

## HOUSEHOLD.

### For Fear it Should Hurt the Bairnies' Feet.

One day in one of the streets of the city of Glasgow, a very poor woman was seen to stoop and pick something up, and wrapping it up in her apron, to walk away with it.

Amongst those who observed this action was a policeman, and he, taking it for granted from her manner, that what she had picked up was probably some article of value, which ought to be restored to its rightful owner, quietly followed her to enquire what it was.

'What's that you've got in your apron?' he asked.

'It's naething,' she replied; 'it's naething.' 'If it were naething,' said the policeman, 'you would not wrap it up so carefully as that. Let me see what it is.'

She opened her apron, and lo! instead of the treasure he had expected to find—a purse, a bracelet, a diamond ring, or something of that sort,—there were only some pieces of broken glass.

Of course the zealous guardian of the public was greatly surprised, and possibly a little disappointed.

'What did you pick that for, and wrap it up, and carry it off like that?'

'For fear,' she replied, with touching simplicity, 'it should hurt the bairnies' feet.'

There are other ways in which we may 'hurt the bairnies' feet,' than by leaving broken pieces of glass in their way. Sometimes parents themselves do this—parents who would be very angry indeed if any one else hurt their children.

Bad teachings do this, and, not less, a bad example.

They are looking and listening when you think they are taking no notice; and what you do and say is helping to form their character for life. You are thus, whether you think of it or not, putting their little feet on that broad way on which there are so many perils, and you are encouraging them to walk on it.

'Father or mother,' they say, 'do this or that; then why should not I?'

If, in coming years, they should go far astray, and be in consequence involved in deep degradation and great misery, the shame of their doing so will be in no small measure yours.—'Friendly Greetings.'

### Clean Beds.

'A clean bed' is not always secured by having linen that shows no signs of use. There are many kinds of 'dirt,' that do not show. An article in the 'Household,' touches upon this subject. It says:

If every member of the family realized how much of the impurity of the body is thrown off at night, they would be much more particular to open the bed wide and remove all the clothing from it.

'Children should be taught the proper way to open their beds; this is not simply to lay the clothes over the bottom of the bed and leave the lower sheet in place on the mattress, as many grown people are liable to do.

'To air a bed thoroughly and as it should be aired daily, remove the blankets and upper sheet, spreading them out over two chairs as near the window as practical. Place the under sheet by itself, also near the window, and dispose of the pillows so that the air may blow over them. This should be attended to by the occupant of the bed, upon leaving the room in the morning, and not left to the maid or the one who makes the bed. Care should also be taken that the lower sheet does not get changed with the upper one.

'In returning to a closed house, hang the sheets and pillow-slips and the blankets to be used on the bed out of doors on the line if the day is fine, directly in the sun. Open the windows and blinds wide. If you have an upstairs piazza, well protected from the gaze of the passers-by, it will be a great convenience for pillows and mattresses.

It is better to keep pillows out of the sun,

as the heat will tend to draw out the oil from the feathers, and give them a peculiar odor, but the fresh air without the sunlight, will lighten them greatly.

'The same care should be given to garments worn at night. They must be hung near an open, sunny window, where the air can blow through them thoroughly.

It should be remembered that between eleven and three o'clock are the hours when there is the least dampness in the atmosphere. After that time any clothing exposed out of doors should be removed to the house, as it will be liable to gather moisture.'

### Training in Decision.

'Do you think I shall need my jacket, mother?' asked a young lady, setting out on an autumn walk with her mother. 'I don't know. I can't judge for you,' was the reply, as the older woman buttoned her own garment closer, and started down the road. A moment's pause—then the girl turned back with a prudent air, saying, 'Perhaps I had better take it,' and hurried in for the wrap. An observer who stood on the piazza, shivering in the sharp air, was surprised and rather shocked at the mother's seeming indifference; but the more she thought about the little scene the more she came to recognize the wisdom in dealing with her grown daughter, who, at twenty, was certainly old enough to take care of herself. Had the girl been ordered to carry the jacket she would no doubt have remonstrated, and, perhaps, fretted at the burden. At least her laziness would have been spared even this small decision. As it was, with prudent foresight and memory of past colds, she settled the question as wisely as the mother could wish. How many parents could have refrained from advice? How many would have thrown the responsibility on the girl instead of treating her like a child? Not many. Yet upon such a course depends good feeling and good comradeship between a half-grown daughter and mother, son and father, as well as that cultivation of self-dependence and strong individuality so important in later life.

The world has little respect for the man or woman who avoids making decisions and is constantly subject to another's will or opinion. It admires, on the other hand, those who know their own mind and are not afraid to express it when occasion demands. But self-reliance is a quality which comes by cultivation and experience. Young people must be trained very early to think and decide for themselves.—'The Westminster.'

### Hints from Here and There.

It improves chocolate to add a teaspoonful of strong coffee just before serving.

Peel onions under water if you do not want to cry.

If the eye of a potato is small the potato is of good quality.

To take rust from steel.—Rub the rusted article well with sweet oil, and allow the oil to remain upon it for forty-eight hours. Then rub with soft leather; sprinkle well with finely powdered unslacked lime till the rust disappears.

Never cook a vegetable after it is done. It detracts from the flavor.

A very small piece of soda in the water, if it is hard, improves the flavor of vegetables.

To preserve vegetables, keep the stalks in water until ready to cook. Eggs may be kept by burying them in salt, and carrots and turnips by burying in layers in a box of sand.

The neat housewife is not the one who can give a good 'cleaning up,' although she assuredly numbers this among her accomplishments, but the one who can keep clean, and by a little daily care prevent sweeping day from being the most wearisome day in the week.

Rub rough flat-irons over paper thickly sprinkled with salt.

Use all kinds of fresh, ripe fruits to purify the blood and tone up the system.

All tissue paper that comes into the house should be preserved for wiping looking-glasses; it gives a peculiar lustre to the glass.

Gloss Starch—To give high gloss to shirts, collars and cuffs, add a little dissolved gum arabic to the starch. A bottle of this should be kept with the laundry supplies. Prepare by pouring an ounce of boiling water over

two ounces of gum arabic, add a teaspoonful powdered borax and bottle before it gets quite cold. One tablespoon of this added to a quart of starch gives a nice gloss.

To Keep Ice.—Cut a piece of clean flannel (white is best) about ten inches or more square. Place this above the top of a glass pitcher, or even a tumbler, pressing the flannel down halfway or more into the vessel, but above the water. Then bind the flannel fast to the top of the glass with a string or piece of tape. Now put the ice into the flannel cup and lay another piece of flannel, five or six inches square, upon the ice. Arranged thus, ice will keep many hours.

### Selected Recipes.

Baked Potatoes with Roast Beef.—Place large, peeled potatoes in the pan with the roast beef, lay them around the meat, sprinkle a little salt over them and bake with the meat; turning the potatoes occasionally until done.

Beef Cake—Mince the meat very fine. Boil and mash potatoes equal to one-third the quantity of the meat; mix them together thoroughly, season with pepper, and a few sprigs of parsley minced. Add the beaten yolk of one egg to bind it. Wash and flour the hands; then make the mince into cakes about the size round of the top of a teacup, and fry them brown in hot butter or beef drippings.

Apple Preserves.—Though made of the plainest of materials this sweetmeat is really handsome. Large, sweet, fair apples are required. Melt four pounds of loaf sugar, with just water enough to dissolve. Into this put, when clear, eight pounds of pared halved, cored, sweet apples. Cook slowly till transparent, add one ounce of clean ginger root, and four spoonfuls of lemon flavor. Seal in glass jars when cold. It is delicate and tender, and the flavor of it can be varied indefinitely.

Apple Pickles.—These furnish variety in relishes, and can sometimes be made when there is nothing else acceptable for the purpose. Dissolve four cups of granulated sugar in one quart of vinegar, tie in a bag one teaspoonful each of whole cloves, allspice and cinnamon. Put into the vinegar with the thin yellow rind only of three lemons. Bring all just to a boil and then remove all from the vinegar, and put in the pared, halved and cored sweet apples, as many as the liquid will cover. Cook slowly till tender, remove carefully to jars, pour over the liquor, and cover closely to put away.

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