You will meet with ladies claiming to be passionately fond of flowers, who knew everything about dress, etc., yet cannot give the names of half a dozen different flowers. But I rejoice to know that these careless florists are disappearing, and giving place to more of the following class of ladies. These are the ones who reduce

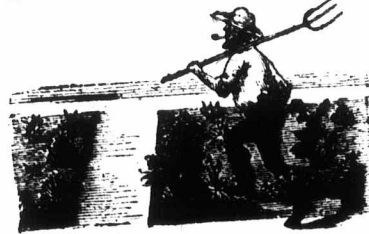


The woman whose flower seeds all come up.

to practice the motto of the FARMER'S ADVOCATE—*persevere and succeed*. There are those who cry "no time," to attend to flower gardens, but they find ample leisure to trot off and gossip two or three hours with some dear friend. If you are fortunate enough to have a partner like this one, so



much the better. This is the couple that keep a pleasant, cheerful home. But if not, and you are unable to take the hoe and rake yourself, use your influence with brother JOHNNY, or whatever his name is, the way you would to get to a social; promise him a nice pudding or something of that sort. If that don't bring him to terms, try something else. A willing mind works wonders. But if your husband is a careless slovenly man, like



this one; well, I'll let you prescribe for him. Such men are a burden to themselves and their country, and certainly no acquisition to flower gardens.

Hints About Washing.

Muslin dresses, even the most delicate colors, can be cleaned in ten minutes or a quarter of an hour, without losing their color. Melt half a pound of soap in a gallon of water; empty in a washing-tub; place near two other large tubs of clear water, and stir into one a quart of bran. Put the muslin in the soap, turn it over and knead it for a few minutes; squeeze it out well, but do not wring it, lest it get turned; rinse it about quickly in the bran for a couple of minutes. Rinse again well for a couple of minutes in clear water. Squeeze out dry, and hang it between two lines. A clear dry day should be chosen to wash muslin dresses; half a dozen may be done in this way in half an hour. The last rinse may be prepared in the same way as for woolen fabrics. A colored pattern on the white ground must not be blued. The bran may here be dispensed with. When the dress is dry, make the starch; for a colored muslin white starch and un-boiled, but one made with boiling water for white muslin dresses. Stir the starch with the end of a wax candle. Dip the dress. Hang it again to dry. When dry, rinse it quickly and thoroughly in clear water. Hang it to dry again. Sprinkle and roll it up; afterward iron it with very hot irons. Hot irons keep the starch stiff. This rinsing after starching is called clear-starching. None of the stiffness, but much of the unsightliness of the starch is removed in this way. The advantage of starching dresses instead of washing them is: first, cleansing dresses is so rapid that there is not if colored, the process is so rapid that there is not time for the colors to run; and secondly, the fabric is not rubbed, and therefore not strained and worn out; thirdly, the process saves nearly all labor, and is so quickly done that any lady may manage it for herself in the absence of a laundry maid or a lady's maid.

Fly Paper.

As "fly time" returns again, our readers may be looking for means of getting rid of the troublesome insects. The following are approved recipes for making "fly papers," taken from the *Druggist's Circular*:

Dip filtering or bibulous paper in either one of these solutions;

The first recipe is, quassia chips, one ounce; water, one pint. Boil ten minutes and strain. Some add one drachm of powdered nux vomica, and boil it with the quassia.

The second is black pepper, one ounce; boiling water, one-half pint. Make an infusion and strain.

Another is arseniate of soda, ten grains; water, four ounces. Dissolve. The paper is simply immersed in the liquid and dried. When wanted for use, a piece of the paper is laid in a plate with a little sweetened water. The last formula is the surest, but requires caution in using.

Personal and Household Hints

If you are buying carpets for durability, choose small figures.

Benzine and common clay will clean marble.

If your flat-irons are rough, rub them with fine salt and it will make them smooth.

Castor-oil is an excellent thing to soften leather.

To clean a browned porcelain kettle, boil peeled potatoes in it. The porcelain will be rendered nearly as white as when new.

To ascertain whether a bed be damp or not, after the bed is warmed, put a glass globe in between the sheets, and if the bed be damp, in a few minutes drops of wet will appear on the inside of the glass.

A small piece of paper or linen, moistened with the spirits of turpentine, and put into a bureau or wardrobe for a single day, two or three times, is said to be a sufficient preservation against moths.

Lemon-juice and glycerine will remove tan and freckles and also soften the hands.

Lunar caustic, carefully applied, so as not to touch the skin, will destroy warts.

There can be no friendship where there is no freedom. Friendship loves a free air, and will not be penned in straight and narrow inclosures. It will speak freely, and act so too, and take no ill where no ill is meant; nay, where it is, it will easily forgive, and forget, too, on small acknowledgments.

Farmers should a Purchase for cash, of goods. There is and seller by the cro farmers and others a the credit system.

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