

## HOUSEHOLD.

### Braided Rugs.

(Sarah E. Wilcox.)

The beauty of braided rugs depends largely upon the arrangement of colors. Gay colors are not indispensable, but there should be harmonious blending and shading. As handsome a rug as I ever saw was of only two colors, shades of soft gray and brown. If the surface shows rough at first, and it will unless made wholly of soft woollen rags, it soon wears smooth. I have used old stocking legs and even felt. Cut old wool dress skirts and soft annels a little more than an inch wide, which will make a four-strand braid about an inch in width. If the rags are much wider the braid will look coarse and the general effect will not be as good. A three-strand braid looks common and the colors will not show to as good advantage. Cloth of heavy texture must be narrower. Draw the strands only tight enough to make the braid firm and flat. Old calico shades nicely and furnishes a pleasing variety for working in with solid colors. An oblong rug 39 by 29 inches calls for 37 or 38 rows of braid. Start the centre with a ten-inch length and make seven rows, using one red strand, two black and the other of neutral tints; then shade from dark to light for five or six rows. Now put on dark colors again, the same if you have them, and shade to light again for seven or eight rows, and so on through the given number of rows, more or less according to the colors you have at command.

An amateur may have difficulty in sewing the braid so the rug will lie flat. A lap board will be a help. The outside edge of the braid may sometimes need a little stretching. Use heavy carpet thread; the rags will outlast the thread. Take the stitches close together, back and forth, ball stitch, and occasionally taking a back-stitch. Edge with circles of black heavy cloth, pinked or notched. About two-thirds of the circumference of a tumbler will give a pattern for the first one, and the second circle should be smaller, of contrasting color, and may be ornamented with feather stitch. Place these circles a little distance apart, sew first on the right, then on the wrong side. Smaller or larger rugs are made by changing the length of the centre strip of braid. A round rug is made by commencing to sew round and round from the centre. A hit-and-miss rug with no attempt at arrangement of colors is very pretty and is somewhat of a novelty.—N. E. Homestead.

### A Child's Play-Room.

The general idea is that almost any place is good enough for a child's play-room. It is a great mistake. Instead of the most dilapidated room in the house, choose the sunniest. Have it perfectly clean, and don't furnish it with the refuse of the house, but fit it up simply and with taste. Consult the child as to colors and arrangement; have everything bright and cheerful; have plenty of stools, small chairs, and soft cushions for the comfort of the little ones; do not decorate the walls with all kinds of illustrated advertisements. Hang the walls with pictures of pretty landscapes, children, and domestic animals; anything that will appeal to the child's eye and tend to instil morality and refinement. If you cannot afford to buy pictures, cut out choice illustrations from newspapers, which will serve the same purpose. Donate to the play-room a few pieces of bric-a-brac, but only those that will educate the child's mind and eye. Newspaper illustrations can be mounted on stiff pasteboard, and several thicknesses of crepe paper put around in the shape of a band will serve as a frame. The pleasure and inspiration realized by children from such play-rooms will more than repay mothers for the extra pains they may need to take.—'Good Housekeeping.'

### Hints to Girls.

Have regular days for sweeping and cleaning your room, for changing your own and your bed linen, and have receptacles

for holding the soiled clothes till they go to the wash. If there is an open or unused room near your own, keep all soiled clothing there; anyway, do not keep it long in your sleeping room, or in the closets. While your chamber is airing set wide open the doors of your clothes closets, so that your wearing apparel may have the benefit of the fresh oxygen. Have your own particular bed lamp, and carry it down stairs the first time you leave your room in the morning. Have your own sheets and pillow cases and carry them to your own room with your clean clothes. Have a particular place in a certain drawer for them, and also for all your wearing apparel. Learn to keep each drawer of your bureau in as dainty order as you do the visible portions of your room.—'Home and Farm.'

### A Good Polishing Cloth.

Among the household conveniences that will be found indispensable after once being used, is a good polishing cloth. It is far more handy than the use of powder, to say nothing of the saving of time and labor. To make these polishing cloths take old pieces of cotton, or linen too much worn for further use, put them in a saucepan and pour over a quart of milk, to which two ounces of powdered borax and one of ammonia is added, set over the fire for fifteen minutes. Take up, rinsing quickly in cold water, and dry before the fire or in a close room. Fold away in a drawer or box and use for brightening silver, glass, tin, brass, copper or bronze, as well as for all other polishing purposes. One cloth can be used a number of times before being thrown aside. The combination of milk, borax and ammonia will produce a brilliant polish and make old ware of any kind as bright as new.—Eliza R Parker.

### Food that Absorbs Odors.

Flour should not be kept in a store-room or pantry where there is cooked food, as it readily absorbs odors. Ignorance of this fact accounts for poor bread oftener than an inferior quality of flour.

Articles of food that are made of gelatine or of milk should always be kept covered, as both milk and gelatine are literal scavengers of the air, and absorb not only odors but germs.

Neither cheese, cabbage, fish or baked beans should ever be put into the refrigerator. They all leave an odor of which it is difficult to rid the refrigerator, and they also flavor the food.

Butter should be kept in a tightly closed jar. If any is left over on a plate it should be covered.

### The Farmer Feeds All.

The king may rule o'er land and sea,  
The lord may live right royally,  
The soldier ride in pomp and pride,  
The sailor roam the ocean wide;  
But this or that, whate'er befall,  
The farmer he must feed them all.

The writer thinks, the poet sings,  
The craftsmen fashion wondrous things;  
The doctor heals, the lawyer pleads,  
The miner follows the precious leads;  
But this or that, whate'er befall,  
The farmer he must feed them all.

The merchant he may buy and sell;  
The teacher do his duty well;  
But men may toil through busy days,  
Or men may stroll through pleasant ways;  
From king to beggar, whate'er befall,  
The farmer he must feed them all.

The farmer's trade is one of worth;  
He's partner with the sky and earth,  
He's partner with the sun and rain;  
And no man loses for his gain;  
And men may rise and men may fall,  
The farmer he must feed them all,

God bless the man who sows the wheat,  
Who finds us milk and fruit and meat;  
May his purse be heavy, his heart be light,  
His cattle and corn and all go right;  
God bless the seeds his hands let fall,  
For the farmer he must feed us all.  
—'Onward.'

### Selected Recipes.

**Apple Omelet.**—To one cupful of stewed apples, that have been sweetened, and a lump of butter, and some powdered bread crumbs, add four well-beaten eggs. Fry in hot lard until a rich brown.

**Baked Bananas.**—Tear a strip of skin from each banana, and lay the fruit, the peeled side uppermost, in a baking-pan. Pour a very little water in the bottom of the pan, cover closely, and bake the bananas for twenty-five minutes. Remove the skins, lay the fruit on a hot platter, and serve with a light sauce.

**Chicken Pie.**—The remains of a cooked chicken may be made into a delicious dish suitable for luncheon. Free one pint of chicken from bone and skin and chop the meat fine. Put one tablespoonful of butter in a frying-pan, and when it is melted add two tablespoonfuls of bread crumbs and half a cup of stock or boiling water. Stir until the mixture boils, then take from the fire and add the chicken, some salt and pepper and a little nutmeg. Beat two eggs and add, mixing them in thoroughly. Butter pop-over or custard cups and fill them two-thirds full with the mixture. Place them in a baking pan filled with boiling water and bake in a good oven twenty minutes. When they are baked, carefully turn these out upon a heated platter and pour around them the following sauce: Rub two tablespoonfuls of butter with two of flour until a paste is formed. Put this into a saucepan with half an onion, one bay leaf, a stalk of celery, one blade of mace, and half a dozen peppercorns. Cover with one pint of white stock, put the pan on the back of the fire, and let the contents simmer twenty minutes. Draw the pan to a hotter part of the fire and stir in half a pint of cream. Let the mixture come to the boiling point, and the sauce is ready to strain and use.

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