

HOUSEHOLD.

Thanksgiving Season.

Preparing a turkey—The turkey should be a fine hen turkey, in preference to the male bird. It should be drawn and made ready for stuffing the day before. The best stuffing is always the dry, Philadelphia stuffing, which becomes sufficiently moist with the juices of the bird while it is roasting. This stuffing is never heavy or soggy, as wet stuffings are apt to be. It falls apart like well-cooked rice when served. To make this stuffing use two quarts of stale bread, freed from the crust and rubbed into fine crumbs. Season it with two even tablespoonfuls of salt, a heaping teaspoonful of pepper, two teaspoonfuls of minced parsley, two of powdered summer savory and one of powdered sage. Rub a cupful of butter roughly through the seasoned bread crumbs and stuff the turkey. If the stuffing is made the day before Thanksgiving, cover it with a napkin wrung out in cold water, to keep it fresh until the next day, and stuff and truss the turkey just before it is put into the oven to roast. It makes a great deal of difference with the flavor of the turkey, as well as the flavor of a chicken, if all the fat that can be reached is taken out of the bird. It is of no special value in cooking, but, on account of its strong flavor, it must be put in the soap-fat.

Pumpkin pies.—Stew as much pumpkin as you want to make pies. Sift and measure it, and for a quart of the pumpkin, stir in a quart of brown sugar, a quart of rich milk, and six new-laid eggs, that have been beaten up till they are all of a froth. Now, put in your salt, and cinnamon, and ginger — a pinch at a time till it is well seasoned. The seasoning and the baking are the important considerations. Your oven must be hot at first, then after the pies have been in about six minutes check your heat and let your oven cool off a little, or the heat will puff the pies up, and they will fall as flat as pancakes.

Temperance Mince Pie.—One and one-half pints of chopped meat, three pints of chopped apples, one-half pint of vinegar, one-half pint of fruit syrup, two pints of sugar, one pint of raisins, two tablespoonfuls of cinnamon, and a grated nutmeg. Before putting on the top crust, drop over each pie bits of butter.

NORTHERN MESSENGER

(A Twelve Page Illustrated Weekly).

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JOHN DOUGALL & SON,
Publishers, Montreal.

A Gold Watch Easily Earned.

Since remodelling and enlarging the 'Messenger' its circulation has almost doubled. Most of the leading Sunday schools of the country distribute it regularly. Many of them regard it as a most valuable auxiliary to their denominational paper, and others find it all-sufficient. Nowhere else can a school get a large twelve-page weekly paper, illustrated, at 20c per annum, which is the Sunday-school club rate for the 'Messenger.'

Yet there are many schools which do not take it, chiefly because we are unable to learn who has the choosing of the paper.

We have decided, therefore, to depend on our subscribers to bring the 'Messenger' to the notice of pastor, superintendent or librarian, as the case may be, who has charge of the Sunday-school papers in any Sabbath-school within their reach.

Where the 'Messenger' has not been taken within the last two years, we will make it easy to obtain a club by offering to send the

"YOUR WANTS SUPPLIED."

(A Consecutive Story by the Advertiser.)

Chapter II.

Joseph Rodgers' Jack Knives are the very blades
For the Jolly Jack Tar and the Jack of all Trades.

Are we too honest in describing our goods? It's our way and we like it.
Last week we offered a Pocket Penknife, but though it is the best of its kind it is not as suitable for farm work, for instance, as the stout knife we offer in this chapter.

The accompanying cut gives a very fair idea of this knife, and it hardly needs further description. It has but one blade but that is sharp enough to cut paper and almost sharp enough to shave with. Yet it is strong enough for the usual hard work for which a Knife is used on a farm. It is not a boy's Knife and small boys had better buy something not quite so sharp. But boys that understand handling a good knife will find this the best they could buy. The handle is smooth and almost black and is made from selected horn. It is of exactly the same size and appearance of the cut. The hole at the lower end is to admit of its being attached to a chain or by a plaited cord according to the true sailor fashion. It is not what one would call a fancy knife but it is strong and keen and serviceable, and will last a life time. These knives are steel to the backbone and will stand sharpening and take a good edge while there remains anything to sharpen, which is more than can be truly said of most knives made.

THE PRICE AND CATALOGUE NUMBER.—When ordering these Knives refer to our Catalogue number "Rodgers' Jack, No. 2." We have not found this Knife anywhere for less than 50c, except in wholesale lots. Therefore our price is 50c, and we prepay postage to any address in Canada. For twenty-five cents extra the name will be engraved on the shield. As readers in the U.S. will have to pay a heavy duty upon these English Knives, they will please not answer this advertisement. Two or more of these Knives in one box will be sent at 45c each. Send money by post office or express order, or by registered letter, addressed, **THE MAIL ORDER CONCERN, 'Witness' Building, Montreal.**

P.S.—One of these Knives and one of the Penknives offered in Chapter One of last week's issue will be sent under the same cover, for 90c.

TO
COUNTRY BUYERS
OF
CITY GOODS
at City
Cash Prices.

A regular boy's knife, also made by Rodgers and Sons, of about the same shape as above, but smaller and lacking the name plate, will be included for 40c extra. Our catalogue number for this knife is Boy Rodgers No. 3. We are not selling any other knives just now than those listed above and in Chapter I. Any of them would make exceedingly welcome Christmas gifts.

N.B.—Chapter III. will interest the ladies.



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312 College Bldg., Buffalo, N.Y.

THE 'NORTHERN MESSENGER' is printed and published every week at the 'Witness' Building, at the corner of Craig and St. Peter streets in the city of Montreal, by John Redpath Dougall, of Montreal.

All business communications should be addressed 'John Dougall & Son,' and all letters to the editor should be addressed Editor of the 'Northern Messenger.'