HOUSEHOLD.

Domestic Finance.

I am sure that no question ever makes as I am sure that no question ever makes as much real trouble in the family as that of domestic finance. Why husbands and fathers are so obtuse as not to see that wo-men cannot be treated all their lives like chidren without great unhappiness, is be-yond the power of the average observer to determine. No wife should be obliged to beg for needed money. A wife is supposed to have her husband's true interests at heart. If this is the case, she will not be extrava-gant, nor will she spend money in a foolish If this is the case, she will not be extrava-gant, nor will she spend money in a foolish way. Why not sit down some day when your husband is in a reasonable mood, and talk the thing over with him fairly and squarely. In the end the money is spent for yourself and the children. You are obliged to eat, you must have clothes. Why not sit down with pencil and paper, figure out the cost of running the home; decide what proportion should be devoted to the wife; what amount is necessary for taxes and groceries and fuel—in short, arrive at a busi-ness-like conclusion about the whole matness-like conclusion about the whole matter.

I sometimes think that young women would do well before answering the all-im-portant question of the 'proposal' to come to an understanding on this matter of money. Certainly a great deal of unhappiness would be saved if the course were decided upon be-fore marriage. It is not a trouble confined to poor people; rich men's wives are often practically in the position of mendicants. I have personally known the wife of a well-to-do man, having apparently all that heart could wish, to be unable to buy herself a pair of shoes and obliged for weeks together to remain at home, to refuse all invitations, and in short, to live the life of a veiled nun, simply because she was unprepared to en-I sometimes think that young women simply because she was unprepared to en-counter wet and cold pavements. This sounds like a fairy tale, but it is true. Let the positions be reversed, and the husband obliged to go to his wife every.

time he wished to go to his whe every, time he wished to spend ten cents and ask her for it, and how many husbands would bear the situation patiently? If the wife is not directly the bread-winner, she is still the home-maker, and she has her rights in the case, which a chivalrous man will always consider.—Mrs. Sangster, in 'Christian Herald.'

Prevalence of Clumsiness.

'I sometimes wonder,' said a lady who travels a great deal, 'what the early train-ing of some people that I meet must have been, or, to express it more correctly, whether they had any early training at all. I think I never travel in any train or enter any public conveyance, that somebody, either man, woman, or child, doesn't walk or stum-ble or crowd or lean against somebody else; and if the awkward individual happens to and if the awkwald individual happens to be carrying a parcel or market-basket, or, in-deed, an umbrella, his neighbors have cause for congratulation if they get out of the vic-inity with whole bodies or garments. It seems to me that these people must have been badly trained in their youth, or else they people must have been badly trained in their youth, or else been badly trained in their youth, or else they never, by any possibility, could be so awkward.' There are few greater misfor-tunes than the faculty of falling over every-thing one comes near, or of upsetting or dis-placing whatever objects may stand in the way. A child's education should never be considered complete until it is taught to en-ter and leave a room to move a chair withconsidered complete until it is taught to en-ter and leave a room, to move a chair with-out noise, to put various objects in their places, not only occasionally, but as a re-gular thing, and they should never pass any article about the house which may be out of its proper position without quietly replacing it.—' Michigan Advocate.'

Useful Hints.

Add salt to the water in which black cot-ton goods are washed to prevent fading and turning brown. Rub rough flat-irons over paper sprinkled thickly with salt. Lemon-juice and salt will remove stains from the hands. Do not use soap immediately there-after. To remove stains from black silks or woollen fabrics, let the same become perfect-ly dry before attempting to brush. Then rub the spots with a flannel that has been dipped in hot coffee, to which a little am-monia has been added. Milk has been found to possess remarkable healing qualities, if applied to burns at an early stage. Com-Add salt to the water in which black cot-

ses are soaked in milk and laid on the burn, to be renewed night and morning. An extensive burn has in this way been reduced in three days to one quarter of its original work with a brush and salt water; then rub dry with a soft cloth. Floor-matting will be more pliable and less brittle if occasion-ally washed with salt water.

Hot Water for Neuralgia.

The most stubborn cases of neuralgia are apt to yield to a hot water treatment. Wher-ever the pain is located there a hot water bag should be applied, the suffering part should be wrapped in a blanket, and the unfortunate patient should be put to bed and covered with more blankets and induced to drink at least three cups of water as hot as the palate can stand. This treatment may seem severe, but it is sure to bring relief.— 'Presbyterian Banner.'

Peanuts in Many Dishes.

(Ada Maye Piers in New York-'Observer.') Few housekeepers realize how much nutri-tion is contained in the peanut, so generally known, but so seldom found on the table. A prominent physician is credited with saying that one pound of peanuts is more nutritious than two pounds of beefsteak and half a pound of butter. While this may be an exag-geration, it is true that many dainty and appetizing dishes can be made with them, as people are just beginning to realize. The results will be found pleasing if the follow-ing recipes are carefully followed: Peanut Cookies.—One-half bound of butter, one cupful of granulated sugar, one-half cup-ful of milk, one egg (white and yolk beaten separately), bne pint (no more) of flour, two teaspoonfuls of baking powder, one heaping cupful of chopped peanuts. Cream butter and sugar, add milk and legg, part of the flour and baking powder, and, lastly, pea-nuts mixed with the rest of the flour. Han-dle as little as possible; and do not roll very (Ada Maye Piers in New York-'Observer.')

die as little as possible; and do not roll very thin, and they will be very delicate and soft. Peanut Sandwiches.—Shell peanuts, chop fine, mix with dressing, and spread between bread, with a lettuce leaf between. Brown bread is very nice to use when the lettuce

bread is very nice to use when the lettuce may be omitted. Peanut Biscuit.—One quart of flour, one quarter cupful of melted butter, two tea-spoonfuls of baking powder; one teaspoon² ful of salt, one-half cupful of khopped nuts, sweet milk enough to wet up so as to roll out soft. Stir salt, nuts and baking powder into flour dry; then add part of the milk, stirring well with a knife, then all the but-ter, and then the rest of the milk. Roll out with as little kneading as possible and bake immediately in a hot oven.

with as little kneading as possible and bake immediately in a hot oven. Peanut Soup.—Shell and carefully remove the skins from the peanuts. Put two cupfuls to soak over night in one quart of water. In the morning, add two quarts of water, and boil slowly an hour; then add an onion, a stick of celery, and boil until it is soft enough to mash through a sieve. Return to the stove, add two tablespoonfuls of lemon juice, a teaspoonful of salt, a dash of pepper, and serve lat once. Salted Peanuts.—Shell and remove the red skin from the nuts.

skin from the nuts. Spread the nuts in a dripping pan with a little butter, and place in a moderate oven. Let them remain, in a moderate oven. Let them remain, watching them closely and stirring often, un-til they are a delicate brown. Sprinkle salt over them while hot. Peanut Salad.—Make a nest of lettuce

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leaves on an individual salad dish. Arrance on it several pleces of dates and raisins, cal-ery and a spoonful of peanuts, which should have been soaked for an hour in diluted lemon juice. Place on leach a tiny speck of mayonnaise dressing and serve. Mayonnaise dressing and serve. Peanut Candy.—One cupful of granulated sugar, and one cupful of nut meats. Melt the sugar in a spider, being very careful not to let it burn. Put the nuts into a well-but-tered tin, and when the sugar is melted, pour over them. Cut in squares.



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