

## HOUSEHOLD.

## ADVERTISEMENTS.

## I Want.

(C. W. Arnold in Michigan 'Advocate.')

## I want—

Content, to do from day to day  
The thing that first comes in my way,  
To let the thought of tasks to-morrow  
No present worry borrow.

## I want—

Content, to wait with patience sweet  
The hard-won prize or sore defeat,  
To see in every seeming ill  
A star of promise still.

## I want—

Content to fight, if needs I must,  
Whatever battle's on me thrust;  
To face the foe with courage true,  
Nor wish the long strife through.

## I want—

Content, to stand in life alone,  
Despised if need be, or unknown,  
Save that kind word or act of mine  
Hath somewhere found a shrine.

## I want—

And 'tis the greatest want of all—  
Content, to know that though I fall,  
God's angels hover ever near,  
To lift up, comfort, cheer.

## And then,

When of this life I've had full share,  
Content, I'll know that over there  
Is rest from weariness and woe,  
In the living fountain's flow.

## Family Prayer.

'We used to have family prayer,' said Mrs. K—, 'until we took roomers and boarders, then we gave it up as impracticable, and have never erected our family altar since.'

A loving mother said: 'My little boy was one of the most devout and faithful Christians until I took roomers and boarders, consequently gave up family prayer, and now he seems to have lost his hold on Christ, has no taste for spiritual things, is unstable as water, and I fear it will prove his ruin.'

Jesus said, 'If any man serve me, him will my Father honor.'—Mrs. M. H. J. Gordon.

## Practical Points.

Cold tea and soaked leaves are said to be excellent for cleansing and brightening the inside of cut-glass water bottles.

Macaroni and spaghetti ought to appear often on our tables, for they are most nourishing forms of wheat. This food is made of the best wheat flour, which is said to be more digestible in macaroni than when made into bread.

It is worth knowing that if salt fish is wanted quickly, the fish is freshened much sooner if soaked in milk. It is also a good plan to soak overnight in milk the slice of ham for the morrow's breakfast if one suspects that it is too salt.

The modern kitchen table has, besides two ordinary broad drawers, one large drawer in the form of a half-circle, the deepest part measuring about sixteen inches, which provides the housekeeper with a convenient receptacle for many large utensils.

A piece of old kid makes the best and strongest loop to sew on winter coats and wraps by which to hang them. Use an old kid glove, cutting a narrow strip in the best part of the leather, roll into this a piece of coarse string, sew together neatly and attach it to the garment with strong thread.

## With a Can Of Salmon.

With a can of salmon in the house, the housewife has the wherewith to prepare a palatable luncheon for an unexpected guest. The following recipes are culled from the 'American Kitchen Magazine.'

Salmon Loaf.—Mince one can salmon, add

NEW  
SNOWDRIFT PINKS.

## SEEDS

## VEGETABLES.

- ORDER BY NUMBER.
1. Beet, Eclipse, round.
  2. Beet, Egyptian, flat round.
  3. Cabbage, Winningsdale.
  4. Cabbage, Fottler's Brunswick.
  5. Carrot, half-long Denver's scarlet.
  6. Carrot, Oxheart or Guerande scarlet.
  7. Cucumber, Chicago Pickling.
  8. Cucumber, Long Green.
  9. Celery, Golden, Salt-Blanching.

12 Varieties for 25c. Take your choice.

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10. Herbs, Sage.
11. Herbs, Savoy.
12. Herbs, Majoram.
13. Lettuce, Nonpareil.
14. Lettuce, Denver Market (curled).
15. Musk Melon, extra early Huckensack (Nutmeg).
16. Water Melon, Early Canada.
17. Onion, large red Wethersfield.
18. Onions, Yellow Globe Danvers.
19. Parsnip, Hollow Crown.
20. Radish, French Breakfast.
21. Radish, Rosy Gem, white tipped.
22. Squash, Hubbard.
23. Tomato, extra early Atlantic.
24. Tomato, Dwarf Champion.

## FLOWERS.

25. Astors, mixed.
26. Mignonette, sweet.
27. Pansy, mixed.
28. Petunia, mixed.
29. Nasturtiums, tall, mixed.
30. Sweet Peas, fine mixed.
31. Wild Flower, garden, mixed.

FREE Providing this coupon is CUT OUT and sent to us with an order for 12 packets for 25c (Postal note or silver), we will include 1 packet New Snowdrift Pinks—Price 15c—FREE OF CHARGE to "MESSENGER" SUBSCRIBERS.

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one cupful of stale bread crumbs, two beaten eggs, one-half cupful milk. Season to taste with salt, pepper, parsley and lemon juice. Put in a mould and steam or bake for thirty minutes. Turn from the mould and serve hot with a white or Hollandaise sauce.

Creamed Salmon.—Heat one cupful of milk in a chafing dish or double boiler, rub together a tablespoonful of flour and half as much butter and stir smoothly into the milk. Next put in one can of salmon, breaking it as little as possible, season to taste, and serve as soon as heated through.

Scalloped Salmon.—Prepare with the cream sauce as above, put in a shallow dish or in scallop shells. Cover with cracker crumbs stirred into a small quantity of melted butter, and bake until the crumbs are brown.

Croquettes or Cutlets.—Drain a can of salmon thoroughly, pressing out the liquid. Mince it fine and season with one teaspoonful of salt, one-half teaspoonful of mustard, a speck of cayenne, one tablespoonful of lemon juice, and one teaspoonful of chopped parsley. Make a heavy white sauce, using two tablespoonfuls of corn starch and one pint of milk. Mix sauce and fish thoroughly and spread on a platter to cool, and when well chilled shape like croquettes or cutlets. Roll in crumbs, or egg and crumbs, fry in smoking hot fat. Or dip in melted butter and toast under the broiling burner in a gas stove.

Omelet.—Make an omelet as usual, adding one tablespoonful of minced salmon for each egg used. Mix the salmon with the beaten eggs before pouring into the omelet pan, or sprinkle it over the surface before the egg is firm, or fold it in after the omelet is cooked.

Souffle.—Prepare the salmon as for croquettes, but use less corn starch in the sauce. Add the yolks of three or four eggs to the mixture and beat thoroughly, then fold in the stiffly beaten whites. Pour into individual cases and bake in a moderate oven for ten minutes.

Salad.—For this the fish requires no further cooking and should be well drained. Mix it with an equal bulk of shredded lettuce, or place the sections of fish on lettuce leaves. Cover with any good salad dressing.

A few preparatory hints are also given; for instance, the can should be opened at once and the fish turned out to air, and every particle of skin and bone should be removed. If the salmon is to be served with a rich sauce, boiling water may be poured over it to remove more of the oil. Hard-boiled eggs may also be combined with the fish in case there should not be a sufficient quantity.



OUR CATALOGUE,  
WEEK BY WEEK,  
—OR—  
'YOUR WANTS SUPPLIED'  
(A Consecutive Story by  
the Advertiser.)  
Chapter XI.

## HOME REPAIRING OUTFIT, \$1.50.

This Outfit was fully described in the 'Northern Messenger' of Dec. 23. It comprises 41 Tools and Materials used by Shoemakers, Harness Makers and Tinsmiths in the repair shops. Many people sell this Outfit at \$2.50. Our price is only \$1.50. Each kit is neatly packed in a box made for the purpose. The kit weighs 20 lbs. and the receiver must pay the transportation charges.

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3 inch blade, stout and keen. Fully described in 'Northern Messenger' of Dec. 2.

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One 2 inch and one 1½ inch blades. Very neat for vest-pocket.

## NAMES ENGRAVED ON KNIVES, 25c.

When more than 8 letters at the rate of 3c each. A member of an Oddfellows Lodge was so pleased with his knife that he said other orders would be sent soon by fellow members.

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"The Young Colonists," 40c  
The price of these cloth bound books has been 75c in all the book stores. Described in 'Northern Messenger' of Dec. 23.

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These bag tops were fully described in the 'Messenger' of Nov. 18th. We can now only supply the Oval Oxidized bag top. The round tops are not in demand, and so are not being made now.

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THE GEM CLIPPER (post paid) \$1.50  
THE PATENT ANTI-FRICTION BALL-BEARING CLIPPER, post paid \$3.25  
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## THE WHITELY EXERCISER, \$2.

Fully described in 'Messenger' of July 27.

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'Witness' Building, Montreal.

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Publishers, Montreal.

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, 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.'