

# NEW YEAR PRESENTS.

A Christmas present that pleasantly recalls the donor throughout the ensuing year and that costs but a trifle, is the best kind. Here are a few such that will certainly delight your friends, and that will be valued far beyond the cost:

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## FREE CHRISTMAS PRESENT

of the same publication with the compliments of the publishers.

JOHN DOUGALL & SON,  
'Witness' Building,  
Montreal.

# HOUSEHOLD.

## Could We But Know.

(By L. M. Montgomery, Cavendis, Prince Edward Island, in 'Union Signal'.)

- Could we but know how often worn and weary  
Are those we meet;  
Would we condemn because they call life bitter,  
Which we think sweet?
- Would not our thought and judgment be more tender  
To friend and foe,  
Our greeting warmed with more of love's own kindness,  
Could we but know?
- Could we but know how pain may lurk 'neath laughter—  
Too keen to bear—  
And how the hearts we deem so hard and reckless  
Are dark with care,  
Would not our idle tongues be slow to utter  
Our words of blame?  
Would we not call what we had reckoned folly,  
Some gentler name?
- Would we not think 'twere wise to be forgiving  
Of doubtful mood,  
Of all mistakes and seeming slights and errors  
Not understood?  
Would not our feet be swifter in the going  
Help to bestow?  
Our own lives better, nobler for the knowing,  
Could we but know?

## To Relieve Choking.

Raising the left arm as high as you can, writes one in the Washington 'Evening Star,' will relieve choking much more rapidly than by being thumped in the back. And it is well that everyone should know it, for often a person gets choked while eating when there is no one near to thump him. Very frequently at meals and when they are at play children get choked while eating, and the customary manner in relieving them is to slap them sharply in the back. The effect of this is to set the obstruction free, so that it can be swallowed. The same thing can be brought about by raising the left hand of the child as high as possible, and the relief comes much more rapidly. In happenings of this kind there should be no alarm, for if a child sees that older persons or parents get excited they are very liable to get so also. The best thing is to tell the child to raise its left arm, and immediately the difficulty passes down.

## Selected Recipes.

### PREPARING MINCEMEAT.

The mincemeat must be made and stored away to mellow. If our housewife follows her grandmother's recipe she will take a fresh beef tongue and simmer it slowly and gently until very tender, adding when half done a tablespoonful of salt; she will skim it, remove all fat and gristle and put it through the meat-chopper, through which she has previously passed three pounds of beef suet freed from membrane. Four pounds of tart apples weighed after paring and coring, and one pound of citron, one-quarter of a pound each of candied orange and lemon peel, and one pound of shelled and blanched almonds are in turn put through the chopper, and then she mixes all together, adding four pounds of seeded raisins, two pounds of cleaned currants, the grated rind and juice of four oranges and four lemons, four pounds of sugar, two tablespoonfuls of salt, one level tablespoonful each of pepper, ground cloves, allspice, cinnamon, mace and nutmeg, and sufficient water to moisten. She lets this stand for a day, then adds more sugar or flavoring if the mixture seems to need it, then puts it away in stone jars.

### A GOOD PUDDING.

Two pounds of raisins, after being stoned and chopped; a pound of beef suet chopped fine, a pound of crackers, eight eggs, two nutmegs, one-fourth pound of sugar, a tablespoonful of cinnamon, a pint of milk, a teaspoonful of cloves, salt to taste. Beat the eggs very light, then put in one-half the milk and beat both together. Stir in gradually the cracker, then the other ingredients, lastly the remainder of the milk. If not thick enough, add a little more cracker, and steam six hours.

### CURRIED CHICKEN.

Cut a well-cleaned chicken into ten pieces; place them in a saucepan; cover with boiling water; add one tablespoon salt; half teaspoonful pepper, a bouquet, and two medium sized onions, cover and cook till tender. Then melt one large tablespoonful butter, add two tablespoonfuls flour; stir and cook three minutes; add one tablespoonful curry-powder, mix it well with the flour and butter; then strain the chicken broth, add three half pints to the flour and butter, stir and cool till smooth; mix the yolks of two eggs with one tablespoonful of lemon juice, add it to the sauce. Arrange the chicken on a hot dish; pour over the sauce and lay a border of rice around it.

## Northern Messenger Mail Bag

Bath, Ont., Dec. 9, 1901.

Sir,—Let me say that I think the 'Northern Messenger' the best weekly paper ever printed for such a small sum of money. I have taken it for four or five years, and would sooner dispense with any other paper than the 'Northern Messenger.'

EDITH M. NISKIN.

## 'World Wide' is Appreciated.

University College, Toronto, Dec. 9, 1901.  
Messrs. John Dougall & Son.

Gentlemen,—I have to congratulate you on the idea of founding a Canadian eclectic journal, and on having made so admirable a success in the first year's selections. As a token of my appreciation of the excellence of

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JOHN DOUGALL & SON,  
Publishers, Montreal.

your journal, I enclose a list of friends, many of whom would, I am sure, be glad to take 'World Wide' once familiar with its face.  
DAVID REID KEYS.

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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.'