

## HOUSEHOLD.

## Amusing the Baby.

Children of an early age should be taught to entertain themselves for a certain portion of every day, otherwise they will become exacting and hard to amuse as they grow older.

Home-made playthings answer fully as well, if not better, than those which are purchased at the stores. It is a great mistake to have too many toys or playthings around at a time. Every child grows tired of the monotony, and desires a change. It is a wise plan to have some especial playthings which are always favorites kept in a box or closet for rainy or stormy days.

It is surprising to know how little it really takes to entertain some children. Gay-colored pieces from the rag-bag will furnish entertainment for hours. Samples of gingham, lawns, worsteds and silks, which can be had for the asking at almost any dry goods store, have delighted one small lad of twenty-two months for days. He loves the bright colors and the pretty floral designs, and nothing pleases him more than a package of samples. Children who love bright pictures are often delighted with old-fashioned books and their gay plates. Floral catalogues often furnish entertainment for a long time. Screens covered with gay pictures suitable to the nursery are interesting and instructive to the little folks. Long strings of empty spools, colored balls, such as are used in kindergartens, and small empty boxes are much liked by very young children.

Most babies love flowers, and this should be cultivated in every possible way. Give them plenty of clover blossoms, field daisies and the common flowers which are not poisonous, and let them trim their carriages or little carts with them. Give them clean peach baskets or strawberry boxes to fill with flowers. Nothing will delight them more than a few hours spent in the woods, and being allowed to pick up acorns the lovely green moss and other curious and attractive playthings. This will open a new world to them.

A large clean sand-pile affords no end of amusement for children, and should be found in every back yard. It is a favorite resort with most little folks. Some children enjoy putting colored pegs into holes made for that purpose in a square or round board. Many lessons are learned by playing with building blocks, but they should be of the simplest kind for young children. As they grow older give them cubes and squares that are composed of smaller blocks to take to pieces and put together. Sliced animals and other simple puzzles that are made of blocks can also be used later on.

If children can be taught early in life to pick up their own playthings when through with them, one very important lesson of life will have been learned.—Carrie May Ashton, in 'Trained Motherhood.'

## Home-Making.

There is an ocean of difference between housekeeping and home-making. One is a business, the other is an art. Many women make great success in the business who fail absolutely in the art. Their houses are perfectly kept. Every department is run with care and exactness. There is never a failure to meet demand; but it is not a home.

A home exists for the comfort, happiness, and health of the family. There is no department of housekeeping that is not made to yield to the needs of any member. There is never a crisis of temper if a meal is late or the convenience of a member demands a change in the hour. A few minutes—yes, even a number of minutes—spent in kindly converse in the morning, the call of a friend, or the sudden desire for an hour's outing, never seems to the home-maker a violation of the moral code. Dust does not cause a nightmare, or disorder a display which love and charity agree to call nervousness. Not things, but souls, are the objects of a home-maker's care. She values peace more than system, happiness more than regularity, content more than work accomplished. Yet, with it all, her house, when she touches perfection is the essence of regularity, order and quiet. It is this that makes home-making an art. And she alone is a home-

maker who has a true sense of proportion.—'The Outlook.'

## Short Rules for Long Comforts at Home.

Put self last.

Be prompt at every meal.

Take little annoyances out of the way.

When good comes to any one, rejoice.

When any one suffers, speak a word of sympathy.

Tell neither of your own faults nor those of others.

Have a place for everything, and everything in its place.

Hide your own troubles, but watch to help others out of theirs.

Never interrupt any conversation, but watch patiently your turn to speak.

Look for beauty in everything, and take a cheerful view of every event.

Carefully clean the snow and mud from your feet on entering the house.

Always speak politely and kindly to servants.

When inclined to give an angry answer, press your lips together and say the alphabet.

When pained by an unkind word or deed, ask yourself, 'Have I never done an ill and desired forgiveness?'—'Soldier and Servant.'

## Hints For Nurses.

Sick people don't like to be stared at. They are morbidly sensitive. To look surprised at the change sickness has wrought is annoying, and, worse than that, it is disheartening, and makes invalids imagine their case to be worse than it is. Therefore, don't stare at a sick person. And don't stand at the back of the bed, to make him turn his eyes round to see you. Always sit by the bedside, for the patient feels more at rest than if you stand up tall before him. And don't whisper; don't talk in a low voice; don't follow the doctor or a caller out into the next room. The invalid will be absolutely certain that you are discussing him. Don't wear garments that rustle or are made of rough cloth, to come in contact with hands made tender by sickness, and don't wear creaking boots or thick-soled boots.—Hall's 'Journal of Health.'

## Single Beds for Children.

Too much stress can hardly be laid upon the advantage of single beds for children. One of the great drawbacks at summer boarding places, for adults as well as children, is the difficulty of securing sleeping places by one's self. Few care to occupy the same bed with another person, and architects of public houses who recognize this preference will find ready patronage. Two small rooms communicating with each other are far more agreeable to most people than a single spacious chamber furnished with a double bed. The objections to the latter are enhanced in summer when the habit of a daily nap is, wisely, generally observed.—'Congregationalist.'

## Selected Recipes.

Macaroni a la Viennoise is not difficult of preparation. Required:—Half a pound of Naples macaroni, one ounce of butter, two teaspoonfuls of chopped parsley, salt and pepper, one gill of cream, and two eggs. Break the macaroni into pieces about three inches long. Put them into boiling salted water, and cook gently till tender. Probably it will take about three-quarters of an hour. Drain off all the water. Melt the butter in a pan; then add the parsley, pepper and salt; heat the macaroni in this. Beat up the yolks of two eggs and add them to the cream; now add this to the macaroni, reheat it, but on no account let it boil, or the eggs will curdle. Turn on to a hot dish. Quickly arrange round the edge little heaps of capers cut in halves, and potatoes cut into small dice, and fried a golden-brown. The broad ribbon macaroni can be used if liked. Tinned olives are nice for a change, instead of the capers.

Chicken Pie.—(This recipe is over fifty years old, and is sufficient for twelve persons.) Singe, clean and disjoint two or three nice chickens. Cover them with boil-

ing water and parboil until tender. Take the meat from the bones, mash the livers and hearts and add them to the gravy. Line a deep earthen pudding-dish with puff paste and place in it the chicken meat which should be cold; sprinkle over with pepper, salt, a dust of flour and a teacupful of butter, dividing the butter among the layers. Pour in as much of the thickened broth as the dish will hold. Put over the top crust; cut a gash in the middle and bake it in a brisk though not over-hot oven, covering the paste with paper until the pie is nearly done. Oysters mixed with the chicken make a fine pie.—'Presbyterian Banner.'

Fruit Cake.—Instructions for the manufacture of fruit cake can be had in plenty, but the distinctive feature of this particular cake is, that it requires no eggs. The recipe is 'strictly guaranteed,' as the donor of it has been using it for years, and the writer has partaken thereof not infrequently. Three pounds of flour, three-quarters of a pound of butter, two pounds of sugar, three pounds of currants, two pounds of raisins, quarter of a pound of lemon peel, quarter of a pound of orange peel, one ounce each of baking soda and cream of tartar, two ounces of cinnamon, two nutmegs, one and a half pints of milk; let it rise half an hour and bake slowly. This makes a good Christmas or wedding cake, and will last a year or more—if you do not eat it before that.

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Publishers, Montreal.

THE 'NORTHERN MESSENGER' is printed and published every week at the 'Witness' Building, at the corner of Craig and St. Peter streets, in the city of Montreal, by John Redpath Dougall, of Montreal.

All business communications should be addressed 'John Dougall & Son, and all letters to the editor should be addressed Editor of the 'Northern Messenger.'