

## HOUSEHOLD.

## The Small Boy.

(By Margaret E. Sangster.)

The small boy is now enjoying his summer holiday. This means that mother has him on her mind a good deal more constantly than is needful when he spends six or eight hours a day at school. It means that sister must have patience with the presence in the house of a youthful cyclone, full of life, energy and motion, and requiring a good deal of looking after if he is to be kept happy and good.

Now may I give you a few hints about this beloved small son of yours, dear mother.

For one thing, don't nag at Johnny. Don't bother the small man with too many directions, don't confuse him with commands for which there is no occasion. A few, very few laws, and plenty of liberty, and your small boy will be happy and good.

Don't doubt his word. Believe your boy, even if he makes a surprising statement. Don't break a promise you make to him, and never indulge in threats. They imply moral weakness on your part. If you feel compelled to punish the boy, let the penalty be something sharp and decisive, and soon over with. For pity's sake avoid such punishments as, "You cannot ride your bicycle for the next two weeks," or, "You are not to go into your boat for a month," or, "You shall have no dessert for the next week." Two weeks, a week, a month—they are a good bit of eternity to your boy, and God forbid that you should eclipse it for him.

Do look after your boy's companions. Have an acquaintance with the little fellows he likes to play with, especially with the slightly older boy who is his hero! There is generally a big boy to whom the small boy looks up, a big boy whom the small boy imitates. Look well to your boy's companions.

Look also to the books and papers he reads. It is not safe to leave a boy's reading to hap-hazard, or to his own choice. There are rattlesnakes coiled up in some innocent-looking books. There are men today in prison for life whose first initiation in crime, whose first impulse to dishonor came from the printed page. Look to your boy's reading! His love of adventure, his delight in the marvellous, his interest in deeds of valor and military exploits are perfectly legitimate, but they can be gratified by authors who will help him to develop along manly lines, and there is every reason to guard against those authors who are simply sensational, with no motive beyond that of excitement and temporary pleasure. Beyond any other agent for evil, may be the bad book, a comrade whispering ill thoughts and low fancies in the boy's ear. Beyond any other agent for good, may be the book of high moral tone, of pure and elevated thoughts, of fine style, lifting the boy to the high levels where the light of heaven dwells. Look out for your boy's reading.

Look out, too, that the small boy is welcome in the drawing-room and the sitting-room. Let him stay where mother is, and bring his friends into the house, which should never be too nice, or too richly appointed for his occupation. A boy who is freely given a place to play in the house, or out of doors, will not deface furniture or slide down the balusters. A place of his own he should have, and if he sometimes makes a little more noise than you think quite opportune, never mind. Keep him happy and good. The two adjectives are nearly always found in conjunction, for the good boy is a happy one, and the happy boy is good.

Keep your small boy's confidence, encourage him to tell you the happenings of his day, and never be astonished at anything he says; at least not to the point of shocked amazement. Pleased amazement is rather flattering than otherwise.

Give the little fellow a chance to earn some money. Let him have his regular daily 'chores,' something which he is responsible for, and which he will be expected to attend to faithfully, but over and above this, let him weed the garden or go on errands or perform some allotted task, for which you will pay him. Nothing helps to develop real character in a lad more certainly than having work to do which has a certain commercial value, work which is worth doing, and which is done well.

Lastly bring the love and the fear of God

to bear as a continual influence on your boy, not by word only, but by your own example, and always refer matters of which you and he are in doubt, to the test of: What Christ would say about this? What the Lord would have me do? Life which keeps hold on the invisible is the only life after all for us and for our precious children.—Christian Herald.

## Cooking Hints.

To chop suet easily sprinkle it with flour. It prevents matting together.

To stone raisins when one has no machine, drop in warm water. Cut open with point of penknife, and seeds will come out without difficulty.

To blanch almonds drop for an instant in very hot water, which will loosen the brown skins, then throw them into cold water and rub between the fingers.

To keep the fresh green color of vegetables after cooking, boil them without the cover on the kettle.

To keep onions white after boiling do not cook too long, nor in an iron pot. Cooked in agate iron or in porcelain lined kettle and removed as soon as boiled, they will be white and good to look at.

Dredge the top of a cake with flour before icing, and the icing will not run.

Boiled ham, tongue or beef, should be cooled in the water in which it is boiled, as it makes it moist and tender.

Plain paste for pastry may be made flaky if it is rolled thin, folded, left in the ice-box over night, and baked before it has grown warm.

Water used instead of milk for mixing cake makes a loaf which remains moist a long time.

To test the heat of an oven use a bit of white paper. If it burns at once the oven is too hot for anything; if it turns a delicate brown, it indicates pastry heat; for cake it will be dark yellow; light yellow shows the proper heat for biscuit and sponge cakes, or any cakes requiring rather slow baking. For meats the first heat should be strong to keep the juices in the meat.

Meats never allowed to boil will be more tender than those that cook hard. Tough meats become tender by proper cooking, while the reverse of this is equally true. Hard boiling in salted water will toughen the best piece of meat ever sold.

Bits of fish may be used for salad, and it is very good. Any mayonnaise may be used, but fish salad calls for more mustard and vinegar. A chopped pickle added to the fish makes it piquant.

Bits of fish may also appear in the form of soup. They are boiled in milk, strained through a coarse sieve, seasoned to taste and served with croutons.

Use bits of stale bread for croutons. Cut them in small dice and brown in the oven. Serve hot with soup.

All bread crumbs which may be in the bread-jar should be dried, rolled fine, and placed in a jar or can ready for use in escalloping meats, fish, oysters, vegetables, or as thickening.

When adding cornstarch or any thickening to hot liquid mix it smooth with enough cold water to make it fluid. Pour it slowly into the hot, and stir constantly until it becomes clear.

To keep yolks of eggs fresh after whites have been used, set aside in a cup, with a little water over the surface.

Fresh eggs sink to the bottom of a pail of water. Stale eggs float on the top. Eggs between these stages indicate their age by the depth to which they sink.

Meat and fish should be removed from paper as soon as received. The paper absorbs the juices.

Onion juice may be extracted by cutting an onion in half and pressing it against a grater. Salt rubbed over the grater will remove the onion odor from it, and may be used in cooking.

The tops of celery dried and rubbed to powder are excellent for flavoring soups and gravies. The celery should be dried in the sun or in a very slow oven.

Horse radish root put into a jar of pickles will keep vinegar from losing its strength and prevent mould from forming.

One cupful of butter packed firmly is a pound. Four cupfuls of flour make one pound. Two cupfuls of granulated sugar are the same weight.

To thicken clear soup use pearl tapioca. Let it boil clear and then add the soup. Sweeten butter that needs it by placing it in a porcelain kettle with a little water, salt

and soda. Let it come to a boil. Turn it into a stone jar and set where it is cool. The impurities settle to the bottom, and the butter is not too salt for cooking. It will form a cake at the top of the water, which must be turned off.

The yolk of an egg beaten up with coffee is better for bilious people than cream. It is also nourishing.

After greasing cake tins sprinkle with flour, shaking off all that will come.

Never finish a meringue by placing it in a hot oven. It should brown slowly in a cool oven, when it will rise high and be light and spongy.

—Dora Morrell, in N. Y. 'Observer.'

## A Healthful Fruit Diet.

A lazy dyspeptic was bewailing his own misfortunes and ill health, and speaking with a friend on the latter's healthy appearance. "What do you do to make you so strong and healthy?" inquired the dyspeptic. "Live on fruit alone," answered his friend. "What kind of fruit?"—"The fruit of industry; and I am never troubled with indigestion."

Of all the mistakes in family government one of the greatest is to convert the father into an ogre. Any woman who respects herself and is fair to her husband will maintain proper authority over her children without calling in the father's heavier discipline. He has, naturally, his own share, but he ought to have some of the love and familiar companionship of his children also, which he never will have if he is held up to them as a terror.—Childhood.

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