

## HOUSEHOLD.

## Color in Furnishings.

There are rooms in some houses that produce a sense of irritation on nerve and brain on those who are sensitive to color, so crude and harsh and jarring are the arrangements of the same. Go into another room in some other house, where all the colors soothe and delight, and you will find soft olives and dull blues and blue-greens, having an indescribably gentle influence. The blue-green or olive prevails in the carpet, the ground being deep blue and the all-over pattern soft olive and dull blue. The olive prevails in the long curtains, and takes on rather golden tone, while the sash curtains are entirely of the softest dull blue Indian silk, trimmed with tassel braid to match. The Holland shades are in ecru. There is an absence of conspicuous figures, pattern and ground. A bit of pale rose, or yellow, or old gold, or dull red, may be used, in such a room. An old fan, for example, ornamented with a bow of pale rose satin and displayed against a light olive wall, tells for much more than against a wall flowered or figured conspicuously in a dozen different colors.

## How to Buy Poultry.

When marketing, remember that if poultry is young, the end of the breast-bone is just like gristle; and that the joints are limber and the legs smooth. When fresh killed, the eyes are full and the feet moist. The feet and beak of a young goose are yellow, but if the bird has weathered too many storms, its feet and beak will be reddish color and bristly. If the feet are not pliable, it is a sign that the goose has been a long time dead. That fat of a young bird is whiter and softer than that of an old one. Unless the weather is very warm, all kinds of poultry, turkeys especially, are improved by hanging for a day or two.

## A Chapter on Pickles.

Ripe cucumber or watermelon rind makes an acceptable relish served with either hot or cold joints. Cut the pared rind into thick slices. Boil one ounce of alum into one gallon of water, pour it on the rinds, and let them stand in it several hours on the back of the stove. Take out into cold water, and when cold boil them half an hour in a syrup made of four pounds of light-brown sugar, one quart of vinegar, one cup of mixed whole spices, stick cinnamon, cassia buds, all-spice and cloves.

Chow-Chow—Cut into pieces one-half peck of green tomatoes, two large cabbages, fifteen onions, twenty-five cucumbers. Mix them together and pack them in layers with salt; let them stand for twelve hours, then drain off the brine and cover them with vinegar and water, and let them stand another twelve hours. Drain off the vinegar and cover them with one and a half gallons of scalding hot vinegar which has been boiled a few minutes with one pint of grated horse-radish one-half pound of mustard seed, one ounce of celery seed, one-half cup of ground pepper, one-half cup of turmeric, one-half cup of cinnamon and four pounds of sugar. Let them stand until perfectly cold, then add one cupful of salad oil and one-half pound of ground mustard. Mix them all thoroughly together and place in jars.

Stuffed Peppers—Select the large bell peppers. Cut around the stem, remove it and take out all the seeds. For the stuffing use two quarts of chopped cabbage, a cupful of white mustard seed, three tablespoonsful of celery seed, two tablespoonsful of salt, half a cupful of grated horseradish. Fill each pepper with part of this mixture, and into each one put a small onion, and a little cucumber. Tie the stem on again, put the pepper in a jar and cover with cold vinegar. A little sugar may be added if desired.

Pickled cauliflower—Take two cauliflowers, cut up; one pint of small onions, three

## A MANXMAN'S TRIBUTE.—"AN ENORMOUS FORCE"

The Hon. J. K. Ward, a Manx-Canadian, sends his copy of the leading Isle of Man paper containing the following:—

'I see from this week's 'Christian World' that there is a paper carried on the very same lines as the imaginary one described in 'In His Steps.' It is the Montreal 'Daily Witness,' and is said to be the only one of the kind in the world. That can hardly be said to be a very creditable thing for the Christian Church. Can any one doubt that such a paper must be an enormous force on the side of purity, righteousness, and every good and noble cause? I can imagine few greater blessings that could come to any community than the presence of such a paper in its midst. Just imagine what it would be to have in this island (the Isle of Man) a newspaper absolutely free from personalities, stories of petty scandal, betting news, and advertisements of anything that could be to the moral detriment of the people. I am aware that for such a task a man of enormous courage and faith would be

needed. But if such a man did arise in our midst it would be such a call to duty to all Christian people as has hardly ever come to us yet. He would have great difficulties to fight with, but I wonder what right any of us would have to call ourselves followers of Jesus if we did not stand by him and see him through. Surely this is no mere utopian dream. It ought to be perfectly feasible. If our Christian profession is a reality and not a sham; if all, or even a large portion of the Church members, were to be governed by the rule 'What would Jesus do,' they would make it quite possible for such a paper as the one described as existing in Montreal to live and flourish among us.

Christ begins his work with the individual, making a new man, and out of that new creation all other good things are to come for others and for society at large. Reformation must begin with ourselves.—Rev. D. Inglis, B.A., in 'Mona's Herald,' Isle of Man.

## "SIGN OF GREAT PROMISE."

River View Farm,  
Treadwell, Ont.

Let me say that I am proud of the 'Witness.' It is a sign of great promise for our country that such a paper is so well appreciated, and is still spreading its influence. So long as the 'Witness' holds its present high position in both morals and politics, if ever I am obliged to cut down my list of subscriptions, rest assured that by a long way your paper shall be the last to go.

Yours respectfully,

GORDON L. LAMB.

medium-sized red peppers. Dissolve half a pint of salt in water enough to cover the vegetables and let them stand over night. In the morning drain them. Heat two quarts of vinegar, with four tablespoonfuls of mustard until it boils. Add the vegetables, and boil for about fifteen minutes, or until a fork can be thrust through the cauliflower.

Stuffed mangoes are decorative as well as appetizing. Use small green musk-melons or cantaloupes. Cut a small square from the side of each one, and, with a teaspoon, scrape out all the seeds. Make a brine of one pint of salt to a gallon of water. Cover the mangoes with it while it boils. Let them stand two days; then drain them and stuff with the same mixture as is used for peppers. Pour boiling vinegar over them, using in it a bit of alum.

Nasturtium Pickles.—Pick the nasturtium seeds green; leave a short stem on them and place them in a weak brine for two days; then soak them in fresh water for a day. Pack them in jars and turn over them boiling vinegar; seal and let them stand a month or more before using.

Green Tomato Pickle—One peck of green tomatoes, two quarts of onions, vinegar, one-half tablespoonful of cayenne, one-fourth tablespoonful of ground mustard, two pounds of brown sugar, one-half pound of white mustard-seed, one-half ounce of ground mace and one tablespoonful of celery seed, one tablespoonful of ground cloves. Slice the tomatoes and onions very thin; sprinkle a little salt through them and let them stand over night. Drain them through a colander and put them on to boil with enough vinegar to cover them, and boil slowly until they are clear and tender. Then drain them from the vinegar. Put into fresh vinegar the sugar, mustard-seed, mace, celery-seed, and cloves, and let them boil for a few minutes; then pour it over the drained tomatoes, which have been mixed with the cayenne pepper and ground mustard. Mix them well together, and when cold put in jars.

Good Chili Sauce.—Take twelve large ripe tomatoes, three green peppers, two onions, two tablespoonfuls of salt, two of sugar, one of cinnamon, three cups of vinegar; peel the tomatoes and onions and chop them separately very fine, chop the peppers and add to the other ingredients, boil an hour and a half. This sauce, bottled and sealed, will keep for a long time.

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