

HOUSEHOLD.

Facts Worth Knowing.

Ammonia will often restore colors that have been removed by acid.

Table salt and a wet cloth will remove egg stains on silver.

A soft cloth dipped in alcohol will clean piano keys.

Flour, milk, butter and gelatines, being absorbents, should never be stored near articles of food having strong odors. For this reason baked beans, cabbage, onions, and cheese should be allowed quarters by themselves.

Marks that have been made on paint with matches can be removed by rubbing first with a slice of lemon, then with whitening, and washing with soap and water.

Chloroform rubbed on a mosquito bite will cause the pain and itching to disappear like magic, while the swelling will rapidly decrease.

A sprinkling of coarse salt on the sidewalks and driveways will destroy grass and weeds.

Brass utensils can be kept bright by occasional rubbings with salt and vinegar.

A little salt added to an egg cools it, and the egg consequently beats into a froth more quickly.

A tablespoonful of borax to a pailful of the water in which flannels are washed will keep them soft and white.

Whole cloves strewn about the pantry shelves will keep red ants away and are said to abolish moths.

To remove spots from marble, mix whitening with common soap that has been reduced to a paste and spread the marble thickly with it. Leave it two or three days, and when the soap mixture is removed the spots will be gone.

Smoked and dusty globes may be cleansed by soaking them in hot water to which a little sal soda has been added. Next scrub with a stiff brush in ammonia and water, rinse in clear water and wipe them dry.

If a postage stamp will not stick, draw it across the mucilage on the envelope until enough of the substance has been transferred to make it adhere.

A simple cement for broken china or earthenware is made of powdered quicklime sifted through a coarse muslin bag over the white of an egg.

Beat a carpet on the wrong side first, and then more gently on the right side. Beware of using sticks with sharp points, which may tear the carpet.

When damping clothes for ironing the water should be as hot as the hand can bear. It is not necessary to use as much water as is needed when it is cold.

To exterminate crickets, place a little ginger cordial in a dish before the fire in the evening. The crickets will be attracted by it, and will perish after their feast.

To clean black cashmere, wash in hot suds, in which a little borax has been dissolved. Rinse in strong blue water, and iron while damp. If this is done the material will look like new.

Prune Cake and Suet Pudding.

Necessity is the mother of invention, truly for sometimes when 'out of something,' we hit upon a valuable discovery.

At a time when making a dark cake, I found after commencing it that some mice or biped nibblers had been to the raisin bag and only a handful remained.

It was a cheap cake and therefore dependent upon the fruit; what should I do? It occurred to me to try chopped prunes to make up the deficiency; so I chipped from the pits, pieces as large as a seedless raisin, stirred them in the cake and baked it, wondering what the result would be.

It was pronounced excellent. Since then prune cake has been our favorite cake; it is not as sweet as raisin cake and so we consider it better for the small folk. I make it as follows:

Cream one cup of granulated sugar with

butter the size of an egg, then add one cupful of sour milk in which half a teaspoonful, liberal measure, of soda has been foamed, one cupful of chopped prunes, one teaspoonful cinnamon, one half of clove, and a few 'grates' of nutmeg, and flour to make the right consistency; bake in a deep pan; this makes one medium sized loaf. No molasses is needed; the spices and prunes will make it dark and rich looking.

Sometimes I use part currants and part prunes, for variety. Another favorite recipe is suet pudding, not the rich concoctions served with wine sauce, but a plain substantial dessert that will be found nice for company and nice for the home-folks.

Stone and chop a large cup of raisins, add one cup of chopped suet, one cup of molasses in which one teaspoonful of soda has been foamed, one cup of sweet milk, one teaspoonful of salt, one of cinnamon and one-half of clove. Steam from two to three hours, and serve with plain liquid sauce. Much depends upon the steaming, keeping the cover tight and not letting the kettle boil dry. It should come from the steamer light, spongy and delicious.—J. W. Wheeler, in N. Y. 'Observer.'

To Clean Patent Leather Shoes.

Nice patent leather makes the neatest of footgear, but it requires care to keep it in order. There is no better dressing for it than a very little salad oil. Before wearing a new pair of patent leather boots it is expedient to well rub in a small quantity of salad oil and then to polish with a soft cloth. This is to prevent the leather from cracking, as it sometimes does. Patent leather should never be dried by the fire, for heat has a way of causing the leather to harden and crack.

Ironing Shirt Waists.

When ironing a colored waist, either of silk or cotton fabric, one should not use too hot an iron, and yet it must be hot enough to iron smoothly, without blistering or sticking to the starch. An overheated iron injures bright colors as much as do hot water and poor soap. In ironing a silk waist, place a piece of cheesecloth over the garment, and iron as any ordinary article. By doing this, the natural appearance of the silk is preserved, and this would be impossible if the iron were brought in direct contact with it.

Pantry Shelves.

These should be covered with plain, white oilcloth. These present a neat appearance, and are easily kept free from dust, and should be wiped off frequently with a weak solution of soda water. If one chooses, the edges of the shelves can be covered with the fancy white paper used in china closets. Keep sugar and all foods that attract ants closely covered. For some groceries, like rice, tapioca, raisins, meat, tea and coffee, glass jars are best, as they are easily cleaned, and contents plainly seen. Old jars, not suitable for canning, may be used.

To Exterminate Rats and Mice.

An old-fashioned but easy way to exterminate them is to mix powdered nux vomica with oatmeal and put it dry on a piece of paper in their holes. This is safer than poisoned meat because cats and dogs will not touch it. Another method is to mix oatmeal with phosphorus, but rats soon learn to detect the smell of phosphorus, and will not touch it. Nux vomica has little or no odor.

Buttermilk.

An eminent medical authority once said of buttermilk which was of good quality: 'Long experience has demonstrated it to be an agent of superior digestibility,' and the same writer continued: 'It is indeed a true milk peptone; that is, milk already partially digested; the coagulation of the

coagulable portion being loose and flaky, and not of that firm, indigestible nature which is the result of the action of gastric juice upon cow's sweet milk. It is a decided laxative, a fact which must be borne in mind in the treatment of typhoid fever, and which may be turned to advantage in the treatment of habitual constipation. It is a diuretic, and may be used to advantage in some kidney troubles. It resembles koumiss in its nature, and, with the exception of that article, is the most grateful, refreshing and digestible of the products of milk. In some cases of gastric ulcer and cancer of the stomach, it is the only food that can be retained.'

Tomato Recipes.

Stuffed Tomatoes.—Cut a small circle from the stem end of the tomatoes, and carefully remove the seeds. Fill the tomatoes with this preparation: Chop very fine one cupful of cold chicken, add a dozen blanched and chopped almonds, and a tablespoonful of chopped parsley. Place in a baking dish, add a tablespoonful of butter and one half cupful of water. Bake thirty minutes, basting often. Take up the tomatoes and thicken the sauce with a little flour, add a cupful of boiling water, two tablespoonfuls of lemon juice, pepper and salt. Pour sauce over the tomatoes.

Tomato Omelet.—Stew a cupful of tomatoes; thicken with breadcrumbs. Make a plain omelet. Spread the tomatoes lightly over half of the omelet. Fold and serve at once.

Tomato Toast.—Stew a pint of tomatoes thoroughly, strain, season highly with pepper, salt and butter. Pour over slices of hot buttered toast.

Tomato Salad.—Remove the seeds from whole tomatoes. Place on ice. When very cold fill with shredded water cress, adding a little mayonnaise, serve on lettuce leaves surrounded by cracked ice. Finely chopped celery may be substituted for the cress.

Tomato Salad.—To one pint can of tomatoes add a sprig of parsley, a slice of onion, six cloves and salt and pepper, cook, covered, twenty minutes; then strain through a fine sieve and return to the stove. Soak two tablespoonfuls of gelatine in two tablespoonfuls of cold water for half an hour; rub smooth; pour into the hot tomato; remove from the fire, stir smooth and add two tablespoonfuls of lemon juice. Pour into a wet mold and let stand eight hours; cut in dice; lay on a bed of lettuce leaves and serve with mayonnaise.

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