

HOUSEHOLD.

Home Training.

(Kate Upson Clark in 'Congregationalist'.)

The child's ideals must be formed from those of his home. Without express words he learns, if he has the right kind of parents, that the habit of smoking is folly, and worse; that no respectable man, if he loves his country and his God aright, will ever be seen in a liquor saloon; that moral worth and mind culture are in price far above rubies or any form of material wealth; that the churches represent God in the world, and that if one would help on God's work he must go to church and side with church-going people against the other sort; and a hundred other postulates, which accompany or follow these as inevitably as the day the sunrise.

All children will doubtless object sometimes to attendance upon church or school when there seems no special reason for doing so. They will sometimes treat guests rudely in spite of the best efforts of conscientious guardians, but the proper routine of a home assumes so much that the well-bred child comes to take certain things for granted and as essential to the everyday conduct of the family. He expects to go to church as surely as he expects to eat his breakfast on Sunday morning. He expects to bathe himself at certain stated hours, and if he cannot conveniently do this every day he sets certain times in the week for it, because he has been brought up to do it so regularly that he takes it for granted that the things must always be done thus and so. He accepts the duty of entertaining visitors and, perhaps, of seeing them to their homes as necessary.

'Why, how do your children learn to do these things without protest?' inquired one mother of another. 'Mine make a fuss about going to bed, and another about getting up in the morning. They scold every Sunday about going to church. If they can trump up the slightest excuse they want to stay at home from school. My eldest boy, who is fourteen, and ought to know better, almost refuses to see Miss H. home when she comes to make her calls, which have to be in the evening, for she has no other time. How do you contrive to have your children perform all these duties so willingly?'

The explanation was made that they had been from their earliest years required to do these little tasks so unwaveringly, and the possibility of any alternative had been so strenuously concealed from them that no question ever arose in their minds in regard to them. It was taken for granted that they were to be done; the ideals of the family as impressed every moment of every day since the children were born clearly demanded it, and accordingly they 'were' done.

In Case of Fire.

Dr. George H. Hope gives the following sensible and easily followed directions for a method of procedure in case of a woman's clothing taking fire—an unfortunate accident of almost daily occurrence. Her clothing takes fire; she is wrapped in flames; her arms and hands, her neck and face, are scorched with the heat; her hair is in a blaze; the smoke is suffocating her. She becomes utterly confused, and rushes to and fro, so creating a current of air which increases the fire. The best thing she could have done would have been instantly to roll upon the floor. But how few have the presence of mind to do this! The more need for a friend to do it for her. Seize her by the hand, or by some part of the burning dress which is not burning, and throw her on the ground. Slip off a coat or shawl, a bit of carpet, anything you can catch up quickly, hold this before you, clasp her tightly with it, which will protect your hands. As quickly as possible fetch plenty of water; make everything thoroughly wet, for though the flame is out, there is still the hot cinder and

the half-burnt clothing eating into the flesh; carry carefully into a warm room, lay on a table or on a carpet on the floor—not the bed—give some warm, stimulating drink, and proceed to the next operation, that of removing the clothing.

Perhaps in the whole course of accidents there is not one which requires so much care and gentleness as this. We want only three people in the room—one on each side of the patient, and one to wait upon them. O for a good pair of scissors or a really sharp knife! What a misery you will inflict by sawing through string, etc., with a rough-edged, blunt knife. There must be no dragging or pulling off; do not let the hope of saving anything influence you. Let everything be so completely cut loose that it will fall off; but if any part sticks to the body let it remain, and be careful not to burst any blisters.—'Womankind.'

Lunch Sandwiches.

Egg Sandwiches—Boil the eggs forty-five minutes. Plunge into cold water. Peel. Rub them through a fine sieve, and to each egg allow one-half of a teaspoonful of soft butter. Work to a paste. Season well, and spread between thin slices of unbuttered bread.

Ham Sandwiches—Chop cold boiled ham very fine, fat and lean together, and to every cupful allow one tablespoonful of melted butter, the yolks of two hard boiled eggs, one teaspoonful of lemon juice, one quarter of a teaspoonful of dry mustard, and one quarter of a teaspoonful of white pepper. Pound to a paste, and spread between thin, evenly sliced bread cut in any fancy shape.

Lamb Sandwiches—Trim off fat and mince very fine. Add enough rich cream to moisten; season with salt and spread on the prepared bread.

Nut Sandwiches—Chop very fine a mixture of nuts, using hickory nuts, English walnuts and almonds. Put with them two teaspoonfuls of grated cheese, a dust of salt, and spread between slices of unbuttered bread.

Baked Bean Sandwiches—Rub one cupful of soaked beans to a smooth paste, and one teaspoonful each of parsley and celery, one teaspoonful of onion juice and one-eighth of a teaspoonful of made mustard.

Peanut Sandwiches—Shell and remove the skins from a pint of fresh-roasted peanuts, chop very fine, mix with a little mayonnaise, and spread thin slices of white bread cut in fancy forms.

Fig Sandwiches—Select eight fine figs, pour boiling water over, drain, and chop very fine, spread between slightly buttered bread, cut in fancy forms.—'Housekeeper.'

A Word to Mothers.

Let your little ones be sure that 'there is sunshine in your souls.' Let them never doubt the brightness of your own faith and theirs will not be clouded. This little incident from personal experience will point the message which I bring you.

I was trying to speak cheering words to a man in middle life, who was indulging in a fit of depression. He said, 'If I had your sunny disposition, I should be thankful. But I told him, 'It is not' my disposition, it is Christ in me that makes me hopeful; you need him.' Then he gave me this sad answer, 'My mother has been a professor of religion for many years, and she often has the blues.' What answer could I give to one whom his mother disappointed? Yet that poor mother was so far from realizing what she lacked that she hoped her son would be a Christian some day, and thought she was trying to persuade him to be one. While he, watching her with a hungry heart for years, was disappointed in her religion. He left this life not long ago with no hope, so far as his dearest friends know, in his mother's Saviour.

O, mothers, in partnership with the 'God of hope,' may he who has intrusted these immortal souls to your care make you to abound in hope, that you may never dwarf or destroy the perfect trust in him which is natural to his little ones.—'Congregationalist.'

Selected Recipes.

MOLASSES COOKIES.

One cup molasses, one-half cup brown sugar, one-teaspoonful soda, one egg, one-half cup hot water, one-half cup shortening, one teaspoonful each ginger and salt, five cups of flour, or enough to drop from the spoon into soft cakes.

BREAD OMELET.

Soak one cup stale bread crumbs in two cups milk fifteen minutes. Beat the yolks of four eggs very light, add one-quarter teaspoonful salt and speck of pepper. Stir in the softened crumbs and then the stiffly-beaten whites. Heat one teaspoonful butter in an omelet pan, pour in the mixture and when slightly browned set into a moderate oven for a few minutes to set the top. Fold over on a hot platter and serve with a cream or a tomato sauce, previously made and kept hot.

COCOANUT SPONGE.

Thicken a pint of milk with two heaped tablespoonfuls of cornstarch, add three tablespoonfuls of sugar and a little salt. Cook ten minutes, when slightly cool beat in the stiffly beaten whites of three eggs and one cup of fresh grated cocoanut and turn into a mold. Serve with soft custard made with the yolks of eggs, three tablespoonfuls of sugar and one pint of milk.

PRUNE PUDDING.

Whip the whites of five eggs to a stiff froth, add slowly five tablespoonfuls powdered sugar, beating all the time. Then add one cup of cooked prunes chopped, and beat until very light. Put into a small pudding dish and bake about ten minutes; then set away to cool. Beat the yolks of five eggs, add half a cup of sugar, and beat until creamy. Add one pint of hot milk slowly and cook in double boiler until thick like soft custard. Cool and serve as a sauce for the prune pudding.—'American Kitchen Magazine.'

NORTHERN MESSENGER.

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