

Minnie May's Department.

A Few Hints about Kitchen Work.

MY DEAR NIECES,—Now that the days are getting so short, we are apt to find ourselves all in a muddle; particularly, if we do not manage our kitchen work judiciously. The hands may be broad and the arms strong, and the mind ever so willing, yet chaos will prevail in the kitchen when there is no head work. One of our foremost requisites of a well ordered kitchen is a clock. Then if we watch its hands through all our operations, and try if we can have our breakfast dishes washed and put away by such an hour; all our sweeping and dusting done within a certain time; our dinner prepared and ready to put on (for I find there is not half the trouble in cooking if we have our meat and vegetables put on to cook in good time).

Laying out work for each hour is the true way to accomplish much in any pursuit. It is true that you will not always bring matters out even, but by going by a clock you can accomplish more than you would without system. Many girls linger and dally over their morning dishwashing, who, if left to themselves, would barely get their kettles washed in readiness to put on the dinner. Of course, before breakfast and dinner, it is necessary to make sure there is plenty of water in the kettle or boiler; as hot water is indispensable in dish washing. Remember to have morning kindlings at hand, the sponge set, the basket of clothes sprinkled and folded, the next day you find the great advantage by taking suitable forethought about your work. Come, my little nieces, whatever you do, do well; put your shoulders to the wheel is a good old motto. There is no merit in being contented with a low, shiftless, slovenly way of living; a wholesome discontent which will spur one on is far better. Indeed, it is a moral duty for everyone to improve their condition to the extent of their abilities. Be up and doing, and make your home happy.

MINNIE MAY.

MY DEAR MINNIE MAY,—Amongst your many recipes I have not noticed one for making pumpkin pies, which, I think are very nice. I take pleasure in offering you mine, which I can recommend. I cut the pumpkin in thin slices and boil it very tender in as little water as possible. When nearly done be careful it does not burn, as it is apt to do so. When done, drain off the water, and let the pumpkin steam or dry on the back of the stove for ten or fifteen minutes. Now mash and rub them through a sieve. The more milk you put to it, the more eggs you will require; and the less milk, the less number of eggs. A quart of rich milk to a quart of pumpkin and three or four eggs is a good rule. Ginger and nutmeg are my favorite spices, though many like cinnamon and cloves. Sugar or molasses may be used for sweetening. I use sugar in proportion of two heaping tablespoonfuls to a pie. You must have a very hot oven for these pies, as it is difficult to brown them without. It is a good plan to heat the butter scalding hot before putting into the pie.

LUCY SIFTON.

ERRATA IN OCT. NO.

In the recipe for cough and sore throat, it is misprinted ginger; it should have been vinegar. Dear Minnie May, if you or any of your nieces should try this recipe you will find it quite warm enough without the ginger.

J. P.

Useful Recipes.

BOOT GREASE.

Take 1 lb. tallow, 1 oz. beeswax, 4 large table spoonfuls castor oil; colour with lamb black. This mixture is the best waterproof for boot back I have ever used.

HAIR OIL—CASTOR OIL.

Put enough alcohol into the oil to cut it; scent to suit yourself. This oil will clean the scalp and produce a good growth of hair. It is better than any Bearine or Hair Vigour, or any of the patent mixtures we hear so much about. C. W. R.

TEA CAKES.

Two cups sugar, 1 cup butter, 4 eggs, 2 tea spoonfuls soda, lemon, flour enough to work out.

SPONGE CAKES.

Three eggs, 1 cup of sugar, butter, size of an almond; soda, cream of tartar, and lemon; 1 cup of flour. JENNIE.

BREAD CAKES.

A loaf of bread soaked in milk or milk and water overnight. In the morning stir in a tea-cupful of flour, two eggs beaten till light, a small piece of butter lard, a tea-spoonful of soda, and a little salt. Mix very smooth, and drop from a spoon upon the griddle.

IRISH STEW.

Take two pounds of potatoes; peel and slice them; cut rather more than two pounds of mutton chops, either from the loin or neck; beef, two pounds; six large onions sliced; a slice of ham or bacon; a little pepper and salt. First put in a layer of potatoes, then a layer of meat and onions, sprinkle the seasoning, then a layer of potatoes, and again the meat and onions and seasoning; the top layer should be potatoes, and the vessel should be quite full; add a spoonful of mushroom catsup. Let the whole stew for two hours; be very careful it does not burn.

HAIR WASH.

Half an ounce of gum camphor dissolved in two quarts of hot water, one ounce of glycerine, half an ounce of borax. Shake well and wash your hair. Brush the hair, and then rinse in clear water. Use it twice a week. For hair if falling out this is particularly good. It cleanses the head and gives to the hair a beautiful glossy look.

BLANCHE PLASTON.

SPICED APPLES.

Eight pounds apple after it is paired and cored, four pounds of sugar, one quart of vinegar, one ounce each of stick cinnamon and whole cloves. Boil the vinegar, sugar and spice together, then put in the apple and boil till tender. Take out the apple and boil the syrup till thick, then pour it over the apples.

APPLE MARMALADE.

Peel and cover two pounds of acid apples, and put them in an enamelled saucepan with one pint of sweet cider and one pound of crushed sugar. Cook them by a gentle fire until the fruit is very soft, and then squeeze it through a cullender or sieve. If not sufficiently sweet, add more sugar. It is delicious eaten with scalded cream.

HOUSE-CLEANING.

Pumice-stone will remove marks from hard-finished walls, also from soapstone stoves. Carpets may be cleansed by scrubbing them with water in which ox gall has been mixed, or with water and ammonia, one gallon of the former to one tea-spoonful of the latter; use a scrubbing-brush and cloth as for cleaning unpainted floors, and change the water frequently; before being scrubbed they should be shaken and tacked in place. There is no nicer treatment of closets where food is kept than first washing the walls with soap-suds, covering them with a coat of sizing, and over that putting two or three coats of paint on ceiling, walls, shelves, and floor; after this washing with soap-suds will make everything perfectly clean and sweet. Paint on the walls of a kitchen is much better than kalsomine, whitewash, or paper, since it does not absorb odors or peel off, and can be quickly and perfectly cleaned. Any woman who can white-wash can paint her own kitchen. It needs first to be washed with soap-suds, then covered with a coat of dissolved glue, and then with paint. A broad, flat brush does the work quickly.

MITTENS.

The New York Herald tells its readers how to make cheap and warm mittens from the skin of the sheep:

During the period of more than thirty years past, we have been accustomed to make cheap and durable mittens in the following manner, to be worn when performing all sorts of out of door work. A good sheep-skin is purchased for \$1, which has been tanned with the wool on. The wool, of course, is short—not more than half an inch in length. A sheepskin of medium size will make from three to four pairs of mittens, as per the size of the hands. A pattern was first made out of stiff brown paper. The paper thumb piece must be neatly fitted to the pattern. Then the leather will fit the thumb-hole. One pattern will answer for both mittens if the leather is turned over after one mitten has been cut out. Sometimes the mittens are made with the wool outward, and sometimes the wool is inside. When mittens are to be for handling wool, stone, lumber and other things which are liable to wet them the leather is smeared with a coat of coal tar, which must be dried in before the fire. A coat of coal tar will prevent the leather from becoming wet like a piece of

cloth, and it will also make the mittens wear like hemp. Apply tar only to the parts that are most exposed to contact with the materials to be handled. In lieu of sheep-skin we have sometimes employed tanned calf-skin. Mittens will keep hands much warmer than gloves. Procure a glover's needle of triangular shape, let the edges of the leather be wetted before the mittens are sewed, employ strong thread, well waxed with beeswax, and the mittens will render excellent service.

A GOOD WAY TO KEEP APPLES ONE YEAR.

Years ago, when we produced large quantities of fruit, we always kept apples in excellent condition during the entire year. At a recent agricultural convention in Utica, N. Y., a quantity of apples were exhibited which were plump, fresh, and of good flavor, quite as good as the same kind of apples are ordinarily on the approach of spring. The apples had been put up in refuse boxes the year previous, and in the following manner: A layer of dry sawdust was sprinkled at the bottom of the box, and then a layer of apples placed in so that they do not touch each other. Upon this was placed a layer of sawdust, and so on till the box was filled. The boxes, after being packed in this way, were placed on the wall in the cellar, up from the ground, where they kept perfectly, retaining their freshness and flavor until brought out.—N. Y. Herald.

LITTLE ATTENTIONS.

How much we might make of our family life, of our friendships, if every secret thought of love blossomed into a deed! We are not now merely speaking of personal caresses. These may or not be the best language of affection. Many are endowed with a delicacy, a fastidiousness of physical organization, which shrinks always from too much of these, repelled and overpowered. But there are words, and looks, and little observances, thoughtfulness, watchful little attentions, which speak of love, which make it manifest; and there is scarcely a family that might not be richer in heart wealth for more of them. It is a mistake to suppose that relations must, of course, love each other because they are relations. Love must be cultivated, and can be increased by judicious culture, as wild fruits may double their bearing under the hand of a gardener; and love can dwindle and die out by neglect, as choice flower seeds planted in poor soil dwindle and grow single.

HOW TO PROMOTE PEACE IN A FAMILY.

1. Remember that our will is likely to be crossed any day, so prepare for it.
2. Everybody in the house has an evil nature as well as ourselves, and therefore we are not to expect too much.
3. To learn the different temper and disposition of each individual.
4. To look on each member of the family as one for whom we should have a care.
5. When any good happens to any one, rejoice at it.
6. When inclined to give an angry answer, "to overcome evil with good."
7. If from sickness, pain, or infirmity we feel er- ritable, to keep a strict watch of ourselves.
8. To observe when others are suffering, and drop a word of kindness and sympathy suited to them.
9. To watch the little opportunities of pleasing, and to put little annoyances out of the way.
10. To take a cheerful view of everything, even of the weather, and encourage hope.
11. To speak kindly to the servants, to praise them for little things when you can.
12. In all little pleasures which may occur, to put yourself last.
13. To try for the soft answer that turneth away wrath.

ET CEPERAS.

Always leave the draft of a stove open when there is no fire in it; by this means a room can be cleansed from impure air, as the open draft acts as a ventilator.

To prevent dust rising from a carpet when being swept, sprinkle coarse dry salt over it. If the carpet is much soiled, rub the salt well into the fibers, with the broom; then give a thorough sweeping, going over the work several times. The result will be satisfactory, as it gives a fresh look to colors dimmed by dust, and a sweetness most desirable. We consider salt far ahead of tea grounds or a wet broom, in cleansing a dusty carpet. The salt can be gathered up after it has served its purpose, and with the dust can be cast into the asparagus bed. As asparagus requires salt for food, we "kill two birds with one stone."