

## HOUSEHOLD.

## An Allowance is Best.

Of all the burdens a woman is called upon to bear there is none that can be made so galling to her as dependence, writes a correspondent. Man is usually, in the family life, the breadwinner. Whatever money the woman wants comes to her from his hands. It could, of course, be given her in such a way that she could preserve her self-respect, but it so often is not. Consequently if she is a proud woman, she will bewail in secret her dependence and mourn over the shame and humiliation which it brings to her. Men are seldom so mercenary as women, but the selfish pleasure of showing that they are masters, like the jailer who rattles his keys lest the prisoner forget that he has lost his liberty, they neglect in most cases to make a stated allowance for household expenses, but say with a lordly air: 'The money is always here; if you want any ask for it.' It may be handed over without a murmur, but the very fact of being obliged to ask for it is humiliating to a sensitive spirit.

Were I a man I would not even allow my children to come to me for every nickel they wanted, but would make them an allowance. That would teach them the value of money, would make them less extravagant and would cultivate that feeling of independence which goes so far toward making a successful man or woman.

There are wives who have to use all the diplomacy of a foreign minister to obtain a new gown. Yet that same husband is often secretly ashamed of his wife's 'down-at-the-heel' appearance.

Then there is the unselfish man, who works early and late that his children may, like the lilies of the field, have no need to toil, and to maintain the ostentation of display upon which depends the social success of a vain and frivolous wife. This family seems to think that all the 'head of the family' is good for is to accumulate riches and pay bills. They stand before him with open hands crying, 'Give,' like hoppers waiting for a grist. These men are as much martyrs as any that were ever burned at the stake. Perhaps this same extravagant family, if confronted with the amount in figures which every month they spend more or less foolishly, would be surprised and incredulous. It has been so often urged, but it is safe to again say to all husbands and fathers, make your family an allowance, that in very shame the extravagant may restrict their expenditures, and that the sensitive wife and daughter may be spared the humiliation of begging for a mere pittance, and may not feel their dependence so keenly, when they should in fact be equal sharers in the family purse, although no more than equal. There is justice in all things.—Ladies' Journal.

## Woman and Business.

The refusal of men to make their wives confidants in their financial affairs leaves their widows in ignorance of the commonest requirements of business. Men save all their lives in order to provide for their families in the event of their death, yet take no pains to instruct their wives how money matters are conducted. The latter are left without knowledge of how to draw a cheque, balance an account, or make a safe investment. The only books that are put into their hands relate to housekeeping, and assume that, apart from expenditure for food and drink, the wife has nothing to do with the family income. Money is given her for clothes and other wants, without understanding on her part why and how it comes. How, then, can she be expected to know how to manage her husband's savings? She could have learned to manage them as well as a man, but her husband wanted her to feel her dependence on him, and so had never taken her into full partnership. The truth is that confidence in money matters would prevent thousands of good wives from losing the sense of proportion in expenditure on dress, and so lead to a sounder management of life, and save thousands of widows from needless mistakes and spoliation.—Martyn, in New York 'Observer.'

## 'THE WAR SITUATION.'

These are eventful history making days. A daily is therefore a necessity with most people. And most people take one or other of the great city dailies; some take two dailies. The 'Witness' is selected by many because they believe they find in it 'the facts of the case.' Certain it is that the sensational press in manufacturing news to keep up the interest, or in coloring highly uninteresting news, do more to create false impressions than true ones. Surely, truth is more interesting than fiction when the life and death of our brothers and of nations are in the balance. The daily article on 'The War Situation' which appears in the 'Witness' will be found the best consecutive daily history of the war that is published. The 'Witness' has been much complimented on this feature. Its Special War Correspondence from each of the Contingents will keep Canadians at home well informed. The regular subscription price is \$3.00.

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## Selected Recipes.

**New Apple Pie.**—Pare and quarter half a dozen tart apples; put them in a porcelain lined kettle, with a cup of white sugar, a teaspoonful of cinnamon or nutmeg, and a lump of butter. Over it all spread a sheet of thin dough, and cover with a quart of boiling water. Cover and let stew for forty minutes.

**Apple Tapioca.**—Fill a good-sized dish with thick slices of sour apples. Sprinkle over them a little sugar. Take one-half a cupful of tapioca, which has soaked six hours in two cupfuls of water, add a small quantity of salt, pour on a little boiling water, and cook for twenty minutes, stirring frequently. Pour over the apples, cover the dish and bake until done.

**Soup Stock.**—Take five pounds of the shin of beef, three pounds of the neck, the bones of a beef roast or the trimmings of fresh meat; have the meat cut from the shin, and the bones broken in small pieces. Place the meat and bones in a large kettle or stewpan, pouring on seven quarts of cold water; let it stand nearly an hour, then place on the back of the stove, letting it come to a boil. Skim and let simmer four or five hours. When nearly done put half of a red pepper, and when thoroughly done strain the liquor into an earthenware crock. If set in a cold place it will keep a week or more. Remove the fat from the top before using. This forms the basis of all vegetable soups, and quite a variety may be made from it at short notice. The meat from which soup stock is made can be spiced, pressed and served cold, or fried a light brown and served with the soup. The nutriment is all extracted and there is nothing but fibrin left, yet many use it in this way. (This seems to be disputed by some authorities.—Ed.) The bones will serve for a vegetable soup the next day, as bones require a great deal of boiling before all their virtue is extracted. Pour over them two quarts of water, let them simmer an hour or two, add two sliced potatoes, one small sliced onion, one carrot chopped fine, three tablespoonfuls rice, one teaspoonful salt and a pinch of red pepper; boil two hours longer and serve hot.

## A Letter From the Publisher of 'Black Rock.'

Toronto, Jan. 15th, 1900

Messrs. John Dougall & Son, Montreal. Gentlemen,—I noticed in the 'Northern Messenger,' that you announce 'Black Rock' as being published in paper binding at 50 cents. The cheapest, and in fact only, form in which the book is put up is cloth, gilt top, price \$1.00 net. A short note correcting this impression would, I believe, strengthen the value of 'Black Rock' as a serial in the 'Messenger.'

Why do you put this book under the Boy's and Girl's Department? It does not particularly appeal to the young folks.

Yours very truly,

D. T. McAINSH,  
Manager Westminster Publishing Co.

('Black Rock' is appearing in the Department for Boys and Girls because we specially desire them to enjoy it—and because that was the only Department, in which sufficient space could be readily found—and because

we assured ourselves that the older folks would discover and read it, on whatever page it appeared.—Ed.)

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