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JOHN DOUGALL & SON, Publishers, Montreal.

## HOUSEHOLD.

### Experiences for the Inexperienced.

(By Eleanor F. Bates.)

Some things which all young housekeepers and some old housekeepers need to know and which are told in no cookery book, household magazine or other compendium of housewifery, are the various dodges and substitutions practised by those to whom necessity is the mother of invention. We can all remember the time when we did not know enough to freshen our crackers by placing them in the hot oven for a few minutes; rather than wastefully throw them away, we patiently ate the soft and tasteless things. There was also a period, when, if our soup was oversalted before coming to the table, we had not learned to add a tablespoonful of brown sugar to the tureen. If too much pepper was the fault, it was a dense mystery, yet to be unfolded, that a cup of cream or milk would alleviate it. We know now that if our pastry flour be exhausted and we wish to make a cake before the delivery waggon calls, we may use common bread flour if we piece it out with one-third or one-quarter corn starch. The butter, too, in cake making, may be replaced with beef suet or with chicken fat, if carefully tried out and not mixed with other shortening; a speck of salt must be added. The housewife who plans to make graham bread and finds the graham flour bag empty, may mix with her warm water, yeast and molasses such remnants as were left from the breakfast cereal, making the dough pretty stiff with white flour.

We learned long ago that there is nearly always too much syrup in canned fruit, and some of us added it to our mincemeat at Thanksgiving and Christmas; but we do not make mince pie every day, not at all seasons. Therefore we use the syrup of peaches, apricots, cherries, or whatever, for pudding sauce, merely heating it; or it may be heated with a lump of butter just before serving; or it may be thickened with flour stirred up in cold water, with a little extra sugar and again the butter; and if the canned fruit was very delicious in quality, gelatine soaked and added to the superfluous syrup makes a fruit jelly which cannot be surpassed.

When making molasses cookies, if the jug flatly refuses to quite fill the measure, piece out the recipe with brown sugar or even white sugar; but we must not imagine that if we have nearly enough molasses it will do without adding sugar. The gingerbread or cookies must have sufficient sweetening. Again, if we fall short of our

sour milk when that ingredient is required, we may pour in sufficient cold water to fill the cup or bowl, but we must not use sweet milk with sour; it is more disastrous than adding new cloth to an old garment.

### Independence in Regard to Dress.

For instance, if nine girls out of ten are wearing feathers and buckles in their hats and yours looks very far removed from the fashion, with only a plain scarf or a ribbon, I would rejoice that any one of my girls should count this a matter not only of very little consequence, but even a source of just pride, if the price of the feather and buckle had been either used unselfishly for the comfort of the family or bestowed upon some needy persons. I could not hope or ever wish that any healthy-minded, wholesome-hearted young girl should be indifferent as to whether her hat was becoming; a girl who does not care how her hat looks is unnatural in some way. She must be utterly broken-hearted if she is indifferent on that point. But neither feather nor buckle is needed to insure just the right style and color and shape, and what I mean is the being above copying and striving after the predominating fashion at the cost of better things.

Servile—it is servile—imitation of what is the last new thing is what makes our streets full of cheap finery and shabby ornaments.

### Selected Recipes.

**Old-fashioned jelly roll or jelly cake—**One cup fine granulated sugar, one small spoon butter, worked together with the hand, then add three eggs, beaten very light, two tablespoons sweet milk, a little nutmeg and pinch of salt, one and a half cups flour twice sifted; into the flour put one teaspoon of cream of tartar and dissolve half a teaspoon of soda in a little sweet milk and add; beat very quickly until light. If you want to roll the cake it should be spread very thin, and will make four sheets. Bake a delicate brown and spread with jelly or jam while warm; then roll up and bind with a damp towel. If you wish to make layer cake, make only two sheets of cake.

**Fricasseeed Potatoes.**—Peel the potatoes and slice very thin, as for frying, and allow them to remain in cold water for half an hour. Place in a pudding dish, adding salt, pepper and milk; put in the oven and bake for an hour. When taken out, cut a lump of butter, half as large as a hen's egg, into small bits, and scatter them just before serving over the top. We find that some potatoes need longer baking, two

hours not being too much. The quantity of milk should be sufficient to leave a little rich gravy to moisten the potatoes; half a pint to a dish of moderate size will usually be enough, and this can be learned by experience.

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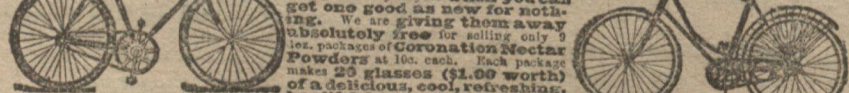
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THE 'NORTHERN MESSENGER' is printed and published every week at the 'Witness' Building, at the corner of Craig and St. Peter streets, in the city of Montreal, by John Redpath Dougall and Frederick Eugene Dougall, both of Montreal.

All business communications should be addressed 'John Dougall & Son,' and all letters to the editor should be addressed Editor of the 'Northern Messenger.'

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