

Correspondence

Avondale.

Dear Editor,—I will tell you a little about the place I live in. Avondale is a little village on the little Presqu'île River, in almost the centre of Carleton County, which is called the Garden of New Brunswick. Little Presqu'île River flows out of Lake Williamstown, which is six miles long and three miles wide, and this river is one of the best mill streams in the province. My grandfather Barter lives half a mile down the road. I have two sisters, but no brother. My sisters' name are Susie Hill and Florence Nightingale. The only pets we have are the cat and the hens. I am in the third reader. Wishing the 'Messenger' every success and a happy Christmas,

JENNIE L. B.

Wilmot, N.S.

Dear Editor,—I saw in the 'Northern Messenger' on Nov. 20 that readers of the 'Northern Messenger' whose birthdays were in December were to notify you before the 25th of November. My birthday is on Dec. 13, and I have taken the 'Messenger' two years, and like it very much.

CHARLIE L. W.

Lachute, Que.

Dear Editor,—I have taken the 'Messenger' since last year, and like it very much. My mother has been in bed for over four years. For pets I have two cats and a dog named Major. He is a fine swimmer. I hope this letter will escape the waste paper basket. Success to the 'Messenger.'

MAGGIE B.

Southboro, Mass.

Dear Editor,—As I have never seen a letter from Southboro, I thought I would write one. We have taken the 'Northern Messenger' for two years, and like it very much. It comes in my own name this year. We live on a poultry farm, two miles from town. We have 250 hens and 1,200 chickens, 175 ducks, and 45 pigeons and a cow and a horse. I go to school every day. I have a brother who will be fifteen on Jan. 13. His name is Clifton. I have a grandpa and grandma in New Minas, N.S. Mamma and I were down there and stayed a month last summer, and we had a very pleasant time.

ALICE B. F. (age 9).

Wardsville, Ont.

Dear Editor,—I am a subscriber to the 'Northern Messenger.' My birthday is on Dec. 27, and I will then be nine years of age. I live in Wardsville, a little village on the bank of the River Thames. For a pet I have a pretty tortoise-shell cat, and its name is Tinker. I go to school, and enjoy my lessons very much. I go to the Sunday-school every Sunday. I have no brothers or sisters. I like the 'Messenger' very much. This is my first letter.

WILLIAM E. S.

Avondale, N.B.

Dear Editor,—I am ten years old. My birthday was on Nov. 3. I read a letter in the 'Messenger' written by Katie B. MacD., whose birthday is on the same date as mine. I would like her to write to me. I am left-handed, and write with my left hand. My papa is an organizer for the Canadian Order of Foresters, and is away from home most of the time. Wishing all a Merry Christmas,

FLORENCE N. B.

Toronto.

Dear Editor,—As I do not see many letters from Toronto, I thought I would write one. I am a little girl, eleven years old, in the senior fourth. I intend to try the entrance examinations in June. The farthest away from home I have ever been I think is Pembroke. I have taken the 'Messenger' for four or five years, as we get it at Sunday-school. It is a very nice paper. I always read the 'Little Folks' page first, and then the Correspondence.

The only pet I have is a great big St. Bernard dog, whose name is Don. I used

to have a little Yorkshire dog called Barney, but we lost him. I would like to know if there is any other little girl who has a birthday on June 2. My last birthday I was sick in bed.

MINNIE SIMPSON H.

Frelighsburg, Que.

Dear Editor,—This is my first year taking the 'Messenger.' I always read the Correspondence. I am very much interested in the letters written by the boys and girls. We have been in Frelighsburg for two years. I belong to the Methodist Church; our Sunday-school is small. I go to school every day. I am eleven years of age, and my birthday is on June 1.

HILDA K.

Limehouse, Ont.

Dear Editor,—I was twelve years old on October 5, and I am in the fourth book. We came to this place three years ago. Before that time I had lived in Toronto, and whilst there attended Ryerson School. Limehouse is a small village, thirty-two miles west of Toronto, on the G. T. R. The principal industry is burning of lime. The scenery around here is beautiful. On our way to school we pass an immense rock which looks like solid mason work. It stands on one side of the road, while on the other side is a rocky hill, almost perpendicular. Our schoolhouse is made of stone.

WINNIFRED G. I.

Thamesville, Ont.

Dear Editor,—My father takes the 'Messenger,' and we like it very much. I like it all so well that I don't know which part I like best. I live on a farm four miles from Thamesville, which is a nice village. I have a dog and two cats. I like driving horses, but I do not very often do it. I am in the fourth book, but I am not going to school now. There were twelve cases of smallpox last winter about a mile and a half from here. However, I didn't get it. My eyes are weak, and I cannot read very much, but I like reading, and I have read a good many books.

P. M. K.

Wallace Bay, N.S.

Dear Editor,—I belong to the Sons of Temperance. There are over ninety members now. It was re-organized in 1902. We have contests to keep up the entertainment. We have a division picnic almost every summer. In September, 1902, Pugwash, Wallace, Temple and Wallace Bridge Divisions had a picnic, and we all went to Pictou, and were met by the Pictou Division, who showed us all over the town. In the afternoon we went to the Y.M.C.A. Hall, and we had speeches and music from the members and officers of the different divisions. Wallace Bay is a very pretty place in both summer and winter. We live three miles from the Northumberland Strait. Standing on the shore, one can see Prince Edward Island on a fine day. I have never been on the Island, but expect to go some day. I have not always lived in Nova Scotia. I was born in the United States. We came here from Buffalo, N.Y., when I was five years old, so I do not remember much about it. We had one snowstorm this fall, during the night of Oct. 26. But all traces of it soon disappeared.

H. B. (age 14).

HOUSEHOLD.

Christmas Puddings.

With the approach of the Christmas season many housekeepers are looking up the old recipes for plum pudding and experimenting to get their 'hand in' so that no failure may attend the final dish of the feast of feasts. It has often been said that the best recipes are not those to be found in cookbooks, but are handed down from generation to generation by means of directions written in old notebooks and rendered almost illegible from time and long use.

A delicious Christmas pudding calls for one cupful of dry, grated bread crumbs, one cupful each of seedless raisins, currants, finely chopped walnuts and finely chopped citron; one-half pound of butter, or the same amount of butter and chopped suet mixed; one-half cupful of flour, one cupful of sugar, one cupful of strained honey, one tablespoonful of baking powder, the juice and rind of one lemon, four well-beaten eggs and enough milk to moisten. Boil in a mould for three hours. Serve with hard or foamy sauce. For Christmas a sprig of holly should decorate the centre of the pudding.

Those who have tasted the real English suet pudding, as made by the old English housekeeper, prefer it to the rich, dark variety which is so universally served. The most digestible suet pudding is that which is light in color when done, and is so tender that it will almost break on being sliced. Ingredients: Three cupfuls of flour, one small cupful of suet, two eggs, one cupful of seeded raisins, two tablespoonfuls of sugar, half a teaspoonful of salt, one teaspoonful of baking powder and enough milk to make a stiff batter. For the soft sauce, three cupfuls of water, the juice of two small lemons and grated rind of one, half a cupful of butter, nutmeg to flavor, sugar to taste and enough flour to thicken the whole. For hard sauce, half a pound butter (not too salt), a teaspoonful of vanilla, two tablespoonfuls of cream and all the powdered sugar that these ingredients will take up. Sift the flour for the pudding and add the dry ingredients. Beat the eggs slightly, add one-half cupful of milk and mix with the flour and suet. Add just enough milk to form a stiff batter. Put the pudding in a bag large enough to allow for its increased size when cooked, and place it in water that is boiling rapidly. Let it cook for three-quarters of an hour, never allowing the water to stop in boiling, and keep it covered. If it becomes necessary to add more water, let that be brought to a boiling point before putting in. For the soft sauce simmer all the ingredients, but the lemon and flour, together for five minutes, then thicken with flour. Add the lemon rind and juice just before removing from the fire, as the flavor of the lemon will be changed if it is cooked. For the hard sauce rub the sugar into the butter with a silver fork, add the vanilla and cream, then beat for ten minutes. This should be made one hour before serving and put on ice to cool.

If those who find plum pudding too rich and sweet will try serving whipped cream slightly sweetened and flavored with vanilla instead of the usual rich sauce, they will find it delicious, and probably enjoy a second helping.

Turkey.

The one secret of making the turkey tender is to make it rest on its breast-bone, propping upon crusts instead of on its back, when in the pan. In this way the juices are more evenly distributed and every part of the bird is tender and delicate. A bit of pork or bacon tied over the meat while cooking adds a fine flavor to the meat. Stuff the bird with bread or celery, chestnuts, or oysters, according to the taste and purse.

Successful Frying.

When planning to fry some article that needs to be dipped in egg and then in bread crumbs, your egg will go farther and act better if you add water to it. Break your egg into a plate, now measure two tablespoons of water for every egg. Take a fork and beat the egg and water together with five or six strokes, and it is all ready to use. Do not use more than two tablespoons of water, as it makes it too thin. Have you ever taken the pains to carefully cover an oyster or croquet with egg and crumbs and then had them peel off when frying and leave the oyster clean? You will find that using the water will prevent that. Never use anything but rolled and sifted bread crumbs when