

Our Boys and Girls.

HIS MOTHER.

By M. Tonry.

The young priest in the pulpit stood, With calm and austere mien;

Bound fast the listening throng; His every gesture and his mood Bespoke the soul within.

And from his dark and pensive eye There flashed a hallowed ray, Like a beacon bright, hung out on high,

To guide the wanderer's way. The magnetism of his voice Bound fast the listening throng;

The sorrowing did in God rejoice, And the weak were rendered strong.

The unctious of his holy words Sunk deeply in each heart, And many a slothful one was stirred To act a Christian part.

Both thoughtless youth and maiden gay, And the aged bowed with years, Suppressed repentant o'er that day

And brushed off burning tears. The feelings in one woman's breast Far too overwhelming and too blest For others to behold.

The sob that fain would break aloud She struggled hard to smother, For there, unknown in that vast crowd,

Sat the young priest's widowed mother. A Priest of God! yes, here he stood, Her pride, her hope, her joy;

The glory of her motherhood, Her noble, cherished boy. His youthful days, with perils fraught,

She watched with zealous care, And fervently the Lord besought To guard him from each snare.

The voice which now his listeners thrill With hope and holy fear, In childish prattle of old fill

That loving mother's ear. Those spotless hands, ordained to raise The Altar's Mystery,

How often in the bygone days They clasped that mother's knee. 'E'en in the Church should he attain

Bright honors justly won, Unsevered shall the tie remain Twixt that mother and her son.

GOOD MANNERS.—Cultivate a pleasant and obliging manner. What a grand thing it is to see the young act in a mannerly way at all times

and in all places. There are some, however, who seem to have manners only for special occasions, that is when they are in the presence of some of the so-called big folks.

This should not be; act the gentleman or the lady at home as well as abroad; to the poor beggar as well as to the rich man; to your enemy as well as to your friend. It is in this way that you'll be esteemed, and be making for yourself many friends.

The golden links of friendship's chain will thus be daily increased, and be bound together by kindness and affability that the storms of time cannot sever.

DO IT TO-DAY.—Whatever you have to do do it to-day, to-morrow may be too late. Have you any act of kindness to do to-day, put off your unkindness till to-morrow.

There is a power to-day, which neglected becomes weakness to-morrow. If you love any one, let them know it now, and not wait until it is too late. "Improve the dying moments as they pass" is a wise saying, and one that should be put into practice by our young folks.

RELIABILITY.—There is no doubt that a reliable person is a treasure. It is so pleasant for parents' teachers and employers to find this great quality in the character. It is that true mark which leads on to greatness and a sure guide to success in life.

How many have gained a good footing in the world by the practice of it, and how many have spoiled their chances by not having it. Be not a new servant, that is doing your duty when you are watched and neglecting it when no person is watching you. Such persons cannot last long in any position of life. Be with the class that can be relied on in time of danger as well as in time of peace.

OBEDIENCE TO GOOD ADVICE.—The trouble with too many of the young of the present day is an inclination to shirk good advice. They seem to think that they know more than their parents' guardians or teachers. From whence comes this independence? Mixing up with bad and wicked associates, whose only pleasure in life, seems to be for evil and all that pertains to evil. Obedience to good advice will often save you from many troubles that may seem

small at first sight, but in the end brings a barrier that may be almost impossible to overcome.

A PLEA FOR THE BOYS.—Boys are often self-confident, awkward and ungainly. This makes them, by self-contradiction, lack the minor graces which facilitate intercourse.

But one sweet, kindly word can straighten out the tangled knot of future manhood, and make him feel all glorious within and without.

The want of this goodly word will confirm the awkwardness and restrain the budding promise of the boy. Let a grown person go, but don't banish the boy from the home circle.

Take out the boy from the home circle, and you have a cracked teapot and a crockery, and let God's image of yourselves have right of way. Remove the furniture and make room for living souls.

If the sister's fastidious regard for other boys and various other repellent causes too numerous to mention, drive the lad away from the home circle, even eternity itself may prove too brief for the consequent regret.

Alas, young folk desire sympathy and friendship—boys—boys as much as girls, girls as much as boys—and their griefs, troubles, successes and delights are as intense and real to them as yours and mine.

Let the visitors who are invited by your son be treated with kindness more than ordinary. He will bring his society to you, instead of forming acquaintances from whom you pray he should be delivered, and the boy thus treated goes into the world with a shield against evil—a rampart even to the blue sky of God against the assaults of vice; it is the memory of home and the parents who love him.

PATHETIC.—Sincere, substantial sympathy is not often found, and it might be most expected and made available, but more frequently among the lowly and humble of God's poor, as the "Detroit Free Press" clearly proves by the following:

"Tim's Kit.—It surprised the shiners and newsboys around the post-office the other day to see 'Limp' Tim' come among them in a quiet way, and to hear him say, 'Boys, I want to sell my kit. Here's two brushes, a hair box of blacking, a good, stout box, and the outfit goes for two shillings.'

"'Goin' away, Tim?' queried one. "'No, not exactly, boys, but I want a quarter the awfulest kind just now.'

"'Goin' on a 'scursion?' asked another. "'Not to-day, but I must have a quarter,' he answered.

"'One of the lads passed over the change and took the kit, and Tim walked straight to the counting-room of a daily paper, put down his money and said:

"'I guess I kin write it, if you'll give me a pencil.'

"'With slow moving fingers he wrote a death notice. It went into the paper almost as he wrote it, but you may not have seen it. He wrote:

"'Died—littl Ted—of scarlet fever: aged three years. Funeral to-morrow, gone up to Hevin; left one brother.'

"'Was it your brother?' asked the cashier. "'Tim tried to brace up, but he could not. The big tears came up, his chin quivered, and he pointed to the notice on the counter and gasped: 'I had to sell my kit to do it. B—he had his arms aroun' my neck when he d—'

"Then he hurried away home, but the news went to the boys, and they gathered in a group and talked. Tim had not been home an hour before a barefooted boy left the kit on the doorstep, and in the box was a bouquet of flowers which had been purchased in the market by pennies contributed by the crowd of ragged but big-hearted urchins. Did God ever make a heart which would not respond if the right chord was touched?"

SAVED BY A DOG.—Mr. Robert Macdougall, one of the meteorologists at Ben Nevis observatory, had a most exciting experience when in the act of climbing that mountain the other day. His only companion in the ascent was a collie dog, to whom he says he owes his life.

When maneuvering on a snow slide about 1,000 feet above the half-way station, Mr. Macdougall lost his footing, and as the surface of the snow was glazed and hard, he was soon whirled down a gully at an alarming pace, sometimes head foremost, at others the reverse. It was at this juncture that the dog's sagacity came in. As soon as Mr. Macdougall began to slide, it caught his coat with its teeth and greatly impeded the downward progress.

The dog ultimately guided him to a place of safety after the fashion he slid down on the snow for nearly one thousand feet. Strange to say, neither observer nor dog were much hurt, and the former, breaking open the door of the half-way hut, lit a fire. Here he was found by a search party half asleep, with the dog watching over him.

R. J. L. CUDDIHY.

HOUSEHOLD NOTES.

MOTHER AND SON.—A writer in an exchange is rather severe in his strictures regarding the devotedness of mothers to their sons. He says: "Why are most young men self-indulgent? They are weak to deny themselves any gratification, to conquer their nature with grace, to fast, to stint themselves in order to be thrifty. Why are they so soft? Because they are coddled by their mothers. They are trained to be selfish. They are brought up to take everything

done for them as only their due for which no thanks need be paid. They are encouraged to make excuses for themselves. The girls of the family must wait on them and the younger children must be their fags. They are the tools of their mothers. They are spoiled."

APPLE SAUCE.—It is not always as easy for the busy housekeeper to make apple sauce as it is for the hungry to eat it. A recipe for a

kind that is guaranteed to keep will be useful. To prepare it the apples should be peeled, cored and cut into small pieces and placed in layers with a liberal sprinkling of cinnamon and sugar on each layer in an earthen jar. If the apples are not too tart allow from a quarter to a half pound of sugar to every pound of apples. Cover the jar and set it simmer on the back of the stove for a day; afterward it should be set away to cool and may then be considered ready to serve. A few slices of lemon or lemon juice will greatly improve the flavor of the sauce.

FLAVORS.—Few housekeepers know enough of the chemistry of food to realize that the pepper and salt should only be added to an omelet just before it is taken from the fire, when a thread of vinegar should be dropped at one side of the pan, and allowed to run around the edge.

Thus is made an omelet famous for its tenderness, while the vinegar is mixed with the eggs while they are being beaten it only serves to toughen them.

ABOUT CODFISH.—An American writer in referring to codfish—natural and artificial—says: "One of the most wholesome, nutritious, as well as palatable dishes is creamed codfish. The codfish—typical of the prosperity of Massachusetts as evidenced by the reverence with which the golden cod for a century hung on the Speaker's desk in the old hall of representatives was borne with ceremonious pomp by high dignitaries of the State to a small house on the Capital Hill—has from time immemorial been one of the chief food staples of the country. Of late years the comparatively high price has tempted many unscrupulous dealers to submit for sale a cheap imitation of the real article, a deception made easy when it is sold in the boneless form. Cod is, in fact, now difficult to obtain without great care. A good plan is to order direct from one of the great Eastern packers. The cans always be distinguished from the substitute if the whole fish is purchased, as it is the only fish of the class sold for cod which has a white line running its whole length on either side, is covered with rosy white spots, and whose tail, instead of being forked, is straight across. The usual way to prepare salt codfish for creaming is to "pick it up." Preferably, it should be sliced across the grain in quarter-inch slices, and then pulled in small pieces.

SPANISH CHICKEN.—A delicious way of making the ordinary rice-sauce chicken into a novel dish has been brought from Spain by an Italian housewife. Cut the chicken up and put it in the saucepan and cover with cold water. After it has begun to boil, leave it at the back of the range, where it will simmer slowly for an hour and a half. Then add cup and a half of boiled rice, a small onion cut into quarters, a small tomato, salt, pepper, and a teaspoonful of curry powder which has been dissolved in water. Boil slowly for twenty or thirty minutes, taking care at the last that it does not scorch. Serve with the rice piled in the centre of the platter and the chicken placed about the border.

CARE OF THE HAIR.—Separate the yolk of a fresh egg from every particle of white and beat it up with a winged glass of tepid water. Rub this well into the skin of the head, wash off with plenty of warm water and rinse with cold. This is said to make the hair beautifully bright and soft and thoroughly clean.

A FADED CARPET may be greatly improved by being wiped over with a damp cloth which has been wrung out in ammonia and water. Only a little ammonia is necessary—table-spoonful to a small bucketful of water will be ample.

Perfectly healthy people have pure, rich blood. Hood's Sarsaparilla purifies and enriches the blood and makes people healthy.

NOTES FOR THE FARMER.

HIGHER STUDIES.—A professor of agriculture discussing the future of agriculture burlesqued thus glowingly speaks on the subject. He says: "For men whose attainments are high enough, there are lucrative posts to be had, not only in British agricultural colleges, but in our colonies and dependencies, in India, South Africa, Egypt, and elsewhere. It is a profession, too, that will extend rather than contract; agricultural education is comparatively new ground, and the chances are that during the next ten years it will greatly extend. It is a field that is not as yet overstocked with workers, and an intelligent farmer's son who chooses this as a profession, and means to get on, has a chance to rise to a very honorable and honored position. We often hear the remark that the best of our young men, farmers' sons and laborers, leave us for a more stirring life. There is truth in this, and more reason, therefore, for them to take advantage of such opportunities as farming offers. That farmers' sons are peculiarly qualified to act as teachers to others is admitted, for none can teach as well as those who have a thorough groundwork of practical knowledge. Why, then, should outsiders have all the plums? If this should catch the eye, as it probably will, of someone who is considering the momentous question of what his future life must be devoted to, let him for a moment consider whether or not he is qualified to join the ranks of those who are seeking to rise through teaching the principles of agriculture."

SKIM MILK.—Immediately after young pigs are weaned there is no better food for them than skim milk enriched with such grain foods as barley meal, oatmeal or maize

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meal, or, better still, a mixture of all three. As a food for pigs in general, milk possesses more nutritive value when given to young pigs at this stage of their existence. The animals are then in need of some food to make up for the loss of the natural supply of milk which they have received from their dams prior to the separation, and skim milk is a better substitute for this than any other class of food. As illustrative of the value of skim milk as a food for pigs, it may be mentioned that in an experiment recently carried out in the States it was found that about 3 1/2 lbs. of a mixture consisting of peas, wheat and rye to produce 1 lb. of pork, a little over 2 lbs. of the same mixture was found to produce the same quantity of pork when fed along with less than a gallon of skim milk. In this experiment it was found that it required about 4 1/2 lbs. of barley when fed alone to produce 1 lb. of pork, while only 3 1/2 lbs. of the same food were required to produce 1 lb. of pork when fed with a quart of skim milk. These experiments, like others carried out elsewhere, afford conclusive proof of the great value of skim milk as a food for pigs.

CARE OF MILK.—The milk in summer is usually free from very objectionable odors; that is, where fair care is taken of the milk and cows, and where cows get good water to drink and gain access to no rank or strong flavored weeds. The reason for this is that the cows are in the open field, the milking is done outside, and the cans when washed are usually left where the sun and fresh air can work their part of cleaning, for where there is a good amount of sunlight, objectionable germ life is very low. But in the fall when the cows are beginning to be housed and when cans, pails and strainers are kept in the kitchen or outhouse, then extra care must be taken of the milk, for it must not be forgotten how very easily milk absorbs odors, and milk of flavor makes poor butter and poor butter is an unprofitable product.

Never under any consideration, take the cans inside the cow stable for milking. Leave them outside the door, and as quickly as one is full carry it to the milk house and bring back another, and so on until the milking is done. As soon as the milk is in each can quite frequently until the milk is quite cool, and never place a cover tightly on the cans while the milk is cooling, or the animal odor will be retained, and that gives that stuffy, musty and sickening smell.

If there is not a proper milk house, make a determined effort to have one, for kitchen and cooking taints on milk give no end of trouble to the buttermaker. Most of the farmers know what foods impart flavors to milk, and these in every case should be avoided, and the purest of water should be furnished the cows to drink at all times.

NEW INVENTIONS.—List of patents recently granted to inventors by the Canadian and United States Governments:—

CANADA. 69,182—Alphonse Vezina, Hedleyville, Que. car coupler. 69,173—Joseph Skerry, New Ross, N.S., weather strips. 69,202—Joseph A. Mineau, Louisville, Que., feed cookers. 69,196—Samuel Hampton, Rapid City, Man., rotary plow. 69,223—William Raines, London, Eng., transmission gear for self propelled vehicles. 69,251—Carl Jansen, Stockholm, Sweden, preparation of sterilized milk powder.

UNITED STATES. 660,840—Samuel Wesley Butterfield, Three Rivers, Que., saw mill set work. 661,326—Charles D. Spates, Ross-ett, N.S., row lock. 661,904—Farcy Hall Brown, Everett, Washington, typewriter. 662,023—Ralph Mayne Reade, Quebec, nut and bolt lock.

Drop after drop, continually falling, wears a passage through the hardest rock. The hasty lampet, as Carlyle points out, rushes over, and leaves no trace behind. A great purpose is cumulative, and, like a great magnet, it attracts all that is kindred along the stream of life.

Business Cards.

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ALWAYS GET A RECEIPT. Judge French commented in Bow County Court, London, Eng., on certain loose trading transactions. He said half the litigation in business was due to people sending goods and trusting to the honesty of the recipients to send the receipt by post. One side relied on the honesty of the other, and the other trusted to memory. Money was paid over in the same loose way, and the payer went away believing the receipt would be sent on. A tiny receipt paper on the spot—a mere slip of paper—said His Honor, would save much litigation, waste of time, and expense.

Nothing is so pleasant as a good and beautiful soul; it shows itself in every action. The hotel where folly waits on want may well typify the human mind wherein are harbored little knowledge and less wisdom—knowledge, with its thousand contending contradictions and contrarities, and wisdom, ever like "poor Tom," acid, and both knowledge and wisdom the blighted offspring of hapless human effort.

Society Directory.

ST. PATRICK'S SOCIETY.—Established March 6th, 1856, incorporated 1863, revised 1864. Meets in St. Patrick's Hall, 92 St. Alexander street, from Monday to the month. Committee meets last Wednesday. Officers: Rev. Director, Rev. J. Quinlivan, P.P. President, Wm. E. Doran; 1st Vice, P. C. Shannon; 2nd Vice, T. J. O'Neill; Treasurer, John O'Leary; Corresponding Secretary, F. J. Curran; B.C.L.; Recording Secretary, S. Cross, residence 55 Cathcart street.

LADIES' AUXILIARY to the Ancient Order of Hibernians, Division No. 1.—Meets in St. Patrick's Hall, 92 St. Alexander Street, on the first Sunday, at 4 p.m., and third Thursday, at 8 p.m., of each month. President, Sarah Allen; Vice-President, Statia Mack; Financial Secretary, Mary McMahon; Treasurer, Mary O'Brien; Recording Secretary, Lizzie Howlitt, 383 Wellington street. Application forms can be had from members, or at the hall before meetings.

A.O.H.—DIVISION NO. 2.—Meets in lower vestry of St. Gabriel New Church corner Centre and Laprairie streets, on the 2nd and 4th Friday of each month, at 8 p.m. President, John Cavanagh, 885 St. Catherine street; Medical Advisor, Dr. Hugh Lennon, 255 Centre street, telephone Main 2239. Recording Secretary, Thomas Donohue, 312 Hibernian street, to whom all communications should be addressed; Peter Doyle, Financial Secretary; E. J. Colfer, Treasurer. Delegates to St. Patrick's League: —J. J. Cavanagh, D. S. McCarthy and J. J. Cavanagh.

A.O.H.—DIVISION NO. 3.—Meets on the first and third Wednesday of each month, at No. 1863 Notre Dame street, near McGill. Officers: Ald. D. Gallery, president; T. McCarthy, vice-president; E. J. Devlin, recording secretary; 1635 Ontario street; John Hughes, financial secretary; L. Brophy, treasurer; M. Fennel, chairman of Standing Committee; marshal, M. Stafford.

A.O.H.—DIVISION NO. 9.—President, Wm. J. Clarke, 208 St. Antoine street; Rec. Secretary, Jno. F. Hogan, 86 St. George street. (To whom all communications should be addressed: Fin. Secretary, M. J. Doyle, 12 Mount St. Mary Ave.; Treasurer, A. J. Hanley, 796 Patrice street; Chairman of Standing Committee, R. Diamond; Sentinel, M. Clarke; Marshal, J. Tynan. Division meets on the second and fourth Wednesday of every month, in the York Chambers, 2444 St. Catherine street, at 8 p.m.

ST. ANN'S YOUNG MEN'S SOCIETY organized 1888.—Meets in its hall, 157 Ottawa street, on the first Sunday of each month, at 2.30 p.m. Spiritual Advisor, Rev. E. Strubbe, C.S.S.R.; President, D. J. O'Neill; Secretary, J. Murray; Delegates to St. Patrick's League: J. Whitty, D. J. O'Neill and M. Casey.

ST. PATRICK'S T. A. & B. SOCIETY Meets on the second Sunday of every month in St. Patrick's Hall, 92 St. Alexander street, immediately after Vespers. Committee of Management meets in same hall first Tuesday of every month, at 8 p.m. Rev. Father McGrath, Rev. President; James J. Costigan, 1st Vice-President; W. P. Doyle, Secretary, 220 St. Martin street.

C.M.B.A. OF CANADA, BRANCH 26.—(Organized, 18th November, 1883.)—Branch 26 meets at St. Patrick's Hall, 92 St. Alexander street, on every Monday of each month. The regular meetings for the transaction of business are held on the 2nd and 4th Mondays of each month, at 8 p.m. Applicants for membership or any one desirous of information regarding the Branch may communicate with the following officers:—Jas. J. Costigan, President; P. J. McDonagh, Recording Secretary; Robt. Warren, Financial Secretary; Jas. H. Maiden, Treasurer.

YOUNG IRISHMEN'S L. & B. ASSOCIATION, organized April, 1874. Incorporated, Dec. 1875.—Regular monthly meeting held in its hall, 19 Duane street, first Wednesday of every month, at 8 o'clock, p.m. Committee of Management meets every second and fourth Wednesday of each month. President, Hugh O'Connor; Secretary, Jas. O'Loughlin. All communications to be addressed to the Hall. Delegates to St. Patrick's League, W. J. Hinphy, D. Gallery, Jas. McMahon.

ST. ANN'S T. A. & B. SOCIETY, established 1862.—Rev. Director, Rev. Father Flynn, President, John Killfeather; Secretary, James Brady, No. 97 Rosel street. Meets on the second Sunday of every month, in St. Ann's Hall, corner Young and Ottawa streets, at 3.30 p.m. Delegates to St. Patrick's League: Messrs. J. Killfeather, T. Rogers and Andrew Cullen.

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