

HOUSEHOLD.

Roast Forequarter of Lamb and Mutton.

"What can we do with the forequarter of lamb?" writes Mrs. P. of Troy. "We find it cheaper to buy a side of lamb, and after it is too old to be called "spring lamb," it is not good broiled or baked, and we soon tire of lamb stew. We prefer to use the loin and ribs as far as the shoulder blade, for chops, and to roast or boil the leg, but the shoulder and neck we find it hard to utilize in any appetizing way, except for Scotch broth."

Recently at a friend's house where I have visited since childhood, and always find the same delicious familiar flavor in the food eaten there, we had for dinner one day a roast shoulder of lamb prepared as I learned to do it years before I began teaching. It was so tender and delicious and yet such a simple, inexpensive dish, that I will tell you about it, and perhaps this will help you out of your dilemma. I often find these old fashioned dishes have a flavor more enjoyable than those with fancy names and disguised with a variety of sauces or condiments.

Remove the shoulder blade, back and leg bones, any fine crumbs of bone or stringy membranes. Wipe with a wet cloth and rub slightly with salt. Roll or fold into shape and tie securely. Put it into boiling salted water to cover, remove the scum as soon as the water boils again, then turn the meat over and skim again. Let it cook gently. When it is nearly tender remove it from the water, drain it and place it in a baking pan. Dredge with salt, pepper, and flour and set it in the oven. Bake until brown and crisp on the surface. Baste occasionally with some of the top of the water from the kettle and dredge with flour after basting. The whole process will take from two and a half to three hours.

When the meat is sufficiently browned remove it to a hot dish and put the pan on the stove and let the water nearly boil out, leaving only fat in the pan. Stir into this fat about two tablespoonfuls of flour and let them brown together. Scrape off all the glaze from the edges, and when well colored, add one pint of hot water from that used in boiling the lamb, or you may use half water and half strained tomato. Stir well as it thickens and season to taste with salt and pepper. Serve in a gravy boat. Remove the strings from the meat, and in serving cut at right angles with the back edge.

After putting the lamb in the oven put the bones and trimmings in the kettle with the water used in the boiling, add one onion, and a few bits of carrot and turnip if you happen to have them, and let the whole simmer until the bones are clear of all gristle or meat. Then strain the liquor and set it away to cool, and the next day you may remove the fat, heat it again, and have a delicious lamb broth with boiled rice or curry.—'American Kitchen Magazine.'

The Difference Between Mine and Thine.

Why is not more care given to teaching the common virtue of honesty to children? We deplore the lack of integrity which is painfully evident at present; but we do not always reflect that, like most other faults, it is mainly due to lack of instruction.

Said a middle-aged lady, 'I was taught that I was not to touch even a pin that did not belong to me, without permission.' Such people do not easily lapse into kleptomania on growing up. The boy who has been told that on no account whatever is he to put his fingers on his neighbor's fruit, that he is to take scrupulous care of a borrowed book, and is to return it promptly and courteously, that he is to scorn such pettiness as keeping his car fare when the conductor overlooks him, that he ought to seek diligently for the owner of lost property instead of at once appropriating it to himself, will probably grow to be a man whose 'word is as good as his bond,' and whose acts are so trustworthy that no one thinks it necessary to investigate them.

Go into a family where the father regales his children with stories of his boyish feats in robbing melon patches, and pear trees, where the mother boasts of having outwit-

ted tradespeople, or of slipping off from a car without paying her fare; where both parents speak of umbrellas, pocket handkerchiefs and magazines in a 'to-the-victor-belong-the-spoils' tone, laughing at any one so simple as to think that he has a real claim on such articles because he has purchased them for his own use; and you will probably find the children ready to rummage your belongings if opportunity offers, and help themselves to your confectionery. Whether those children will escape the penalty of the law after reaching mature years will depend more on the favor of circumstances than on the strength of their own characters.

If children need to be trained to use their hands and their minds in order to cook and sew and whittle, why not take equal pains to train them in a long course for truthfulness and honesty, so that no second thought should be needed to make their fingers recoil and the whole man shrink from touching what belongs to another?

A man who considers himself an expert and respectable man of business went to cast a paternal eye on his son, who, with some mates, was enjoying the experience of camping in the woods near a large town. One of the first things the father did was to go out and help himself to fruit and vegetables from farms near by, and then to show the boys how to cut down a tree for a fire. The boasts were loud as to the cheapness of the camping expedition, but was it not dearly paid for by the loss of a nice sense of honor, of the perception of the great difference between mine and thine?

As a contrast, let me recall the story of Mrs. Emma Willard, in the early days of her famous school at Troy. During the summer some girls from distant places remained at the school and pursued a few studies. While taking a walk in the country under the charge of a teacher, these girls picked some corn from a field, brought home the ears, roasted and ate them. Mrs. Willard found it out, called the girls to her, and explained in no doubtful words how keen was her mortification that her pupils should have thus disgraced her, and begged that no such thing should occur again.

She ascertained the value of the corn, and paid the farmer from whom it had been taken four times the amount, saying to the girls: "This was done when you were under the guidance of a person who represented me, and I am responsible for your actions."

Was not that one of the most valuable lessons, that those girls learned during their school days?—School Teacher, in Boston 'Congregationalist.'

Two Ways of Managing Children.

I knew two mothers, neighbors, for whom circumstances made it necessary to choose a day even in August for washing—one of them a tubful of curtains, the other some white bed-spreads. They conferred together about it the evening before, and decided, most sensibly, to use one of the many good soaps now on the market for washing in cold water, to make a splendid suds in their bath-tubs, and let the curtains and spreads practically wash themselves by much soaking and frequent changes of water. I always felt it to be such a pity that they had not also consulted about the further arrangements. One mother boxed her little daughter's ears twice, and slapped her hands three times, and finally tied her sobbing into a chair, there to remain until the washing was over. Why? Because the child, being only seven, found the temptation to plunge her small hands into that lovely suds irresistible; the splashing it all over her small body was an accident, not an intentional naughtiness.

At nightfall the mothers met on their piazzas and had another conference. The washing in both cases had been eminently successful.

'Only,' said one mother, 'what did you do with Frances while your spreads were soaking? I could not keep my Mamie away from the bath-tub; she seemed simply possessed to get her hands in the water. Once she wet herself from head to foot, bending over too far, you know.' I finally tied her into a chair and kept her there.'

'Why, Frances,' said the other mother, 'was a real help to me.' She is so fond of playing in water that I thought this was quite an opportunity. I took off every article of dress and put on a low-necked, short-sleeved cotton slip that must go in the next

wash, and told her that she might make just as big a suds for me as she wanted to in the bath-tub, and you never saw a happier child. She was as wet as a duck, of course, but it did no harm on such a day as this. In fact, I think she was the better for it; she hasn't complained of the heat, nor been cross at all to-day. I always watch for legitimate occasions to let her play in the water.'—Mrs. Isabelle M. Alden, in 'Trained Motherhood.'

Boiled Fish.

Mackerel, halibut, cod, swordfish, salmon and many other varieties of fish are of much finer flavor and decidedly more healthful broiled than fried, especially in warm weather. It is of the utmost importance to grease the broiler, otherwise the fish will present a jagged appearance when brought to the table. Finely barred broilers can be bought for this purpose.

Have the coals clear and red, but not too hot and turn the broiler often to prevent scorching. Season with bits of butter, pepper and salt, and garnish with parsley and sliced lemon, the latter being quite necessary with mackerel and highly flavored fish, as it aids digestion.

Halibut, salmon and sword fish are broiled in slices, while mackerel, haddock, shad and other fish of the same size need to be split down the back. Do not cook it until it is dry; by turning it often, it will broil evenly, and still retain much of its juice.

Kippered herring and finnan-haddock when broiled are appetizing for breakfast. Remove the skins before serving, and season with butter and pepper, omitting the salt. Finnan haddock is also delicious when boiled fifteen minutes, the skin and bones removed, then served with hot milk, butter and pepper.—Annie Balcomb Wheeler, in New York 'Observer.'

There are many more men than the distinguished Thomas Carlyle who make their requirements and their ailments the pivot on which the entire domestic routine turns, crying, 'Ah, me!' when it is too late, and when the unthanked burden-bearer has finally, and once for all shaken off the yoke. I have known men whose wives were driven untimely to death by attendance on and devotion to a household whose claims their physical strength could not satisfy, plume themselves repeatedly and complacently on their virtue as husbands, thinking that because of a single merit in paying the bills or providing servants ad libitum, they fulfilled all their obligations as husbands.—Mrs. E. R. Esler, in 'The Home Mission.'

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