

HOUSEHOLD.

God's Plans.

(Ella Wheeler Wilcox.)

The world will never adjust itself
To suit your whims to the letter;
Some things must go wrong your whole life
long,
And the sooner you know it the better.

It is folly to fight with the Infinite,
And go under at last in the wrestle;
The wiser man shapes into God's plan,
As the water shapes into the vessel.

The Much Abused Potato.

(Mrs. J. H. Emery, in the New York
'Observer'.)

On every table in our land is to be found the potato. On every bill of fare its name appears. It might almost be called the common bond between rich and poor. 'Anyone with common sense can cook a potato.' Very true, but whether from lack of common sense or other causes, a well cooked potato is seldom seen. At a restaurant, almost never. Think of the over-done, or under-done, soggy masses, served under the names of boiled, baked or mashed potato, and yet no vegetable better repays a little intelligent care. Potatoes properly cooked in whatever form, should be light and mealy. This result may always be obtained by a little care.

Boiled potatoes should always be cooked in their jackets. They should be dropped into boiling hot water, which has been well-salted; the moment they are done the water should be poured off and the potatoes allowed to dry in the uncovered kettle. The skins may then be removed if desired. Even for mashed potatoes, the result is much more satisfactory if the skin is left on until they are cooked, although it may be a little more trouble to the cook to take off the skin at the last moment. Mashed potatoes should not only be mashed, but whipped until creamy.

If baked potatoes are left for a moment in the oven after they are done, it is well to break the skin slightly in order to allow the steam to escape, and prevent them from sogging. Unless simply warmed over in a little butter, potatoes should always be fried in deep fat, heated sufficiently hot to prevent absorption of the fat, and well drained upon absorbent paper before being placed upon the table.

Among the many modes of preparing potatoes is one seldom seen at present—though highly appreciated half a century ago—the old-fashioned potato pie. A custard was prepared as for pumpkin or squash, using potatoe enriched with butter instead. Any one in lack of pie material would find a well-made potato custard pie a very pleasant change.

Cold potatoes may be quickly changed to an appetizing salad, by cutting into dice and adding an equal amount of hard boiled finely chopped egg, a dash of pepper, a suspicion of onion, and a scant half teaspoonful of celery seed salt to taste.

Stir into a cupful of boiling vinegar a teaspoonful of sugar, a tablespoonful of butter, and the yolks of three eggs. Stir constantly until smooth and thick, pour this dressing over the salad while hot; add the last thing before serving, a cupful of whipped cream, though it is very nice without. Serve on lettuce leaves or not as suits the taste.

As long as potatoes are plenty, one need never lack for an appetizing dish. They furnish cheap material for soup, salad, vegetable and pie, and only need to be mixed with a little—know how—to be nutritious and palatable.

Putting Poisons Out of Reach

A box of neuralgia pills used by an older member of the household was left within the reach of a child four or five years of age. She had asked for some of the pills, supposing they were candy, and, of course, had been refused. Under these circumstances one would suppose that the poisonous pills were at once put somewhere out of reaching distance, but this was not done. In the absence of some

one to watch her the little girl soon after climbed up and reached the pills, of which she swallowed five. When the child's mother discovered what her little one had done she started for the drug store from whence the pills were procured, her child tripping merrily along at her side. The druggist informed the startled parent that a fatal dose had been taken, and ere the mother could reach her doctor's office the child was seized with convulsions, which in a few moments terminated life. It is more than careless, it is criminal to leave any poison within the reach of a child. A locked box or cupboard should be the receptacle of all drugs, especially of all that are poisonous. Since we do not know what any particular drug or medicine may be needed it is advisable to have all such as the house possesses in a place at once safe and handy—safe from the children, readily accessible to the powers that be.—The New York 'Observer.'

A Doctor's Suggestions

Among the many mothers who read these lines there may be one or more whose child has scarlet fever—that terrible disease that has come to be so dangerous of late years, and who will be glad to know of anything to help their baby. And this is something so simple, yet so effective, that no physician can object to its employment. It is the application to the entire body of warm sweet oil, well rubbed in. There is something curious in its immediate good effect. Almost twenty years ago, I had five patients in one family sick with the anginose or throat variety of scarlet fever, and had them all brought into one room for convenience sake as well as seclusion. Five little heads returned my greeting every time a visit was made, and all clamored loudly for their oil bath. It was plentifully used, then a woollen nightgown put on, and nothing else done. No medicine was given, and but little food was needed to supplement absorbed oil. And in recovery, there was an absence of usual complications, so that in my Western town oil baths came to be generally used with excellent result. Other fats were tried, but none answered the double purpose of nutrition and as skin cooler so well as plain olive oil. It is well worth trial.

One word of advice about drinking water, and my task is done. If, in any hotel or summer resort to which these lines may come, there should occur a single case of typhoid or diphtheria, test the drinking water or have it done at once. A few cents will buy an ounce of saturated solution of permanganate of potash at a chemist's. If, when a drop of this solution is added to a tumbler of water, its color changes to brown, it is unfit to drink; if it remain clear, or slightly rose-colored after an hour, it is, broadly speaking, safe.—William F. Hutchinson, M.D., in the 'American Magazine.'

Selected Recipes.

Ginger Cream.—This is a very quickly prepared sweet if one has preserved ginger and cream in the house, and is served in custard-cups. Cut some preserved ginger into small pieces. Put several of these into each custard-cup, then a thin layer of brown bread-crumbs, and a teaspoonful of ginger syrup; add more layers till the cup is nearly full, and

then pile up some whipped and sweetened cream on the top.—Exchange.

Finnan Haddock.—Carefully trim, put into a large frying-pan, in which have a sufficiency of good dripping. Fry slowly, and carefully turn. When cooked, lift on to very hot dish; keep near fire. Then lift pan off fire, and drop into it eggs, one by one, each being broken into a cup previously rinsed out with sweet milk. Do very slowly, lift carefully, a shake of white pepper and salt, and you have a dish fit for a king.—Exchange.

Baked Cauliflower.—Trim off all the green leaves and cut off the stalk as short as possible. Place head downward in a bowl of cold salted water for at least half an hour, to dislodge concealed insects. Drain and place stem downward in a deep saucepan, cover with boiling water, add one teaspoonful of salt, bring to the boiling point and boil hard for five minutes, then reduce the heat to a gentle but persistent boil and keep at the same temperature for from thirty to forty minutes, according to size. Drain carefully and place in a buttered baking dish. Have ready one pint of cream sauce made with two tablespoonfuls of butter, two tablespoonfuls and a half of flour, one teaspoonful of salt, one-half of a teaspoonful of white pepper and two cupfuls of milk. Pour this over the cauliflower, sprinkle with a little grated Parmesan or gruyère cheese, then with fine stale bread crumbs mixed with a little melted butter. Place in a hot oven until the crumbs are golden brown, and it is then ready to serve.—Table Talk.

Oil Cure for Cancer.

The Dr. D. M. Bye Co., of Indianapolis, Ind. report the discovery of a combination of soothing and balmy oils which readily cure all forms of cancer and tumor. They have cured many very bad cases with out pain or disfigurement. Their new books with full report sent free to the afflicted.

LEARN TELEGRAPHY And R. R. ACCOUNTING.

\$50 to \$100 per month salary assured our graduates under bond. You don't pay us until you have a position. Largest system of telegraph schools in America. Endorsed by all railway officials. OPERATORS ALWAYS IN DEMAND. Ladies also admitted. Write for catalogue.

MORSE SCHOOL OF TELEGRAPHY,
Cincinnati, O., Buffalo, N. Y., Atlanta, Ga., La Crosse, Wis.,
Texarkana, Tex., San Francisco, Cal.

BABY'S OWN

\$12.00 WOMAN'S Fall Tailored SUITS \$4.50
MADE TO ORDER.

Suits up to \$15.00. Jackets, Cloaks, Raincoats and Waists and Skirts, at manufacturers' prices. Send for fall sample cloths and fashions No. 1.

SOUTHCOTT SUIT CO., London, Ont.

WANTED, COPIES OF THE NEW DOMINION Monthly. Bound volumes will be taken, but preference given to single numbers having the covers complete and in good condition. Address E. B. BIGGAR, 471 West Marion street, Toronto.

NORTHERN MESSENGER

A Twelve Page Illustrated Weekly,
To Separate Addresses.

Single copy 40c
Three copies to separate addresses . . . \$1.00
Four copies to separate addresses . . . 1.20
More than four at the rate of thirty cents each.

S. S. Clubs.

Sunday-school Clubs, ten or more copies to one address, twenty cents per copy per annum, Postage.

The above rates include postage for Canada (excepting Montreal City), Nfld., U.S. and its Colonies, also Cuba, Gre at Britain, Mexico, New Zealand, Transvaal, British Honduras, Bermuda Barbadoes, Ceylon, Gambia, Sarawak, Bahama Islands, Zanzibar, Hongkong, Cyprus, Fiji, Jamaica, Malta, Trinidad, British Guiana, Gibraltar.

For Montreal and foreign countries not mentioned above, add 50c a copy postage.

Sample Copies.

Sample package supplied free on application.
JOHN DOUGALL & SON,
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 and Frederick Eugene Dougall, both 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.'

SICK HEADACHE

CARTER'S
LITTLE
LIVER
PILLS.

Positively cured by these Little Pills. They also relieve Distress from Dyspepsia, Indigestion and Too Hearty Eating. A perfect remedy for Dizziness, Nausea, Drowsiness, Bad Taste in the Mouth, Coated Tongue, Pain in the Side, TORPID LIVER. They regulate the Bowels. Purely Vegetable.

SMALL PILL. SMALL DOSE. SMALL PRICE.

CARTER'S
LITTLE
LIVER
PILLS.

Genuine Must Bear Fac-Simile Signature
Brewster
REFUSE SUBSTITUTES.