born in the house, which accounts for her presence in rooms not usually rented to 'families with children') for her mamma, grandma, auntie and nurse have taught her to respect the rights of other people. I can see her now as she trotted about the place last summer fondly patting the flowers and putting her little nose down to catch their fragrance, not offering to pick one, though she well knew she was welcome to as many as she chose to ask for.

We blame the children; we blame the landlords and the hotel-keepers, when, after all,
if we went to the root of the matter, should
we not censure the parents? The time is at
hand when they will not only see the desirability and importance, but also the actual necessity of looking after the manners of their
children, for not all fathers and mothers of
large families are owners of fat pocketbooks.
If they cannot buy or build houses of their
own, they must occupy those owned by other
people, the renting of which means in many
cases their only income, and to whom every
dollar expended for needless repairs is just
one more forfeiture of a needed and reasonable
comfort. A small corner of my grandfather's
mantle has fallen on my own shoulders, and
at present I am in sympathy with the much
abused landlords who do not rent rooms to
'families with children.'—Carrie Allen Reed. We blame the children; we blame the land-

Selected Recipes.

Toast Meringue for Invalids .- Make a slice Toast Meringue for Invalids.—Make a slice of thin, evenly browned toast, and dip it for an instant into freshly boiling salted water. Have ready in a small saucepan three table-spoonfuls of milk and a piece of butter the size of a hazel nut. When hot, stir in the white of an egg beaten stiff, just long enough to heat it through. Pour it immediately over the toast and carry quickly, on a hot, covered plate to the invalid.

Creamed Orange.—Dissolve half a box of gel-

the invalid.

Creamed Orange.—Dissolve half a box of gelatine in half a cupful of water, half a cupful of sugar, and the juice of one lemon. Mix thoroughly and strain. When the jelly has set, it should be thin not more than half as firm as most jellies. Peel and cut in small pieces four to six oranges. Stir these pieces well into the jelly, half fill custard glasses, and put on top of each a large speonful of whipped cream, sweetened and slightly flavored with vanilla. vanilla.

vanilla.

A pretty dish for the fish course is suggested by a Norwegian cook, who always bakes it in a mould which is fish-shaped. Shred a couple of pounds of fresh halibut or codfish, freeing it from skin and bones. Mortar it until it is fine and smooth, and add to it two tablespoonfuls of melted butter, three well-beaten eggs, three-fourths of a teaspoonful of salt and a few dashes of pepper. Stir in enough milk or cream to make a thick batter. Turn it into the greased mould, cover tightly and put it in boiling water and cook for two hours. After the fish is turned on a hot platter, garnish it with slices of tomato and parsley and serve at once with anchovy or egg sauce.

An old English recipe for rice pudding is as follows: Cover one cupful of rice with cold water and let it soak for four hours. At the

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end of the time drain it and put it into a buttered pudding dish. Add a quart of milk and three-quarters of a cupful of sugar and put it into a very slow oven. In about half an hour add two more cupfuls of milk, and at the end of an hour two cupfuls again. Then about four hours are required for baking the pudding. A bay leaf is used for flavoring by old-time cooks, but because so few like this flavor for sweet dishes vanilla or almond extract is better. This is a dessert especially appropriate for Monday, because it is little trouble.



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business communications should be addressed 'John Dougali & Eon.' and all letters to the editor should be addressed Editor of the 'Northern Messenger.'