NORTHERN MESSENGER.

THE HOUSEHOLD.

CHRISTMAS HINTS.

I have very vivid memories of certain Christmas days of my own childhood, which were spent in the country. I remember well how little money there was in our small purses, and how little opportunity to buy anything if we had had more. To make something out of nothing was the problem over which my brother and I racked our brains for weeks beforehand. Somehow I think we managed to get more fun and excitement out of our trifling gifts, than many children now-a-days with ten times the money at their command. I shall not tell you what we made and gave each other, because that was long ago, and you can do a great deal better now.

A handy boy with a turn for carpenter-ing can be a blessing in more ways than one to his mother. As far as my experience goes, a crying want in most country houses, is a lack of shelves and closet room. You might make a nice shoe-box for the family living room, that with the help of your big sister could be transformed into a comfortable and ornamental ottoman. Take a soap box, or a larger box if you have it, take the cover off neatly, and if it is in several pieces join them by two narrow strips on the upper side. Fasten the cover on with a pair of stout hinges. Tack a lining neatly on the inside of the whole box, cover and all. This lining may be of calico, perfectly dark, or of paper or muslin. Now take a piece of denim, which is the goods known as "overall stuff," cut it in the same width as the height of the box and tack it all round the four sides, in pockets, each one large enough to hold the pair of shoes for which it was intended. The strip should be hemmed top and bottom, and the dividing line between the pockets may be a piece of pinked leather, or a narrow bit of the denim folded double It need not be all in one piece ; indeed, small pieces just the size of a pocket are just as well. This arrangement of pockets will prevent a heterogeneous mass of shoes being plunged into the box, which would be very injurious to the nicer ones. The centre can hold a few pairs of half-worn shoes, and you can tack straps and a pocket or two on the inside of the lid for holding blacking and brushes. Now you will have to turn the ottoman over to your sister to upholster, either in cretonne, chintz, denim or the best breadth of some old woollen dress. Either of the latter might be embroidered with heavy linen thread, outlining some pretty design for the top and front. Fasten castors at the four corners and you will have a pretty and useful piece of furniture, which will give your mother satisfaction when many a Christmas has come and gone.

I have had in my parlor for many years Christmas gift made for me by my son, when a lad of fourteen. It is a bookcase, made of two upright boards ten inches wide and four feet high. There are five shelves, each ten inches wide. The two lower ones are twelve inches apart; the three upper, eight inches. These are fastened in with screws through the uprights, and the heads hidden with putty before the case was painted. Only the outsides of the uprights and the upper sides of the three lower shelves need be planed, but both upper and lower sides of the two upper ones will require planing. A can of ready mixed cherry stain will give it a beautiful finish, with the addition of a coat of varnish, and if you can get the china gloss paint, it will need no varnish. This is just as useful and almost as handsome as if you had paid fifteen dollars for it.

Sisters can surprise and delight their thoughtful love of mother and sister, is a Kept in a very cool place, I have no doubt very humanizing influence in a boy's life. as to its keeping perfectly sweet for even If you want the boys to stay at home, make twelve months. --Mrs. J. J. Rice, in "Wit-If you want the boys to stay at home, make them love it. A bureau scarf, a splasher and a cover for the little light stand that holds his books and lamp, will be appreciated. You can have nothing prettier or more durable than this same denim. It is besides very cheap. It is always best to wash and iron donim before using it for fancy work. Takea strip the width of the bureau and about twolve inches longer on oither side. Make a neat hem an inch wide all round, and feather stitch it on the right side with terra cotta, old gold, or light besides very cheap. It is always best to

little tassels two inches long of the heavy linen thread with which you embroidered it and sew them on the ends, an inch or two apart, for a fringe. For a round, or square stand make the cover square, scattered over the surface ; for an oblong stand, make it scarf shaped. The splasher will need no fringe.

Cigar boxes, which the village grocer will give you for the carrying away, can be made into handkerchief, neck-tie, glove and brush and comb boxes for brothers, sisters or cousins. Deodorize them by washing with a solution of copperas, which is perfectly odorless itself. If you can get it, line with bright colored China silk, glueing it neatly at the edges ; but bright crinkled sheets of tissue paper will answer very well, and these you can buy at a stationer's for five cents the half dozen. Ten cents' worth of sachet powder will perfume half a dozen or more boxes. Put a layer of French wadding in the bottom of the box and sprinkle with a little of the powder before you put in the silk or paper lining, There are many ways of ornamenting the outsides—you may give two coats of China gloss paint, white, rosewood or ebony; if the former, put a band of gilt all around. This paint is sold in almost any large paint, or fancy dry-goods and furnishing store for fourteen cents a can, and the gilt comes in small bottles at twenty-five cents each. There are fancy brass headed nails or ornaments which sell for a few cents a hundred, and make a very ornamental box. They are to be driven in according to the taste of the maker, generally in some geo-metrical design, on the top, sides and front. For a lady's bureau they may be left unpainted and covered with silk, satin, plush, velvet, colored muslin, with white lace over, frilling the lace around the sides of the box.

A handsome scarf for the dinner or tea table will please mamma, and quite a little girl may make one. If you can buy them of white linen already stamped, so much the better, you have then simply to outline the design in wash-silk of old; gold, or, any color you choose. If you cannot get the scarf already stamped, buy a half yard of plain white table linen; the width of the lincn will make the length of the scarf. Make a hem an inch wide all round, feather stitching with silk, or hem stitch ing, if you know how. Mark on the ends a pattern of crescent, full and half moons about two inches in diameter, with straight lines crossing them irregularly, and outline this with silk. A handsome crochet edge, two inches wide, will give a nice finish to the ends, otherwise you had better fringe them.—*Poultry Monthly*.

CHRISTMAS RECIPES.

TEMPERANCE MINCE MEAT.-Two lbs. currants, 2 lbs. raisins, 1 lb. almonds, 1 lb. figs, chopped fine; $\frac{1}{4}$ lb. each of lemon, orange and citron peel, 3 lbs. Muscavado sugar, $\frac{3}{4}$ lb. suct, chopped very fine; $\frac{1}{2}$ peck of nice, juicy apples, chopped very fine; 1 nutmeg grated, 2 tablespoonsful of cinna-non, 1 tablespoonful cloves, a tablespoonful allspice, 1 dessert spoonful ginger, 1 lb. of nice beef chopped very fine, outside rind of 3 oranges and 3 lemons grated off the fruit; peel off and throw away the tough inside rind of these, and chop fine the body of the lemons and oranges. Put all together into a preserving kettle and simmer (not boil) one hour. Put away in a cool place in jars. This recipe has fully satisfied my total abstinence scruples in the matter of mince-meat, and has quite silenced lady friends who have doubted the brothers with pretty little adornments for possibility of mince-meat keeping, unless their rooms. A cozy room, showing the with the aid of cider or other intoxicants. ness" Home.

ROAST TURKEY.-Select a large, fat, tender turkey, and have it nicely dressed, drawn, washed, wiped dry and well singed. Rub it all over, inside and outside, with pepper and salt. Make a stuffing of the

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blue Bagarren linen. On the ends outline | the body. Rub the turkey all over with a design of maple or oak leaves. Make melted butter, and dredge well with sifted flour. Lay it in the pan on its breast, and pour in a quart of cold water. Have the oven well heated but not too hot, as the turkey must cook slowly to be done. Allow a quarter of an hour to each pound. hemmed in like manner and with the leaves Have some butter in a plate with a larding mop. From time to time baste the turkey with the gravy in the pan, rub over with the larding mop and dredge again with flour. As it browns turn from side to side and last of all brown the breast. Frequent basting, dredging aud turning, will insure perfect cooking. When done it should be a rich, dark brown all over and when a fork is stuck deep into it no red juice should run. Remove it to a hot dish and if the gravy is not quite thick enough add a teaspoonful of flour creamed smooth with some of the grease skimmed from the gravy. If while cooking the gravy in the pan boils away too much, more water should be added. When the turkey is done there should be about a pint of gravy.

STEWED CRANBERRIES. - Wash and drain one quart of cranberries ; add one pint of cold water, cover closely and set to boil for ten minutes, then add one pint of granulated sugar, and stew for ten minutes longer, keeping them covered all the time. Cook in porcelain, and stir with a wooden spoon to preserve the color of the berries.

HOLIDAY SWEETS.

VANILLA CREAM CANDY.

VANILLA CREAM CANDY. Put a pound and a half of white sugar, with three gills of water in a porcelain lined candy kettle. Boil rapidly, until when dropped in water it will form a soft ball, add a teaspoonful of extract of vanilla, grease a tin pan, pour in the candy, and set on ice to cool as rapidly as possible, pull until very white. Draw out in flat sticks, lay on a dry tin or flat dish for a few-hours, when it will become creamy, and put away in close covered pans or boxes.

LEMON STICK CANDY.

LEMON STICK CANDY. Boil one and a half pounds of granulated sugar with three gills of water, add half a tenspoonful of cream of tartar dissolved in a little warm water. Keep covered and boil over a brisk fire until the syrup threads and cracks. Flavor with lemon, and color with grated lemon peel. Pour out to cool in a well buttered dish, as soon as cool enough to handle, take up and pull. Cut in sticks, roll until round, and set aside to harden. Pretty funey sticks may be made by separating the candy and coloring cach portion differently, pulling and twisting together.

CREAM BONBONS.

CREAM BONBONS. Put one pound of the best crushed sugar with a tencup of water in a porcelain candy kottle, boil without stirring, until a soft ball may be formed of the mixture. Remove from the fire, and let stand in the kettle a few minutes; flavor, and with a large spoon, beat until it becomes fine and with a large spoon, beat until it becomes fine and with a large spoon, beat until it becomes fine and with a large spoon, beat until it becomes fine and with a large spoon, beat until it becomes fine and with a large spoon, beat until it becomes fine and with a bobons can be dipped in meltad checolate, account cream, or small candied fruits may be may be pressed into their centre.

MOLASSES CANDY.

Boil one quart of sugar house molasses over a clear fire until brittle. Dissolve half a tenspoon-ful of soda in a little hot water and stir in. Flavor with cinnamon bark. Pour out to cool. When cold enough to handle pull until light. Draw out in sticks.

LEMON TAFFY.

LEMON TAFFY. Put ond pound of yellow.sugar and two cups of water in a caudy kettle, let boil five minutes, and add two ounces of butter, boil until it har-dens, but not until brittle, flavor with lemon, pour in well buttered tins. When nearly cold mark off with a knifo in squares, press nearly through. When cold ium out on buttered paper, and break the squares apart.

PEANUT CANDY.

Beil one cup of sugar with a cup of water, add a pinch of cream of tatar. Let the syrup boil until it hardens. Butter the side and bottom of a broad, shallow tin pan, and spread chopped peanuts ovenly around it. Carefully spread the boiling syrup over the nuts, and set as ide. When stiff, cut in bars with a sharp kuife. Let stand a day or two and it will become soft and delicious. CHOCOLATE CREAM CANDY.

CHOCOLATE CREAM CANDY. Boil one and a half pounds of white sugar with two small cups of water, and a salt spoonful of cream of tartar dissolved in a little warm water. Let boil until thick. Flavor with vanilla. Re-move from the fire and let cool slightly before pouring out. With a wooden spoon, stir and beat until it begins to look milky. Then stir in six ounces of grated chocolate, mix well. Pour in shallow, wide tins, covered with well greased white paper. When it is cold, lift out the paper and cut in small squares or sticks.

MAPLE SUGAR CANDY.

Boil one pound of pure maple sugar, and half a pound of granulated sugar with two teacups of water, add half a teaspoonful of cream of tartar, dissolved. Let boil until it hardens, then pour in a buttered dish. When nearly cool, pull until it is light colored. Make in little cakes, stick a whole walnut meat in the centre.

FRUIT GLACE.

1. A vowel. 2 to 8. A chariot. 3 to 9. Relating to the end or purpose. 4 to 10. To run forcibly out. 5 to 11. A sort of mixed metal or alloy. 6 to 12. One who institutes. 7 to 13. Rebuilt. Primals-1, 2, 3, 4, 5, 6, 7, one of the pleasantest sensons in the year. Finals-1, 8, 9, 10, 11, 12, 13, a pleasant place in which to spend that senson. BIOGRAPHICAL ANAGRAM. vowel BIOGRAPHICAL ANAGRAM.

PUZZLES-No. 24.

A PYRAMID.

BIOGRAPHICAL ANAGRAM. Paul Missoliri Bruigyu was born Oct. 15, 70 B.C., at Tamuna, Layti. He became the most renowned ipce topo of quinytlat. His most noted works are Clougese, Crogisog, and greatest of all the Digne. His extreme modesty caused him upon his death bed to desire that this last should be burned because of its imperfect state. But it was saved from destruction, probably by command of Suastugu. One of his Clougese is connected with Lonwheela, and may be read in the translation by Nydred. A STAR.

(This star reads across, and from right to left.) 1. A lotter from Portland. 2. A loft. 2. The name of a Polish officer, who died on let. 11, 1799. 4. The foot, or base, as of a pillar. 5. To bound. 6. A pack of hounds, or dogs. 7. A whole number. 8. A French article.

- A. French article.
 A letter from Portland.

AMERICAN CHARADE.

Our soldior-patriot, brave and true The second of my first well knew. And used my first with jealous care Which of my second showed full share, My whole was wont to throw at pleasure My first into harmonious measure. ANSWER TO PUZZLES No 23.





Perimeter-Orchards. The Hub-Sweeting. DOUBLE ACROSTIC .-

GarneT, EnougH, OctroJ, RubbeR, GranD, EratO,BlufF, ArmandO, NautiC, ChanT, RotundO Orl), FlumE, TraitoR.—George Bancroft, Third of October.

BIOGRAPHICAL ANAGRAM.

Dutchman, Gheraerd, Rotterdam, Latin, Greek, Desiderius Ernsmus, desired, beloved, amiable, monastery, dispensation, Reformation. Protest-antism, books, clothing.

RECIPES.

GINGERBREAD PUDDING.—Three and one-half cups flour, one-half cup butter, one and one-half cups sweet milk, one cup molasses, one tenspoon soda. Steam three hours.

Soda. Steam three hours. MUTTON BROTH.—A mutton broth for immedi-ate use can be made as follows: Have some chops cut from the best part of the neck of mutton, very thin, removing all the skin and fat. Put them in a saucepan, with the proper amount of water, some crusts of bread, a little sliced onion, and cover closely, cooking half an hour, or longer if possible. A little parsley can be added, if pleasing to the patient. MARMALADE PUDDING.—One cup of fine bread crumbs, one-half cup sugar, one cup milk, four

crumbs, one-half cup sugar, one cup milk, four eggs, one cup of orange or any other marmulade ; beat the eggs until light, add sugar, milk, and bread crumbs; pour a layer of this in a buttered dish, and spread a layer of marmulade on this, another layer of the mixture and then the mar-mulade again, and so on till the dish is full, hav-ing the mixture on top. Bake about one hour; serve with hot sauce.

serve with hot sauce. TAPIOCA CUSTARD. — Five dessert spoons tapioca, one quart milk, one pint cold water, three eggs, three heaping cups sugar, pinch salt; stir until boiling: add gradually to the beater yolks and sugar; boil again (always in a vessel sot within another of hot water) stirring con-stantly; cook until thick, but not too long as the custard will break—five minutes after it reaches boiling will suffice; pour into a bowl and stir gontly into the mixture the whites beaten to a stiff froth. Flavor and sot aside in a glass dish till cold. till cold.

4