

HOUSEHOLD.

The Third Day.

(Zitella Cocke, in the Boston 'Outlook'.)

'Mother, dost see the dayspring break.

The rose of dawn bursting to bloom
O'er their dim path who for love's sake,
Bear spices unto Joseph's tomb?'

'My son, a dawn shall bloom to-day,
Which shines the sad world's grief away.

'Nay, mother, hath the sun forgot
How he in wrath his face did hide,
As he from mortal eye would blot
The Cross on which my Master died?'

'A sun, never to set shall rise,
And fill the earth with glad surprise.'

'I seek His grave—fain would I stay,
Can I His beloved disciple see
That naked Cross upon the way,
Nor faint this coward heart of me?'

'That Cross, so fearsome now to thee
Henceforth the world's dear hope shall be—'
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'Hail, Mother of my risen Lord?
Aye risen, indeed, to human sight.
Fulfilling all His precious word,
Till Doubt and Fear are shamed to flight—
Joy! joy! this heart thrills to its core,
The Master's face again to see,
He lives! He lives! and gone before
His faithful flock to Galilee.
Wish is outrun, Hope is o'ersped,
Jesus is risen from the dead!'

'Ere my sweet Babe to manhood grew,
The sword which yet should pierce me through
The Powers of Hell He should subdue.
Yea, all my son, I knew, I knew!'

A Helpful May-basket.

We are not speaking now of those pretty, dainty, tissue-paper affairs with which most of our readers are more or less familiar. The particular May-basket to which our attention was called not long ago is a plain, practical market-basket, with on pretensions either to grace or beauty.

In the home where this May-basket has become an institution, the spring house-cleaning invariably brings to light a number of articles which are never seen throughout the rest of the year. For instance, a pair of half-worn shoes are taken from some closet shelf, and from some trunk are produced a child's jacket which is a good, substantial garment still, though the wearer outgrew it long ago, and a number of small frocks which would prove a real blessing to some destitute little one. At length it occurred to some one that in this world of need it was a pity to pack these things away where they could not be of use to anybody.

Then it was that the May-basket became an institution in this family. For the young folks of the household took it upon themselves to find out where half-worn clothing would be acceptable, and to see that it reached its destination. Instead of being laid away for another twelve months of seclusion, these garments were hung upon the line for an airing, and then packed into the market basket, in which they made short journeys to homes where their coming solved some troublesome questions.—'Young People's Weekly.'

An Easter Fernery.

PLANTS FROM WOODS MAKE ATTRACTIVE CENTREPIECE.

On the Easter dining table there is nothing prettier or more appropriate than a small wild fernery filled to overflowing with budding and blossoming hepaticas. They are true symbols of spring and Easter time, with their purple flowers bursting out of the little furry hoods they have hidden in all winter. The coarse leaves of last year should be clipped from the plants. The clumps of purple flowers should then be packed together as tightly as possible and banked in with a border of delicate ferns.

In localities where the hepatica does not be-

gin to blossom by Easter the house mother should dig up the budding plants as they are in the forest and force them in a very warm, sunny window. They should be sprinkled and cared for intelligently. In a few days they will be a mass of purple bloom and in ideal condition for the Easter dining table.

The most delicate of all ferns in the early spring woods is the maidenhair spleenwort, which is ideal to group with the blue hepatica in a fernery. It is even more delicate than the maidenhair fern itself. Born of the frost and snows, it is often mistaken for the genuine maidenhair, which, however, does not make its appearance until June. Spleenwort is an evergreen, and shows itself the first thing among the rocks and snows of early spring. It grows in limestone regions, therefore it cannot be found everywhere.

Before the early ferns make their appearance in the woods with the genuine maidenhair the spleenwort has withered away. It will not appear again until the frosts of autumn and early snows tempt it into birth among the harsh lime rocks where it loves to grow.

In places where the spleenwort cannot be found other dainty ferns may be secured for Easter time. Except in warm localities these cannot be dug already grown at this season. They can, however, be brought from the woods a week or more in advance of Easter and forced into growth. There are plenty of small seedling ferns just beginning to sprout, and these can be transplanted. If kept in a warm room, where they can get plenty of sunlight, they will be large enough for the fernery by Easter time.

Hot Cross Buns.

The hot cross buns of Good Friday are descended from early English times, when the superstition existed that bread baked on this day was a specific for all ills. It was the custom for the family to dry and save buns and other breads made on Good Friday to use throughout the year, grated in water, as a remedy for various complaints. This is probably the origin of toast and water, which is a common remedy in case of slight indisposition.

It is asserted by some authorities that hot cross buns can be traced back to an ancient heathen custom of eating small sweetened cakes as a part of the worship of the 'queen of heaven.' Similar customs are to be found in ancient Mexico, Egypt, China and other countries.

To make delicious hot cross buns, use three pounds of flour, sifted thoroughly, and previously warmed for a few moments in the oven. Rub through it eight tablespoonfuls or eight ounces of butter. Add half a cupful of good yeast to a pint of warm milk and also half a pint of cream. Beat the batter very vigorously and let it rise overnight or for several hours. Then knead the dough thoroughly, adding ten ounces of sugar, or, by measure, ten heaping tablespoonfuls. Knead in half a pound of currants, half a nutmeg (grated) and half a teaspoonful of mace. When formed into a smooth dough, place where it will rise again. Within an hour of serving the buns turn the dough, which should by this time be light and delicate, out on a floured board. Cut out the buns with a good sized biscuit cutter, and place them on a well-buttered biscuit pan. Cover them closely and let them rise until they puff above the edge of the pan. Be very careful, of course, that they do not stand long enough to become sour. Just before placing them in the oven, slash each in the form of a cross. Rub the incisions with melted butter and sprinkle with sugar. Bake them in a hot oven until they acquire a rich brown crust.

If the buns are desired for breakfast, prepare them early in the afternoon and add the sugar, currants and spices late in the evening. Let them rise overnight after this second mixing, and early in the morning cut them out to rise the last time.

If they are desired for luncheon, set them late in the evening and knead them down early the next day.—American Paper.

Sample Copies.

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Dressmaking.

Gowns that are to be altered should be ripped, brushed, shaken and cleansed. Do not attempt to clean the linings unless they are of silk, as it does not pay when new linings can be bought as cheaply as they are sold to-day. Black goods and the lighter woollens are easily cleaned with soap-bark. If desirable, to wash thoroughly, take a five-cent package which has been covered with a quart of cold water and simmered down to a pint. Strain and mix it with two quarts of warm, not hot, water, which is the regular cleaning solution. Lay the cloth on the ironing-board, stripped of its cover, and with a clean, soft, scrubbing brush, scrub thoroughly with the solution, rubbing always in one direction. Rinse piece by piece as soon as cleaned; in a weaker solution of soap-bark, made by covering the dregs of the first solution with more water. The last water should be clear when the cloth is wrung out of it, if the previous cleaning has been thorough. Press as dry as possible, hang over a line until dry enough to press, and iron it on the wrong side. If there are especially bad spots, they must be attended to before the garment is washed. Grease spots may be removed with benzine or gasoline, steaming the spot first if the grease has hardened, until it is hot. Tar or paint is more difficult to deal with, but they may be removed with the following preparation, if the fabric is not of too delicate a color. Add four ounces of ammonia and the same amount of sal-soda to half pint of benzine and water mixed in equal quantities. Lay the fabric over several folds of clean cotton cloth laid on a board, and rub thoroughly with the mixture until the soot disappears. Fresh paint spots may be easily taken out with turpentine, which should be removed in turn with naphtha to prevent its making the goods stiff, and the naphtha rinsed out with water. Delicate ribbons and silks may be cleaned by rubbing in flour heated hot (not browned), then well shaken; old black thread or French laces that have become rusty may be renovated by dipping into weak green tea, and pressing between papers on a flat surface. Pick out each little scallop or point with the fingers before covering the lace with the top paper. Very fine white laces may be spread out on white paper, covered with calcined magnesina and another sheet of paper, and laid away under a heavy weight for a few days. All that is then required is the thorough shaking. All the goods and trimmings then being in readiness, the machine well cleaned and oiled, all the requisite linings, needles, pins, tapes, hooks and eyes (black and white) purchased, and the scissors sharpened, you are then ready for work.—N. E. Farmer.

Hints and Helps.

An orange put into the oven and baked will be found an excellent cure for bad throats, eaten just before retiring for the night.

Lampwicks must be changed often to ensure good light, as they will soon become clogged, and the oil does not pass through them freely. A clear flame will be certain if the wicks are soaked in vinegar twenty-four hours before using.

It is now claimed that rubbing the face downward while washing is the cause of many of the wrinkles on women's faces to-day, and the best remedy is to reverse the process, and always rub the face upwards.

When scouring the steele knives in use in every kitchen, if a little baking soda be mixed with the brick dust used, the spots will disappear with less rubbing, and the knives will stay bright much longer. Another thing of importance about scouring knives is the substitution of a cut raw potato for the cloth formerly used.

Another word for soda. Every housekeeper has experienced the annoyance of kerosene oil spilled on a clean kitchen floor, and knows the labor expended in eradicating the spot. If, before she attempts to scrub it off, she would sift over the spot baking soda, completely covering it, and allow the soda to remain ten minutes or so, the grease will be drawn out, and when washed the spot will not be found.

Dip the stained parts of a handkerchief in spirits of turpentine, and let it remain for several hours; then rub thoroughly between the hands, and the ink spots will disappear without changing either the color or texture of the fabric.