

HOUSEHOLD.

Five Cents' Worth of Travel.

We know a bright boy whose great longing is to travel. His parents have no means with which to gratify him in that respect. He occasionally earns a few pennies by selling papers and doing errands. Instead of spending the money foolishly, he carefully treasures it in a small iron box, which he calls his safe. One day, after earning five cents, he dropped them into the box in the presence of a companion of about his own age, and exclaimed: 'There goes five cents' worth of travel!'

'What do you mean?' asked the other boy. 'How can you travel on five cents?'

'Five cents will carry me a mile and a half on the railway. I want to see Niagara Falls before I die. I am nearly four hundred miles from them now, but every five cents I earn will bring them nearer, and a great many other places that are worth seeing. I know it takes money to travel, but money is money, be it ever so little. If I do not save the little, I shall never have the much.'

Some boys squander every year the cost of a coveted trip to some point of interest. Let them remember that every five cents saved means a mile and a half of the journey. Small amounts carefully kept will foot up surprising results at the end of the year, and almost every doctor will testify that five cents' worth of travel is better for the health of the boy than five cents' worth of sweets.—Edward Foster Temple, in 'Union Signal.'

How to Clean the Cellar.

The majority of houses can only be kept safely habitable by well directed and eternal vigilance. Commence the annual siege at the cellar. If it is not well drained and ventilated, make it so before expending a dollar for any but the actual necessities of life. If cleansing is all that is necessary, do it in the most thorough manner. Carry every movable box shelf or floor board out of doors, and after scrubbing them with hot water, to which soda or some other cleansing agent has been added, let them remain out of doors and in the sunshine until thoroughly purified and dry. Remove all vegetables or other edibles except those which are in airtight cans. Sweep every nook and dark closet, swinging shelves and other wood-work; then close the doors and windows and slowly burn a little sulphur in an old tin vessel. This fumigation is especially needed in a damp cellar, for fungus growth, always dangerous, is sure to form on the under side of vegetable bins, platforms and other places that one cannot reach with hot water and a scrubbing brush. Leave the cellar closed for an hour or two, then let all the air possible sweep through it for, well, for at least a full day and night. Flush the drain with boiling water and then disinfect with several pailfuls of hot water in which copperas has been dissolved. If a cellar is damp, large-mouthed open vessels of stone lime or charcoal will do much to absorb it. Both are also excellent purifiers. Every sink and drain in the house or adjoining grounds must not only have an extra thorough cleaning and disinfecting, but the pipes and traps should be tested to see if they are sound and in good working order.—New York 'Observer.'

The Kitchen Window.

Says a recent writer in 'Vick's Magazine': Unless you have tried it, you cannot realize what a delight and comfort, a kitchen window full of thrifty geraniums is. Geraniums seem to love the steam and air in a kitchen, and grow better than any place else. Our window is a broad one with a wide sill, facing north. The stove is near it; I have twenty kinds upon the sill and the centre cross-piece of the window. In preparing them I slip all my varieties the last of July, sticking the slips in a bed or any place convenient. About the first of September I pot them in four-inch pots, and let them go with ordinary garden soil. The less rich the soil, the smaller the pots and the less water you give the more bloom is produced.

When cold weather sets in the plants are

full of buds and ready to bloom. In a winter's time they will grow to immense proportions in that north window and keep blooming all the while. If the window received the south sun they would bloom more and grow less.

Mothers' Cares.

Mother, with your brood at night,
Safe within your tender care;
Every golden head in sight,
Not a darling missing there.
Haply you are very tired,
Sometimes heavy-hearted, too;
Just the things you most desired
Were not yours this day to do.
Troubles seem to come in troops,
Wearily your prayers are said;
'Neath your load your courage droops
As you drag yourself to bed.

Mother, count these happy days,
Fill them not with dole and fret;
Round them out with ceaseless praise,
God's great love is on you set.
When the little lads are still
Sheltered in your guardian care;
Yours to mould them as you will,
Not a darling missing there.
When the lads are bearded men,
When the little maids have grown
And the children leave you, then
Making homes their very own;

When you cannot tell at night
Where your best beloved are,
East and West and out of sight,
O'er the wide world scattered far;
One a sailor on the wave,
One a soldier in the strife,
One low lying in the grave,
Worsted one in woes of life—

Mother, then your heart may ache;
Happy days you're spending now,
When the little frocks you make,
Part the ringlets on each brow,
Hear the little daily tasks,
Soothe the passing childish grief
That of mother ever asks,
Sure to find, the sweet relief.
Thank the dear Lord when you pray,
For the crowding nursery brood
Are your own and his to-day!
'Praise the Lord for he is good!'
—Margaret E. Sangster, in 'Christian Herald.'

Selected Recipes.

Veal Cutlets, German Style.—Two pounds of veal cutlets; one egg, beaten light; two teaspoonfuls melted butter; pinch of pepper; salt to taste. Cut the veal cutlets into neat pieces, about the size of a silver dollar, pepper and salt lightly, dip each piece into the beaten egg and melted butter, and fry, ten minutes, in a little butter or good dripping. They should be a nice brown on each side. Put in a platter and pour tomato sauce over them.

Date Pudding.—One-half pound dates, one quarter pound of suet, five ounces of sugar, half pound of grated bread crumbs, a little nutmeg, a little salt; mix all the ingredients



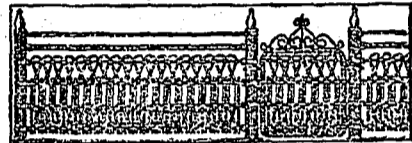
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USE BABY'S OWN SOAP

with two well beaten eggs, put into a pudding mould, and boil two and a half hours. Serve with sauce.

Snow Pudding.—One-half box gelatine, soaked in cup of water one hour; two lemons grated; three eggs, one and one-half cups sugar. Add sugar and lemons to gelatine then pour over one-half pint boiling water. When dissolved beat until all particles then add the whites of egg beaten stiff. Make a custard of yolks.

CUSTARD TAPIOCA.

One-half cup tapioca, one-half cup water, one and one-half pints milk, two tablespoons shredded cocoanut, two tablespoons sugar, a little salt, two eggs, one tablespoon vanilla. Soak the tapioca over night or for several hours in the water; bring the milk to a boil, stir in the tapioca and boil until clear; add the cocoanut, the yolks of eggs beaten with the sugar, the flavoring, and lastly the beaten whites. Serve when cold with cream and jelly.—'Presbyterian Banner.'

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