

## HOUSEHOLD.

## Thanksgiving Recipes

## Boiled Turkey.

Wash the turkey thoroughly and rub salt through it; fill it with a dressing of bread and butter, moistened with milk, seasoned with sage, salt and pepper, and mixed with a pint of raw oysters; tie the legs and wings close to the body, place in salted boiling water with the breast downward, skim often, boil about two hours, but not till the skin breaks. Serve with oyster sauce.

## Roast Turkey.

After stuffing, with an ordinary savory breadcrumb dressing, the main point is to have a good oven and then baste carefully. Twenty minutes for each pound and twenty minutes over is a good old rule as to time for roasting. Baste every ten or fifteen minutes with butter and boiling water, or the liquor in the roast pan. Dredge repeatedly with flour, as it nears completion, so as to form a rich, brown crust. Serve with giblet gravy and cranberry sauce.

## Mince Meat.

For those who may like a plain mince meat, take two pounds of lean beef from neck or shoulder; cover with boiling water enough to cook it and boil gently until very tender; then let it stand in the liquor until it is quite cool. Chop it fine and add to it the following: One pound of finely chopped suet, a pound each of seeded raisins and cleaned currants, quarter of a pound of citron, shredded; four pounds of chopped apples, two pounds of light brown sugar, a tablespoonful of salt, level teaspoonful of pepper, a teaspoonful each of ground cloves, allspice, cinnamon and mace, juice and grated rind of two lemons, a cup each of tart orange juice and molasses, a pint of grape juice. Mix the ingredients well together, moistening with some of the pot liquor. Clarify the fat that forms on top of the pot liquor and add to the mince meat. Taste and add more seasoning, spices and sugar if needed, but do not overdo it.

A recipe like this offers wide scope for variation according to the possibilities of the larder. The pies may be made the day after the mince meat has been mixed.

## Pumpkin Pie.

Stew pumpkin till soft, drain and mash thoroughly; for each pie take one well-beaten egg, half a cup of sugar, two tablespoonfuls of pumpkin, half a pint rich milk, (a little cream will improve it), a little salt; stir well and season with cinnamon and nutmeg, bake with undercrust in hot oven.

## Pumpkin Pie Without Eggs.

Many nice recipes are given for making pumpkin pies, but some are quite expensive. Pare and cut into small cubes a good-sized pumpkin. Stew in a little water, keeping closely covered at first. When about half cooked, remove the cover and stir frequently until soft and dry. As soon as cool sift and add one teaspoonful nutmeg and one of cassia, one cup of sugar, and half a cup of molasses. Take a pan of the 'last night's milk,' and remove the cream, setting the skimmed milk over a kettle of boiling water to scald. When scalding hot, pour it over the prepared pumpkin until you have a medium thin batter. Add the cream and salt to taste. If you like them quite sweet, add a little more sugar. A little ginger improves it for some.

## English Plum Pudding.

Beat six yolks and four whites of eggs very light, add a tumbler of sweet milk; stir in gradually one-fourth pound grated or chopped stale bread, one pound flour, three-quarters of a pound of sugar, one pound each of beef suet (chopped fine), currants, and stoned raisins well-floured; stir well, add two grated nutmegs, one tablespoonful mace, one of cinnamon or cloves, a teaspoonful of salt and last, another tumbler of milk. Boil in bowls or cloths five hours, and serve with hard sauce. Citron or nuts may be added if desired.

## Eggless Plum Pudding.

This recipe has given great satisfaction. A heaping cup of bread-crumbs, two cups flour, one of suet (chopped fine), one of raisins, one

of molasses, one of sweet milk, tablespoon of soda, teaspoon salt, one of cloves, one of cinnamon; boil or steam two hours. For sauce, take one cup sugar, butter size of an egg, grated rind of one lemon, and white of an egg.

## Butter Taffy.

Two cups of light brown sugar, four tablespoonfuls of golden syrup, two tablespoonfuls of vinegar, two tablespoonfuls of water and a quarter of a cup of butter. Boil until it is brittle in water; pour into buttered pans and let cool.

## Dear Hands

Roughened and worn with ceaseless toil and care,

No perfumed grace, no dainty skill, had these;

They earned for whiter hands a jewelled ease.

And kept their scars unlovely for their share. Patient and slow, they had the will to bear

The whole world's burdens, but no power to seize

The flying joys of life, the gifts that please, The gold and gems that others find so fair,

Dear hands, where bridal jewel never shone, Whereon no lover's kiss was ever pressed,

Crossed in unwonted quiet on the breast, I see, through tears, your glory newly won,

The golden circlet of life's work well done, Set with the shining pearl of perfect rest.

—Susan Spaulding, in 'Woman's Journal.'

## How She Lessened Her Coal Bill.

'What—windows open with the thermometer at zero?' exclaimed a friend, one cold winter day as she stepped into my sitting-room, through which the air from two windows was freshly blowing. 'You must have an exceptionally good furnace,' she continued. 'We keeps ours running at full speed this cold weather, and yet we cannot keep warm. But I never think of opening windows.'

Here she gave such a decided shiver that I thought it advisable to close mine before explaining my reason for the cool atmosphere.

'And do you never open your windows in winter?' I asked.

'Never, except on sweeping days, and then I caution Kate to close them as soon as possible.'

'I don't wonder you cannot keep warm,' I said.

'You do not mean to say that you open your windows to heat your house!' she exclaimed.

'That is one of my reasons,' I replied, smiling at her astonishment.

Lest she should think I had suddenly taken leave of my senses I hastened to explain.

'Do you not know that it is impossible to heat dead air?'

'Dead—air?'

Evidently I was not making things any more intelligible. Hygiene had not been introduced into her brain.

It is impossible in cold weather to properly heat a room in which the same air has been allowed to remain day after day. We are inhaling poison into our lungs whenever we breathe the same air over and over again. Three times a day, in cold weather, the windows all over my house are opened, and a draught of air allowed to circulate freely. The result has been we seldom have colds, the rooms heat quickly, headaches are unknown, and our coal bill I know for a fact to be less than that of any of our neighbors. Do you feel cold now?' I questioned.

'No, indeed, I am delightfully warm,' was the reply.

'And yet it is scarcely three minutes since I closed the windows; so you see fresh air heats very quickly.'

My friend's face was full of interest. When she rose to go she remarked:

'I think I'll go home and change the air in my house, and then see if I can heat it.'

A few days after I chanced to meet Mrs. Brown on the street, and she said:

'I am so glad I found your windows open when I called on you Friday. I have profited by your example, and expect to save a ton or two of coal. Our furnace heats the house finely now, and all I've done to bring about this state of affairs has been to open windows.—Helen M. Richardson, in the 'Ladies' World.'

## Heat of the Oven

The proper temperature of the oven for various mixtures often remains a perplexity to the young housewife after other details have been conquered. Here are a few suggestions: A cake which is made with butter needs a moderate oven; a cake made without butter wants a quick oven. For small cakes and cookies the oven should be moderately quick. Cakes that have an admixture of molasses burn more easily than others, and should be watched closely. They require a moderate oven. If the cake browns quickly after going into the oven there is too much heat. Remove a lid from the top of the stove or put into the oven a dish of cold water.

## Mince Pie.

Not one in a hundred of those who look for mince pie at Thanksgiving, as a matter of course, ever gives a thought to the origin of this delectable yet truly wonderful compound.

'Mince pie,' says the 'Presbyterian Banner,' originally had a sort of religious symbolism. It was baked in oblong form to represent the Manger of Bethlehem. The meat used in the compound was mutton, in memory of the flocks watched by the shepherds on the first Christmas night, and the spices were designed to represent the frankincense and myrrh of the offering of the Magi to the Holy Child. In England, during the Commonwealth, mince pies fell under the ban of the Puritans, and to eat them was considered by the Cavaliers a test of loyalty to Church and King.

## A Straight Answer

The City Temple was packed from floor to ceiling on a recent Sunday evening, when the Rev. R. J. Campbell preached on the 'Ethics of Commercial Life,' especially as applying to shop assistants. One of his most telling points was his experience with a young man—a clerk in an antique furniture shop—who went to him at the close of a recent Thursday morning service and submitted the following case:

He was selling an antique cabinet to a gentleman. The cabinet was genuine with the exception of one corner, which was a modern addition. Just then the customer was about to decide he asked the assistant if it was entirely genuine. The latter hesitated, but seeing his master's eye upon him, and knowing that failure to effect a sale meant under the circumstances instant dismissal, he replied, 'Yes, it is quite genuine,' and sold it.

'No,' said he, 'what would you have done, Mr. Campbell?'

'I don't know,' was the reply, and the vast congregation sat spell-bound at the ingenuous confession; 'but,' continued the preacher, with inimitable effect, 'I know what you ought to have done, and so do you. You told a lie!'—'Religious Intelligencer.'

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