

for use. This receipt is simple, and the onions nice and crisp. They may soften if kept more than six or eight months.

Celery Pickle.—Quarter of a pound of white mustard seed, two quarts white chopped cabbage, two quarts chopped celery, three quarts best vinegar, two tablespoonfuls of salt, four or five tablespoonfuls of sugar, half an ounce of white ginger root (crush in a mortar), half an ounce of turmeric. Boil all together in a porcelain lined kettle slowly for four or five hours only until the cabbage and celery are perfectly tender. Put into jars. Let the vinegar cover the pickle well; cork tightly. Do not boil the pickle hard at any time.

Spiced Peaches.—Seven pounds of peaches, three pounds of brown sugar, three-quarters of an ounce of stick cinnamon, three-quarters of an ounce of whole cloves, one quart of vinegar. Let the sugar, spices and vinegar simmer gently while peeling the peaches. Then boil all together until the fruit is tender. Put in jars and seal tightly. Have the vinegar cover the fruit well.

Tomato Catsup.—Boil one bushel of ripe tomatoes, skins and all, and when soft strain through a colander to remove the skins only. Mix one cupful of salt, two pounds of brown sugar, half an ounce of cayenne pepper, three ounces each of all-spice, mace and celery-seed, two ounces of ground cinnamon, and stir into the tomato. Add two quarts of the best cider vinegar, and when thoroughly mixed, strain through into a large kettle, and boil slowly until reduced to half. Put in small bottles, seal and keep in a cool, dark place.

Stuffed Peaches.—Select medium sized peaches, wash and remove the stone; cover with salt water and let them stand over night. In the morning fill the centre with grated horse-radish, mixed with a little celery seed and a small piece of ginger root. Tie each piece with string and pack in jars. Pour over them hot vinegar with sugar and spice to taste. Seal jars. A nice relish with turkey.

Pear Chips.—Make a rich, sweet syrup, and make acid to the taste by adding cider vinegar to two quarts of the former, one pint of the latter more or less. Throw in a dozen cloves, blade of mace, and a stick of cinnamon. Pare and cut uniformly in little chips some rather hard pears. If the fruit is mellow it will cook to pieces. Simmer for fully two hours, when it will be ready for the jars. When first put on the fruit is white, but when done it is a rich dark color.

Some Good Things.

Boiled Cream Dressing.—A very delicious and inexpensive dressing may be made with two well-beaten eggs, one cup of sweet cream, one teacup of vinegar, one teaspoon of mustard mixed with water, one-fourth teaspoon of pepper, a scant half-teaspoon of salt, one tablespoon of granulated sugar, one piece of butter the size of an egg. Add cream to beaten eggs,

then add mustard, pepper, salt and sugar. Stir briskly all the while and very gradually add vinegar, a little at a time. Then add butter, not melted. Stir constantly over moderate fire till it thickens. Do not allow it to boil.

Luncheon Eggs with Spinach.—Cook six eggs very hard; cool and cut in halves lengthwise. Take two cups of cold spinach, heat it in few tablespoons of water, drain and rub well through a colander. Mix with pepper, salt and butter, place it in the bottom of an earthen dish, lay the halves of eggs about on the spinach and pour over them a cream sauce, made from one cup of milk thickened and seasoned with salt, pepper and about four table-spoons of mild grated cheese. Cover with crumbs and set in the oven. Serve when slightly browned.

More Rhubarb Recipes.

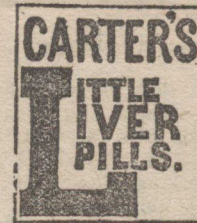
Rhubarb Cobbler.—Line the sides of a baking dish with a dough made from one egg well beaten, two tablespoonfuls of butter, three-quarters of a cupful of milk, one-half a teaspoonful of salt, two cupfuls of flour, and two teaspoonfuls of baking powder. Fill the dish with one quart of finely chopped rhubarb and three cupfuls of sugar, cover with the remaining dough, and bake for half an hour in a good oven.

Baked Rhubarb.—Cut the rhubarb in half-inch lengths, without peeling it, and put it in an earthen baking dish. To a dozen good-sized stalks add two cups of sugar. Cover the rhubarb with a plate, and set it in a moderately hot oven, and let it cook for about two hours. If it is very red and juicy it will not be necessary to add water. Tarts made from rhubarb cooked in this way are especially nice. They should be covered with a thick white meringue. German housewives sometimes grate a little nutmeg over their cooked rhubarb when it is served as a sauce for the table. They also serve small dishes of this sauce at their breakfast on spring mornings, and it makes an agreeable appetizer.

Religious Notes.

For many years the labor unions and the Clericals in France, in spite of their antagonism on other grounds, have worked together to secure a compulsory weekly day of rest, and their efforts are at last crowned with success. The bill was prepared in the Senate and passed the Chamber of Deputies by a vote of 575 to 1. The chief opposition was on the ground that it interfered with running of many institutions which the public demand should be kept open on Sunday. As the law will be used as a model for legislation on the subject in other countries its main provisions are of great interest. No industrial or commercial establishment of any kind, whether public or private, lay or religious, even of those for education or benevolence, is permitted to work an employee more than six days a week. The weekly period of rest should be twenty-four consecutive hours. It should be on Sunday. Wherever the complete closing of an establishment on Sunday would be prejudicial to the interests of the public, the weekly rest may be given for part or all of the year in one

SICK HEADACHE



Positively cured by these Little Pills. They also relieve Distress from Dyspepsia, Indigestion and Too Hearty Eating. A perfect remedy for Dizziness, Nausea, Drowsiness, Bad Taste in the Mouth, Coated Tongue, Pain in the Side, TORPID LIVER. They regulate the Bowels. Purely Vegetable.

SMALL PILL. SMALL DOSE. SMALL PRICE.



Genuine Must Bear Fac-Simile Signature

Wm. Wood
REFUSE SUBSTITUTES.

of the following days: (1) on some other day of the week for the whole personnel of the establishment, (2) from Sunday noon to Monday noon, (3) Sunday afternoon with a compensatory holiday by rotation every fortnight, or (4) by shifts in rotation of part or all the employees. These exceptions can only be made by direct authorization of the Government. The day of rest by rotation (4) is permitted only to the following establishments: hotels and restaurants; shops for sale of tobacco and fresh flowers; hospitals, asylums and drug stores; baths; newspapers, museums, theatres and libraries; water-works, gas-works, and power plants; transportation other than railroads; and industries dealing with perishable material or products. In the case of public works of an urgent nature, such as the prevention or repair of accidents, the weekly day of rest may be suspended for the workman needed. Railroads and steamships are provided for in another law.

If General Booth's health holds good he is to make a tour in Japan during the winter months.

Speaking of the two thousand high license saloons which opened their doors in San Francisco July 5, after seventy-five days of prohibition and peace, the Californian 'Christian Advocate' says: 'The sense of despair, damp, penetrating despair, which has settled like a cloud over the city cannot be exaggerated.'

The general conference for Christian workers, which will convene at Northfield, Mass., from August 3 to 19, has taken a practical position on pastoral evangelism. At a sub-conference, from August 6 to 11, to be held in connection with the regular August meetings, the difficult problems of evangelists will be taken up by men who have proved themselves successful as pastor evangelists. The scheme is to have each afternoon fifteen-minute addresses on set topics, and then an hour given to an open conference in which questions may be asked and plans and methods submitted that have been found effective in various fields. Dr. H. G. Weston, the venerable college president evangelist, Dr. Albert Plumb, of Boston, Joseph P. Calhoun, of Pittsburg, John Wicker, of Trenton, Cleland B. McAfee, of New York, L. S. Chafer, the singing evangelist, Howard W. Pope, of New Haven, C. H. Tyndall, the scientist, and Len G. Broughton, of Atlanta, who is perhaps the most typical pastor evangelist of the south, will share in the conference.

BABY'S OWN

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 and Frederick Eugene Dougall, both 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.'

FREE FLAGS

FOR SCHOOL AND HOME.

CANADIAN FLAGS.

FIRST QUALITY, marine bunting—all ready to hoist. Something to be proud of for years to come. All sizes, for small country school house or town high school. Uniform in quality and design. Imported direct from best British makers. Given free as SPECIAL PREMIUM for NEW subscriptions to the "Witness" publications. Scores of schools have tested this offer—everyone delighted—satisfaction guaranteed.

For full particulars, write to
JOHN DOUGALL & SON,
Montreal, Canada.
FLAG DEPARTMENT.