

## HOUSEHOLD.

### Potatoes for Breakfast.

We have two or three pet ways of 'warming over' potatoes that may be new to some of our readers. Cut cold boiled or steamed potatoes in thick slices (about a third of an inch thick) and cut these in small squares. To about a pint allow one-half pint of milk, a tablespoonful of butter, two tablespoonfuls of cream, one-fourth teaspoonful of salt and a tablespoonful of flour. Put the milk in a saucepan, and when scalding hot, stir in the flour mixed to a smooth paste with milk or water, stir till it thickens, then add the butter, salt and potatoes. Simmer gently about ten minutes, stir in the cream, let it just boil up and pour into a warm dish. Of course, the quantity of salt is to be varied at pleasure, tastes differing so widely in respect to seasoning. If cream is not plentiful use milk instead. These potatoes are nice to serve with cold meats.

Another way we like very much is to cut or chop the potatoes, not very fine, and for two cups of the potato put one half-cup of milk and two tablespoons of butter into a saucepan or frying pan. When it boils add a generous pinch of salt and stir in the potatoes. Stir gently until well heated through and turn into a warm dish. Water may be used instead of the milk. These potatoes have a rich, buttery flavor, without the greasy taste which most warmed over potatoes acquire.

Mashed potatoes may be made into a delicious and most attractive looking dish as follows. Boil and mash the potatoes—if you once use a silver fork to mash them with, you will never use anything else—and add butter, and salt, and milk, as usual. Then to a pint of the mashed potato allow one beaten egg, and, if you have it, one or two tablespoonfuls of cream. Butter roll pans, or gem pans, which are much prettier, or a baking dish if preferred. Put the potato in, rounding up nicely, sift a very little flour or cracker crumbs over and put into a very quick oven until nicely browned. If gem or roll pans are used, they should be well heated before being buttered. The potato will turn out beautifully browned all over if the oven is right.

### Spots on the Carpet.

When soot is spilled upon the carpet, heat enough bran to cover it, spread it over the place to the depth of an inch or more, and set a hot iron or two on the bran. The heat draws the grease out and the bran absorbs it. One application is usually sufficient, but if any grease remains, sweep the bran off and apply a fresh coating. Ink stains can usually be removed, if treated as soon as the ink is spilled. Take a large, coarse sponge and take up all the ink it will absorb. Wash the sponge, pour sweet milk on the spot, and dry with the sponge as often as necessary to remove every trace of ink. Then wash the place with clean suds, rinse thoroughly, and wipe as dry as possible. Every trace of ink will be gone when the carpet is dry. Blotting paper may be used to absorb the ink if the sponge is not at hand, and the carpet washed with a soft cloth.—N.Y. 'Homestead.'

### Two Ways.

Many housekeepers—they can hardly be called homekeepers—wear themselves out fretting over what they have to do. They talk and talk of their duties, and everyone who comes in contact with them hears of the cleaning, and the baking, and the sewing, until they are weary of it. The work of daily living is the theme of conversation when these housekeepers go to the neighbors, or meet acquaintances socially anywhere. Some people really enjoy making martyrs of themselves. They find mountains to climb where others only step over mole hills. They complain and chafe and fret about their work, wasting strength and energy and getting much more worn by their work than others, who know that certain duties must be done, and simply go quietly and cheerfully and do them. These

others accomplish much more, perhaps, than those who publish abroad all they have done and are going to do. The quiet of the true housekeeper's house is not invaded by the friction of the machinery. The home-keeper goes about with a pleasant face and no flourishing of trumpets, even if things do not go just as she would have them. There are hitches and hindrances at times in the best of homes, but the homekeeper is master of the situation, instead of letting the situation master her. A guest wondered when her hostess did her work. She never heard a word about it, and yet the house was tidy and things moved on in well-oiled grooves. This young woman had a way of getting things done and keeping them done, so that her own comfort and that of her family were not disturbed. It is a great art this way of homekeeping, and well worth cultivating.—'Catholic News.'

### Household Sanitation.

Where does household sanitation begin? asks Mr. H. M. Plunkett in 'The American Kitchen Magazine.' In the cellar or in the attic? In the front door yard or in the family well? It begins in the mind of the woman who is the mistress of the house. She may be the wife of a laboring man, or she may have had what we call higher education, and know all about the strata of the rocks from the Alps to the Rocky Mountains, and yet not be aware that her house stands on a site so damp that it keeps the inmates in a bath of invisible vapor that is steadily sapping their vital forces, or that there may be an accumulation of vegetable debris in the cellar, that is breeding millions of microbes every hour and sending them up through every crack and cranny, to prey upon their human victims. You say it is the man's business to take care of all that. It may be his duty to hire a man to lay a drain, or to clean out the cellar, but the woman must spur him on to do his duty, for it is she who stays at home, and must bear these ill effects perpetually.

If you do not believe that these vapors and emanations can rise through floors and walls and carpets, open a bottle of ether or boil a few onions in your cellar, and then go to your attic. Your sense of smell will convince you. And don't say that all this talk about bacteria and bacilli and microbes makes you sick, and feel creepy and crawly all over. There are more of them that are beneficent than are malignant, and although the science of bacteriology is only two decades old, it has already done more to abate suffering and to diminish the death rate than any other of the wonderful discoveries of modern science.

### Sympathy With the Bread Winner.

A great deal has been said and written about the lack of sympathy with woman's work on the part of men. We are constantly told that men do not understand the annoyances and worry involved in house-keeping, and that many a wife and mother, when the husband and father comes home for the evening meal, has been involved during the day in an amount of care and worry of which the man knows little. Perhaps this has been impressed upon the public by such constant iteration that, on the other hand, women do not always appreciate the strain and anxiety involved in the competition of modern business. Many a man comes home after his day's work tired out to the point of exhaustion. To him the grasshopper is literally a burden, and while, of course, if he is a gentleman, he does not carry to his home the atmosphere of gloom and worry, yet, on the other hand, it is not a time when his own comfort or efficiency in the work of life are increased by having the details of the annoyances of the home rehearsed before he has a chance to get off his overcoat. There is reason for forbearance and sympathy on both sides, and it is well for us to remember that considerable as the annoyances and cares of the domestic life may be, they are probably not greater than those of a man who has to hold his own day after day with the keenest and sharpest rivals, and who feels that his livelihood may be imperilled by faults of judgment or energy.—'Watchman.'

### Selected Recipes.

**Stuffed Apples.**—Select six large apples, and take out the cores. Prepare a filling of grated bread crumbs, a small lump of butter, sugar to taste and a dash of cinnamon. Mash the mixture well together and stuff the hollow in the apples with it. Put them in a hot oven and let them bake until done.

**Mutton Broth.**—Take the breast and upper part of the foreleg, place in a boiling pot and pour over it four quarts of cold water. When it comes to a boil skim, add one onion and a turnip, chopped fine, one tablespoonful of salt, one cupful of barley, rinsed in cold water. Let this simmer slowly four hours or until the barley is thoroughly done. Serve with croutons.

**Fruited Bread Pudding.**—Use a bread tin ten inches long, six and a-half inches wide and three inches deep. Fill about one-third full of stale bread, cover with milk and let stand two hours, or until soft. Mash fine and smooth; add two eggs well beaten, one cup of sugar, a pinch of salt, nutmeg, two-thirds of a cup of seeded raisins, lump of butter large as hickory nut. Fill bake tin with good rich milk and bake in moderately hot oven. Stir once or twice after it begins to bake to keep the raisins from sticking to the bottom of the pan.

**Cream Pie.**—Butter the size of an egg, one cup of sugar, and two eggs stirred together. Add one-third of a cup of milk, two cups of flour, with two teaspoonfuls of baking powder stirred in before sifting into the mixture. Bake in two pie tins for two pies. For the filling, one pint of milk, taking out enough to wet one-half cup of flour, and scald the rest; two-thirds cup of sugar, and yolks of two eggs, stir the filling mixture together and boil for three minutes. When cold, flavor with lemon or vanilla and spread between the upper and lower crusts when cut smoothly apart. Put frosting over the top if desired. This makes two delicious pies.

**Potato Dumplings.**—Place twelve medium-sized well washed potatoes in a saucepan, cover with cold water and boil till tender; remove the skin and set aside to cool, then grate them or press them through the potato press, mix the potatoes with two ounces of melted butter, two heaped tablespoonfuls of flour, two whole eggs, and one yolk, one teaspoonful of salt, one-quarter teaspoonful of pepper; mix all together and make a trial by rolling one dumpling the size of an egg; boil ten minutes in boiling salted water. If the dumpling keeps together and is light, form the remaining mixture into round balls; if it does not keep together, add more flour and one yolk of an egg.

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