HOUSEHOLD.

The Stepmother.

(Kathleen Kavanaugh, in 'Good Housekeeping.')

Within a fortnight of my birth, My fair young mother passed from earth, And mem'ry left to me no trace Of her dear form or face,

In time another took her place:
The one who led me down the years,
Who kissed away all fret and tears;
Upon whose warm, responsive breast,
Whenever care oppressed,
I always found relief and rest.

It is my hope I'll see them stand At Heaven's gate, hand clasped in hand— The mother sweet I never knew, The one tried, noble, true, Who filled her place—my mother, too.

A Rare Accomplishment.

No accomplishment gives more pleasure than the art of story-telling, unless it may be the art of singing a song. But even the simplest song sounds better when accompanied on a musical instrument, and that is not always to be had. The story needs only the audience. It is no respecter of persons. The effective story-teller has a welcome by the camp-fire, at the dinner-table, in the lawyer's office, at the sick-bed, in the schoolroom, and at the kitchen door. the kitchen door.

at the kitchen door.

Women have not excelled in conversational story-telling. Perhaps their failure is partly because they find it hard to be brief. Women do not always know what not to say. Of all the rules which govern the story-teller, the most imperative is that which cuts away the superfluous. 'Nobody but yourself knows what good things you leave out,' is the only consolation for the merciless pruning of the successful story-teller.

It is difficult to teach the begulling art of telling a story; but one may hear almost any day examples of how not to do it—and an occasional rare illustration of how to do it.

occasional rare illustration of how to do it. But a woman who will teach herself skill in the accomplishment will never lack a welcome, for the world is hungry for innocent pleasure. We are all just as fond of hearing good stories as we were in our childhood's days.—'Christian Age.'

What to Teach Your Daughter

Teach her to be good. Teach her to be good.
Teach her to be self-reliant,
Teach her constant neatness.
Teach her kindness of temper.
Tach her how to 'set the table.'
Teach her to be kind to everyone.
Teach her industry and usefulness.
Teach her to avoid a fop or a first.
Teach her to wear easy worm show Teach her to wear easy-worn shoes.
Teach her everyday, practical 'sense.'
Teach her strict and loving obedience. Waif.





For the Busy Mother.

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Ills of the Feet Relieved.

Probably no part of the human body receives so little care as the feet, and yet how necessary is their well being. Shoes that are either too large or too small produce corns. When these first appear, rub them with pumice stone. Treat in the same way the callous spots that form on the bottom and sides of the feet. Should the corn be very sore, soak the feet in warm water and then apply camphorated vaseline. In pairing a corn a very sharp knife should be used and apply camphorated vaseline. In pairing a corn a very sharp knife should be used, and the operation most cautiously conducted. A poultice of bread crumbs soaked half an hour in vinegar will often remove a corn in a night.

Bunions should be rubbed with lanoline and then protected by a piece of oiled silk. Ingrowing toenails may be checked and cured by foreing back the flesh from the nail and inserting a tiny wad of lint under the edge of the nail. When the next toe presses the flesh down on the nail, bind the two toes together with adhesive plaster so as to prevent the pressure in the wrong place.

For perspiring feet, bathe the feet in water containing a little borax, and then powder with lycopodium. For tired or aching feet use a hot salt water bath and rub the feet dry with a rough towel. Swollen feet and ankles are benefited by a bath in water in which wood ashes have been boiled, the water being strained before it is used. strained before it is used.

For women with sensitive feet that blister easily, a simple remedy is to rub the sole of the stockings with castile soap, and to soften the soap in water and rub it over the bottom and sides of the feet. Chilblains can be cured by persistent bathing night and morning with witch hazel. Three parts vinegar and one part camphorated brandy is a preventative of chilblains if used during the fall months and before cold weather comes.

Selected Recipe.

ROMAN MEAT PUDDING.—It isn't at all likely that the Romans used up their left-overs of joints and roasts in this way; but it is none the less a very palatable method of disposing of cold veal, chicken, mutton or beef: Have a pint of the meat after it is finely minced. Take a cup of good stock well-flavored, one egg, some lemon juice, or tomato sauce, a few bread crumbs, and pepper and salt. Mix all together and season if liked with a little onion and chopped parsley. Line a mold or dish with some macaroni, previously boiled till tender. Fill the dish with the meat mixture and steam for half an hour. Turn out of the dish and serve with a white sauce.

STRAWBERRY PUDDING SAUCE.—Mash one pint of ripe berries with a potato masher. Beat a piece of butter as large as an egg and one and one-half cupfuls of powdered sugar to a light cream; add the white of one egg beaten to a stiff froth, and just before serving, stir in the mashed berries.

DELICIOUS STRAWBERRY CREAM.—Scald one pint of milk in a double boiler. Beat the yolks of six eggs and two cupfuls of sugar until it thickens, stirring constantly. Remove from the fire, add one pint of cream, and when cold one quart of strawberries that have been mashed through a colander, and freeze. DELICIOUS STRAWBERRY CREAM.

STRAWBERRY SHERBET.—Boil two and one half cupfuls of sugar and one quart of water together for five minutes. Add the juice of two lemons to one quart of strawberries, and mash fine. When the syrup is cold, pour it over the berries and strain through a cheese cloth bag. Pack and freeze, stirring constantly. When the dasher is removed add a meringue made of the white of one egg and one tablespoonful of sugar beaten until white and stiff. Repack and stand aside until wanted.

STRAWBERRY WATER ICE.—This is made the same as sherbet, except that it must not be light and frothy, and so is only stirred occasionally during the process of freezing, and no meringue is added.