

BOOK NOTICES

MAGAZINE OF AMERICAN HISTORY. Edited by Mrs. M. W. ...

This pleasing serial comes to hand for the current month as fresh and interesting as ever. It opens with an article by the editor, a perfect treatise on the history of the country...

THE BROOKLYN MAGAZINE, 7 Murray street, New York.

In this magazine for the month an interesting glimpse is given of the poet John G. Saxe as he is in old age, confined to his room, forgotten by the world and almost alone.

THE NORTH AMERICAN REVIEW. September, New York.

This number opens with a comprehensive article on the Payment of the National Debt, by N. P. Hill, in which he urges that every effort should be made to pay off the debt.

DADDY DAVE, by Mary Frances, Funk & Wagnalls, Dey street, New York.

This is a very pleasing little story which tells of the fidelity of a slave who, during the war of emancipation, was typical of the class that clung to their "ole masses" in evil port and in good report, in adversity or in prosperity.

DONOHUE'S MAGAZINE, September, T. B. Noonan & Co., Boston.

This is a remarkably fascinating number. R. F. Farnes opens with an article on "The Brogue" which we should like to print did space permit. It is a complete refutation of the vulgar idea of Irish pronunciation, and is full of hard hits at prevailing ignorance.

ENGLISH ILLUSTRATED MAGAZINE. New York: Macmillan & Co.

The September number of this beautiful publication is quite up to its customary high standard. The article on "Dogs of the Chase" is very instructive. "Fashions in Hair" by Alma Tadema, gives in an interesting and artistic way a sketch of the evolution of hair dressing for centuries past.

THE CATHOLIC WORLD.—A monthly magazine. New York: Catholic Publication Society, 9 Barclay street.

The September number of this valuable serial opens with a review of the book on "Democracy in America" by Andrew Carnegie, the Pittsburgh millionaire, by the Rev. Walter Elliott. Under the title of "Baptized Democracy" he lays bare in a few masterly pages the fallacy exhibited in Mr. Carnegie's superficial, vulgar and fulsome generalization.

and between each pigeon place the yolk of an egg boiled hard, placing two or three in the same also; add some white or brown sauce, whichever may be at hand, in sufficient quantity to produce sauce enough for the dish, or if neither of these is ready, substitute some gravy or omelette broth; repeat the seasoning, cover the pie with puff paste, bake it for an hour and a half, and send to table.

THE HOUSEHOLD.

(Specially prepared for THE POST and TRUE WITNESS.)

THE COLORED CORN. The colored cooks of the South believe that green corn is much more wholesome and nutritious when cooked with the husks on; it is certainly much more sweeter than when entirely stripped of covering before boiling.

BOILED TOMATOES. Choose sound, even-sized tomatoes; scald them and remove the skins without breaking them; put them again in well-salted boiling water, enough to cover them, using a large pan, so that the tomatoes may not overlap each other, and let them simmer gently for ten minutes; meantime warm some cold meat gravy to serve with them, or make a white sauce as follows: Put one tablespoonful each of flour and butter in a saucepan over the fire, and stir them until they are smoothly blended; then gradually add a pint of boiling water, stirring the sauce until it is smooth; season it with salt and pepper, and let it boil two or three minutes before using it.

BLACKBERRY PUDDING. Stew your blackberries and sweeten to taste. While these are cooking cut slices of bread and butter; cut off the crusts. Now take a deep dish or bowl, put in a layer of the bread and butter, then a layer of berries and so on, berries last; cover with a plate and weight and your pudding is made, and a delicious one it is, to. It is as nice made of canned blackberries as fresh ones. To be eaten plain or with whipped cream.

MINT SAUCE FOR LAMB. Four dessertspoonfuls of chopped mint, two ditto of pounded white sugar, a quarter of a pint of vinegar. Wash the mint, which should be young and fresh; pick the leaves from the stalks and mince them very fine; put them in a tureen, add the sugar and vinegar, stir till the sugar is dissolved. This sauce is better made two or three hours before it is wanted. The leaves of mint dried, and the color well preserved, may be substituted where fresh cannot be obtained. They should be rubbed small, but not powdered, then moistened with a little boiling water ten minutes before adding the sweetened vinegar; or mint vinegar may be used.

CHICKEN SALAD. Boil, bone and chop fine three chickens; use chopped celery; take equal quantities of meat and salad, mix with the following dressing: Yolks of three eggs, stir them with a fork, then stir in slowly a cup of melted butter; do not put in faster than will mingle nicely. Salt to taste, and add a teaspoonful of powdered sugar, a cup of vinegar and a pinch of red pepper.

TO FRESHEN MEAT OR FISH. Buttermilk is best, and sour milk the next best, for freshening beef, pork or fish, and will preserve beef for several days. Soak salt fish eighteen hours in buttermilk, with perhaps one quart of water; change every six hours. In freshening always put the side up so that the salt can have a chance to settle to the bottom of the dish. If you have beef, either fresh or corned, that is tainted soak the same as fish, boil an hour or so, throw away the water and put in fresh to finish. When it comes to the table you will be surprised that so good a dish was made out of such poor material.

MAKING STARCH. Almost every housekeeper has a different plan for making starch. For young housekeepers who have not yet decided upon a method we can recommend the following, which gives a beautiful finish:—Take one-fourth of a pound of starch, and working it over and kneading it with a little water, then then placing five or six pints of water in a pan, and adding to this a very small quantity of powdered borax, a small piece of sugar and a fragment of white wax about the size of a hazel nut and beating the whole. The water is then added to the starch, stirring continually and mixing the two together until the whole is as thick as desired.

TOMATOES AND CREAM. To those who are fond of the natural flavor of the tomato, it is delicious served the same as peaches, the ripe fruit cut up and served with sugar and cream. Many also like them cut up in slices and served with sugar and vinegar and lemon juice.

FLIES. Flies may be effectually disposed of without the use of poison. Take half a teaspoonful of black pepper powder, one teaspoonful of brown sugar, and one teaspoonful of cream. Mix them well together and place them in a room on a plate where flies are troublesome, and they will very soon disappear.

PUDDING SAUCE. The following sauce is cheap, good and easy to make. It is sufficient in quantity for about four persons:—Three tablespoonfuls of sugar; one tablespoonful of butter beaten to cream; half a cup of milk; one teaspoonful of thickened with one teaspoonful of cornstarch mixed with a little milk, and pour over the cream. Flavor with vanilla or lemon.

ENGLISH PIGEON PIE. Draw, truss and single six young pigeons; then stuff them with the chopped livers, mixed with some parsley, a small piece of butter, pepper and salt; next cover the bottom of the dish with rather large scallops of beef taken either from the fillet or rump, season with chopped parsley and mushrooms, pepper and salt, over these place the pigeons,

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"BALDERDASH IN RHYME."

The "home guard" element among Irish-Americans who like to advocate physical force for a safe dinner are intelligent enough to perceive that Parnell sweeps the field of Irish-American sentiment and that it is useless to attempt any open opposition to his policy. They have resort, therefore, to indirect methods and petty subterfuges in order to edge in a word for their antiquated physical force fireworks. They indulge in mottoes of such cynical jocularity as "Peaceably if we can—otherwise if we must,"—imagining that such twaddle may be construed as valorous and discreet. The following specimen of balderdash in rhyme is an extract from one of their latest productions. It is sung after the air of one of Harrigan's compositions—"Misther Reilly."

Oh, then stand by Parnell,
 You'll hear him sound Britain's knell
 And sing out:
 And should you rise and fall
 You'll see that your cause is not all
 To see that your cause is not all
 To see that your cause is not all

The rhyme and meter is as unsteady as the gait and patriotism of "heroes" who free Ireland by "filling up the bowl, boys," might be expected to be. It is not to help Parnell in his contention for Irish rights to rhyme his name with "Britain's knell." It is so comforting to the 1,400,000 English voters who declared for Home Rule. It is apt to reassure them in their friendship for Ireland. As for Uncle Sam's physical exertion in this little matter we rather guess not. The "boys" who "filled up the bowl" in 1864, when Fenianism was in its zenith, indulged in hallucinations of this kind. But the bowl must be filled for the tenth time and the inspiration for war of the strongest distillation in order to render the idea that America is going to send an army to Ireland credible now-a-days. Why will reasonable men roll such unmitigated nonsense over their tongues? Is it not time to put away the things and thoughts of children and to act with the sagacity of men?—Western Watchman.

COMMERCE.

Weekly Review of Montreal Wholesale Markets.

There has been but little change in business since our last writing. Remittances are considered fair.

PROVISIONS, &c. PORK, LARD, &c.—A little better demand has been experienced for hog products with sales of Montreal short cut mess pork and Chicago clear cut at \$15 to \$15.25 for jobbing parcels. Fairbanks lard is steady with last sales report at 9 1/2 to 10c, in pairs, according to size of lot, Canadian being quoted at 9 1/2 to 9 3/4. Smoked hams are firm at the last advance, sales having taken place at 12 1/2 to 13c per lb. Tallow does not show much improvement, and is quoted dull at 4 1/2 to 5 1/4 to 5 1/2 to 5 3/4. Montreal short cut pork per barrel, \$14.75 to 15.25; Mess pork, Western, per barrel, \$13.75 to 14.00; India mess beef, per cask, \$60.00 to 60.00; Mess beef, per barrel, \$30.00 to 30.00; Hams, city cured, per lb., 12 1/2 to 13c; Hams, canvassed, 60c to 60c; Hams & flanks, green, per lb., \$0.00 to 0.00; Lard, Western, in pairs, per lb., 9c to 9c; Lard, Canadian, in pairs, per lb., 9c to 9c; Bacon, per lb., 10 1/2 to 11c; Shoulders, per lb., 0.00 to 0.00; Tallow, common refined, per lb., 4 1/2 to 5c.

WHEAT.—In this market a very limited business is being done, and last week's quotations may be repeated, as there has been some business at within our range of prices, which are as follows: Canadian winter wheat, 82c to 83c for white and red, and at 83c to 85c for spring.

CORN.—There is no change in this cereal, and we quote 50c per bushel in bond.

PEAS.—New peas are commencing to arrive. Old peas are slow sale, and quotations ranging from 7 1/2 to 7 3/4 per 66 lb. float.

BARLEY.—Sales were made of Ontario malt at 73c f.o.b., at a point west of Toronto. We quote prices here at 90c to 95c for Montreal.

BUCKWHEAT.—There will be very little, if any, business done in buckwheat until the new crop is harvested, as the old crop was pretty well cleaned up at good figures. We quote 50c per 48 lb.

PROVISIONS, &c. BUTTER.—The market remains quiet on export account, creamery being held at too high figures to admit of any movement of any importance. As regards dairy there is not sufficient choice Eastern Townships to supply the local trade, and several lots of from 1 to 10 tubs have been disposed of at 18c to 19c. On the other hand 16c is the outside figure that would be paid for a shipping lot. In Western we learn of a car load being sold at point of shipment at 12 1/2c, and a selected lot at 13c. Here prices are quoted at 13 1/2c for fine shipping lots. We quote—Creamery, 18c to 20c; Townships, finest, 16c to 17c; Townships, fair to good, 14c to 15c; Morrisburg, finest, 16c to 16 1/2c; Morrisburg, fair to good, 14c to 15c; Brood, fine, 16c to 16 1/2c; Broodville, fair to good, 13 1/2c to 14c; Western, finest, 13c to 14c; Western, fair to good, 11c to 12c; low grades, 9c to 10c.

CHEESE.—The market has simply gone straight up during the past week, and sales

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