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COMPANY

TORONTO, CANADA

WHEN WRITING TO ADVERTISERS PLEASE MENTION 'FORTHERN MESSENGER."

Selected Recipes.

CAKES MADE OF CANNED CORN.—Drain and chop the corn fine. Beat three eggs very light; add a pint of milk, a little salt; a teaspoonful of melted butter a teaspoonful of sugar, and when all are thoroughly mixed, three tablespoonfuls of sifted flour, or just enough to hold the corn together. Bake on a griddle, as you would buckwheat cakes, and eat as a vegetable.—Selected.

ROLLED BEEF STEAK.—Take a large, tender steak, bone it, and scatter over it bits of butter, salt and pepper, a very little sage, a very small onion chopped fine. Over that spread a thick layer of mashed potato as left from dinner. Roll the steak tight, and cord it all round. Put it in a pan with a cup of nice stock or brown gravy, with a little same or catsup. Turn and baste till cooked and brown.

a light froth. Add a saltspoonful of salt, and whip it through well; then add three-quarters of a pint of milk, and add gradually enough sifted flour to make rather a stiff batter, stirring the mixture briskly all the time, while adding the flour. Last of all, add a level teaspoonful of baking powder, which must be well stirred through the batter. Peel and slice three or four large seedless oranges; dip the slices in the batter, and fry them in smoking hot fat in which they will swim. Serve with powdered sugar.

Care of Household Silver.

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ORANGE FRITTERS.—Beat three eggs to

To remove medicine stains from silver spoons rub the spoons with lemon juice and salt. A little salt rubbed wet on a spoon will remove egg stains. This should be done every time the spoons are used for this purpose, as the stains are much harder to remove if allowed to stand. Whiting mixed with ammonia and water makes a good cleaning preparation for silver. It can be

applied in the wet method or the dry, the former being easier and cleaner. To clean silver in the wet method apply the whiting and let it dry. Then wash it off thoroughly in warm, soapy water and polish with chamois skin. Or, instead of washing off the paste, the latter may be wiped off with a dry, soft duster. A plate brush will be necessary to get the dried powder out of the crevices. This method makes a good deal of dust and there is danger of scratching the surface of the plate.—'Advocate.'

Let the Baby Rest.

It is strange but true that babies are frequently run down through overentertain-ment. But it is a well-known fact that ment. But it is a well-known fact that babies of the very poor are less nervous than those of the wealthy, and this is largely due to the fact that their mothers are too busy to constantly entertain them. Their children are left more alone. They are not worried by over attention.—Selected.