HOUSEHOLD.

For the Busy Mother.

Owing to a fire in the New York factory, we are unable to supply any pattern under No. 2000. Subscribers will please take note of this.



NO. 5692. NO. 5632.—A STYLISH STREET SUIT.

A smart design for a costume is here shown in a development of gray and black checked suiting. Five gores were used in the construction of the skirt, the back being arranged in an inverted box-pleat. A perfectly smooth adjustment is given about the hips, from which there is a gradual widening to the lower edge, which is quite full. The coat is of a style generally becoming, and admits of being made in either long or short hip length. It is fitted by seams that extend to the shoulders in both back and front, giving long, graceful lines to the figure. The mode is appropriate for broadcloth, serge, cheviot and mohair. For 36 inches bust measure 2 1-2

yards of 44-inch material will be required for

yards of 44-inch material will be required for the coat, and 6 1-2 yards for the skirt. Ladies' Coat, No. 5696.—Sizes for 32, 34, 36, 38, 40 and 42 inches bust measure. Ladies' plain, five-gored skirt, in long, me-dium sweep round and short round length. No. 5632.—Sizes for 22, 24, 26, 28, 30 and 32 inches waist measure.

No. 5632.—Sizes for 22, 24, 26, 26, 26 and 52 inches waist measure.

The above illustration calls for two separate patterns. The price is ten cents for the waist and ten cents for the skirt.

'NORTHERN MESSENGER.' PATTERN COUPON. Please send the above-mentioned pat-tern as per directions given below. No Size Address in full

N.B.—Be sure to cut out the illustration and send with the coupon, carefully filled out. The pattern will reach you in about a week from date of your order. Price 10 cents, in cash, postal note, or stamps. Address, 'Northern Messenger' Pattern Department, 'Witness Block,' Montreal.

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See 'Busy Bee' picture CENT TRIAL The Pictorial Publishing Co., 142 St. Peter St., Montreal. Please send me the issues of the 'Canadian Pictorial' for April and May, for which I enclose ten cents, the amount of your special trial price. The Pictorial Publishing Co., Montreal, Name P. O..... Prov. Date

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A delicious drink and a sustaining Fragrant, nutritions and economical. This excellent Cocoa maintains the system in robust health, and enables it to resist winter's extreme cold.

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Selected Recipes.

MOLASSES CANDY .- A good recipe for molasses candy is: Take three cups of granulated sugar and place in a large saucepan, pour on a quarter of a cup of water, and allow to slowly dissolve over the fire. After it has boiled for several minutes, pour in a cup of molasses, very slowly, stirring meanwhile; allow to boil again, and add a half-cup of molasses. Stir occasionally, so that the syrup does not stick or burn. Then add a teaspoonful of cider vinegar, poured in slowly. This stirs up considerable commotion, and should be thoroughly stirred so that it mixes

should be thoroughly strict with the syrup.

Boil for awhile and test in the usual way, by dipping a little of the mixture in a cup of cold water; just before removing, add a little vanilla, stir, and pour on buttered pans.

When nuts are used, they are placed on the pans, and the hot mixture is poured over. Quick stirring must be done to mix thoroughly together. Peanuts crushed to powder, combined with plain molasses candy, are delicious. Quick stirring must be done to mix thoroughly together. Peanuts crushed to powder, combined with plain molasses candy, are delicious. Before the candy nardens in the pans, butter the sides of a knife and mark off into square blocks.

Nuts, small pieces of figs, slices of lemonpeel, and a little tea berries make a rather unusual-looking sweet meat, which, in reality, is nothing more than molasses candy poured over these ingredients.—'Morning Star.'

CHICKEN SOUP WITH DUMPLINGS.—Kill, scald and pick a good sized fat chicken. Cut in pieces, and put on to boil in one gallon of water. Cold water is best, but hot may be used if in a hurry. Salt to taste. Let boil one hour for every year of its age, or till tender, and meantime have one cup of rice boiling. When tender take out meat (chicken), and use it as preferred. In the broth put rice, and add as much boiling water as you deem proper. Now make your dumplings. Two cups flour, two eggs, a little salt, and one pint water; stir all together, but do not beat them; drop into the boiling broth with a long spoon; stir occasionally. Make the dumplings as small as you can, and drop in quickly. When it boils up (if the fire is moderate, as it should be) it is done. Add any flavoring preferred. The above quantities are sufficient for ten persons. CHICKEN SOUP WITH DUMPLINGS .-

Nature's Spring Remedies.

That it is necessary to take a little medicine in the spring is one of those beliefs to which we are attached, without questioning ourselves much as to the reason why. The precise kind of medicine taken depends largely upon family tradition; some place their reliance on one remedy; some on another. Nature, whose remedies are not given perfunctorily, brings out her materia medica in due course, and administers her doses, disguising them in a pleasant fashion.

One of the first and best of her remedies, presumably given to cure rashes and all ills that arise from impurity of the blood, is watercress. When we find the bronzed varie-