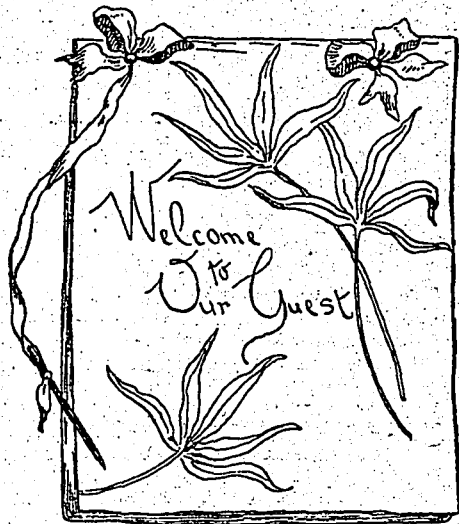


HOUSEHOLD.

A Guest Book.

Did you ever think how pleasant it would be to have a record of all the people who had been guests in your home? Well, this is possible if you will only take the trouble to make a guest book. A tablet of fine linen paper is fitted with a cover of cardboard, over which is stretched linen embroidered with motto and flowers or leaves; or the cover may be made of celluloid painted with a dainty spray of flowers, or of plain parchment, neatly lettered with gold or bronze paint. In the edge where the



leaves are fastened together several holes are cut with a punch, and through these ribbons are passed and made into pretty knots. To one of the ends is tied a well-sharpened pencil. This dainty little trifle is laid in a convenient place, and every guest is asked to place his or her name in it, with the date of their visit. Many will add a couplet or verse, and thus an interesting and pleasant memory will be kept of all who partake of the hospitality of your home. The cost of this little book will be from thirty to fifty cents.—'The Housekeeper.'

Baking Bread in Winter.

Much has been said about how to make bread, but we hear very little said about raising it; this, however, is as important a part of bread baking as setting the sponge. In the summer we do not have to give it so much attention, but in the winter a great deal of care must be taken. Generally we set our yeast over night and mix our bread the next morning. Now, if we set our yeast in the evening previous to baking our bread, we should take care that it is kept in as warm a place as possible during the night. If one has a reservoir they may put their yeast on that, providing it is not too hot, for this would spoil the yeast. Some do not let their yeast rise enough so as to raise the bread quickly. I set a gallon crock half full at night and as soon, the next morning, as it is full I mix my bread up stiff. Before I do this I sift my flour in my pan, set it on the back of the stove and keep stirring it up from the bottom with my hands. I do this until the flour is warmed through. I then put in the salt, hollow out a place in the centre and pour in my yeast. This I mix with as much warm water as I think will make all the bread I want.

The next thing to do is to set it in a warm place to rise. This means more than it seems, for the most difficult part has now come. This is the way I manage my bread, and I most always have from eight to ten loaves baked by noon. I have four bricks, either in the oven or on top of the stove, to heat while I mix my bread. After mixing it, I place it in a greased pan large enough to have plenty of room to rise, place my hot bricks on a box near the stove; if they are too hot I put a few small pieces of sticks on them, and place my bread pan on this.

Next, I take a large baking pan, warm it in the oven and get it quite warm and place it, upside down, over my bread pan; also have ready a warm cloth, quite heavy, with

which cover the whole. This will not let the heat escape, and the bread will not be affected by draughts from open doors. I work my bread down twice, and when it rises the third time I make loaves, set them on the warm bricks, cover all over and let rise until light enough to bake. Some who read may think this nonsense, but just give it a trial and see.—Harriett J. Dalton in 'The Housekeeper.'

Selected Recipes.

Boiled Eggs.—It is the common way to boil eggs only about five minutes, and call them hard. They are then very 'hard' of digestion. Boil ten minutes and they are still hard and soggy. Boil them twenty minutes and they become light and mealy, and may be easily mashed and seasoned. To boil eggs so that they will be 'soft,' drop the whole eggs carefully into boiling water, and boil steadily three and a half minutes by the watch. This is a common method; though the white is hardened the yolk is scarcely cooked at all. Another method is to lay the eggs in a warm basin or saucepan, and cover with boiling water. Let them remain without boiling but where the water will keep hot for ten minutes. Both yolk and white will be cooked soft.

Bread Pudding Without Milk.—Take pieces of dry bread, a half-pint, more or less, and pour boiling water on them. When soft mix with this a cup of fruit of any kind, stewed or fresh, add two tablespoonfuls of melted butter, the yolks of two eggs, and spices and sugar to taste. Bake twenty minutes; just before it is done spread on the beaten whites of the eggs, and brown slightly.

Spiced Gingerbread.—Rub together a cupful each of butter and sugar; add four well-beaten eggs, a cup of molasses, one of sour milk, a tablespoonful of ginger, the same of cinnamon, the rind and juice of a lemon, four cupfuls of sifted flour, and two teaspoonfuls of soda dissolved in a little hot water. Mix well together, and bake in two loaves.

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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.'

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SEEDS

The publishers have again completed arrangements with one of the oldest and best seed houses in the Dominion to supply the 'Witness' collection of seeds for 1898, which were so popular last year with 'Messenger' subscribers. The seeds have been carefully selected as most suitable for all parts of the Dominion. No packages can be exchanged from one collection to another.

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The Farm Garden Collection.

To secure this collection of seeds free, send list of ten subscriptions to the 'Northern Messenger' at 30c each.

Beans, Mammoth Wax or Butter	.05
Beans, Wardwell's Kidney Wax	.05
Beet, extra early Intermediate	.05
Cabbage, first and best	.10
Cabbage, Premium, flat Dutch	.05
Carrot, early horn	.05
Carrot, half long Scarlet Nantes	.05
Cucumber, Imp'd long green	.05
Corn, sweet, early market	.10
Corn, sweet, evergreen	.05
Lettuce, Nonpareil	.05
Musk Melon, earliest of all	.10
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Peas, New Queen	.10
Parsnip, New Intermediate	.10
Parsley, Tripled Curled	.05
Radish, Olive Gem, white tipped	.05
Radish, half long, Scarlet	.05
Pepper, long Red	.05
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Squash, Hubbard Winter	.05
Squash, Vegetable Marrow	.05
Tomato, New Canada	.10
Turnip, Early White Stone	.05
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Corn, sweet early market	.10
Lettuce, Nonpareil	.05
Musk Melon, earliest of all	.10
Onion, selected, Yellow Danvers	.05
Parsnip, New Intermediate	.10
Parsley, triple curled	.05
Peas, New Queen	.10
Radish, Olive Gem, white tipped	.05
Squash, Hubbard Winter	.05
Tomato, New Canada	.10
Turnip, early stone	.05
Total	\$1.10

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Morning Glory	.05
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