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Correspondence

FOR SCRIPTURE SEARCHERS.

Give the name of a young man who had a silver cup belonging to a ruler among his possessions without knowing it. His name begins with B. Where may the story referred to be found?

FOR TEXT HUNTERS.

What all is said in Revelations about overcoming?

SUCCESSFUL SCRIPTURE SEARCHERS.

(For Bible Character, Gideon.)

B. D. Moulton, 13. Sophia A. Nickerson. Also a very good answer from Wallace Bay, but no name attached.

(For Riddle, Kine.)

B. D. Moulton, Lulu McNaught, 12. Sophia A. Nickerson.

Cobourg, Ont.

Dear Editor,—I like the 'Northern Messenger.' I have been getting it for some time at the Baptist Sunday-school. I live in a nice town called Cobourg, which is situated on the north shore of Lake Ontario. Many Americans summer here during the holidays. I have read several books. Some of them are: 'Uncle Tom's Cabin,' 'Wide, Wide World,' 'Saved at Sea,' 'Christie's Old Organ,' 'Nothing but Leaves.' I have read many others also. I would like to see a letter in the 'Messenger' from Inos P. Darlington. I think I will close now, thanking you for ever printing such a nice paper.

HILDA M. J. (age 13).

Pettapiece.

Dear Editor,—My mother has taken the 'Messenger' for fifteen years, and I like the letters in it very much. This is the first letter I have ever written to the 'Messenger.' I have not seen any letters from this part. I am a little girl who was born in Manitoba. My birthday is on the seventh of June. I am twelve years old now. I have three sisters and one brother older than I am. I also have two sisters younger. I and my two younger sisters go to school every day, but it is not very far. I am in the fifth book. My father is a farmer; he has 360 acres of land. I often ride horseback after the cows. I like riding horseback very much. We had a big snowstorm on Sept 12, but it is all gone away now.

GUSY S.

HOUSEHOLD.

To Fry Fish in Oil.

Any fish will fry well; a slice of salmon an inch thick, small slices of cod, white fish, whole or filleted, haddock filleted or split open and then sliced, smelts, mackerel split open and sliced, etc., are all excellent. Indeed, this constitutes one of the economics, for by this method of frying fish otherwise rejected as coarse and tasteless can be transformed into a dainty and appetizing dish. Lay the fish

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on a board, after washing it (the board should have holes in it), sprinkle the fish with salt, and leave for twenty to thirty minutes, then wash off the salt, and dry the fish well in a nice clean cloth, which should be kept for this sole purpose. Now dredge it well all over with fine flour, pass it through beaten egg, have ready on the fire a clean frying pan, in which you have placed sufficient oil to cover the fish liberally; when boiling, lay into the oil as much fish as the pan will conveniently hold, and fry it a delicate golden color on both sides. Drain well by raising the fish out of the oil and letting the latter run off it back into the pan; then lay it on kitchen paper placed on a dish, or, better still, a wire drainer, and let it stand for an hour, after which put it on a clean dish and keep it in the larder for some five or six hours before using it. To test the heat of the oil, before laying the fish into it, throw in a small piece of bread, and if it fizzes up at once the oil is hot enough for use. When done with, strain the oil through muslin into a jar and keep for use again, when a little fresh oil should be added to it.—Catholic News.

Preparing for the Night.

In view of the sudden emergencies which may burst upon us any night, we should make our preparation with care before we retire. One should know to a certainty where the matches are, and a candle should always be near them. Clothing should be arranged neatly and a wrap of some kind should be in a convenient place. Since fire may arouse a household at midnight and they may have to dress in haste, the heedless young person who leaves clothing, where it falls and throws shoes anywhere, in a corner or under a bed may have reason to regret his or her lack of sensible preparation for the night season.—Bertha Regnier, in 'Christian Intelligencer.'

Do You Know How to Breathe

To one who has really made an effort to learn how to use the breath, and who sees how little this wonderful healer and restorer is understood, it is incomprehensible that many people should regard information on the subject as almost impertinent. Everybody knows and will acknow-

ledge that breathing is a somewhat important part of the human economy; but the implication that he does not do it rightly, is frequently resented. Not long ago, in a little gathering of women, who knew each other well and exchanged confidences with each other whenever they met, an interesting tale was told concerning this matter of breathing. It was so illuminating to all of those present that we pass it on for the benefit of others.

'A good many years ago,' began one of the most vivacious of our number, 'a member of my family was ill. The doctor who treated him said much to him on the subject of breathing: "I was once in a bad way," said the doctor, "from incipient tuberculosis, but I was cured by outdoor air in abundance, and plenty of deep breathing. I was obliged to remain in the city; but I kept myself outdoors at least eight hours each day, and every time I crossed a street I took in a deep breath through my nostrils, keeping my mouth closed. I held the breath until I reached the opposite curbstone, when I expired it slowly. I have been sound and well now for many years—but I still keep up my deep breathing, and it is of the greatest benefit to me."

'We were all so much impressed by what the doctor said, that we resolved to breathe more deeply, but it is a great bother to try to breathe right, and the matter soon slipped from our minds, though no doubt we might have saved ourselves many colds and other lung troubles if we had been willing to regard the doctor's homilies.'—Kate Upson Clark in 'Leslie's Weekly.'

Selected Recipes

Plain biscuits.—To one pound of flour put the yolk of an egg, and milk sufficiently to mix into a stiff paste; knead it very smooth, then roll out thin, cut it in round shapes, prick with a fork and bake them in a slow oven.

Rice Custard.—One cup of the best rice cooked until tender in salted water. Be sure to wash the rice in several waters before you put it on to cook and be sure to have the water boiling hot before you put it in. Use about four cups of water to cook the rice. Three eggs, the whites and the yolks beaten separately, butter the size of an egg, one quart of sweet, fresh milk