

like it very much. I live near the seashore. It is very pretty in summer. I have three brothers and one sister. She and papa have gone to the sugar woods to have a good time. I attend school every day and am in the fourth grade. I also attend Sunday-school every Sunday. I wonder if any little girl's birthday who takes this 'Messenger' is on the same as mine, January 11?

ELLEN JANE F. (age 9).

Woodstock, Ont.

Dear Editor,—We have a dog, and his name is 'Lion.' I have two sisters, Helen and Marjorie, but they are not as old as I am. Marjorie will go to school soon. I tapped some trees, and we had some nice syrup for tea last night. I am seven years old, and go to school. My grandpa is a minister, and we like to have him come to see us, as he has lots of fun with us. We have all had the grippe.

DOUGLAS S.

AN OLD MAN'S LETTER.

Spring Bay.

Dear Editor,—I do love the children, and though I am nearly seventy-four years old, I take a deep interest in the young. We are farmers, and there is no village within six miles of us. I take the 'Witness,' the 'Messenger' and 'World Wide,' and 'Presbyterian Record,' and I generally go for the 'Messenger' first. I think it is impossible to set a price on the good that little paper is doing in our beloved Canada and wherever it goes and is read. May it long continue to bless the people with its good, wholesome, spiritual reading.

I should like to ask the dear little folks that write such nice letters a question: What did the precious Saviour mean in the fourteenth chapter of John and the twelfth verse. How can I, a poor weak, ignorant old man, do a greater work than that Almighty Friend did when he was in this world? I suppose I had read and heard that verse read hundreds of times before that question struck me. If you see fit to print this question, I shall delight to read our young friends' answers in the 'Messenger,' and if any wish it, I will give my answer later.

E. T.

Mail Bag.

Ottawa, March 16, 1903.

Dear Editor,—We beg to acknowledge receipt of the Bible, which was received some time ago. We are glad to be able to work for such a valuable paper, and consider it an indispensable friend. The 'Messenger' we have taken for over twenty years, and also the 'Witness.' Accept our thanks also for the picture, 'Christ before Pilate.' Wishing you all success,

Sincerely,

MRS. W. J. MERIFIELD.

Arlington, Neb., March 13, 1903.

Dear Editor,—I received the Bagster Bible, and I thank you very much for it. The Bible is much larger and better than expected. From your little reader,

CLARENCE LUDWIG (age 10).

Brown City, Mich., March 23, 1903.

Dear Editor,—I received my Bagster Bible, and think it is nice. This is my first letter to the 'Messenger.' I like to read the correspondence. Brown City is a small town of about one thousand inhabitants. I wish to see my letter in print. I have three brothers and one sister. I go to the Methodist Church. I wonder if any other little boy's birthday is the same as mine, Nov. 7. My grandma has taken the 'Messenger' for three years. I kindly thank you for the Bible. Yours truly,

HERBERT HETHERINGTON.

Ottawa, Ont.

Dear Editor,—The 'Northern Messenger' is the most valuable paper for the money I know of. It cannot help but do a good work. I save all the papers and distribute them to the poor families and to the hospital, which I trust will help and cheer some one. Wishing you success,

MRS. CROSS.

HOUSEHOLD.

About Puddings

(Mrs. F. M. Colby, in 'N.Y. Observer'.)

Nearly everyone is fond of puddings, and yet they do not appear upon the dining-table as often as one would think they would. Their place is largely supplied by pies as desserts, in most households, and much oftener, in my opinion, than they should be. I am not partial to pies. Cream pie and squash and pumpkin pies are all right, but it always seemed a pity to me to make good, wholesome, delicious fruit into unwholesome pies, when it would save so much time and labor and dyspepsia to serve the fruit fresh. Tough pie crust is an abomination, and to have it rich and flaky, requires more fat than is good for our dyspeptic stomachs. In our household we have largely discarded pies, serving them only occasionally at our table, and usually to company.

And we have substituted puddings in their place. The idea was my husband's, who found rich mince pies and the fatty pastry of other pies disagreeing with him. Since we adopted the custom we have found no reason to go back to pie-making, and there are so many kinds of puddings, we can always have variety. I have heard some housekeepers say they hated to make a pudding for they never knew whether it would come out right; but if one has a good receipt and follows it, I know no reason why their culinary attempts will not be successful. The larger number of puddings are comparatively easy to make, and there are only a few general rules to be observed.

One should take the greatest care in boiling a pudding, that the cloth is perfectly clean, otherwise the outside of the pudding will have a disagreeable flavor; to prevent this, the cloth should always be nicely washed and kept in a dry place, and when wanted for use, it should be dipped in boiling water, squeezed dry and floured.

The water should boil quick when the pudding is put in, and it should be moved about for a minute or two, for fear the ingredients would not mix. When the pudding is done, a pan of cold water should be ready, and the pudding dipped into it as soon as it comes out of the pot, which will prevent its adhering to the cloth.

A bread pudding should be tied loose; if batter, it should be tied tight; and a batter pudding should be strained through a coarse sieve, when it is all mixed. In others, the eggs only. If you boil the pudding in a basin or pan, take care that it is always well buttered.

When you make your puddings without eggs, they must have as little milk as will mix, and must boil for three or four hours. Your puddings will be much lighter if you beat the yolks and whites of the eggs long and separately.

The first receipt for a pudding that I ever learned was that of King Arthur's in the story book, which was a bag pudding stuffed, with plums. I learned the jingle when a child, and it always seemed to me as if that pudding would be an appetizing dish, but I never tried the receipt.

Receipts for tapioca pudding are common, and I have several that I consider excellent ones, but here is one that I call 'mother's,' which suits me best of all:—Into one quart of boiling milk put three tablespoonfuls of tapioca that has been soaked in water over night, and cook half an hour. Beat yolks of four eggs, with one cupful of sugar, add three tablespoonfuls of prepared cocoanut, stir in and boil one minute longer. Pour the whole into a pudding dish. Beat the whites of the eggs to a stiff froth, with three tablespoonfuls of sugar, and pour over the top. Sprinkle cocoanut over all, set in the oven and brown.

My husband is very fond of a baked apple pudding, and we make them several ways. This is my favorite receipt for one:

Butter a pie dish and line it with crumbs of bread, then place a layer of apples (quartered as for pie) in the bottom of the dish, sprinkle it with moist sugar, then a layer of crumbs, and so on, alternately, till the dish is filled, ending with a thick layer of crumbs, pour melted butter over it, and bake for an hour.

Apple dumplings are nice cooked like the following: Choose six or eight good sized baking apples, pare them, roll out some good paste, divide it into as many pieces as you have apples; roll and cut two rounds from each, put an apple in one piece and put the other over; join the edges neatly, tie them in cloths and boil them.

I have two receipts for batter pudding, which we enjoy very much. One is 'grandmother's batter pudding': Take six spoonfuls of flour, put them into a stew pan, with about a teaspoonful of salt and half a nutmeg grated; mix this up with about a pint and a half of new milk; beat up six eggs in a basin, and stir them well in the batter; butter a basin or mould well, pour it in, tie it tight with a cloth and boil it two hours and a half; serve with lemon sauce. This pudding may also be baked, for which three-quarters of an hour are sufficient. Currants or stoned raisins may be added.

The other day a neighbor gave me a recipe for a bread and butter pudding which we found very palatable: Cut a small loaf of bread in thin slices, and butter as for tea, butter a dish, lay slices over it, strew currants on them, then lay the bread and butter, strew currants, and so on till the dish is full. Beat up four eggs with a pint of milk, a little salt, nutmeg and sugar, and pour over the pudding. Lay a puff paste round it and bake it; half an hour will be sufficient.

Rice can be used several ways for puddings, and is wholesome and palatable. Here is a good one that is easily made: Take six ounces of whole rice, and when sufficiently boiled, stir in a tablespoonful and a half of suet, shredded fine; when that is melted, take it up, add one egg and two ounces of moist sugar. Boil these together three-quarters of an hour.

Another which makes a delicious supper dish, besides making a good dessert for dinner, I call small rice pudding: Simmer two large spoonfuls of rice in half a pint of milk until it is thick, then add to it a bit of butter the size of an egg, and about half a pint of thick cream, and give it one boil. When cold, mix the yolks of four eggs, and the whites of two, well beaten, sugar and nutmeg according to taste, add grated lemon and a little cinnamon. Butter some little cups, lay some orange or citron on the bottom, and fill them about three parts full with the above. Bake three-quarters of an hour in a slow oven. Serve the moment before they are to be eaten, with sweet sauce in a boat.

Not Waste.

(The Household.)

An economical housekeeper will have little to waste, and yet there are many who waste much, in trying to save. There are things which really ought to be thrown away, in every household. Bread which has moulded, if ever so little, is rank poison, and no amount of 'peeling' or 'cooking over' will make it fit for any one or any thing to eat. Such should never be given to hens or pigs. The only safe place for it is the kitchen stove, where it is useful in so far as it will make a hot fire. Mouldy cake is as bad, and one's pantry should be rigidly freed from such poisons. Buttermilk and sour milk should not be kept after it begins to have an old or mouldy odor or bitter taste. All such economy, as the use of such articles is the worst extravagance. So, too, is the use of rancid butter, lard, etc., nothing will make it sweet or eatable, and it is far cheaper to throw it away at once than to make some article of food which will eventually be thrown away, wasting thereby much more. 'I never throw any thing away,' is not to be taken literally, at least it should not be, for it is often the truest