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Мавсн 9, 1887.

BOOK NOTICES.

PICTOBIAL LIVES OF THE SAINTS, WITH RE-FLECTIONS FOR EVERT DAY IN THE YEAR, Edited by JOHN GILMARY SHEA. L L D.

This beautiful volume has been compiled from "Butler's Lives," and other approved sources, to which are added—Lives of the sources, Saints recently placed on the caland ar for the United States by special peti-andar for the third plenary council of Baltimore; and also the Lives of the Saints Canonized in 1851 by His Holiness Pope Leo XIII. It is 1851 by H18 Holmess rope Leo XIII. It is a large 8vo, 538 pages, rich ink and gold side, with nearly 400 illustrations, price \$2.00. A good book is a mine yielding inex-hapstible treasure. And in our day when thered and demoralizing books. debased and demoralizing books are spread debased and demoralizing books are spread broadcast throughout the land, poisoning the hearts of both young and old, it is the duty of every one to help as far as possible in circulating a pure en-abling literalure. And what more elevating nobling literature. And what more elevating than the Lives of the Saints, which the great Bishop Fénelon has so aptly styled the "Gospel in Example?" Hers may be found the most devoted self-sacrifice, the most exsited heroism ; the delicate virgin, strong exattee nervises, acting death with more than the in her faith, facing death with more than the soldier's courage ; a St. Patrick made prisoner and converting his capture; a St. Louis, and on the throne, zealous for the glory of . God and the happiness of his people ; St. Zita, a servant, edifying all by her modesty and virtue; and St. Servolus, a beggar, praising God in the midst of povering and pain. All conditions of life are here gepre-sented, teaching that, however humble or exalted our station may be, we can reach the golden goal if we but strive for it with the proper dispositions.

The Lives of the Saints cannot be too highly recommended to Christian families as the best reading for the home circle ; for if, such suints as l'eresa, Ignatius of Loyola, and many others, may we not hope that, with the help of God's grace, they may at least tend to strengthen us in virtue and lead us to be truly Christian men and women? The present volume offers in a compendious form the lives of many eminent servants of God, forming, as it were, a book of daily meditations. Apart from the text, which, in Itself, is sufficient to make the volume valuable in the eyes of every Catholic, no pains have been spared to render this the most attractive book now published. The illustra-tions include a beautital frontispiece of the Holy Family, a full-page picture of St. Patrick, made, expressly for this work, from a fine steel engraving, and two other fullpsge engravings, making an illustration for almost every life given. The extraordinary uccess which this book has everywhere attained so encourages its publishers that they have not reduced the price but have idded both to its size and its value by appending several new biographical sketches. We take much pleasure in recommending it to our readers.

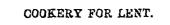
AVE MARIA. Monthly Magazine. D. E. Hudson, Notre Dame, Ind.

The February number of this excellent periodical, ever a welcome visitor to our with black pepper. able, is more than usually attractive this month, as will be seen by the following table of contents :- Dr. Brownson on the Worship due to Mary ; Fairy Gold (concluded); Our Lidy's Parification; Under Italian Skies; A Romantic and Saintly Life; A Favor of to work Miracles ; What led to the founding of the Carthusian Order ; A Retribution of Proirgin; Laproay in the Olden Times; The Bake in single crust. Miraculous Crucifix of Wijak; Favors of Our Queen-The Cure of a Religious ; Missionary

matters connected with this Department Barclay street, Printers to the Most (Specially prepared for THE POST and TRUE) Holy Apostolio See.

THE HOUSEHOLD.-

(The Editress is propared to answer all questions of



HINTS FOR CATHOLIC HOUSERBEPERS.

Sour MAIGHE-Four carrots, two leaks, one turnin, two large potatoes, and a hand ful of dried peas. Pat together in a soup pot with four quarts of cold water; boil four hours, pass through a sieve; add a piece of butter, pepper and salt, and a little more water. Boil for half an hour, and serve, adding a little boiled rice or sliced potato.

OMELETTE-Break three eggs-increase the number as needed-into a basin, add a spoonful of cream, and a little piece of butter, pepper and sait. Take two ounces of butter in an omelette pan, and, while it is melting, whip the eggs thoroughly ; when the butter begins to splutter, pour the eggs in and stir. As it becomes firm, roll the omelette, let it brown on one side, and serve.

CODFISH .--- In boiling codfish it should sim mer rather than boil. Ten minutes is allowed to every pound of fish, and it must be taken out immediately when done.

OTSTER SAUCE .- One pint oysters; half lemon; two tablespoonfuls of butter; one tablespoonful of flour; one teacupful of cream or milk; cayerne and nutmeg. Stew the oysters in their own liquor five minutes and add milk. When this boils, strain the liquor, and return to the saucepan. Thicken with the flour when you have wet it with cold water, stir well in; put in the butter, next the carenne (if you like it), boil for a minute; squeeze in the lemon-juice, shake it around well, and pour out.

SPINACIL -- Cook spinsch in its own juire ; the pest reading for the house checks, as any prisacil-cook spinson in its own jure; as we learn, the constant reflection on these it requires little water, it must be washen lives was the means of leading to sanctivy thoroughly and have the stalks off. Pat a half-peck into a dry sancepan, sprinkle with a dessert spoonful of salt. This will draw out the juices. Let it boil for ten minutee, after it has begun to cook. Then put it in a colander to drain, and chop it very finely cr pass it through a coarse sieve. For the sauce, put a tablespoonful of cream and an conce of butter into a saucepan ; as it boils, stir the spinach into it. After this, keep it hot without boiling, sprinkle with cayenne pepper, gar-nish with points of lemon or hard boiled eggs cut in rings. It you prefer poached eggs on spinsch, fill a small pan with boiling water, pour into this a tablespoonful of lemon juice ; break four eggs on a plate, one at a time, and slip it into the boiling water. The lemon juice sets the eggs in shape. Wait till one egg is quite set before you put in another. Cook each about three minutes.

CELERY (BOILED) .- Wash one bunch of celery thoroughly, and let it lie in cold water for half an hour. Cut in small pieces and boil in salted water for thirty minutes. Drain through a colander. After this, put back into the saucepan, add a tablespoonful of butter and a cup of milk in which a tablespoonful of flour has been dissolved. Let it boil five minutes. Before serving, sprinkle

BOILED POTATOES .- Wash thoroughly and put them into boiling water, with a little salt. Boil thirty minutes. Afterwards drain and send to table in their jackets.

APPLE CUSTARD .- Take a pint of grated apple-tart, three eggs, and a half-pound of Our Queen; On the Blessed Virgin's Power sugar, a quarter of a pound of butter, half a forward k Miracles; What led to the founding of tearupful of milk, the juice and grated rind of a small lemon. Mix the sugar and butter vidence; The Cathedrals of Dublin; Au Old together, beat in the eggs and the milk. English Ballad in praise of the Blessed Then put in the lemon. This makes pies.

BLACK COFFEE .-- Java and Mocha. Pour boiling water on the coffee. Cover the coffee-Enterprise ; A Brother's Anguish ; A Great pot at once and set aside for a few minutes. Do not let the coffee boil. cupa, BANBURY .- Stone and chop fine a heaping cunful of raisins and a piece of citron the size of an egg ; when chopped put in a bowl, and grate the peel of one lemon and squesze out The March Magazine of American History grad and the juice base one egg very light, is a spirited spring number. Perhaps his-torial themes excel all others in freshness, if weil treated. At all events, every article in the current issue of this popular periodical mixture remain in the bowl, while you take a little less than a quart of flour, two-thirds of a cup of lard, a little salt and cold water enough to wet this like piecrust ; roll out on the kneeding board as think in two years' use they will pay for themthin as possible, being careful, however, to have it firm, and without a hole or a thin the rough handling of fruit or potatoes by the place in it. Cot it out in round cakes with the cover of a small tin pail, and drop a several times. If the reader will get a few dessertspoonful of the mixture already prepared upon it. Fold this as for an oldfashioned turn-cover with this difference, that no air hole be out in it, for you do not want a drop of the mixture to run out, You will have to be very careful about pressing the edges together or when it begins to bake it will pop open. Bake on pie plates, or if you make double the quantity here given bake them in the dripping-pan. When they are ready for the oven wet them all over with sweet milk with a little sugar dissolved ent charscters-notably ministers and editors in it. This makes a glossy surface and makes - regioning with a sketch of Rev. William a lovely brown possible. These are delicious Richards, whose piety and statesmanship either hot or cold. CHEESE FONDO .- A pint bowl fall of minced cheese, which should not be of a rich kind; the same quantity of bread-crumbs, two well beaten eggs, half a nutmeg, a tea-spoonful of salt. Heats pint of wilk to the boiling point and put in it a large tablespoonful of butter; pour the boiling milk over the other ingredients and mix well. Cover the bowl with a plate and set it on the back of the range for three or four hours to dissolve, stirring occasionally and being careful that it does not cook. Halt an hour before supper butter a nice pie plate and pour the mixture into it; set it in a quick oven and brown, sending it to the table very hot. This depends for its success on being quite smooth and the cheese all dissolved. BAKED MACKEREL .--- Wesh and clean three or four mackerel; divide them down the back and once across, making four pieces of each fish. Arrange these pieces compactly in a pie dish in layers, with three or four bay leaves, six shallots sliced, a descripponful of peppercorns, half that quantity of pimento berries, eight cloves and a little white papper. Make a sauce with half a pint of good stock, a wineglass of claret and vinegar, one tablespoonful of mushroom ustsup, and the same of anchovy and Harvey sauce, with a tesspoonful of Worcester sauce and soy. Bake it in a moderate oven with a cover on the dish until the fish is quite done; take it from the sauce and place it on the dish you intend serving it on; strain the sause and pour it over the fish. Serve it cold, gar. nished with sprigs of parsley or fennel. Fish cooked in this way will keep good for two or three days if left in the sauce and covered over. 1.4

FARM AND GARDEN.

THE TRUE WITNESS AND

GOOD GRAPES.

The Country Gentleman says, in the course of some remarks as to the best graps for growers to handle, that a very fine new type has been bred, and that it has not seen any which appear to promise better. It is called the Empire State. (We should prefer a more appropriate name.) Its handsome clusters and excellent flavor and its healthy growth are not always found in one sort. It is stated to be a cross of the Hartford and Clinton, and to be wholly a native sort; but George W. Campbell, who is high authority ongrapes, thinks its fine flavor is partly owing to a dash of the foreign element in its character. Mr. Campbell writes to the Rural New Yorker that he finds the Francis B. Hayes grape (properly abbreviated to "Hayes") the " best and purest flavored of all the Concord seed. lings." and from what little we have seen of it it has made a favorable impression.

A USEFUL HINT.

Any farmer who keeps eight or ten cows can keep an equal number of sheep without feeling the expense, except for a little grain to be paid for, which will be more than offset by the money received for the wool, which ought to weigh five pounds, and bring on an average \$1 25. The lamb, if an early one and sold to the batcher in April, ought to bring \$6, and if sired by a thoroughbred Down ram, would possibly bring a dollar more. If the lambs are late, and not saleable before July or August, they should bring at least S4.

THE FEEDING VALUE OF OATS.

The better farm economy and the feeding value of farm crops are understood, the more oats will be appreciated, and the larger will be their consumption on the farm. The idea is generally sutertained that they are not as profitable to raise as corn, and hence are always made to take a secondary place. In the first place, let us compare the cost of producing an acre of oats and their value with corn. It is estimated that S4 per acre will cover the cost of ploughing, sowing, har-vesting, and stacking, including seed. The straw, if valued by the amount of fat and flesh forming principles it contains, is worth about half as much as an equal quantity of ordinary meadow hay, or about one-third as much as the same weight of coro. In other words, if the product of oat straw be a ton per acre, it is equivalent in feeding value to half a ton of meadow hay or six hundred and sixty-six pounds (nearly twelva tushels) of corn. The feeding value of any kind of food is determined by chemical analysis, which fixes the feeding value of a bushel of ostsstabouttwo-thirds that of a bushel of corn. It, therefore, a crop of corn be 36 bushels per acre, it will require a ton of oat straw and thirty-six bushel of oats to equal the feeding value of the thirty-six bushels of corn. If the product of corn be sixty bushels per acre, it will require a ton of the oat straw and seventy bushels of osts to make a feeding equivalent. Again, there is a difference of at least \$3 an acre in favor of the production of the outs, particularly if the oats are cut early and fed in the sheaf, no allow. ance being made for the cornstalk, for which the cats stubble makes full compensation by allowing the land to be prepared so much earlier for wheat.

HOUSING FRUIT AND VEGETABLES.

J. H. J., writing in the Cultivator, says :-Farmers well know the labor required in handling fruit and potatoes to store in the cellar. I will give my way of saving some of it. Instead of using a basket, I use boxes that hold from one to three bushels-such boxes as I get at the boot and shoe dealers, Before using them, I see that they are all properly nailed, and also make holos in the ends to be used for handles, or a piece of leather from some old strap can be nailed on, and will answer the same purpose. These are taken to the field or orchard, to be filled as occasion calls for, and they are then stored away without being empti is time to sort the apples or potatoes. By the use of such boxes much time and labor is saved in handling ; they are in a good, compact form for storing away, as one can be set over another, and no bins or large boxes are required, and they are not only good for one year's use, but will last for many years. Many farmers will think such boxes too expensive ; with me they only cost about twice as much as the cheap kind of labor necessary to make bins hold the same quantity. The boxes cost me ten to fifteen cents each, and I selves in the labor saved, to say nothing about boxes this fall and try them, I think next fall he will surely get more, and will continue to do so until his wants are fully supplied.



CATHOLIC CHRONICLE.

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PUBLIC NOTICE.

Noticy is hereby given that the FRATERNITY Legislature at its next Session, J. J. BEAUCHAMP,

Attorney for the Petitioners. Montreal, 9th Feb., 1887. 28.4



UNDER CONTRACT WITH THE GOVERNMENT OF CANADA AND NEWFCUNDLAND FOR THE CONVEYANCE OF THE CANADIAN AND UNITEDSTATES MAILS.

1 8f---Winter Arrangements--- 1887

The Comrany's Lines are composed of the folding double-engined, Ciyde-built Igon STLAMSAIPS. They are built in water-tight compartments, are unsurpassed for strength, speed and comfort, are fitted up with all the modern improvements that practical experience company and have made the faster time on can suggest, and have made the fastest time on record.

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Numidian .		Build	ling
Parisian		Cant	James Wylie.
Sardinian.	4 650	Lt W	.H. Smith, RNR
Polynesian	4.100	Cant	J. Ritchie.
Sarmatian.			Hugh Wylie,
Circassian .	4 000	4	W. Richardson,
Peruvian	3 400	11	John France
Nova Sootu	an	14	R. H. Hughes
Caspian			L. Barret, K.N.R.
Carthaginia	n 4 600	Cant	. A. Macnicol.
Siberian		- Cupt	R. P. Moore.
Norwegian			J. G. Stephen.
Hibernian .			John Brown.
Austrian			J. Ambury.
Nestorian .		¥	W. Dalziel.
Prussian			Alex. McDougal
Scandinavia	n3.600	•	John Park.
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Corean	4.000	4	J. C. Menzies.
Greeian			C. E. LeGallai,
Manitoban.	3.150		R. Carruthers.
Canadian		11	John Kerr.
Filometan.			1). McKillop,
Waldensian		44	D. J. James.
Lucerne		44	W. S. Main,
Newfoundla	nd1.500	41	C. J. Mylins.
Acadian	1.350	44	F. McGrath.

The Steamers of the Liverpool Mail Line failing from Liverpool on THURSDAY, from Portland on THURS-DAYS, sud from Halfax on ATURDAYS, calling at lough Foyle to receive on board and land Nalis and Passengers to and from ireland and Sootland, are in-tended to be despatched 000 000 000 000 000 000

FROM HALIFAX .

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	FROM PORTLAND VIA LIVERPOCI	лто н.	LIFAT	K :
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from the West. Rates of passage from Montreal, via Lalifax :- Cabin \$58,75, \$71.75, \$83.76. (According to accommodation. Intermediate, \$15.50, Sterner, \$20.50. Rates of passage from Montreal, via Portland :--Cabin, \$57.50, \$72.50 and \$2.50 incording to accommoda-tion), Intermediate, \$35.50, Steerage, \$20.50.

NEWFOUNDLAND LINE.

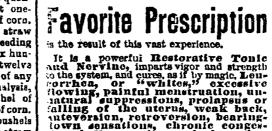
The SS, NEWFOUNDLAND is intended to reform a Winter Service between Halifax and St. John's Nild, at follows :

FROM HALIFAK. March 1st, March 15th, March 20th, April 12th

FROM ST. JOHN'S, March 7th, March 21st, April 4th, April 18th. Lates of passage between Halifax and St. John's :-Cabin \$20.00, Intermediate, \$15.00, hteerage \$0.00, GLASGOW LINF.

During the source of Winter Navigation a steamer will be deepatched regularly from Giargow for Boston (via Halifax when occasion requires), and regularly from Boston to Glasgow direct, as follows, FittoM BOSTON:-

THROUGH BILLS OF LADING.



ustes; New Publications; Obituary. Several very excellent poems are interspersed in the number, and the youth's department is as bright and attractive as ever.

The March Magazine of American History the current issue of this popular periodical brings to iight something new and engaging. "Frederick-burg First and Last," by Moncure D. Conway, is an exceptionally charm-ing historical sketch of the beginning of one of the most interesting old towns in Virginia, and fills the post of honor to the number as the opening illustrated chapter. It is followed by Charles B. Peck's second paper on 'John Van Buren : A Study in By-gone Politics," admirably written. The third contribution is a short and thril-ling article on "The Wreck of the Saginaw," by Edmund B. Under-wood, U.S.N. Then comes an elegantly Saginaw." illustrated paper, entitled "Historic Homes on Golden Hills," by the Editor, one of those usique and captivating chapters that always command a host of readers ; it furnishes a glimpse of what Plainfield, Massachussetts, has given to the world in the way of prominwere so valuable to the government of the Sandwich Islands in its transition from a barbaric state. An excellent account of "The First Mayor of New York City, Thomas Willett," is from the pen of Dr. Charles W. Parsons, Vice-President of the Rhode Island His-torical Society. "An Interesting Inquiry," by the eminent scholar, Andrew McFarland Davis : " The Birthplace of Chancellor James Kent," with illustrative maps, by William S. Pelletreau; "Inoidents in S'r Walter Raleigh's Life," by Hon. Horatio King, and "The First Religious Newspaper in Amer ics," with fac simils of opening page, con-cludes the principal features of this rich, rich, trong, animated number. Every article is worthy of the widest reading, and of careful preservation. The standing departments are rowded with choice bits of entertainment. tis the best periodical of its kind in the \$5.00 a year in advance. Published t Laiayette Place, New York City.

CONSUMPTION CURED.

An old physician, retired from practice, aving had placed in his hands by an East adia missionary the formula of a simple egetable remedy for the speedy and perms ent cure of Consumption, Bronchi is, Ca-Allections, also a positive and radical cure-or Nervous Debility and all Nervous Com laints, after having tested its wonderfu urative powers in thousands of cases, has felt t his duty to make it known to his suffering llows. Actuated by this motive and a deire to relieve human suffering, I will send ree of charge, to all who desire it, this reipe, in German, French or English, with all directions for preparing and using. Sent "mail by addressing with stamp, naming bis paper, W. A. Noves, 149 Power's Block, Sochester, N.Y. 11-1980w 11-19eow

The latest thing for breaktast-the young an of the family,

A Bo great is our faith we can cure you, H H dear sufferer, we will mail enough H H toconvince, free. UILL R. S. Lauderbach Co., Newark, N.J 15-18eow

NOTES.

It probably makes little difference in the consumption, but potatoes, even at present prices, and they are not very high, are much the dearest vegetable food that comes on the table. Wheat flour or corn meal are cheaper as there is little waste in preparing them. In fact, the price of wheat is in some Western markets even less per bushel than the price of common potatoes.

It is a remarkable fact that, although we have in this country the best breeds of cattle to be found in any portion of the globe, yet the majority of furmers have no system of breeding, and use cows in the dairy that give only one-third the quantity of milk and butter that could be derived from an animal trom well known milking and butter breeds.

It is true that the longer a hog is kept the greater the likelihood of loss from disease or accident; but so far as the loss from disease is concerned, the risk is rendered more than proportionately greater by wintering. The change from green to dry, hard focd is favorable to the development of discase. The severities of the weather are also apt to induce disease.

In horse breeding it is as important that the mare should be perfect as that the stallion should be so. In fact, some consider it more so, and this is especially the case with the horses of the Arabs, who for centuries excelled all other nations in their breed of horses.

Sheep effectually keep down the weeds and harsh grasses. They are as beneficial to some pastures as the pruning knife is to the orchard. They will eat anything that is green and tender, and young briers, weeds, bushes and other growth are consumed, there by saving the farmer much labor, while by their droppings they prepare the field for the plough

The following is the method of curing hams that received the prize at a New England fair : To every 100 pounds of meat take S pounds of salt. 2 ounces of saltpetre, 2 pounds brown sugar, 14 ounces potash and 4 gallons water. Mix them and pour the liquid over the hams after they have been in the tub two days, they having been rubted with fine salt when put in the tub. They should remain in this pickle six weeks, then taken out, hung up three days to dry and smoked.

A men has named his dog "Wellington, b:cause of the animal's proficiency in rending a bone apart,





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PROVINCE OF QUEBEC, DISTRICT OF MONTREAL. Superior Court. No. 596. Notice is hereby given that Dame Miriam F. Pinc.s. of Montreal, wife of Marin Krimer, of the same placy, trader, has instituted an action for separation as to property against her said hurband. Montreal, 14th Pebruary, 1887. T. C. DE LORIMIER, 28 5 Automay for Plaintiff.