larly to the cook, formed the foundation of our daily meals; and sea-biscuit and potatoes, with the sauce of salt-water appetites, made this a feast for a king. I make no mention here of gingerbread and doughnuts, and such like ornamental accessories, which were not wanting, nor of nuts and sweet cider, which were to be had for the asking. At meal times a swing shelf, which at other seasons hung flat against the wall, was propped up, and our meals were eaten thereon in joyous satisfaction.

A joyous, rollicking set we were, and the whole expendition was a frolic of the first.

Now what Jim Larned's been a-tellin' is a good deal like what happened to me



EDUCATIONAL NOTES

master of the Clinton High School, has been appointed head master of the new Pickering College.

Mr. Jos. Forget, of St. Francois Xavier, Manitoba, has been appointed to a seat on the Catholic Board of Education, and also to be superintendent of Catholic schools, vice Elie Tasse, resigned.

The Council of Public Instruction of the Province of Nova Scotia are about to publish a revised syllabus of examination for teachers, and amended regulations for the conduct of the annual examinations.

The Goderich Public School inspector strongly recommends that the compulsory clauses in the school act be put in operation. His report shows the number of pupils on the roll as 1,021, with an average attendance of 607, or 81 per cent.

W. S. Ellis, B.A., formerly mathematical

pleadings are drawn according to the practice at common law.

The Hon. J. S. Potter, consul of the U. S. A., Stuttgart, writes home some eminently American common-sense about the habit of sending young boys and girls to Europe for education. Whatever may be the superior advantages in Continental schools and universities for the training of experts, it is painfully evident that the parent who launches his boy on the sea of German university-life, encounters a moral risk that demands grave consideration. The majority of the 7,000 American children and youth who are sent abroad for schooling, gain little save a superior faculty in the use of a foreign language. In the real education, that not only crams the memory but awakens the manhood and womanhood and fits the young citizen for honourable eminence in America, they fall below the pupils of our best home institutions of learning, public and private. A large part of this waste is the result of social snobbery, encouraged for purposes of their own, by the partizens of anti-American ideas of society. W. S. Ellis, B.A., formerly mathematical master in the Woodstock High School, has been appointed to a similar position in the Cobourg Collegiate Institute, vice C. L. Worrell, who has accepted the headmastership of the Gananoque High School.

The Norfolk Teachers' Association meeting held last week passed off very pleasantly with the aid of Mr. Richard Lewis, elocutionist of this city. Papers on German An Italian Bandit Attacks a Carriage on New York, Feb. 1.—The Star says Fra Diavolo, the famous Italian bandit, has evidently given the detectives the slip and not only taken up his abode in the metropolis but actually begun operations in the crowded highways of the city. On Thursday afternoon, Mrs. Kenyon, a wealthy resident of the upper part of Fifth Avenue, with her daughter as companion, drove down town in her private carriage and when opposite Mrs. Stewart's on the return at five o'clock in the evening a stalwart dark complexioned man forced his way into the carriage and attempted to rob the ladies. They screamed frantically and the passers by attacked the outlaw, but he escaped. ing held last week passed off very pleasantly with the aid of Mr. Richard Lewis, elocutionist, of this city, Papers on German, English literature, history, etc., illustrating the best methods of teaching those subjects were read and discussed. H. N. Courtland, Esq., was elected President.

It is stated by a correspondent of the Manitoba Free Press that out of 723 Protestant school children only 430 are on the registers, and of this we see from the inspector's report that only 352 attend school, while the average attendance only reaches 254. This is a very small proportion, seeing that there are four central schools in operation, and two ward schools.

At the Waterloo Teachers' Association, held last week, the President, Mr. R. Alexander, of Galt, directed the attention of the teachers to the reforms that are now being made in England in regard to spelling. He thought also that it might be desirable to appoint a committee to report on the kindergarten system, and as to how it could be introduced into our public schools.

Writers in some of the newspapers in

BRIGANDISM IN NEW YORK.

New York, Feb. 1.—The Star says Fra

SITTING BULL

Movements of the Hostile Tribes.

LATEST PHASE OF THE MONC-TON MYSTERY.

Movements of the Hestile Tribes.

DEADWOOD, Feb. 1.—A scout from Fort Keogh reports that several of Sitting Bull's band have arrived, but the Chief himself says he will never again cross the line. The hostiles are nearly starved, and some are anxious to make almost any terms.

St. John, N.B., have been calling attention to the need for a technical school in that city for the training of skilled artizans. It has been suggested that the society called the Mechanics' Institute, which now porsesses a small library and muscurr, might, with Government assistance, do something to promote the establishment of so yaluable an institution.

Another correspondent of the Manitoba Free Press indignantly denies a report circulated that the teachers belonging to the Marquette Teachers' Association were banded together and agreed not to teach for less than a certain sum. This is such a report as would hardly need denial when we recollect the number of university graduates and others who are yearly making off for the Great North-West. we recollect the number of university graduates and others who are yearly mak-ing off for the Great North-West.

Ing off for the Great North-West.

The Acta Victoriana, the students' organ in Viotoria University, advocates the institution of a distinctive college colour. This is the revival of an old 'custom, for several of our universities had distinct colours as badges e.g. the scarlet and black of Trinity, and purple and white diagonal of the Toronto University. The custom has fallen into disuse, and we fear it will not be a success at Victoria.

The Ottawa Public School Board have determined to send a delegate to Toronto to oppose the passing of a bill now before the Ontario Legislature to vest the land on which is erected the county model school in Le Breton Flats. The question arises out of the terms in the deed of grant and the title attempted to be set up by the Board was negatived by the Courts, but it

out of the terms in the deed of grant and the title attempted to be set up by the Board was negatived by the Courts, but it is thought this decision is inequitable and hence the opposition of the Board to the bill in question.

Various reports having been circulated impugning the financial management of the Cobourg Collegiate School trustees, they accepted an invitation to be present at the closing meeting of the Town Council, and gave a statement during the evening of their action. The Council, by a unanimous vote, passed a resolution thanking the Board for their exceedingly satisfactory explanation, thus disposing of this charge made against the Board.

The Waterloo County Teacher's Association of Annie Parker was continued to day before Justice Wortman. Considerable interest was manifested in the proceedings, and a large crowd had gathered at the police office, but only a limited number were admitted. Mr. Jos. Howe Hickson, junior counsel for the Osbornes, continued reading his notes of Parker's evidence at the November trial, and was afterwards examined in reference to her statements, as they occurred to his memory aside from his notes. Parker, having no counsel, cross-examines the witnesses herself. She does this in a lively mannar, and, aside from fine law points, probably quite as effectual as counsel could do.

BREAD MAKING

Griddle-cakes should be well beaten when first made, and are much lighter when the eggs are separated, whipping the yolks to a thick cream, and adding the whites beaten to a stiff froth just before baking. Some never stir buckwheat cakes after they have risen, but take them out carefully with a large spoon, placing the spoon when emptied in a saucer, and not back again into the batter. In baking griddle-cakes have the griddle clean, and, if the cakes have the griddle clean, and, if the cakes stick, sprinkle on some salt and rub with a coarse cloth before greasing; or, better still, provide a soapstone griddle which needs no greasing. (It must be made very hot, but if greased it is spoiled.) Griddle-cakes may be made with new-fallen snow, in the proportion of a tesure of spray to a in the proportion of a teacup of snow to a pint of milk. Fresh snow contains a large proportion of ammonia which renders the cakes light, but which soon evaporates, rendering old snow useless for this pur-

Buckwheat flour, when properly ground, if perfectly free from grit. The grain should be run through the smutter with a strong blast before grinding, and the greatest care taken through the whole process. Adulteration with rye or corn cheapens the flour, but injures the quality. The pure buckwheat is best, and is unsurpassed for griddle-cakes. To make batter, warm one pint sweet milk and one pint water (one may be cold and the other boiling); put half this mixture in a stone crock, add five teacups buckwheat flour, beat well until smooth, add the rest of the milk and water, and last a teacup of yeast. Or, the same ingredients and proportions may be used except adding two tablespoons of molasses or sugar, and using one quart of water instead of one pint each of milk and water. Buckwheat flour, when properly ground,

BREAD CAKES. Take stale bread and soak over night sour milk; in the morning rub through a colander, and to one quart add the yolks of two eggs, one teaspoon salt, one teaspoon soda, too tablespoons sugar, and flour enough to make a batter a little thicker than that for buckwheat cakes, add last the well-beaten whites of the eggs, and bake.

CRUMB GRIDDLE-CAKES. The night before using put some bread crumbs to seak in one quart of sour milk; in the morning rub through a sieve and add four well-beaten eggs, two teaspoons soda dissolved in a little water, one tablespoon melted butter, and enough corn meal to make them the consistency of ordinary griddle-cakes. It is better to beat yolks and whites separately, stirring the whites lightly in just before baking.

FLANNEL CAKES. Make hot a pint of sweet milk, and into it put two heaping tablespoons butter, let melt, then add a pint of cold milk, the well-beaten yolks of four eggs—placing the whites in a cold place—a teaspoon of salt, four tablespoons potato yeast, and sufficient flour to make a stiff batter; set in a warm flour to make a stiff batter; set in a warm place to rise, let stand three hours or over night; before baking, add the beaten whites; fry like any other griddle-cakes. Be sure to make batter just stiff enough, for flour must not be added in the morning place it is allowed to the standard of the morning where it is allowed to the standard of the sta

mless it is allowed to rise again. CORN CAKES. One pint cornmeal, one of sour milk or buttermilk, one egg, one teaspoon soda, one of salt, A tablespoon of flour or corn

INDIAN PANCAKES. One pint Indian meal, one teaspoon salt, small teaspoon soda; pour on boiling water until a little thinner than mush; let stand until cool, add the yolks of four eggs, half a cup of flour in which is mixed two teaspoons cream tartar; stir in as much sweet milk or water as will make the batter suitable to bake; beat the whites well, and add just before baking.

RICE GRIDDLE-CAKES. Boil half a cup rice; when cold mix one quart sweet milk, the yolks of four eggs, and flour sufficient to make a stiff batter; beat the whites to a froth, stir in one teaspoon soda, and two of cream tartar; add a little salt, and lastly the whites of eggs; bake on a griddle. A nice way to serve is to spread them while hot with butter, and almost any kind of preserves or jelly; roll them up neatly, cut off the ends, sprinkle them with sugar, and serve immediately.

SOFT SHORT-CAKE. One cup sour cream, one teaspoon saleratus; stir in flour enough to make a batter a little stiffer than for griddle-cakes; bake on a griddle, split open and put on milk and butter.

TOMATO BATTER CAKES. Make an egg batter as for batter cakes; take and slice large, solid ripe tomatoes, cover with batter and fry on a griddle like any griddle-cakes; season with pepper and salt while frying. Tomatoes so prepared make a nice breakfast dish.

YEAST.

There are various ways of making, but the three best kinds are dry, soft hop, and potato yeast. The dry should be made in May or June for summer use, and in October for winter use. In hot and damp weather, dry yeast sometimes loses its vitality; however, many use it on account of its convenience, since there is no danger of its souring in summer or freezing in winter. Soft hop or potato yeast will keep in a cool place one or two weeks in warm weather, and in cold weather five or six weeks, care being taken that it does not freeze. Never add soda to yeast; if it becomes sour it will do to start fresh yeast, but will never make good bread. Potato yeast is made either by boiling and mashing the potatoes, or by grating them while raw, and adding them to the boiling hop water immediately, for if allowed to stand they darken, and the yeast will not be as white. A good way to prevent the potatoes from darkening is to grate them into a pan half filled with cold water. As grater the potatoes sink to the bottom; when done grating, pour off the water and add the posatoes to the boiling hop water. A stone jar with a close-fitting cover is best to keep yeast in, and should be scalded as often as emptied. In taking out for use, stir up well from the bottom. There are various ways of making, but

DRY YEAST.

Boil two large potatoes and a handful of hops (the latter in a bag) in three pints water; when done, take out potatoes, mash well, add one pint flour, and pour boiling hot water over all; beat well to gether, adding one tablespoon salt, one of ginger, and one-half cup of sugar; when lukewarm add one cup good yeast and let stand two days (or only one day, if very warm weather), stirring down frequently; add good white cornmeal until thick enough to make into cakes about half an inch in thickness; place to dry in the shade where the air will pass freely so as to dry them as soon as possible; turn the cakes frequently, breaking them up somewhat so they will dry out evenly; when thoroughly dried put in a paper sack, and keep in a dry place. A small cake will make sponge sufficient to bake five or six ordinary loaves. DRY YEAST.

Boil four potatoes and a small handful of hops tied in a bag in one gallon water; when the potatoes are done, pour the water over four tablespoons flour in a stone jar, mash and add potatoes; let stand until milk-warm, then add one cup hop yeast, stir well and let remain in kitchen cupboard for twelve hours undisturbed; then add half a cup sugar, put in a stone jug, cork tightly and set in a ceol place. In summer add one tablespoon ginger and three of salt;