

NEW YEAR PRESENTS.

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of the same publication with the compliments of the publishers.

JOHN DOUGALL & SON,
'Witness' Building,
Montreal.

HOUSEHOLD.

Apples.

(By Mrs. J. W. Wheeler, in 'N. Y. Observer'.)

Boiled apples have a queer sound, but they taste really delicious, boiled as a vegetable in with corn-beef, ham, fowl or joint of mutton. Of course the meat must be nearly done when the apples are put in, and they must be skimmed out before they fall to pieces. Some boil them in plain salted water, serving them with sugar and cream or a sweet sauce. Fried apples is a dish our forebears were partial to; for this they used Baldwins or any other tart apple, cutting them across the core in thick slices without paring, then frying them in hot pork fat and serving them with the rashers. Modern methods have changed this somewhat, since many do not eat pork, and the prevailing mode of preparation is to dip the slices into beaten egg and cracker dust, fry in swimming fat and serve with crisp bacon.

Apple fritters are used as an entrée, but they make an excellent addition to a cold weather supper. Pare and slice eight large tart apples, dip them in batter, fry in swimming fat and sprinkle with powdered sugar before serving. Make the batter with one egg well beaten, two-third cupful of sweet milk, one-half teaspoonful of salt and a teaspoonful of baking-powder, sifted with one cupful of flour, dip the spoon into the batter, drop the piece of apple in the spoon, turn it over once then drop all into the boiling fat and the fritter will be shapely, light and toothsome.

Apple soufflé is made from large, tart apples, cored, pared and steamed until tender, flavoring them by filling the core cavities with sugar and a pinch of nutmeg, or cinnamon and clove if preferred, then covering them with a soft custard, and last with a meringue, to be lightly browned. Use three eggs, the yolks, one pint of milk, half a cupful of sugar, and a pinch of salt for the custard, and the whites, three teaspoonfuls of sugar and a few drops of extract for the meringue.

A dish the children will enjoy is called, 'Woods in Winter,' made with small unstemmed apples, or what is still better, crab-apples, stewed, sweetened, and poured while hot over stale sponge-cake or thin slices of bread-and-butter. The apples should be placed so the stems are up. The hot syrup flavors the bread or cake, and a meringue over the apples and stems makes an effective bit of table decoration; do not brown this dish.

Another dish that the children like is pared and cored apples seasoned and steamed as for a soufflé, and served cold with whipped cream.

Apple float is a dainty dish, simple to make, yet for some reason counted among the desserts reserved for state occasions.

Five good-sized apples are sufficient for a good-sized family. Pare and quarter them, steam until tender, then run through a colander and set where they will get ice cold. Add grated rind and juice of one lemon, one-half cupful of sugar and the whites of three eggs, beat to a froth and serve at once in a large glass dish. Apple float is made by using the three yolks for a soft custard, then heaping the snow upon the custard. This is prettiest when served in individual glasses.

A departure from the regulation apple pie, and one that finds favor with anti-crust eaters is the, meringue pie. Line a pie-plate with crust, fill it with stewed apple, seasoned, bake until the crust is done, and then cover with a meringue. Three egg-whites will be needed for a large pie. Serve plain apple sauce and baked apples often; baked sour apples as a meat sauce, and sweet ones with sweet cream, which, in the opinion of many cooks, ranks among the choicest of desserts.

Items of Interest.

Paint or grease spots may be removed from woollen cloth by turpentine being rubbed on.

If tin vessels and saucepans are occasionally rubbed over with paraffine oil, they will retain their brightness longer.

Dissolve a little salt in the alcohol that is to be used for sponging clothing, particularly where there are greasy spots.

Do you know that a little ammonia added to the paste used for cleaning silver will halve the labor, double the lustre, and treble the time it will keep clean?

A little kerosene put on the dust cloth will brighten the furniture wonderfully, and prevent the dust from flying from one piece to the other.

Soft paper or old newspapers crumpled up and made soft with the hands are more effective for the polishing of mirrors, windows and picture glass than chamols or linen.

Andirons, lamps, candle-lanterns, or anything made of the wrought iron now so much used, can be freed from dirt by wiping the iron with a cotton cloth slightly dampened with kerosene oil.

Britannia-metal teapots should be rubbed with sweet-oil on flannel, then polished with rottenstone, and next washed with soap and hot water, and finished with wash leather and whiting powder.—'Presbyterian Banner.'

Habits of Speech.

If a turkey is young the legs will be black and smooth, the eyes lively and the feet flexible; if old the eyes will be sunken and the feet dry. In choosing fowls see that their legs and combs are flexible, which means that they are young. If the legs and combs are rough and stiff they are old.

To swallow a pill easily without water, put the tablet or pill on the back of the tongue, rest the chin on the top of the chest, then swallow, and the pill will go down.

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JANUARY 31 1902.

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Owen Sound, Dec. 23, 1901.

John Dougall & Son,

Gentlemen,—We have been receiving 100 copies, but our Sunday-school is increasing in numbers, so we wish to have 125 copies from above date.

As an old acquaintance of the 'Messenger,' I cannot but admire the way in which its individuality as a young people's paper, is maintained from year to year. Its different departments are always up to its high standard and never disappoint. To do this for so many years must mean much care and forethought on the part of those who edit it, and, may I say, great conservativeness in this age of change. Wishing you continued success in all your worthy publications. Yours very truly,

(Mrs.) D. W. MORRISON.

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All business communications should be addressed 'John Dougall & Son, and all letters to the editor should be addressed Editor of the 'Northern Messenger.'