

Minnie May's Dep't.

MY DEAR NIECES.—If we do not possess a true appreciation for the beauties of nature, we lose half the pleasures of living. Let us go forth into the great world of delight, and enjoy the heavenly glory of one of June's perfect days. The lilacs nod, and the drooping willows wave in the perfumed air; the sweet briar is in blossom, and such roses—each one sweeter and more perfect (in our eyes) than those already gathered. What a snow of bloom has fallen on the late trees in the orchard! We close our eyes for a moment and listen. The air is vibrating with the humming of bees, ringing with the exultant song of birds, as they dart and skim and circle. Around us are green billows, their crests aflame with clover bloom, each nectar-scented blossom lovely as an amaranth. Yes,

"Earth is lying in thy summer,
Oh, great Sovereign of the spheres."

Passing down the meadow path, we catch the faint breath of the hawthorn, and pause to gather a few clusters of its creamy white buds. The pasture fields are ablaze with round, golden dandelions, as though a shower of stars had fallen on the grass. A little further and we reach the woods, and take off our hats to enjoy the delicious shade of its cool, solemn aisles. Not a leaf is stirring in the thick green roof high overhead. Here and there where patches of sunlight fall we find anemones and wood-sorrel. And hark—down in the hollow where so many lilies are to be found, a bird is singing plaintively.

"All day long, the man's joyous
His soft song in shadow weaves,
Where the mighty boughs are drooping,
Heavy with their summer leaves."

Laden with woodland treasures, we turn homeward. Overhead the sun is shining, not with the intense fervor of midsummer, but enfolding us with a mild radiance. Warm airs, "fitful and fresh, from the chambers on high," fan our cheeks. Soft clouds, like white-winged ships, are sailing away beyond our vision, as if bound for the land that is fairer than day—even a June day. And as we pass through the June wonderland, our eyes are opened as if in a rapturous awakening. If earth is so very fair, what must that other land be like for beauty? And imperceptibly our hearts are lifted in reverent gratitude to the Author of all goodness and beauty.

"Rather, we desire to praise thee—
We, the children of this earth,—
For thy greatness and thy goodness,
Though our songs are nothing worth;
For the rich and fragrant summer,
For its music and its mirth."

If with appreciative, grateful hearts, we have enjoyed the "light and beauty, and joy and song" that have charmed our way, then we may write this down as one of the good days of our lives. And perhaps we may do more. Can we bring some of the outdoor breezes and sunshine to any soul deprived by age or illness from enjoying them abroad? Our offering of a few familiar wayside blossoms will remind the weary heart, in a language more cheering than ours, that Our Father has not forgotten to be gracious.

MINNIE MAY.

Our Work Basket.

CROCHETED TEA COSY.

One ounce each of four shades of olive, one ounce each of four shades of red, one ounce each of two shades of brown Berlin wool, and a medium bone crochet hook. With darkest red make a chain of sixty-four stitches, and join in a circle.

1. *One double into each of two stitches, three double into the next, *; repeat from * to * seven times more, one double into next ten stitches.

In all following rows work into back loop of stitch:—

2. With the second shade of red, one double into each of three stitches, three double into the next, * one double into each of four stitches, three double into the next, *; repeat from * to * sixteen times more, one double into each of ten stitches.

3. With the third shade of red, one double into each of four stitches, three double into the next, * one double into each of five stitches, three double into the next, *; repeat from * to * sixteen times more, one double into each of ten stitches.

4. With the fourth shade of red, one double into each of five stitches and three into the next, *; one double into each of six stitches, three into the next, *; repeat from * to * sixteen times more, one double into each of ten stitches.

5. With the lightest brown, one double into each of six stitches, three double into the next, * one double into each of seven stitches, three double into the next, *; repeat from * to * sixteen times more, one double into each of ten stitches.

The work is now continued in rows over the vandykes, but the plain part of the bottom of the cosy is not worked upon.

6. With the darkest brown, one double into each of five stitches, three into the point of the vandyke, * one double into each of five stitches, pass over two stitches in the hollow between two of the vandykes, one double into each of the five next stitches, three into the point of the vandyke, *; repeat from * to * to the end of the row, finish the row with one double into each of five stitches.

All the following rows are worked like the sixth row, and the wool is broken off at the end of each row.

7. Lightest brown.
- 8 and 9. Darkest olive.
- 10 and 11. Second shade of olive.
- 12 and 13. Third shade of olive.
- 14 and 15. Lightest olive.
16. Darkest olive.
17. Second shade of olive.
18. Third shade of olive.
19. Fourth shade of olive.
20. Lightest brown.
21. Darkest brown.
22. Lightest brown.
- 23 and 24. Darkest shade of red.
- 25 and 26. Second shade of red.
- 27 and 28. Third shade of red.
- 29 and 30. Lightest shade of red.
31. Darkest red.
32. Second red.
33. Third red.
34. Lightest red.

To fill the hole made by the chain in the beginning:

1. With darkest olive one double into each alternate stitch of chain.
 2. One treble into a stitch, miss two stitches, one treble into the next, two chain, pass over two stitches, one treble into the next; repeat all around.
 3. One single into two chain, one single into next two chain, one chain; repeat all around.
 4. One single into each chain all around.
- The other side is made just the same.

Place the two sides together, wrong side in, sew firmly together, through and through, leaving the points to turn inside the work. Take a piece of brown paper six inches across and in the form of a half-circle. Put this over the part worked in darkest olive, sew the work down to the paper so it will set in nice flutes, turn the cosy, so the wrong side of the work will be the right side of the cosy. Line with wadded satin, place a bow over the olive circle, and finish the edge with a heavy cord with loops on top to pick it up by.

PANEL OF SNOW BALLS.—Take one sheet of white or very pale green tissue paper, cut in squares three inches by the same, fold four times, cut the edge in three scallops, open it; you will have a circular piece surrounded with long narrow scallops. Twist each one of these near the end, which will leave a round piece the size of a finger nail. Make ten circles, push fine wire through the centre of each, bunch all together. It will round up into a very natural snow-ball. Place three on a panel.

Recipes.

ANGEL CAKE.—Whites of eleven eggs, beaten to a stiff froth in the dish you intend to make the cake in, $\frac{1}{2}$ pint of sifted flour and sift it four times, and then add one even teaspoonful of cream of tartar, and sift all twice more; $\frac{3}{4}$ of a pint of granulated sugar sifted; add two tablespoonfuls vanilla. Have flour and sugar all ready before beating the eggs, and then add lightly the flour and cream of tartar, then the sugar and vanilla; don't grease the pans. Bake forty minutes.

BANANA CAKE.—One whole egg and yolks of two, 1 cup sugar, piece of butter the size of an egg, 1 cup sweet milk, $2\frac{1}{2}$ cups of flour, 2 teaspoonfuls baking powder; bake in 2 large-sized jelly tins:—Filling—Beat the whites of the two eggs stiff with sugar, slice two bananas or enough to cover one layer of cake; put part of frosting over the bananas, put second layer on top and frost plain.

CHICKEN PIE.—Boil chickens in water barely to cover them 60 minutes; skim the water carefully; take them out in a dish, and cut them up as they should be carved if placed upon the table. If the skin is very thick remove it. Have ready, lined with a thick paste, a deep dish, of a size proportionate to the number of chickens you wish to use; put in the pieces with the hearts and livers in layers; sprinkle each layer with flour, salt and pepper, and put on each piece of chicken a thin layer of butter; do this until you have laid in all the pieces, and pour in as much of the liquor in which the chickens were boiled as you can without danger of its boiling over. Lay on the upper crust, and close the edges very carefully with flour and water; prick the top with a knife; cut leaves of crust, and ornament it. Bake two hours. The crust for chicken pie should be twice as thick as for fruit pies. Use mace and nutmeg if you wish. Be very careful to allow the steam to escape, otherwise it is poisonous.

What is it that makes most people sick? Eating too much and too fast; drinking too much; want of fresh air; want of sunlight; want of exercise; want of cleanliness. Few persons die of starvation—many do of gluttony. But you will say, "If I get sick I can't help it—it's only bad luck that brings fever and rheumatism." Not so, friend. There's no luck in cutting your fingers if you fool with edge tools. More than half the sickness in the world is preventable, as any doctor will tell you. A sick man is a rascal, some one has said, because he has no business to get sick.