



Household Notes.

DUCHESS POTATOES.— Wash, pare and boil one pint of potatoes. Drain out the water, and dry them in the usual way. When very dry and mealy add one teaspoon of butter, one half teaspoon of salt, one fourth teaspoon of white pepper, and mash the potatoes very thoroughly. This should be done quickly, for if they are mashed slowly the potatoes become waxy. After mashing, add one egg that has been well beaten, and two tablespoons of sweet cream. Mix and place on a flat board, forming the mixture into a flat cake about one-half inch thick. Cut it into fancy shapes, brush over with the beaten white of egg, and bake in a hot oven until a light brown. Serve the cakes as soon as they are done.

BISCUIT GLACE.— Dissolve one pound of sugar in one pint of water and boil for five minutes. Let it cool, and then add one pint of rich cream and ten powdered macaroons. Freeze, and serve in punch glasses, garnishing with candied cherries.

CUP CAKE.— Cream together one cup of butter and two cups of granulated sugar. Then add four eggs well beaten, and one cup of milk. Mix three heaping teaspoons of baking powder with three cups of flour, and add to the first mixture. Flavor with two teaspoons of lemon or vanilla extract. Bake in a moderately hot oven.

GREEN CURRANTS.— Make a syrup by boiling together five ounces of sugar and one-half pint of water. Then add one pint of green currants which have been stripped from the stems and thoroughly washed. Simmer slowly for twelve or fifteen minutes. Serve with boiled rice, and a dash of pulverized sugar.

STRAWBERRY FRITTERS.— Roll large ripe strawberries in melted peach marmalade or strawberry jam, then in powdered macaroons. Dip in sweetened flour batter and fry in hot lard. Drain on brown paper, roll in powdered sugar, and serve on a folded napkin.

SARDINA SALAD.— Place some sardines upon soft paper in order to drain off the oil. Scrape off the skin and remove the bones. Squeeze lemon juice over the sardines. Arrange the fish upon a bed of crisp lettuce leaves, and dress with French or mayonnaise dressing. Garnish with slices of hard-boiled eggs.

HARLEQUIN SANDWICHES.— Cream together butter and cheese. Spread slices of brown bread with the butter and cheese mixture, then, with finely chopped cucumber, which has been seasoned with French dressing and a few drops of onion juice.

EGGS AND SALMON.— Place a tablespoon of butter into a pan, add one-half cup of smoked salmon, which has been cut into thin strips. Cook for four minutes, then add to scrambled eggs just before the eggs have finished cooking.

RED TABLECLOTHS will keep their color when washed if a little borax be added to the rinsing water and they are dried in the shade.

IN BAKING POTATOES the flavor is much improved by first boiling them for about ten minutes with the skin on and then draining before putting them in the oven.

FURNITURE POLISH.— An excellent furniture polish is made by mixing together one-third of alcohol and two-thirds of sweet oil. Apply with one soft cloth and polish off with another.

FLANNELS.— When washing flannels shake and brush them thoroughly before plunging into the water, as this removes the dirt in a more satisfactory manner and keeps the flannels white.

WHITE SPOTS on furniture may be readily removed by rubbing quickly and evenly with a rag dipped in spirits of camphor. Afterward rub over the spot thoroughly with furniture oil.

CLEANING ZINC.— Zinc may be quickly cleaned by first washing it with warm soapsuds, wiping dry and then rubbing thoroughly with a cloth dipped in paraffin and polishing till the whole surface shines.

Notes for Farmers.

DAIRY SCIENCE.— In recent years medical practitioners have devoted much attention to the subject of pure milk. The New York "Sun" in one of its issues, a week ago, gives the following explanation of an undertaking in this direction which contains much valuable information. It is as follows:—

A present achievement of scientific farming is the production of milk so free from germs that bottled as it is taken from the cow and sealed it has been transported across the ocean and brought back still in perfect condition.

The farms where this milk is produced are not conducted on agricultural experiment station lines, the first object being to produce milk practically free from bacteria; profit being a secondary consideration, although it is by no means ignored.

The undertaking is unusual in uniting under the control of a single corporation eighteen farms situated near as many large cities, the aggregate area being 7,460 acres, and the number of cows milked daily averages something more than 3,600. The conduct of these different farms is identical.

Each has a resident manager in charge. Most of these managers are college graduates, and a number have been professors. It is required that all managers, whatever their previous training, shall spend some time in one of the laboratories of the company. There is a laboratory in each of the cities near which the farms of the corporation are situated, and it is from these that the milk is distributed.

The farm near New York is typical of others controlled by the company. Here there are 225 cows and each one of them is as carefully considered and cared for as fine horses in the best stables. They are not of any particular strain, but are good grades, the standard being a young, perfectly healthy cow giving an average of ten quarts of milk a day, which tests 4 1/2 per cent, or more.

The men, as they go about caring for and milking these cows, look in their white, perfectly clean clothes like serving men in a well-appointed dining room. They rise at 4.30 o'clock, and after brushing each cow and washing the udder, put on their white suits, which are washed each day and then sterilized, and proceed to the milking.

The milk is at once put in covered sterilized cans and sent to be cooled and bottled. The room in which this is done has white tiled walls and a cement floor.

The double windows are so arranged that there is no dust, and the daily washing of the walls and floor keeps it scientifically clean. Here the air is changed by an exhaust process, the fresh air being filtered and washed by a spray. The

arrangement for cooling milk is so perfect that it requires only about five minutes to reduce it to a very low temperature.

At 6.30 o'clock the milking is finished and the cows are fed, first with grain and then hay. No cow is fed while being milked.

All rations are carefully weighed and brought to the cows; no feed being kept in the barns. When they have finished feeding they are groomed, and if the weather is fine they are turned into the sunny yards which are cleaned daily.

Here they lie and chew the cud of full-fed content, or walk quietly about, and, if one may judge by appearances, are altogether as happy a company of cows as could be found in a summer's search.

The barns are cleaned and swept twice and scrubbed once each day. Although simple, they are models in their way.

The walls, roof and rafters are whitewashed, so that every part, save the stall divisions and fine cement floors, is perfectly white. Each barn accommodates forty-eight cows, and as the barns are 38 feet wide and 104 feet long, this gives 1,000 cubic feet of air space to each cow.

A tier of windows forms the upper part of either side. The windows have solid adjustable shutters, so that either the heat or cold can be excluded.

The stanchions are on a pivot and the cow as she stands in her stall can turn her head to her side at will. Her comfort is further insured by having a drinking cup filled to a certain height by means of a float and so placed that she can conveniently get at it at any time. These stationary cups are cleaned daily and afterward sterilized with hot steam.

Each stall is provided with a thick, soft bed of clean pine shavings, which fill the barns with a sweet, piny odor. As all refuse matter is removed twice a day and at once put out on the land, there is no offensive odor about the farm, which at this season of the year, of a truth, lies smiling in the sun.

The fields, of varying green, are perfectly drained, and along one boundary is a stretch of woodland. Altogether it is a place to inspire the song of a poet and the confidence of a scientist.

Being a little removed from lines of travel, there is no dust, and only distant sounds and the song of birds break the quiet. The water supply is fine and abundant and so carefully protected that contamination is impossible.

Pasturing is no part of the scientific plan on which these farms are conducted. Fodder is raised, cut green and fed at regular intervals and in the proper quantities. As high fertilization and intensive culture are the rule, two large crops are raised each year.

That scientific methods are much better for the cow than unrestricted freedom is evidenced in this herd, where the sleek, shining coats which indicate perfect condition are the rule. In addition to receiving the best food and care a physician examines the cows twice each month. No animal is retained that is not in perfect condition or after it has reached a certain age.

The manager of the farm is a graduate of Cornell University. Connected with his office is a small laboratory equipped with apparatus for doing exact scientific work.

It is here that the milk is tested and examined and other work in this line done not only by the superintendent, but by students who come here for practical experience from various colleges.

While each farm is under the direction of a manager, the entire supervision of all the farms, together with the laboratories, is under the personal care of the scientific director

of the company. In addition to selecting the managers and holding them responsible for enforcing the rules established, in regard to the conduct of everything pertaining to these farms, he from time to time makes a personal investigation of what is being done.

This farming on a large scale and on strictly scientific lines did not spring into being full-fledged, but was gradually developed from the success of a small beginning. After much careful experimenting a milk was produced so nearly germ-free that it was a successful food for babies.

Physicians had found that sterilized and pasteurized milk was not uniformly successful. Also that no form of milk could be used for all young children, but that it should be modified according to the needs of the individual child.

To meet this need and deliver, free from pathogenic germs, the clean milk which had been produced, it was found that a city laboratory was necessary. Here the milk is received and physicians' prescriptions as to the relative amounts of fat, sugar and proteids are filled, as druggists fill medical prescriptions, and milk is also sterilized or pasteurized if desired.

The room in which prescriptions are made up has cement floors and walls, and in order to avoid dust is lighted by a skylight. The air is brought in through water and kept in motion by a fan.

The milk, modified, according to the physician's orders, is put up in amount to be fed at one time. These glass tubes, each one containing the tubes are placed in small willow cases like little champagne baskets, and contain as many tubes as are needed to feed the child for twenty-four hours. The little basket cases are sterilized each time they are used and each tube is carefully sealed.

Little children fed on this scientifically produced, modified milk grew healthy and strong. Physicians and their patients became enthusiastic and a fund was raised in a number of cities, that has been made perpetual, to furnish milk modified according to physicians' prescriptions for the ailing babies of the poor.

Appreciating the fact that milk produced under scientifically correct conditions contains less than 10,000 germs to each cubic centimetre, while ordinary milk has about 100,000, doctors began to recommend it for other uses. Finding also that it could be kept much longer than ordinary milk, the demand for the whole milk from these farms for ship-board uses and ordinary general purposes has steadily increased.

Although the corporation has been constantly adding to the number and size of its farms and enlarging the herds, the demand is and has always been in excess of the supply.

As has been said, the first object of this scientific farming is to produce the best possible milk. Still, the enterprise is conducted on business principles and is a business success.

The net yearly income is considered a fair return on the investment. In addition to the fourteen farms controlled by the company in this country, it has three in Canada and one near London, England.

There are no circumstances in which we may not build character, and character is all there is to live for. Be patient, therefore, and the morning will break at last. Be cheerful even in the twilight of illness greatly prolonged and the shadows will disappear.

If nobody took calumny in and gave it lodging, it would starve and die of itself.

Lessons and Examples.

A MEMORIAL RAILING.—In a recent issue of the "True Witness" we referred to the noble gift of Hon. John A. McCall, of a costly and artistic pulpit to the Cathedral of Albany, which is now undergoing extensive alterations previous to being consecrated in a few months hence. Now we learn that Mr. A. N. Brady and E. D. Wood have contributed the handsome sum of \$5,000 for the erection of triple gold-plated and highly polished mahogany sanctuary railing for the Cathedral.

GOOD ADVICE.—Speaking recently to a graduating class a well known public man said:—

"Ability and industry will win for you friends. Brains will tell. But honesty will win. Lack of money may be an inconvenience, but is no barrier to success. Success means being true to the best you know upon all occasions."

THE WAY IS HARD.—Some people can administer the financial affairs of others without indulging in the thought of betraying the trust reposed in them. While others, with the best intentions, are led away gradually from the path of rectitude under a delusion that they are making only temporary use of the monies placed in their hands, in trust. The other day we read of the downfall of a cashier of an American bank who, doubtless by a process of somewhat similar reasoning quelled the warnings of his conscience not to betray his trust until he had speculated with the funds of the bank to the extent of \$200,000. When discovery was imminent he ended his career in a suicide's grave.

FOR MINERS.—Mrs. Mary Judge has determined upon erecting at a cost of \$100,000 a home and hospital as a fitting memorial to the life work of her husband, the hardy miner of Park City, to whose skill the giving up of the riches of the Daly mine is largely indebted and who passed to his long-earned rest just as his large fortune was beginning to come from the great Silver King mine.

CHILDREN'S NAMES.—A story is told in the Buffalo "Express" of Father Fallon so well remembered — by the people of Ottawa generally. In the course of some motions to certain parents and sponsors coming to him with a baby for baptism. They requested that the child be named "Gladysanna." But the reverend Father opened his eyes and looked upon the assembled baptismal party in scorn and derision, and said: "Not in this parish. There may be Gladysannas, there may be some possible excuse for their existence, but not here."

The Church has always been the firm patron of letters, and the preserver of ancient literature. Her ancient schools of every fashion gave to letters a place almost as high as the Scriptures held. Blessed the lips that speak in this day and country English pure, sweet, simple, luminous, undefiled.

The few great men who make epochs in history, who bodily change its currents, are themselves first of all conscious of that which the whole world soon comes to recognize, that they are the instruments of a Power wiser and mightier than their own.

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NOTES

THE OLD STORY.—Regular newspapers lose the opportunity of cracking a joke, the sense of the Irish—so humorously, to a certain nearly always with the ring of ridicule on the Irish tongue. One of these recently re-hashed a number of old jokes and anecdotes heading of "New H." All of them have a sting. It is worthy of the daily press of Montreal to reproduce the jokes.

MIXED MARRIAGE is interesting and it shows the sort of life he had up to the taking that eventuated in the union of the Catholic who contracts a mixed marriage and whether they find out whether their children filled the duties of the so ascertain if the school they sent their children to. The knowledge would throw a new question of mixed marriages. Do not believe that unions are on the increase. In Germany, number of them is growing each year. In 1901, Berlin alone over a thousand of Catholic are contracted before Protestants, the groom being in 460 cases, and the Protestant in 594. Clergymen of the German are doing their utmost to prevent the occurrence of such

CARDINAL LOGUE Irishmen have been as hard-hearted and unyielding as they displayed in sorrow at the sickness of King. Those who charge know little of the matter. The Irish are generous, even to pray for the King; they are the counsel of the recent meeting of the Cardinal Logue in sentiments of all the who were present, lament—"I know I am opinion of all who say that we have the pathy with the King, ther from all positions; and that we sh very earnest prayer please God to restore and to the leadership which he promises wisely." These words more generous when tory and the present Ireland are borne in pecially when it is the King's accession clauses which insult the dignity of the people of I