

HOUSEHOLD.

The Fears of Children.

A little girl frequently fancied she saw bears and tigers whenever she happened to awake in the night. Presumably she dreamed of some danger, maybe on account of having eaten too much for supper or having eaten the wrong kind of food. At any rate, she frequently awoke crying in the night, and in her fear interpreted the dim outlines of a dress or a curtain as a fearful beast that was about to attack her. The best thing to do is to deal tenderly with such fancies, and remove the child as far as possible from the object that has caused her excitement. Then, if you can do so without disturbing the other children, light the lamp and let it fall full on the thing that has given rise to her fear. Be slow, and express your opinion first as a kind of a preliminary assumption that the bear may after all be mamma's skirt or the curtain moving in the draught, and when this comforting probability is understood, follow up your advantage, and declare it to be a good joke that a harmless piece of cloth should look like a fearful animal. Make the child smile at the incongruity of her fancy, and her laugh will cure the horror of the dream and dispel the nightmare as sunshine dissolves the mist.—'The Arena.'

Young Girls and Society.

'I was talking with Ella Banks just now,' said Mrs. Munroe, coming to meet her friend, Miss Marcy, with a puzzled face. 'She tells me she has been to three parties in the last ten days, and the child is in distress because her mother cannot afford her another evening frock.'

'Ella Banks,' exclaimed Miss Marcy; 'why, she is still at school; how can she go into society?'

'Well, she does not seem to take your view; she is full of animation about her young friends, and her engagements, and her school appears to be a sort of side issue. By-and-by, when the term approaches its end, she will study very hard for her examination, and probably will overdo, and the blame will rest upon her teachers.'

'Yes,' said Miss Marcy, who had been a teacher, 'I have seen many similar cases of young girls breaking down through the effort to combine social pleasure with study, and for this reason, more than any other, I favor the sending of girls away to school or to college, so that their books may have a clear field and their nerves have a chance to keep strong and well poised. Poor, foolish Ella!'

'Poor Mrs. Banks! The folly on her part is greater than on Ella's,' said Mrs. Munroe. 'These abdicating mothers make tremendous mistakes.'—Mary Knox, in 'Christian Intelligencer.'

How to go Shopping.

Never buy any article without a reference to the rest of your clothes. If you can wear it with nothing else it will be quite wasted.

Never buy a thing you do not want, just because it is cheap.

Don't buy any article merely because it is pretty, when you have not the faintest idea whether it will suit you.

Do not buy clothes at the end of the season because their price is reduced. Fashions change so quickly that they seldom come in for next season.

When you buy boots and shoes, try them on both feet, as sometimes both do not fit.

When you buy underlinen, look at the material and the stitching more than the trimming. A good, plain article, well made, is better than cheap finery.

Never buy anything that is too smart or too noticeable to go with the rest of your dress. It will have the effect of making the whole look shabby.

Wheat Germ.

A few years ago I told my husband to get some oatmeal, or wheatlet, or something of that kind in the grocery. When he called they told him that they had nothing of that kind, but they did have something new and

far better. It was a three-pound box for fifteen cents, but I will never tell you the name; it was too extravagant to be remembered. When he brought it home he opened it to see what kind of a thing it was, and being a millwright and understanding the grinding process, he said as soon as he saw it that it was plain wheat germ. 'We will try it,' said he, 'and if it turns out to be as good as they say it is, we can get plenty of it at the roller mill for a cent a pound.' When tried we were surprised to find that it surpassed anything for muffins, gem, and breakfast pudding that we had ever tried. But we buy it by the fifty-pound sack for seventy-five cents a sack, and eat it the year round for breakfast. One pint of buttermilk, one egg, one rounding teaspoonful of soda, one of salt, and germ enough to make a thin batter, put in eight gem pans to bake, and in fifteen or twenty minutes you have bread enough for three or four persons which will not give them dyspepsia, and will be relished by every one. The germ is the natural product of the roller mill. It can be caught at the germ spout by any miller who will take the trouble to do it for you.—Margaret A. Ramsey, in 'Wesleyan Methodist.'

Things Worth Knowing.

Vinegar and sugar will make a good stove polish.

Old flannel shirts make good dusters and can be washed weekly. For the rubbing of silver they are invaluable.

Boston baked beans can be greatly improved by adding a cupful of sweet cream the last hour of baking.

Three tablespoonfuls of freshly made Japan tea, with a bit of nutmeg, gives an indescribable flavor to an apple pie.

To give a gloss to linen, pour one pint of boiling water on two ounces of gum arabic. Cover till next day, then strain it carefully and put into a clean bottle.

Rather thick slices of Boston brown bread toasted on both sides and with a poached egg slipped upon each slice, make an appetizing luncheon or breakfast dish.

To stop a bleeding nose, keep the patient's head thrown back and his arms raised. Hold a cold cloth or sponge to receive the blood. Press the fingers firmly on each side of the nose where it joins the upper lip. A piece of ice or a cloth wrung out of ice water may be placed at the back of the head.

Aperient medicines are best taken fasting. In administering a saline draught, bring the two parts ready dissolved in two glasses. When the large glass is in the patient's hands pour in the contents of the smaller.

It is the suggestion of a housewife that molasses will remove the grass stains often found on the summer clothing of children. The molasses is rubbed on as if it were soap, after which the garment is washed as usual.

To wash white lace boil some rice to a pulp, and having diluted this with warm water, proceed to wash the lace in it. Rinse in a fresh supply of rice water, and then pin out to dry. This method of cleaning lace makes it a good color and of sufficient stiffness.

Furs stored in dry or cold rooms retain their natural colors, and both leather and fur hold their natural facts. Dyed furs stored in dry or ice storage room 'die.' Their pelt assumes 'a papery' look and touch, and the fur turns 'felty.'

Common wheat flour put into a dry spider or frying pan, clean from grease or dirt and then set on a hot stove and constantly stirred until it becomes scorched a light brown color makes the best powder for chafing. Put in a bottle to use when needed. It is the best thing to use on young infants, and will heal when all other remedies fail. It is far superior to talcum powders for all chafing on old or young.

Everyday glassware, such as tumblers, goblets, etc., may be greatly toughened and breakages often prevented by placing them in a large boiler or pan containing cold water; set on the front of the stove, letting them come to a boil, and boil for several hours, after which they may be removed back and remain in the same water until it is cool.

Selected Recipes.

Crab Apple Pudding.—Take one quart of crab-apples, nicely cored, place over the fire with one pint of sugar and three cupfuls of cold water. Cook until clear and thick. Place in a deep pudding-dish and pour over a batter made as follows:—One-third of a cupful of butter, one cupful of sweet milk, two eggs, a spoonful of baking powder, and flour to make a thin batter. Bake one hour. Serve with sweetened cream. This is a delicious pudding with any kind of fruit.

Favorite Pickles.—One quart of raw cabbage chopped fine; one quart of boiled beets chopped fine; two cupfuls of sugar, table-spoonful of salt, one teaspoonful of white or black pepper, one-fourth teaspoonful of red pepper (the pods can be used). Cover with cold vinegar and keep from the air; slice horseradish and place on top of pickles, as it keeps it from moulding, and enough of the radish permeates the whole to give it a pleasant flavor, which cannot be said of it when grated. These pickles are delicious and appetizing.

Cold Tomatoes.—An economical way to dispose of cold stewed tomatoes is to beat in one egg, and thicken with fine bread crumbs till stiff enough to mould into croquets; then roll in beaten egg, then in fine crumbs, and fry brown. More seasoning should be added, else they will be tasteless and insipid. They are a nice dish for dinner; not out of place for breakfast. Stewed tomatoes, having eggs added in place of bread crumbs, five to the quart can, with salt, pepper, butter and a trifle of chopped onion, make a good vegetable to serve with a dinner. Beat the eggs well, and beat them in well, when the tomatoes are nearly done, and serve at once.

Genuine Pumpkin Pies.—These are to be really pumpkin, and neither squash nor custard. The pumpkin should be of dark yellow skin, and heavy in proportion to its size—the flesh thick and fine grained. Pare and cut in inch tubes and cook it in a little water until soft, being careful that it does not burn. Then pass through a colander, put it back in the kettle with some molasses or sugar and spice and let it mull away until it is a rich red amber marmalade. This must be done a day or two before the pies are made, for it is a work of time. One cupful of such pumpkin is ample for a deep pie, and real pumpkin pie is never baked in a shallow plate. A good proportion for a pie is a cup of pumpkin, an egg, three or four cups of milk, a half cupful of sugar, a little salt, a half teaspoonful of ginger, a fourth teaspoonful of cinnamon and a little nutmeg. Bake rather slowly.—Pres. Banner.'

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