

Our Boys and Girls.

CORRESPONDENCE.

Steamer Vancouver, 11.45 a.m., Mid-ocean, June 7th, 1900.

Dear Mr. Editor,—I have noticed in your paper a children's corner, and as I thought some of your readers might be interested in the pilgrims, I determined to send you a short letter. As you know, we all assembled in the Cathedral at Montreal to receive the blessing of our Archbishop, and to have our banner blessed to be presented to the shrine at Paray-le-Monial.

The ceremony was very impressive, and though, I am not familiar with the French language, I understood enough to appreciate the Archbishop's remarks, especially to his priests.

Saturday morning was rather unpleasant, but in the haste to go to the good steamer that was waiting for us, each sought their respective cabins, and tried to make themselves as comfortable as they could.

The evening was balmy, the crescent moon and attendant stars shone brightly. Our very attentive director, Mr. Rivet, had provided carriages, omnibusses and the historical caleche, to drive the pilgrims to the Ursuline Chapel, the oldest in the city, and the first to establish the devotion to the Sacred Heart on this continent.

The benediction was solemn and grand. The music, such as only religious ladies can render, the short address given by a distinguished member of the S. J., most impressive, and we left the sacred edifice consoled, to return to the steamer and continue our journey.

Sunday morning the pilgrims assembled in the space allotted to us as a chapel. Here, too, we could think of the Stable of Bethlehem and the manger, as a sort of manger was over the temporary altar used by the priests to offer the Most Holy sacrifice, and I think not even in the grandest cathedral were more fervent prayers offered, nor the Pentecostal hymns sung with more fervor. Of course, our French-Canadian companions did the most of the singing.

Monday, Tuesday and following days passed as usual. Mass in the morning, prayers in French at 3.30, in which we all join; prayers again at 8.15, followed by prayers in English with the special prayer for the intentions of those who asked our prayers.

A PILGRIM.

PATIENCE.—Patience is a very necessary and important virtue for the young to practise. We too often see children who are very impatient, even at home, and must be waited on, otherwise they will show an inclination to grumble and pout.

"Listen again, my soul, thou art too sad; Do not falter by the way, But live in patience Only for a while For life is night and Death a dawning day."

"THE VALUE OF TIME."—Time is given us by God to make good use of it. How many there are who employ their time without either profit to themselves or others. How often do we hear children give us excuse for not doing things which they are obliged to do, that they had "no time."

"This was not an easy task, as clocks were at that time nearly unknown in Europe, and quite so in England. It is true that in fine weather, the flight of time could be marked, in some degree by the course of the sun, but in the night, and

GOOD NEWS comes from those who take Hood's Sarsaparilla for scrofula, dyspepsia and rheumatism. Reports agree that HOOD'S CURES

when the sun was hidden by clouds, there were no means of judging.

The King, after much reflection and many experiments, ordered a certain quantity of wax to be made into six candles of equal length and thickness, which, being lighted one after the other, as he found by experience would last from midday to midday.

By these means the good King Alfred obtained what he desired, an exact admeasurement of time; and the improvements which took place during his reign show that both the king and his people had learned to appreciate its value.

"Look on your watch, and there you may survey How gliding life steals silently away And, mindful of its short determined space Improve the flying moments as they race."

STUDY DURING VACATION.—The young folks should remember that a little study during vacation time is absolutely necessary. No boy or girl should let a day pass without employing, at least, two hours of it to some branch of knowledge.

AGREEABLENESS.—There is a great deal more in being agreeable than merely being polite. Some excessively polite people are densely stupid and awful bores.

LEARNING AND RICHES.—A rich man, it is said, once asked a learned man what was the reason that scientific men were so often to be seen at the doors of the rich, though rich men were very rarely seen at the doors of the learned.

HOUSEHOLD NOTES. RHUBARB JELLY.—Should not be made earlier than June. Cut, not break, the stalks from the roots, wash and slice, add a very little water, cook until soft, and strain through cheese-cloth, squeezing lightly.

STRAWBERRY.—Pick the berries before they are overripe, hull and put them into a preserving kettle and set it on the back of the stove. Heat slowly until the juice is drawn out, but be careful to remove the kettle before it in the least thickens.

GOOSEBERRY.—Take common wild gooseberries under ripe, cover with water and cook soft. Strain and observe the above directions, using "pound for pound" of sugar.

PEACH.—Use one part very sour apple juice to two parts peach juice,

and make like other jellies. The skins of blood peaches make a delicious jelly.

CURRENTS.—A very nice jelly is made by using half red and half white currant juice. Remove the defective fruit and leaves; heat slowly, crush and strain. If a small quantity is strained, the bag may be squeezed without detriment to the product, but should be washed often.

JAM.—Currants and gooseberries are very nice spiced to eat with meat or game. Dissolve four pounds of sugar in a pint of vinegar, boil and skim, add five pounds of fruit, two tablespoonfuls of powdered cinnamon and half a tablespoonful of ground cloves.

RED AND BLACK RASPBERRY.—Take equal quantities of each, put a few in the bottom of kettle with a tablespoonful of water, heat, and crush, add a few more, and so on until all have been used.

PLUM.—Weigh, halve, and stone, spread on large plates, sprinkle over sugar, using three-quarters of a pound to a pound of plums, and let stand twenty-four hours.

QUINCE.—Delicious quince jam is made of quinces and sour oranges. Cut the quinces into small pieces, and cook with them in a quart of water two-thirds of an orange peel.

CURRENT AND RASPBERRY.—This is made like currant and gooseberry, but with no vinegar or spices, using one part currants and two parts berries.

PLUMS AND APPLES.—Plums make a too rich jam if used alone. Cook in a little water; add a like quantity of stewed sour apples; rub through a sieve; allow three-quarters of a pound of sugar to one pound of mixed fruit.

BLACKBERRY JAM.—Is preferred by many if half the quantity of stewed apple is added. Use two quarts of sugar to two quarts of blackberries and one quart of apple.

TOMATO JAM.—Scald, peel and slice the tomatoes. Use two pounds of sugar to one of tomatoes, boil together until well thickened, then add one tablespoonful of white ginger, the juice and peel of two lemons, for every three pounds of tomatoes.

RHUBARB.—Allow "pound for pound." Cut the stalks in rather small pieces, add the sugar, and let stand several hours, or until the juice is extracted.

CHERRY.—Weigh the cherries before removing the stones. Stone them and boil until the juice is nearly evaporated; add half a pound of sugar for each pound of fruit.

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right up to the time of harvest, when it was found that the average product of the plots so treated was eleven bushels and one pound per acre more than the average of those plots where no clover had been sown.

Those plots were all ploughed towards the end of the season and after thorough cultivation in the spring, they were sown with Mensury barley. During the summer, when the crop was growing, it was still quite easy to discover the lines that had been occupied by the plots where clover had been growing.

The straw, however, did not increase to the same extent. In the first year the yield of the four plots which had been sown with clover, gave in straw 78 per cent. more than the four plots that had no clover.

Another set of experiments was tried during the season with clover. In a field of four acres of oats, there were two acres which had barley the previous year sown with clover.

The half acre after pasture grasses where clover had not been used, and another half acre after pasture grasses with clover, and one acre after a crop of Bromus grass. These were ploughed under and the field was sown last spring with one variety of oats which were sown on the same day.

The results were as follows: The acre after Bromus grass gave 33 bushels and 8 pounds; the half acre after pasture grass without clover gave 36 bushels 16 pounds; the half acre after pasture grass with clover gave 46 bushels 4 pounds, and the two acres after barley with clover ploughed under gave 43 bushels 25 pounds.

where clover was ploughed under, either after barley or when grown with pasture grass, the difference averaged 10 bushels of oats per acre in favor of the land that had been treated with clover, on the whole area of four acres.

In another field where potatoes had been planted and a portion of the space occupied by them had been sown with clover, and another portion alongside had not been sown with clover, the increased vigor of growth of the vines after clover of which there were six rows was quite remarkable, when compared with the six rows alongside which had been cropped without clover.

The plants were much larger and healthier and retained their foliage longer. When the crop was dug there was found to be a difference of 28 per cent. in the weight of potatoes in favor of the land where the clover had been used.

I do not think, gentlemen, there is any subject at the present time that is more important to the farmers of the Dominion than this one of the ploughing under of green clover to influence and increase the subsequent crops.

As we all know, the farming community are a little difficult to move in such matters; but when once they feel sure of their ground they are quite ready to adopt any practice which will be to their advantage, the chief difficulty with all such subjects is to bring them under the notice of farmers.

I think we cannot give too much prominence at the present time to this important subject, the ploughing under of clover. The cost of sowing clover with an acre of grain is so little that almost any farmer when once convinced of the benefit of the practice will resort to it.

10 lbs. to the acre is the quantity we have recommended, and this quantity has been found very satisfactory. The cost of the clover seed will not probably average more than 80 to 90 cents per acre, and as the seeding is done at the same time as the grain it is sown without extra cost.

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Should your Chemist not keep it, telephone to headquarters for a bottle. Price, 25c.

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Society Directory.

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 McMahan; Treasurer, Mary O'Brien; Recording Secretary, Lizzie Howlath, 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, Michael Lynch; 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. 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: D. Gallery, President; P. T. McGoldrick, Vice-President; Wm. Rawley, Rec. Secretary; 73 Mansfield street; John Hughes, Fin. Secretary; L. Brophy, Treasurer; M. Fennel, Chairman of Standing Committee, Marshal, Mr. John Kennedy.

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 Palace street; Chairman of Standing Committee, R. Diamond; Sentinel, M. Clarke; Marshal, J. Tivnan. Division meets on the second and fourth Wednesday of every month, in the York Chambers, 2444 St. Catherine street, at 8 p.m.

C.M.B.A. OF CANADA, BRANCH 26.—(Organized, 13th 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.

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 the first Tuesday of every month, at 8 p.m. Rev. S. C. Hallissey, Rev. President; James J. Costigan, 1st Vice-President; W. P. Doyle, Secretary, 254 St. Martin street.

ST. ANN'S YOUNG MEN'S SOCIETY organized 1885.—Meets in its hall, 157 Ottawa street, on the first Sunday of each month, at 2.30 p.m. Spiritual Adviser, 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.

YOUNG IRISHMEN'S L. & B. ASSOCIATION, organized April 1874. Incorporated, Dec. 1875.—Regular monthly meeting held in its hall, 19 Dupre 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 1863.—Rev. Director, Rev. Father Flynn, President, John Kilfeather, 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. Kilfeather, T. Rogers and Andrew Cullen.

ST. PATRICK'S COURT, NO. 95 C.O.F.—Meets in St. Ann's Hall, 157 Ottawa street, every first and third Monday, at 8 p.m. Chief Ranger, James F. Fosbre, Recording Secretary, Alex. Patterson, 197 Ottawa street.

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