

A BOON TO ALL.

Fadeless and fast, so clear and bright, They give great pleasure and delight; To every maiden, mother, wife, They prove a boon throughout this life.

HOUSE AND HOUSEHOLD.

A Ceylon planter is alarming the coffee-drinking world by the statement that it is becoming more and more difficult to raise the plant, and that its cultivation will before long cease.

It is certain that in Europe, and especially in the large towns, blondes tend to diminish in number. This has been demonstrated in England to the great chagrin of the English.

The custom of sleeping in double beds is one which is going—and rightly going—out of fashion. Of course, every one knows, theoretically, that it is far more healthy to sleep alone.

On Veal. The following is from the Pr. Essay on Practical Cooking of the American Pathic Health Association: Veal takes other flavors well, and is used by the cooks for all manner of fancy dishes.

BROILED VEAL CHOPS. Chops, cutlets and steaks should be covered on both sides with melted salt, and when that has dried a little, a little butter and flour should be spread on.

VEAL STEWS. For a stew use the inferior portions of meat. Cut these in pieces and cook at a temperature of 170 degrees. It should be seasoned well with pepper and salt.

MUTTON AND LAMB. The quality of mutton is so varying that when cooked the dish is often a disappointment. The effect of long cooking on the hanging of mutton is even more beneficial than upon beef.

PIECES TO ROAST. Unlike beef, the pieces outside the ribs are good for roasting. The loin and haunch are most economical, the shoulder next, the leg next. Roast like veal. (See above.)

purpose. Simmer about 12 minutes to the pound; that is the rule, but very frequently the meat when it comes to the table will be tough, owing entirely to the difference in quality.

MUTTON CHOPS. The chop is oftentimes broiled, and is a famous dish. Out three-quarters of an inch thick and broil like veal. (See above.)

MUTTON STEW. This is the most economical and perhaps the most satisfactory of all mutton dishes. The inferior parts, as the neck, are as good as any for this purpose.

A CANADIAN'S MISERY. After Emigrating to New York. A Warning to Others—One Hundred Thousand Unemployed—No Work to be Had and no Money to be Made.

It is not of any consequence to the purpose of this statement how I came to be out of a job, whether through a strike, a dismissal or my own desire for a change. It is enough that I found myself seven weeks ago, unemployed, in New York; I was a stranger and had \$7 in my pocket.

STARTING OUT. The two days cost me \$2. I paid 50 cents for lodging. I started out the third morning after breakfast to look for work.

I went around and called at 18 stores and warehouses. Nothing I set down in the City Hall Park exhausted and fell asleep. I was roused by a burning sensation in my feet as if they were in a fire.

That made a hole in my stock and I had to sleep in a ten-cent lodging house that night. It made a difference. The weather was warm, every inch of space in the house was taken, and it was not an easy matter to get asleep.

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Some cooks trim away every part of fat from the mutton. It is perfectly wholesome, but sometimes gets a taste coming from contact with the hide or hair of the animal; hence the prejudice. Scrape the outside of the meat well, pulling off the dried skin and cutting away the dark end.

Will Tone up the Nerves, Will Strengthen the Muscles, Will make you Fat, D.L. Emulsion, Will give you an Appetite, Will greatly help Consumptive People, Will stop Chronic Cough and heal the Lungs.

ROMAN NOTES. PRIESTS IN ROME. The New York Herald recently contained a telegram stating that: "Cardinal Paronchi, Vicar-General of the Pope, is about to publish a decree, to be communicated by a circular to all of the bishops of the Catholic world, in which all foreign priests resident in Rome will be invited to return to their respective dioceses, unless they happen to be detained here by official duties or work of charity."

NO REST ANYWHERE. I grabbed along that week, hunting and finding nothing. I got down in the five-cent lodging house and a steady diet of stale bread. I was losing strength, I could feel that, and had a desire for rest such as I had never known before.

I slept in the station house that night, and the next took to a wagon. I preferred the wagon to the station-house, although it rained. I got a job for two hours on Thursday on a boat in South street, and put in the rest of the afternoon in Hugh MacGregor's park. I heard him say the cause of all the misfortunes of workmen were due to the bad management of the employers, and I think he is right.

I have had to look for work every day, but I can't get steady employment. The longest day I have had was six hours, and if I could get ten I wouldn't kick if they kept me sixteen. I am barely able to live. I could not keep my family on what I earn, and God only knows when I shall have them.

A man who knows what he is talking about told me that there were 100,000 persons unemployed and only partly employed every day in New York. I believe him. I have seen enough to prove it. The system of time work now runs through everything. You will see men wait all day for a job, and the same for a chance of two hours. Fifty will hang around for a chance that will only bring two or three hours to twenty. There are women and children, too, dependent on that chance.

A Treasurer Disappears. ST CATHARINES, Ont., October 14.—Great surprise was manifested in the city when it became known that Mr. A. M. MacFarlane, the trusted secretary-treasurer of the Security Loan and Savings company, had suddenly left the city. An examination of his books divulged the fact that he was a defaulter to the amount of \$28,619.19.

THE FARM. Money in Hens. Eggs are staple. There is no rubbing that out. They are an every-day household necessity, and as they average a good price the entire year round, why should a properly conducted egg farm pay? The great reason for failure is just this—Men often take hold of the work that are not adapted to it.

Now the above figures, both of receipts and cost, were taken from Eastern prices. We in the West may not average two cents apiece for our eggs, but we can furnish fresh at a much cheaper rate to what we lose in the one hand we gain on the other, making the table a very good summary for general breeders.

COOP THE PASTURE OUT. W. C. says: The pasture my wife has called on many farmers for the purpose of teaching to, and have induced a few to coop their chickens out in the big fields, for, as I told them it would do the hens no harm, if it did them no good, and the chickens would get twice as well, and want less feeding.

A GROSS OUTRAGE. Great indignation was roused recently in Rome by reason of an impious act marking a funeral procession, conducted in a manner, styled "purely civil." The deceased was a youth of 20 years of age, drowned in seeking to rescue his brother from the treacherous embraces of old Father Tiber, in which attempt he succeeded but at the price of his own life.

THE ALUMNI OF AN ITALIAN LYCEUM. Another instance of the spirit of the present system of instruction was given not long since by the alumni of an Italian lyceum, visiting the Eternal City on a "tour of enlightenment." They presented themselves in a body at the Brozzi Door of the Vatican, demanding entrance to the museums and galleries, but being in uniform with the national colors, and escorted by the Swiss guard, in obedience to orders, barred the passage, denying the party to seek the common entrance to the museums behind the Basilica of St. Peter.

A NEW BEHIVE. When in Scotland I found bee-culture greatly extended, and the most improved appliances in general use. One evening just at dusk, near a little town, I saw a laden cart covered with a white sheet, going northward at a rather funeral pace.

THE PROVINCE OF QUEBEC LOTTERY. AUTHORIZED BY THE LEGISLATURE. Monthly Drawings for Year 1890 - Nov. 12, Dec. 10. THE FIFTH MONTHLY DRAWING WILL TAKE PLACE NOVEMBER 12th, 1890.

Table with 3 columns: Prize amount, Quantity, and Total worth. Includes 3134 prizes worth \$52,740.00 and a Capital Prize worth \$15,000.00.

THE GLORY OF MAN STRENGTH VITALITY. How Lost! How Regained. THE SCIENCE OF LIFE. KNOW THYSELF. THE SCIENCE OF LIFE. A Scientific and Standard Popular Medical Treatise on the Errors of Youth, Premature Decline, Nervous and Physical Debility, Impurities of the Blood.

EXHAUSTED VITALITY UNTOLD MISERIES. Resulting from Folly, Vice, Ignorance, Excesses or Overexertion, Enervating and unfitting the victim for Work, Business, the Married or Social Relation. Avoid unskillful pretensions. Possess the great work, "THE SCIENCE OF LIFE," by Dr. J. C. Root. Beautiful binding, embossed, full gilt. Price only \$1.00 by mail, postpaid, concealed in plain wrapper.

UNPRECEDENTED ATTRACTION OVER A MILLION DISTRIBUTED. L.S.L. Louisiana State Lottery Company.

Grand Monthly Drawing, WILL TAKE PLACE AT THE ACADEMY OF MUSIC, NEW ORLEANS, Tuesday, NOVEMBER 11, 1890. CAPITAL PRIZE, \$300,000. 100,000 Numbers in the Wheel.

Table of prize amounts and quantities for the Louisiana State Lottery. Includes prizes of \$100,000, \$50,000, \$20,000, etc.

PRICE OF TICKETS: Whole Tickets Twenty Dollars; Halves \$10; Quarters \$5; Tenths \$2; Twentieths \$1. Club rates, 55 fractional tickets at \$1, for \$50.

MAKE ALL REMITTANCES BY EXPRESS, FOR WHICH THE COMPANY WILL PAY CHARGES. M. A. DAUPHIN, New Orleans, La.

DRUNKARDS. Pfiel's Antidote for Alcoholism. Ordinary one bottle is sufficient to enact a positive cure in from three to five days, and which medicine can be used by any one, without the aid of a physician.

Pfiel & Co., 165 N. 2d Street, Philadelphia, Pa. The Clergy, and our readers in general, are respectfully requested to forward us for publication reports of proceedings of interest to the Church and education that may take place in their respective provinces.