Directory.

UXILIARY to the Asof Hiberrians, Div.
1. The above Livision
st. Patrick's Hall, 92 St.
street, on the first Su.
4.30 p. m., and thire
at 8 p.m., of every
resident, Mrs. Sarah Al.
President, Mrs. Sarah Al.
President, Miss Annie
Financial Secretary, Miss
coyle: Treasurer, Mrs.
cien; Recording Secretary
vanaugh, 155 Inspector
vanaugh 155 Inspector

VISION NO. 3, meets

nd third Wednesday h, at 1863 Notre I ar McGill. Officers:

Gallery, M.P., Pre IcCarthy, Vice-Preside Devlin, Rec.-Secretar

John Hughes, Finance 65 Young street: nairman Standing Co

hn O'Donnell, Mars

YOUNG MEN'S SOO

2cd 1885.—Meets in Ottawa street, on ny of each month, Spiritual Adviser, s, C.SS.R.; President, Secretary, J. Murr to St. Patrick's Leas D. J. O'Neill and

CK'S T. A. & B. S leets on the second Stery month in St. Pt., 92 St. Alexander St y after Vespers. Ca Management mests the first Tuesday of swa B D.m. Rev. Father M

8 p.m. Rev. Father President; James 1st Vice-President; J

t, Secretary, 716 St.

CANADA, BRANC nized, 13th November nch 26 meets at St. Pa

92 St. Alexander St.
Monday of each month
remeetings for the tram
usiness are held on the
th Mondays of each
8 p.m. Applicants fa
or any one desirous

dent; P. J. McDonag Secretary; Robt. Wa cial Secretary; Jno. I Treasurer.

T. A. & B. SOCIETY 1863.—Rev. Directo

1863.—Rev. Director Flynn. President, I Pr. Sec., J. F. Quar minique street: M. surer 18 St. Augustates on the second Sur y month, in St. And r Young and Ottaw 3.30 p.m.

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Our_ Boys and Girls.

A MOTHER'S PRAYER.—It was a dark and stormy night in the most melancholy of all the months—desolate November. A young man of preposeessing appearance, but pale and haggard, paced up and down an elegant apartment evidently in a state of great anxiety. Robert Thurston was the only son of wealthy parents. From early childhood he had been accustomed to indulge every whim. When but a little lad of three fair summers his food mother had been taken hence by death in the bloom of youth with all her bright dreams of happiness anrealized. How she loved the little dark-eyed boy. The last look of those beautiful eyes, that had ever rested on him in deepest love, was his, her last feeble words were. "O Robert, my boy, cling to the Sacred Heart," then a stifled sob, and she had passed from the domain of shadow and doubt to the land of realities, realities such as the solution of our life problem have made them.

Poor boy, with his warm heart and impetuous temper, he sadly needed the tender restraining hand, the guiding love of a devoted mother. Mr. Thurston, his father, was a busy man, devoted indeed to his boy, yet his manner of proving, his paternal devotion was as worldly as his other chief alms in life. Nothing that money could procure was denied the boy. Fortunately, in accordance with the wishes of his decreased mother, he was placed in a Catholic institution of learning. At the time of the reception of his first Holy Communion his teachers hoped great things for him, his preparation was so devout. As an echo of heavenly sweetness from our beautiful home beyond the skies, the parting words of his dearly remembered mother frequently recurred to him. They had been the aegis on which many a fiery dart of temptation had recoiled. As the boy became older the impetuosity of his character, and his craving for pleasure caused his preceptors much auxiety.

His collegiate course was completed with distinction, for at last his

AISION NO. 2.— Mataestry of St. Gabriel Nether Centre and Lapras;
the 2nd and 4th Friden
nth, at 8 p.m. Presider,
anagh, 885 St. Catheradical Adviser, Dr. Hug.
255 Centre street, teten 2239. Recording-8homas Donohue, 312 Br.
rect,—to whom all contest,—to whom all contest,—to whom all contest,—to whom all contest,—to street,—to whom all
test,—transition of the contest of the

Heart, as your dying mother enjoinced on you."

The name of his sweet young mother always acted on the young man's heart like a charm; it softened and subdued him, and awoke latent aspirations for good which one could scarcely have imagined to exist in a mind so thoroughly worldly. Robert promised, then bade his patternal friend adieu after having received his parting benediction.

"Poor boy," said the good priest, sadly, "poor boy, although so richly endowed with worldly advantages. You will have, I fear, a sharp struggle in life. God grant, that you may obtain the victor's crown. There is, however, one very hopeful feature in the case. No armor so strong as that of a mother's prayers, and these will certainly be his. The good Father's apprehensions were fully justified. Before many months had passed, Robert's life was one continual whirl of gayety and dissipation; Matters soon assumed a worse aspect. The insatiate passion of gambling reduced Robert to a disgraceful bondage, from which he seemed quite unable so free himself, Large sums were thus squandered and on several occasions he was obliged to ask pecuniary assistance from his too generous father. The request, was repeated on more than one occasion, and the amounts became alarming. Suddenly the father awake to the conviction that his son's reckless expenditure must

my words, Robert; they are final You must reform, and that completely; you must leave the society of the profligates with whom you have been squandering thousands. Keep aloof from the green table, for I tell you, on my honor as a gentleman, that I shall not advance you a single dollar in future. Boy, do you intend to ruin and disgrace us all?"

The young man was stunned. Never before had his father addressed him in such terms. A proud, rebellious spirit was aroused, and he was on the point of replying in a haubhty and defiant strain. The thought, however, of the siturtion to which he had reduced himself by inveterate gambling restrained him effectually. "Father," he began in a strained and unnatural voice, I acknowledge that I have not been doing right lately."

'In that case you must return forthwith to the path of duty and integrity, and you will ever find me an indulgent father."

'I am convinced of that, father, but I have just one favor to request."

"Money?" interrupted Mr. Thurs-

determined not to give you a single copper."

"Father, for heaven's sake, think of the shame," broke in the young man passionately.

"You have incurred it, and if you cannot face the situation, leave the city. I shall have to send Morris on a business trip to Brazil; go with him, for, as long as you remain here you cannot free yourself from the evil influence of the parasites who surround you. Boy, are you insane; do you wish to reduce us all to beggary? No, by heaven, you shall not squander the princely fortune I have made by the sweat of my brow," and he struck the table with his clenched fist to emphasize his decision.

made by the sweat of my brow,"

and he struck the table with his checked first to emphasize his decided from the parting words of his dearly remembered mother frequently recurred to him. They had been the assets on which many a fiery dart of temptates which many a fiery dark of the partial which was a care step and the partial which would sime into uter convious of all this fearful misfortune. Utter oblivious was that certain? Shuddering fear seemed to paralyze his outstretched hand. Why not compel his father, with deadly revolver, to accede to his demands? His father, whose hand had so tenderly supported his infant stops, had lavished wealth on him, and — No, no! he would not attack his father, though at that moment so hard, so unfeeling. And then he resumed his restless course and his futile search for some way out of the fearful entanglement into which he had been led by bad associates. "Ah!" he exclaimed at last jubilantly, "I have it; father has thousands and again thousands in his safe, I understand the combination and the keys are in the library. I will take the requisite sum and a moiety in addition to help me on my journey and then I will leave these parts and embark on a new career. May my father's mourning for the son whom he would have given up to scorn and disgrace be as bitter as my grief has been to-night. The strode hastily to the library, removed the keys from their accustomed place and entered steathfally his father's private office. With hunted steps he approached the safe. His excitement was intense, his face livid, his eyes bloodshot, his steps now uncertain, he stood trembling in every limb before the iron safe. In his anguish he had not noted the attrance of his father, who remained speechless with horror at his son's deprayity."

"It is yours, or will be shortly," whispered the tempter. "Why hesitate when driven to such stratts by a tyrannical father? Take: it and away."

That voice, softer and more musical than a sigh of an Aeolean harp, murmured, again surely it murmured, 'Cling, my boy; cling to the Sucred Heart."

"Mother, mother! blessed Heart of Jesus, mercy." He sank on his knees, the keys dropped from his nerveless grasp. "No, no, I will not add this crime to those I have already committed; I will not rob my father, ome shame, come infamy, in their worst form. Mother, mother, be ever near me," sobbed the penitent youth. Two strong arms encircled the prostrate form.

"O can it be my sainted mother!"
"No, my son, but one sent by mother, to save her precious boy."
Robert looked into the face of his father, a face transfigured by pity and tenderness.

"I have found my son, lost through my carelessness and worldly aspirations. I have found him, thanks to the prayers of my angel Edith."

"O father, you have, God helping, found another son; one determined on treading the narrow path leading to life eternal."

The father was convinced of the truth of this promise, and strained

but I have just one favor to request."

"Money?" interrupted Mr. Thurston. curtly.

"Yes, father," replied Robert reluctantly. "I have contracted a debt of five thousand dollars."

"In gambling?" demanded the father sevarely.

"It is a debt of honor, and I must pay, or I shall be eternally disgraced," he said bitterly.

"Now attend, Robert, I am fully determined not to give you a single copper."

"In determined another son; one determined on treading the narrow path leading to life leternal."

The father was convinced of the truth of this promise, and strained his son to his heart, with even more ardent affection than he had lavished upon him since the sunny days of childhood. The debt was liquidated, and never again was one of that nature incurred.

Father and son had passed through a purifying ordeal from which they came forth resolved to live for high-

and never again was one of that nature incurred.

Father and son had passed through a purifying ordeal from which they came forth resolved to live for higher and holier aims. They became model Catholics, ever seeking to aid Christ's poor and thereby secure intercessions for the great day of reckouing. The mother's dying prayer proved her son's ranson,—B., in St. Anthony's Messenger.

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Household Notes. §

PREPARING WORK.—Before beginning the cooking of your fruit have everything in readiness, as much of the success of the process depends on the expedition with which the jars are filled and covered. Both jars and taps must be heated to sterilize them and prevent their breaking when the hot fruit goes in. Glass jars with glass or porcelainlined lids are the best. They can be used again and cannot be acted upon by the fruit acids.

Test the cans to see that they are perfect. The rubbers should be changed each year, as they cannot be depended upon for a second season.

be depended upon for a second sca-son.

As everything must be as close at hand as possible, place jars and cov-ers in a pan of cold water, filling the jars also, place the pan on the stove where the water will gradually heat to boiling point while you are cook-ing the fruit.

Have a kitchen table conveniently near the stove, and place on it all things needed for the work, such as preserving kettles, wooden spoon or paddle, silver spoon, an agate cup with a handle for dipping, glass measuring cups, jar filler, sugar, etc.

CANNING FRUITS.— When can-ning the different kinds of fruit, the process varies but little, except in the amount of sugar and time, for

canning varies according to the variety and condition of the fruit, but do not have your fruit spoil for want of sufficient cooking.

Fruits that have been shipped a long distance or have stood for some time aft?r being picked need longer cooking than the freshly gathered.

The most delicate fruits require 15 minutes and 30 minutes is not too long for most kinds.

Sugar is not considered necessary to the preservation of fruit, but is added to make it more palatable, to increase the specific gravity of the water or fruit juices, and therefore by additional degree of heat destroy the germs more certainly, and accomplish sterilization of the fruit in much shorter time. The addition of sugar also preserves the shape of the fruit, abstracting the jufces and hardening it, which prevents it from becoming soft and falling apart.

Use only the best granulated sugar for preserving fruits. Sub-acid fruits like blackberries and veaches can be canned with a very small amount of sugar to make them palatable, and remember, the less used the more "natural" your fruit will taste. Two large tablespoonfuls of sugar to a quart of the above fruits is really sufficient. Strawberries, currants, gooseberries and plums require a good deal more, half

is really sufficient. Strawberries, cherries, currants, gooseberries and plums require a good deal more, half a pint at least to a quart of the fruit.

To all juicy fruits like berries, add the sugar, which has been heated in the oven, to the fruit when it boils. For peaches, pears and such fruits as contain much less juice, make a syrup by dissolving the sugar in water, a pint of sugar to a pint or syrup by dissolving the sugar in water, a pint of sugar to a pint or a pint and a half of water, as the fruit seems to require. Cook the fruit in this until tender enough to pierce with a straw, but not long enough to lose its form or break.

FILLING THE JARS.—When canning fruit by the ordinary method, filt the jars to overflowing, then run the handle of the silver spoon down the side, inside the jars and on all sides to liberate the air bubbles, so they will come to the top and can harmerican daily newspaper writes:—Fresh fruit is desirable all the year round, and the housekeeper who has a well-stocked preserve closet contemplates it with great satisfaction. The trouble and disappointment so many experience in canning, and preserving fruits and vegetables could be avoided if proper care and a knowledge of the scientific principles involved were observed. The process is very simple, as canning consists in preserving fruit by sealing in airtight jars or cans, the fruit that has been previously boiled. The fruit must first be sterilized in order to kill all germs of life or fermentation and then the air completely excluded.

SELECTING FRUIT.—Much of the success of the operation depends on the quality of the fruit selected. It must be perfectly sound and not a day over-ripe, especially currants and borries. Neither should small fruits be allowed to stand over night after picking if it is possible to avoid it, for unless they are canned asson as possible after they are gathered there is great danger of their, spoiling, in spite of the greatest care in canning them. The fruit should be ripened naturally, not forced and out of season or bruised by long transportation.

Pick, the fruit over carefully, and if it is absolutely necessary, rinse it quickly by placing in a collander or fine wire basket and dipping in and fit it is absolutely necessary. rinse it quickly by placing in a collander or fine wire basket and dipping in and out of cold clear water. Drain thor, and the first proposal processing the proc FILLING THE JARS .- When can ning fruit by the ordinary method, fill the jars to overflowing, then run

ANOTHER METHOD.—For those who have not a sterilizer for the purpose the following method is very successful when you wish to can any considerable amount of the same

Though the process is in the main purpose the following method is yety successful when you wish to can any considerable amount of the same kind of fruit and save time.

All ripe mellow fruit, as a rule, can be placed at once in the jars, Place these in a large boiler of warm water, with little blocks of wood or a board underneath. Make a syrup according to directions given above; A cup of sugar to a quart of fruit for the tart fruits and less for the sub-acid, and from one to three cups of the fruit. Pour this syrup while boiling hot into the jars over the boiler closely and keep the water boiling from 16 to 30 minutes, according to kind and quality of fruit. Then screw down the lids at once, and set the jars on a folded dampictoh, pulses you do not need the boiler again, in that case you can let the jars cool in the water after sealing. Proceed same as with other process.

All large fruit that is pared should be dropped into cold water immediately to prevent discoloration.

Pears should, as a rule, be canned whole, and require long cooking.

Quinces, hard peaches, pears, apples and such fruits as require softening should be cooked in water until just tender, and then in the syrup pit directly in the syrup enough to fill the cans, use boiling water. The sugulus juice left from berries or other juicy fruits may be madericher by additional sugar, bottled and scaled for winter use in ices and many other ways.

Recent Novellies by laventors.

Recent Novellies by laventors.

TALK PIRESERVED, — When a business man happens to be absent from his edicather is no person when he sages that come while he is a wave masmich as a my contrivance wilk seep then, for him and repeat them to him when he gets back. It is a belephone with a a phonorrant to the provision of the pure sages that come while he is a wave has much more than the provision of the pure same than the provision of the

MAGICAL

is the effect produced on a big family wash by a single cake of SURPRISE soap.

The housewife's labor is reduced one half; the original snowy whiteness is restored to the linens without boiling or hard rubbing and the disagreeable odors so noticeable with other soaps is done away with entirely.

And yet it costs no more than ordinary soaps.



neously, and replies, "Hello!" Then
the message comes and is taken
down on the cylinder.
After a while the man comes back
to his office, and a pointer on the
"telephonograph" (as the machine
is called) indicates that there is a is called) indicates that there is a message for him. He turns a switch, which brings into action the reproducing stylus, and putting the receiving tubes in his ears, listens to the communication. Of course, if he fails to understand it, the machine will repeat it.

If desired, he can put a cylinder on the machine that, in case he is called up during his absence, will give an answer stating that he will re-

an answer stating that he will turn at a certain hour. MACHINE-MADE STATUES. - If

you want a bust or statue of your self you need no longer feel obliged to go to a high-priced sculptor and You can have the thing done by

You can have the thing done by mechanical process.

The machine-sculptor will place you on a pedestal which revolves, and will turn you slowly around while he takes a series of photographs of you with a fixed camera. As a result he will have views of yourself from every standpoint, and then it only remains to convert these

vourself from every standpoint, and then it only remains to convert these pictures into the portrait in marble that is desired.

There is no preliminary model in clay. A piece of marble of the necessary size is provided, and the outlines of the first photograph, with suitable enlargement, are traced upon the stone, a process being used that makes accuracy certain. Then the stone is revolved a certain distance. that makes accuracy certain. Then the stone is revolved a certain distance, so as to correspond mathematically with the view taken in the second photograph, and the operation is repeated. This is done with all the photographs successively, the chisel doing its work meanwhile, until a replica of yourself is produced in the marble.

Though the process is in the main

Though the process is in the main mechanical, some artistic skill is required. The outlines are well reproduced in the manner described, but such details as the ears and the hair must have treatment with the chisel.

plish it fully; that man com no more create his moral being than his phy-sical. The greatest men are those who never planned their own destin-ies beforehand, but let themselves be taken by the hand and led.—Frederic Ozanam.

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