THE CATHOLIC RECORD.

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cares with which his own nation had surrounded him, he had never been forgetful of the sufferings of In the hard related the first as a state-reland. Illustrious as a prelate, great as a state-man, generous as a benefactor, he had devoted his life to the service of his Creator; and now that h had been called away to enjoy the reward of his labors, many nations outside France world mourn his loss, and among these not the least in the sincerity of its sorrow would be Ireland. Father Ashlin touchingly referred to the death of Father Riordan. a native of the diocese of Cloyne, who while attend-ing the sick in one of the plague-stricken districts of America was carried off by the contagion.

On Wednesday night week the mission inaugurated at St. Patrick's pro-Cathedral, Fermoy, early this month, was brought to a close. It was conducted by the reverend rector of the Redemptorist Order of Limerick, Father O'Donnell, and the Rev. Father Frohen, of the same order, who was exiled from Germany by the operation of the Falk Laws, and whose command of the English language is ex traordinary considering his foreign birth, and his comparatively short sojonrn in this country. The devotions, which were exclusively for women, were very numerously attended. In the Holy Family for females, which had been established by the Fathers, a great number has been enrolled; and when the confraternity is taken into account, more than half the adult population of the parish is found to be enrolled under the banner of Jesus, Mary

The following clergymen from the diocese of Down and Connor have returned home after a visit of some duration to the Eternal City: Very Rev. J. of some duration to the Eternal City: Very Rev. J. McErlain, P. P., Ballymoney: Very Rev. P. O'Kane, Downpatrick: Rev. E. Kelly, P. P., Lisburn; and Rev. W. Dempsey, P. P., Braid. The Most Rev. Dr. Lynch, Condjutor Bishop of

Kildare and Leighlin, who is at present on a visit to Dr. McEvily, Lord Bishop of Galway, preached an eloquent sermon on Sunday in the pro-cathedral of St. Nicholas, Galway, after twelve o'clock Mass, on the dedication of the Irish churches. There was a very large congregation, who listened most attentively to His Lordship's eloquent and impres-

sive sermon.

The Rev. P. Higgins, C.C., St. Jobn's, Limerick, The Key, P. Higgins, C. C., St. John's, Limerick, has been appointed by the Lord Bishop, the Most Rev. Dr. Butler, chaplain to the Convent of the Good Shepherd, Limerick. The Most Rev. Dr. Butler, Lord Bishop of the

diocese, has translated the Rev. George Quaid, C.C., from St. John's, Limerick, to Shanagolden. The Rev. William Carroll, the curate of Donoughmore, is translated to St. John's, and the Rev. M. McCoy. C. C., recently ordained, is appointed to Donough

On Wednesday, the 6th inst., a deputation from the parish of Ballingarry, County Limerick, waited on the Rev. R. O'Kennedy, at his father's residence, Corbally Cottage, and presented him with an address full of kindly feelings and esteem. A handsome testimonial accompanied the address.

On the feast of Our Lady of Succor, at the Con

vent of Mercy, Newtownforbes, County Miss Mary Agnes Frost (in religion Sister Mary Magdalen), eldest daughter of Mr. John Frost, Magdalen), eldest daughter of Mr. John Frost, coroner, of Clonmoney, Bunratty, county of Clare, made her final profession.

later, in 1876, there were six and a half millions of Catholics in the United States, showing a ratio of increase which is unprecedented. In the New Eng-land States, where the Catholics are almost exclu-sively of Irish birth or descent, the rate of their in-crease is such that it will not be very many years before they will be the dominant element in num-

When that time comes, New England will be much more appropriately styled "Young Ireland." The grand Cathedral of St. Patrick—Ireland's patron saint-erected in New York, and to be completed sant—erected in New York, and to be completed by next Easter, a magnificent temple of God, is also a splendid monument of the faith and works of Catholies in America, and representative of their power and influence. The present condition and future prospects of the true Church in our country is a source of joy and perfound, cardinula to the a a source of joy and profound gratitude to every latholic heart.—Louisville Advecate.

GERMAN CATHOLIC PROSPECTS.

The three great countries of the world in which Catholicism has to contend agasnst Protestantism are England, Germany, and the United States, and in all of them Catholicism is now gaining the upper hand, though under different conditions and opportunities. In England the war of the Church is not so much against convictions as against prejudice, tradition, and a married clergy. In the United States it is a war mainly against Puritanism. In Germany it is a war mainly against rationalism. But in Germany the civil power, having persecuted Catholicism, has given to it a magnificent energy so that both on its own merits and on the merits of its sufferings it now enjoys the highest admiration. The rationalists, "caring for none of these things, and the Evangelicals being socially eclipsed, Cath olicism is the one-throned representative of both principle and moral stability. The greatest blessing that could have happened to German Catholics was the having Prince Bismarck for their enemy; he has been the German Catholies greatest friend. The superb cohesion and unanimity of the clergy, combined with the same virtue in the laity, has made them more than a match for the cowardice which put priests and laymen in prison. The grand vicput priests and laymen in prison. The grand vic-tory of the Catholics has been chiefly seen in this: that having the Chancellor of the Empire for their enemy, they have beaten the Chancellor of the Empire. Our German correspondent—to whose letters we may refer as being always full of point and information—has told us, week by week, how consistently German Catholies have fought, inch by rinch, and have gained ground. The very fact that Prince Bismarck expressed his willingness to meet, and actually has met, the Pope's delegate, was in itself the complete triumph of Catholic resistance over proud and unprincipled persecution. Yet this triumph was associated with the obviously approaching decrease of Bismarck's political power in the empire. The returns of the late elections have been empire. The returns of the late elections have been conclusive; they have been conclusive because the increase of Catholic power is in itself the complete victory over the Chancellor. The degree of that in-

is an (assumed) weapon against the spread of Catholicism; it is urged by all clases of Protestants as an arguement against Catholic logic; but in Germany the Evangelicals, if earnest, are not esteemed as either scholarly or high-bred. So that it must be said the contest of the Church is almost singly with the rationalist state. That contest is approaching to an issue. Success has almost touched the point of triumph. It has touched it politically; and that it will touch it nationally we entertain the most sanguine expectations. Prince Bismarck thought to crush out the Church. But as M. Louis Veuillot abserved, in one of his humorous satires. "A greater observed, in one of his humorous satires, "A greater than Prince Bismarck has tried to do *that* for eighteen hundred years; but he is no nearer to success no than he was at first."—Liverpool Catholic Times.

HOW TO PICKLE PORK.

A correspondent of the Rural New Yorker gives that paper his plan of curing his pork as follows: The first essential is a good, sweet barrel, made from well-seasoned white oak staves without any sap in them. If there is any sap in the staves the brine will leak through and the pork will be spoiled with rust. Good salt is another requisite for pickling pork. Salt known in the West as "ground alum," or the salt made at Syracuse, N. Y., is good.

When the hogs are killed and the flesh perfectly cold (not frozen), lay the hog on his side and cut straight down the centre of the back until the knife strikes the bone. Then turn him on his back and cut through the ribs close to the back-bone, so as to meet the cut made from the other side. Cut off the head, and your pig will be in halves; cut the leaf lard from the ribs; cut off the shoulder and ham; cut out all the lean meat from the side; then cut the side in strips about three inches wide, cutting across

from back to belly. When you have your sides all cut in this way, take your barrel and cover the bottom three fourths of an inch deep with salt; then take your pieces of pork and set them on edge, the skin next to the barrel, and bind them around in the barrel, making the circle smaller and smaller, until you have a perfect layer and as close together as you can well presseach piece with the hand; then fill an open space each piece with the hand; then fill an open space with salt. Then with a square ended stick or maul, pound the pork down until it is smooth on the top. Then cover with salt about five-eighths of an inch deep. Then proceed with another layer, as before, and so on, until the barrel is filled to within three or four inches of the top.

or four inches of the top.

Then make a brine as strong as can be made, with salt and boiling soft water; skim the brine and When cold, put it on the meat until the barrel is filled to within two inches of the top. Put a board, cut to fit the inside of the barrel, on top of the pork, and lay upon it a "nigger-head" rock weighing about forty pounds. Keep the barrel in a cool place if you have one; if not, keep it almost anywhere out of the sun, and you will have good vickled book as long as you keep it sun.

When she had mailed the card her face lighted up with a cute smile, and she went out chuckling:
"When any post-office beats me out of nine c
I want to know it!"

"Do you believe in ghosts, Mrs. Partington?" was asked of the old lady, somewhat timidly. "To be sure I do, replied she. "As much as I believe that bright fulminary there will rise in the yeast tomorrow, if we live and nothing happens. Two apprehensions have sartintly appeared in our family. Why, I saw my dear Paul, a fortnight before he died, with my own eyes, jest as plain as I see you now; and it turned out arterward to be a rose-bush now; and it turned out arterwand to be a rose-bush with a night-cap on it. I shall always think, to the day of my desolation, that it was a forerunner sent to me. Tother one came in the night, when we were a leep, and carried away three candles and a pint of spirits that we kept in the house for an embarkation. Believe in ghosts, indeed! I guess I do. And he must be a dreadful styptic as doesn't."

A VERY EXACT DENIAL.

The nephew was the typical nephew of the come dies and novels; the uncle, the typical uncle. The former got himself into debt; the latter had to help him out of debt.

help him out of debt.

But the most long-suffering of men mus, at last lose patience, and one fine day the uncle writes to his dear nephew that all is over between them. Not another penny.

The nephew flies down to his uncle's country

The nephew thes down to his uncles country seat, and falls at his venerable relative's gotty feet.

"Uncle Peter, dear Uncle Peter, just this once. Aid me to straighten out this snarl in my finances, and I will never, never come to you again."

"Oh, Roland, I know you too well. My sister's son—my only sister's son," says the old man, wiping against the full of the straightful of the straigh

away a furtive tear.
"Ah, your heart is touched; you will asist me

"All, your heart is young man.
"Listen," said his aged relative; "have you a "A which ?"

"A rule—a foot rule?"
"Why should I have one? I ain't a carpenter." "Go and find one immediately."

The young man, puzzled but hopeful, goes, and at the end of half an hour returns and says:

"Uncle, dear, here is the foot rule."
"Very well; measure this room, length, breadth and height, so as to ascertain its dimensions. The young man, more puzzled than ever, set about his task, and at last makes his report.

"Uncle, the room contains 3.040 cubic feet."
"You are sure of that?" "Absolutely.

"Very well," says the old gentleman, rising to his feet and speaking in a tone of thunder; "and now, sir, if this room, which contains 3,040 cubic feet, were filled with double eagles, packed so tightly that you couldn't ram, jam or cram a three-cent pice into it, I wouldn't give you a penny. Git!" New York Herald.



ditions is, p=0 \therefore x=2 \therefore the no. sought = 60x-1 = 119 = Ans. If p=1, we obtain 539 as second answer, and so on in A. P.

anths 33; pinks 47: Ans.

Anica's solution of 25. Let the nos. be $x, x+y, x+2, y, x+3y, \dots x+1, x+y+6, x+2y+19, x+3y+48$ are in G. P. But the consecutive differences of a G. P. are in G. P. $\therefore y+5, y+13, y+29$ are in G. P. $\therefore (y+5) (y+29)=(y+13)^2 \therefore \text{ Simplify}, y=3.$ Substitute this value in the 1st. 3 terms of

J. C. sends a good solution of 29. It resembles much

our own.

Subscriber solves 27, 29, 2 points. We should be glad to have you continue; but send us your name. to have you continue; but send us your name. Fila solves correctly 27, 28, 2 points. Thanks for the original problems. We shall make use of them. It will be seen that though we do not allow special points for the original problems, however, indirectly there will be points counted when points are credited for the solu-

ns. Kate O. solves 26, 27, 29; 29 by trial. 2] points.

bargains at sales. Electro-buyology, how to purchase the best substitute for silver. Comparative fizzyology, moselle after champagne. fillology, how to make a good dinner. ology, how to find your way when four roads

29. The number sought is one less than some multiple of 2, 3, 4, 5, 6. But the L. C. multiple of these is 60. \therefore if x=wh, (a whole number,) the number sought $=60 \times -1$. Similarly, if y signify wh, the no. required = 7 y. \therefore 60 x-1=7 y \therefore y=
60x-1 4x-1 4x-1 8x-2 $\frac{60x-1}{7} = 8x + \frac{4x-1}{7} \cdot \frac{4x-1}{7} = wh \text{ and } \frac{8x-2}{7} = wh = \frac{x-2}{7} = wh = \frac{x-2}{7} = \frac{x-2}{7$

-2 x-2 $x+\frac{x-2}{7}\cdot\frac{x-2}{7}=wh$; say equal p \therefore x=7 p+2; and the least value of p which will answer the con-

30. Let no. lilies =x ... no. of roses, amaranths,

would give a negative ans. for the no. of roses x = 41 = 0 of lilies. x = 41 = 0 of lilies. x = 40 on of roses x = 40 amaranths 33; pinks 47: x = 40

y=3. Since the original G. P. x+1, x+9, x+25 are in G. P. ∴ (x+1) (x+25)=(x+9)²: Simplify ∴ x=7 ∴ the nos. in G. P. are 8, 16, 32, 64, and those in A. P. are 7, 10, 13, 16: Ans.

7, 10, 13, 16: Ans.

Geometrician, Amica and Cora answer all the puzzles from 26 to 30, but the solution of 29, though ingenious, is not mathematical; 4; points each. Well done: a spirited contest may be expected for 1st, prize.

Maggir, O. solves 26, 27, 29, correctly: the last, however, not mathematically; 2; points. A good attempt for the first, Maggie. You were confused by the square in 30. Try again next time.

New Ologies-Buyology, how to get great

PARIS AND AMERIC

FRIDAY, NOVEMBER

LADIES' DEP

Mrs. J. J. Skeffingt Below will be found a pat jacket, from the December Journal. It is not at all diffi-lady friends will find it a us-able pastime those long eve-stay in doors:

KNITTED JACKET Material required: 8 oz. double Berlin wool, tw and a tricot hook No. 7

This jacket is very easy to three stripes, two grey and are joined by a needle and which are made long enoshoulder and form both the cast on twenty-one stitche alternately; always slip the length required, purling the the purled stitches in every a 174 rows will be required. same way, making it half stripes are sewn one each s each is folded and sewn up each is folded and sewn up a sufficient space for the a wool work a stripe of tricot the edge of the stripes wo stitch, four chain, one treble pass over two stitches of the stripe is sewn to the jac serves for the sleeves, work eight stitches. The jacket

DIFFERENT FASHION OF DIFFERENT FAMION OF The "peruke," or periwig, hatr, was much used by all. In the British Museum of which was found in the te the curling and arranging of tention of the modern couff-warr and is placed with th ruquiers do not share of preserving the curl in thousands of years that hav peruke preserves its origin It was anciently the cust ried with the hair dishevel

senting the marriage of the represented by the old VIII. married Anne Boley worn her hair thus; and a tions and the slaves, the pre-The most ancient style two long tresses and wearing down the back or bound plait of three strands is and as it was the first and bably will be the last sty that its return to favor eve

The fashion of cutting the forchead was the style working of Henry III. and E of that monarch, and inde age of the kingdom until this style is visible, as worked to the hair was worn to the lair was worn to the lair to large of the hair was worn to be the fair was worn to be the lair to large a superfection of the hair was worn to be the lair to large a superfection. and rolled in two large an fashion re-appeared in the was then probably introdu

HOUSEWIV

BEEF CAKES.—Pound s done with a little fat ba pepper, salt, and a little s make into small cakes the ide and thick: fry then them in a good thick grav SARATOGA POTATOES.-

tatoes required, peel theislices; wash and wipe as

a little salt on them wh VINEGAR FROM MILK.— and on the Alps milk w sharpest vinegar. The sharpest vinegar. The having clarified the whey with some aromatic plant suits the fancy, and then to the sun, where it soo degree of acidity.

COFFEE FOR THE TAB should not be ground up you wish to make the liq should be heated, which should be heated, which boiling water, previously The common custom of as all the flavor is extrac Should it, however, be p he only just a minute. shred of isinglass, or, stil white of an egg.

STRENGTHENING BLA. them through a musling fire, with the rind of hal fire, with the rind of hal thin, and two ounces of simmer gently until w the lemon peel, and stir t of three fresh eggs; pour saucepan, and hold it ov-until it begins to thicker and keep it moved with cold; then pour it into in water and set it in a we can recommend for table generally.

STEAMED POTATOES.place it at once over close. It is best not to are done. They take according to size, ' Kee

IRISH PANCAKES.— whites of eggs, strain to a grated nutmeg and sounchs fresh butter on warms pour it on the when the eggs are put most half a pint of flo thin; the first with a

FRENCH BREAD. -A sweet and good, and great degree to this— of baking. They nev ter what the size or more than two-thirds until perfectly cooke the heat strikes throu are placed in the over is stopped, while in t tation continues to g the sweetness is los ing so much crust, the