

# Correspondence

Belmore.

Dear Editor,—We take the 'Messenger,' and have taken it for twenty years. We all like it better every year.

HAZEL C. S.

Barnsley, Man.

Dear Editor,—I am going to write to the 'Messenger' to tell all the boys and girls about the way my grandmother came across the ocean. She was only nine years old at the time. They were only about half-way across when it struck a rock. They fastened a rope to each side of a wash-tub, to one rope a man who swam about half a mile to an island and tied the rope to a tree, and they all came across in the wash-tub. The last two, as they went, the bottom fell out of the tub, and my papa's uncle had to come on the rope with a little boy in his teeth. They all had to stay on the island until they were rescued. I am in the third reader in reading and in the fourth in other studies. I have one brother, but no sisters. We have a dog, whose name is Topsy. She will lie down when you tell her, or shake hands. I wonder if any other girl's birthday is the same as mine, Sept. 4. My father is a farmer.

BLANCHE MARY H. (age 12).

Galt, Ont.

Dear Editor,—I thought I would write to you, and give you a description of our school, and also of an entertainment held there. Our school is situated in the country, about six miles from the town of Galt. It is a neat little stone building, heated by a furnace, and having two rooms, one used as the schoolroom, the other as the cloak and playroom. We also have an organ for the use of both Sunday-school and day school. There were four pupils from here who tried the entrance examination last year, and they all passed successfully. There are two this year, and I hope they will pass, as I happen to be one of them. Our Sabbath-school is held here nine months in the year, from the first of April to December. Our entertainment was a decided success. As our part in the programme, we had, besides dialogues and recitations, three drills, hoop, Columbia and garland. In these were sixteen girls, between the age of six and thirteen, all dressed in white. The audience, seemed to appreciate our efforts, and I think they should, as it took a great deal of patience on the part of the teachers and a great deal of drilling on our part. Serg. Wilkison, one of the Canadian heroes of Hart's River, gave us a very nice address, describing the position of the army when attacked by the Boers and on the march, which was very attentively listened to and enjoyed. The proceeds of our entertainment amounted to sixteen dollars, which we intend to spend on something for the schoolroom. Perhaps I may tell you in some future letter how we invested our money.

KATHARINE McK.

Delta, Ont.

The following verses were composed by Edward P., Delta, Ont. We think it will please our other little readers as much as a letter.—Ed.

## THE FOREST LAD.

What's the matter with the forest lad?  
He has roamed the forest glad.  
He has played among the birds  
And watched the cows in enormous herds.

Many a squirrel to their nest has chased,  
And with the woodchuck he has raced;  
He's as happy as the lark that's glad—  
I was once a forest lad.

Nature is his doctor wise,  
And he's a lad with dark blue eyes;  
He does not his bare feet try to hide,  
He will some day be England's pride.

Bay City, Mich.

Dear Editor,—The 'Northern Messenger' reaches me on Saturday morning. I bas-

ten through my work to get reading it. I am almost eleven years old. I am in the fifth grade in school. Our school system is different from yours. We have graduation exercises for those passing from the eighth grade to the high school. I attended one when just one hundred were graduated from the different city schools to the high school, all receiving diplomas. I expect soon to see a letter from my cousin in Harlem, Ont.

FLORENCE E. G.

Otterburne, Man.

Dear Editor,—Will the old gentleman who asks the question from John xiv., 12, kindly give his answer through your paper?

FRANK J.

Maxville, Ont.

Dear Editor,—Our town has had local option here for twelve years, and they voted on it this year, and lost it; but we are in hopes yet that we will have a temperance town.

EFFIE R. (age 11).

Crow River, Minn.

Dear Editor,—I am fourteen years of age, and I go and read for the minister. I like it very much. I thank you for the many interesting stories in the 'Messenger.' I like to read them very much. I will name the books I have read. They are: 'Intra Muros,' 'Dream Life,' 'Gulliver's Travels,' and 'Lost to the World.' I like to read stories. Our teacher read the story about Robinson Crusoe. I thought it very interesting.

JEANNETTE N.

Crosshill, Ont.

Dear Editor,—I would like to answer the dear old friend's letter, and I hope he will answer it himself. I thought it meant that when Christ was here on earth we should do the work he did, and now he is gone to his Father, he has left us to do the greater works.

MAGGIE A. (age 11).

Poland, Ont.

Dear Editor,—There is a large Sons of Temperance Division in this place, and the members have organized a Junior Society. It is called 'The Loyal Crusaders.' We school-children all belong. The company meets on Friday afternoon at 3.30. Our teacher was our Worthy Commander last year. This year it is Mr. Robert Stewart. We have a captain, a lieutenant, a marshal, a herald, two ensigns, and six sergeants. All the members are asked to take an additional pledge against tobacco and profanity. Those who take this pledge are called 'Soldiers of Honor.' We have a lovely banner of red and white satin, which the ensigns carry during the enlistment ceremony. We hope to get badges this year. In order to have entertainment at the meetings we had a contest. The boys were on one side and the girls on the other. Marks were given for speeches, songs and recitation, etc. It was decided that whichever side got the least number of marks had to take the company to Robertson's Lake for a picnic. The girls' side won. The boys could not manage to take us to the lake. Their parents were too busy and could not give them the horses, but we all went to the Worthy Commander's home to a blackberry social, and had a good time. I hope some of the readers of this paper will organize a company like ours, and join with us in fighting against King Alcohol. If you wish to know more about it, write to Mrs. Alvin Peters, Supt. Y.P.W., Hampton, Ont.

MARY V. McI.

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# HOUSEHOLD.

## Miscellaneous Notes.

(Mrs. Abbie M. Worstell, in the New York 'Observer'.)

Every woman who has kept house for even a month, sees for herself how much strength, how many steps are saved by keeping things where they belong. Nothing helps more, and the principal reason that the maid is twice as long doing a little thing as the mistress is, that she does not take advantage of this one principle. It helps along in the kitchen routine especially, almost more than anything else.

Boiling potatoes, 'what a simple thing.' 'Anybody can boil a potato.' So they can, after a fashion, but there is a wide difference between a well-boiled one and the soggy specimen set out by the indifferent maid. A competent chef would not keep an assistant or a vegetable cook who allowed his potatoes to boil even one minute after they were done, or who allowed them to stand in the water one minute thereafter. To put potatoes on in cold or boiling water is a matter of choice, but when thoroughly cooked, they should be lifted at once from the boiling water, and dried off five minutes in the oven. Then they will be dry, mealy and inviting. Really, the most nutritious part of potatoes lies next to the skin, and for that reason many do not pare them before cooking.

Salads are as wholesome as any food we can put upon the table in summer, and we can have them all the summer, for there are so many things to combine in different ways—to make a luscious, attractive salad, we need not weary of them—and they are cooling in their nature, and seldom disturb the stomach, even of a dyspeptic. Those who daily serve them need to make the mayonaise in quantity, for it saves time.

The following is a fine dressing. Though not strictly mayonaise, it is convenient and appetizing, and in a cool place will keep indefinitely. Beat the yolks of four eggs into one pint of milk, put over the fire in a milk boiler. Stir two spoonfuls of corn starch and one of dry mustard into one cupful of cold milk, smoothly. Stir this into the boiling milk, and continue stirring for three minutes. This makes the dressing smoother and saves straining it, and saves time. The few minutes cooking prevents the raw flavor of the corn starch. Remove from the fire and stir in half a bottle of salad oil, more or less as desired, beating it in well, and then as much of the best vinegar, slowly added, to make the taste satisfactory. The taste is the criterion of the quantity, because there is so much difference in the quality and the strength of the vinegar. If oil is objected to, melted butter can be used instead, but the dressing will not, of course, have the oil flavor that most people like. When all is complete, put in a Dover eggbeater, and beat the mixture thoroughly for several minutes, put in an earthen dish, cover, and keep in a cool place for use. This is rich enough for ordinary salads, and ample for one week's use. It is not, of course, mayonaise proper, but salad dressing for plain, everyday use. We might add that a French chef or any other, would be shocked at the idea of using salt in a salad dressing, but having so often noticed people adding it to the salad, it was added, liberally, to the dressing with most satisfactory results.

## Selected Recipes

Shin of Beef with Vegetables.—Take a piece of the shin of beef weighing two to three pounds, selecting the thick part of the shin. Put one tablespoonful of dripping in the stewpan. When it is hot put in the meat. When it has browned on one side turn it and brown it on the other side. Add to the pan two cups of boiling water, one carrot and one turnip cut in dice, and one onion with six cloves stuck in it, and add one stalk of celery and a small bay