

# HOUSEHOLD.

## For the Busy Mother.

In ordering patterns from catalogue, please quote page of catalogue as well as number of pattern, and size.

Where more than one pattern is wanted, additional coupons may be readily made after the model below on a separate slip of paper, and attached to the proper illustration.



NO. 5708.—WORK APRON WITH BIB.

The comfort and convenience of a work apron that covers the entire skirt is apparent at a glance to the woman who has little duties to perform about the house. The illustration shows a garment of this kind, made of striped gingham. It requires but little time to make, and is easily laundered. The skirt is gathered and attached to the belt and the bib extends out over the shoulders in a becoming manner. Holland, gingham, percale and linen are all suitable for the making. The medium size will require 3 3/4 yards of 36-inch material. Sizes for small, medium and large.



LITTLE BOYS' BLOUSE SUIT.—No. 5736.

A picturesque blouse suit for the small boy is here shown. The front closes diagonally and is secured at the waist with a leather belt. A large collar gives jauntiness to the costume. A shield with narrow standing col-

lar finishes the neck. Little bloomers are worn underneath the dress, and are included in the pattern, which will be found very simple and easy to follow. Any of the heavy washable materials such as pique, finen, or duck could be used, or flannel and light weight cloth would be equally suitable in making up a suit of this kind. For a child of four years, 1 7/8 yards of 54 inch material will be required. Sizes for 2, 4 and 6 years.

### 'NORTHERN MESSENGER.'

#### PATTERN COUPON.

Please send the above-mentioned pattern as per directions given below.

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N.B.—Be sure to cut out the illustration and send with the coupon, carefully filled out. The pattern will reach you in about a week from date of your order. Price 10 cents, postal note, or stamps. Address, 'Northern Messenger,' Pattern Department, 'Witness' Block, Montreal.

### Dont's for Maids.

Don't imagine that things are harder for you than for other people because missus says a few words now and then. If she is doing her duty by you and all the others she probably has her hands full, and if she has no duties to do, that is harder still.

Don't waste things because you are not superintended all the time. Every economical habit you are learning now will be worth gold to you if you ever have a house of your own.

Don't think life a perfect plague if that house seems remote. Many a servant, after a few years of married life, with its poor conditions and vulgar neighbors, and perhaps a husband not all that he might be, thinks what a fool she was not to know when she was well enough.

Don't spend all your money on clothes, if you can help it. Perhaps you do not feel that you can save much, but the habit of saving, once it is begun, grows, and affords a steady interest.

Don't tell yourself that your work is dull because you have to repeat it day by day. You remember the story of Mrs. Garfield, and

how she rendered work, just such as yours, interesting by trying to do it better each time she attempted it. Here is an extract that may interest you from the letter of a lady who might have distinguished herself in more ways than one, had not circumstances given her hard home duties to do. 'It seems to take a great many years of thought and study and sorrow and suffering, of training in ethics and æsthetics, to get saucepans as clean as mine. Why cannot people inherit these aptitudes as they inherit beauty or talent, instead of having, individually, to take the same hard way towards the same end? I suppose it is because something special of patience and virtue is to be learned by that way, and can be learned by no other.'

'A servant with this clause  
Makes drudgery divine,  
Who sweeps a room as for God's laws  
Makes that and the action fine.'  
'Examiner.'

### Selected Recipes.

**JELLIED CHICKEN.**—Select a good-sized roasting chicken. Draw it without breaking the gall or intestines, cut off the head and feet, cut it in pieces as for fricasseeing, put it in a deep saucepan, cover it with hot water, add a large onion, cut in half, a stalk of celery, six peppercorns, and a generous teaspoonful of salt. Cover the saucepan closely and boil the chicken until the bones can be removed easily, always taking care that there is broth enough to prevent burning.

After removing the bones, put the chicken into an earthen pudding dish or mould deep enough to hold it, and from which it will turn out nicely when cold.

Strain the broth, return it to the saucepan, place it over the fire and dissolve gelatine in it. Allow half a small box of gelatine to a quart of broth. While the chicken is boiling soften the gelatine in enough cold water to cover it, then by stirring it through the hot broth for a few minutes it will entirely dissolve. Season the broth palatably with salt, a little cayenne and the juice of a lemon, and pour it over the chicken in the mould.

As soon as the chicken is quite cold it may be turned out of the mould and sliced as desired. Serve with quarters of lemon.

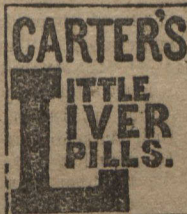
**MUSH BREAD.**—Put one pint milk in double boiler; when hot stir in slowly two-thirds of a cup fine cornmeal. Stir until mixture begins to thicken; not stiff, but a little more than creamy. Take from the fire, drop in the yolks of four eggs, stirring constantly. Then stir in the well-beaten whites. Bake in quick oven for thirty minutes.

**QUICK BREAD.**—For four loaves of white bread with baking powder add six big teaspoonfuls baking powder and four of salt to four quarts of flour. Sift three times. Add to flour milk and water, in equal parts, to make a moist dough. Add moisture gradually. Take out on board, cut into loaves, brush tops with milk, and bake for one hour in moderately hot oven.

**CREAM BISCUITS.**—One cupful of flour, measured before sifting; one-half cup sour cream, one-half cup sweet milk, one level teaspoonful baking powder, scant one-half teaspoonful soda, one-half teaspoonful salt, Sift flour, baking-powder and salt together, add cream, in which soda has been dissolved. When well mixed add milk. Mix smooth and roll out one inch thick, using as little flour on board as possible. Bake in hot oven.

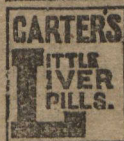
**RICE CROQUETTES.**—Wash a cup of rice, put in a double boiler with a half pint of clear broth and one and one-half cups of strained tomato sauce, seasoned with sweet herbs, salt, and pepper. Cook slowly until all the liquor is absorbed and the rice is tender, then add two tablespoonfuls of butter, and half a teaspoonful of lemon juice and cook a few minutes longer; add a well-beaten egg and more seasoning, if desired, and a tablespoonful of minced parsley. Turn out to

## SICK HEADACHE



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