

Household Notes.

ABOUT PEACHES .- Peaches are in their prime this month, and surely this is one of the fruits that find favor in many a household. It is a fruit that makes a good beginning of breakfast or is a satisfactory ending to the evening meal.

Here are some tempting dishes to show the possibilities of the peach:-Peach Bavarian Cream.-Ten fresh peaches, half a pint of cold water, one pint of cream, half a box of gel-

Cover the gelatine with cold water and let it soak for one hour. If canned peaches, one pint are used; they may be pressed through a colanderi but if the fresh fruit is used it should be first stewed and swetened. Place the gelatine over boiling water until dissolved. Whip the cream. Add the gelatine to the fruit, mix turn into a large bowl; place this in a pan of cracked ice and beat until it begins to thicken. Then add the whipped cream, stir carefully until well mixed; turn into a wet mould and set it in a cold place to stiffen; turn out and garnish with

Peach Fritters.-Either the fresh or canned peaches may be used. They should be cooked in deep fat, which should be hot enough to brown a small piece of bread in fifty seconds Fresh or canned peaches, rum or

brandy, sugar, grated lemon peel. Peel, stone and halve the peaches. Sprinkle well with sugar, rum and grated lemon peel. Let them stand for ten minutes. To make the ter, take one tablespoonful of olive oil, one or two tablespoonfuls of rum or brandy and a little cold water. The rum or brandy may be omitted if preferred, substituting lemon juice, wine or fruit juice.

Mix the yolks with the flour, ther add the oil and liquor, thin with water to the consistency of Add the white of the eggs beaten to a very stiff froth. Dip the fruit in this and fry in the hot lard. The batter should be thick enough to coat the fruit thoroughly. Cook the peaches piece by piece. When golden brown place on brown paper and em warm in the oven, and let them dry. Soft powdered sugar over them and serve hot.
Simple Peach Pudding.— Line

deep glass dish with thick slices of much brighter than before. nge cake, soaked in sherry. Then fill the dish with fresh peaches, peeled and sliced and well sprinkled with sugar. Pile whipped cream on Stand on the ice to become cold before serving.

Ice Cream.-Use one gener pint of ripe peaches, peeled, mashed and strained; quarter of teaspoonful of almond extract: one quart of cream; a cup and a half of

gar together; add the cream, a quarter of it at a time, mixing thorough-Last add the almond extract and freeze.

Peach Cream Pudding .- One quart of pared and sliced peaches, three eggs, one pint of milk, three-quarters of a cup of sugar, two tableonfuls of flour, salt spoonful of salt, generous half teaspoonful extract of vanilla

Heat the milk in a double boiler. Beat the eggs, sugar, flour and salt well together. Pour a little of the hot milk on this mixture. When well ded return all to the double boiler. Let it cook about ten minutes, stirring frequently. Remove it from the fire, strain into a bowl, add the vanilla and set away

Place the peaches in a deep dish and when the cream mixture es cool mix together and set in the refrigerator for three hours or more to chill it thoroughly.

BIG BANANAS .- It comes natural to everyone to get "as much as he can for his money," but in endeavoring to do so he is often led astray. The biggest is not always the Bouillerie.

best, and this applies even to such a common thing as the fruit sold in shops and streets.

A London dealer who has handled tons of fruit said recently:-"It is often amusing to see men, women, and children picking out, as they be lieve, the choicest fruit at the shops and off barrows. If there are half a dozen big oranges within sight they will have them, even if it necessary to overturn all other varieties that are sold by the piece or dozen.

"They invariably get the poorest specimens of the whole lot, and yet are not aware of it. It is only rarely you find a person who is a good judge, and he will at once size up the heaviest oranges, lemons, or bananas, regardless of size, and gets the choicest fruit."

HINTS .- Flour sprinkled on burning oil will at once extinguish

Don't use butter for frying purposes. It decomposes, and is unwholesome.

Equal parts of vinegar and paraffin oil make a better polish for a piano than any furniture cream. Stained knives may be cleaned by

dipping a raw potato into brick-dust and scouring them with it. A sponge should never be used unless it be sweet and clean. After washing it, dry in the air and sun-

shine A few drops of ammonia to a pint of water sprinkled on the roots of house plants will produce an abundant growth.

In bottling pickles boil the corks. and while hot you can press them in the bottles, and when cold they are sealed tightly.

Hint for an Emergency.-In a case of choking, instantly put your finger into the throat and feel if the substance be within reach. If it be food, force it down, and thus liberate the breathing. Should it be a hard substance, endeavor to it out. If this is impossible, tickle the throat with the finger or a feather, to promote vomiting, To Restore Colors.-Alum water

will restore almost all faded colors. Brush the faded article thoroughly to free it from dust, cover it with a layer of Castile soap, rinse with clear water, and then with alum water, and the color will be usually

Stair and room carpets should be swept with a wet stiff broom. This will prevent the dust rising, and cause the carpets to look fresher and brighter than when done with tea leaves.

Keep butter cool in hot weather by putting it in a small basin and standing it in a large bowl of water. Then cover the butter with a piece of muslin, letting the four corners just touch the water underneath.

A refreshing drink which is very peneficial to the health.- Peel one lemon, removing all skin and pips; the juice of this, with one teaspoo ful of cream of tartar and a pint and a half of boiling water; sugar it to taste.

Savoury Haddock.-Take a nice fresh haddock, clean it well, and curve in a dish back downwards. Then have some onions boiled and chopped finely with a little sage and bread cumbs. the inside of the fish with the onions, and bake with a little good dripping, basting well until nicely browned. Serve very hot.

When God wished to create a dwelling place for angels, he spread out beneath them the vault of the heav ens: and when he wished to create dwelling place for himself, he formed heart of man. Our churches which he is pleased to consider his temples, are for him but a place of waiting: the goal to which he aims is our heart.-Mgr. de la Bouillerie How can we wish to be a Christian without desiring to unite ourselves with him who is the author and finisher of our faith.—Mgr. de la

Notes for Farmers.

ABOUT SEEDS .- There are many seeds that the farmer should save for himself every year. His sweet corn from the earliest ears to mature, and his field corn from most perfect ears, straight rows and well-filled tips he can find, and, if possible from stalks that have two or more ears, to induce the habit of twin-bearing stalks. These should be thoroughly dried and kept dry until wanted for planting. Rows of peas and beans should be saved expressly for seed, and not the taken from those that are left after picking for market. We have let the first that set ripen for seed and picked them dry while picking others for table use. This we did to insure early maturity in the next crop. Cucumber, pepper, tomato, squash, pumpkin and melon, we saved seed from some of the best, if not the earliest, on the plants, and if we cared to save the beet, carrot, turnip, cabbage or onion seed, we saved the best we had to set out in the spring for seed. The lettuce and radish go to seed the same year if left long enough.

SOIL that is made deep and rich by being subsoiled and plentifully with decaying vegetable supplied matter, will give a far more profit able return than where a relatively large quantity of commercial fertilizer is used on land lacking a liberal supply of humus.

The thoughtful farmer will se many places upon the farm which he can greatly improve if he really desires to do so. He need not be told when or where improvements can be made. Such opportunities naturally present themselves to the industrious and ambitious farmer. He can see them at a glance and usually starts to improve them at the first opportunity.

CHEESE.-There is little doubt but that the method of buying has a great deal to do in keeping in operation so many poor and badly-equipped factories. Factory represents tives meet at certain centres and offer their cheese, by the call to the highest bidder. To this plan there need to be no objection as it is supposed to give every factory a chance to dispose of its output at its market value. But it does not always work out so. And at most of these local markets, very little distinction is made by the buyer in the price he offers for cheese from the best factory and for that from the poor one.

WHEY FEED.-The Wisconsin Experiment Station has found that good sweet whey is worth seven cents for 100 pounds as a pork-making food. Where it is fed at the facthere is no reason why should not be in a sweet, good condition. It takes about 20,000 ounds of milk to make a ton of This would leave 18,000 cheese. bounds of whey, measured by the Wisconsin standard of seven cents a should be worth \$12.60. Modern feeding science has proved that if fed in conjunction with middlings and corn meal, the whey can 6e increased in value to ten for 100 pounds, or \$18. All this would come to the patrons themselves if they were only wise enough to co-operate in pig-feeding as well as cheese-making; that is, furnish the pigs, put up pens, feed the whey at the factory, sell vide the receipts as they do the sales of cheese.

FRUIT-GROWING requires more nead-work than most branches of agriculture. The farmer must derstand how to raise fancy fruits and how to sell them. If he can't do either he must fail. It is no novice's work to raise fine fruits. There nust be skill and experience, a knowledge of varieties and species and a spirit of enthusiasm which makes on strive for the highest. Brains and labor combined never more than to-day on the fruit farm. The man who possesses the ability and push to raise fine fruits is in a fair way to make something more than a good living.

LIVE STOCK. — The culling of poultry should begin now. The old hens that are not wanted as breeders or for hatching chicken's should be sold before they begin moulting, and there is no better time than when they begin to become broady. Where there is plenty of clover grown on the farm this will make a desirable kind of feed early and also

will flourish, furnishing as it does several cuttings during the sea this must be of the greatest benefit

to the dairyman as a green food for

The experiments made in recen years in feeding lambs have gradually demonstrated that there is considerable money in the work, provided one follows the best methods. chief gain in weight of all live stock is when they are young, and conse quently every pound of food given to them more than yields an equivalent in bone and flesh. After the first year the gain is much slower, the profits are smaller. It pays consequently, to raise lambs for mar ket, and sell them when they cease to make the gains which pay. The ultimate end of the hog is the

block. Thus the perfect or ideal hog is the one which most nearly meets the demands of the consumer. butcher's preference is almost solely controlled by the demands of the market. All markets do not demand the same kind of hogs. In some, the bacon hog, so named because of its long, deep side, is preferred; while in others the fat or lard hog is the most popular, especially where the demand is for hams, broad loins and fat backs. Thus in forming an opinion as to the best type of swine to breed, it is well to keep the requirements of these two markets in mind. They have established for us two very distinct market classes of hogs, the fat hog and the bacon

CARING FOR TEETH.

"Americans are rapidly being edu cated into the front rank of people who care for their teeth," said the dentist who believes in distracting the patient's attention by steady conversation.

Then his drill touched a nerve, o went mighty near to one, and the victim went, "Yow! Yow! Yow!" "Yes, sir," continued the dentist,

'no people are taking better care of their teeth to-day than we Americans. There was a time when the ousiness man was too busy to have his teeth filled-paid no attention to them until pain drove him to an 'extractor.' Now there is hardly a large office building without its dentist, and the busiest man can steal a few moments before luncheon knock off half an hour earlier in th evening, and the job is done.

'I have some men who have turned their mouths over to me under a sort of yearly contract. I'm to keep their teeth in good shape and they pay for the work by the year. know the exact condition of mouth, and can tell just how often to send for them. I send them an appointment, and unless I hear to the contrary expect them at the They usually manage to It takes but little time and come. it will be a great satisfaction them in their old age.'

TWO CHAPELS NOW.

In connection with the new city prison in New York, now in process of erection on the site of the Tombs building, there are to be two chapels, one for Catholics and one for Protestants.

THE CAPUCHIN ORDER.

Statistics of the Capuchin Order recently published in Europe that it has a total of 584 houses conducts 154 hospices, has 61 for novices and is in charge of 88 colleges.

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Society Directory.

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Rev. Father Flynn. President, D.
Gallery, M.P.; Sec., J. F. Quinn.
625 St. Dominique street: M. J.
Ryan, treasurer. 18 St. Augustin
street. Meets on the second Sunday of every month, in St. Ann's
Hall, corner Young and Ottawe
streets, at 8.30 p.m.

A.O.H. LADIES' AUXILIARY, Division No. 5. Organized Oct. 10th, 1901. Meeting are held on 1st Sunday of every month, at 4 p.m.; and 3rd Thursday, at 8 p.m. Miss. Annie Donovan, president; Mrs. Sarah Allen, vice-president; Miss. Nora Kavanaugh, recording-secretary, 155 Inspector street; Miss. Emma Doyle, financial-secretary; Miss Charlotte Sparks, treasurer. Rev. Father McGrath, chaplain.

ST. PATRICK'S SOCIETY.—Estab-lished March 6th, 1856, incorpor-ated 1863, revised 1864. Meets in St. Patrick's Hall, 92 St. Alexan-der street, first Monday of the der street, first Monday of the month. Committee meets last Wed-nesday. Officers: Rev. Director. nesday. Officers: Rev. Director. Rev. M. Callaghan, P.P. President, Hon. Mr. Justice C. J. Doherty; 1st Vice, F. E. Devlin, M.D.; 2nd Vice, F. J. Curran, B.C.L.; Treasurer, Frank J. Green, Corresponin Secretary, John Kahala; Recording Secretary, T. P. Tansey.

ST. ANN'S YOUNG MEN'S SOCIE-TY organized 1885.—Meets in its hall, 187 Ottawa street, on the first Sunday of each month, at 2.30 p.m. Spiritual Adviser, Rev. E. Strubbe, C.SS.R.; President. M. Casey; Treasurer, Thomas O'Connel; Secretary, W. Whitty. Thomas

ST. ANTHONY'S COURT, C. O. F., meets on the second and fourth Friday of every month in their hall, corner Seigneurs and Notre Dame streets. A. T. O'Connell, C. R., T. W. Kane, secretary.

ST. PATRICK'S T. A. & B. SO-CIETY.—Meets on the second Sun-day of every month in St. Pat-rick's Hall, 92 St. Alexander St., immediately after Vespers. Com-mittee of Management meets is same hall the first Tuesday of every month at 8 p.m. Rev. Father McGrath, Rev. President; W. P. Doyle, 1st Vice-President; Jno P. Gunning, Secretary, 716 St. Antoine street, St. Henri.

C.M.B.A. OF CANADA, BRANCH 26.—(Organized, 18th November, 1873.—Branch 26 meets at St. Patrick's Hall, 92 St. Alexander St., on every Monday of each mon?h. The regular meetings for the transaction of business are held on the 2nd and 4th Mondays held on the 2nd and 4th Mondays of each month, at 8 p.m. Spiritual Adviser, Rev. M. Callaghan; Chansellor, F. J. Curran, B.C.L.; President, Fred. J. Sears; Recording-Secretary, J. J. Costigun; Financial-Secretary, Robt. Warren; Treasurer, J. H. Feeley, ir.; Medical Advisers. Drs. H. J. Harrison, E. J. O'Cennof and G. H. Merrill.

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EPISC " If the English-speakin, best interests, they would soon powerful Cathobic papers in the work.

HOME FOR SPINSTE

are various kinds of phi and we often wonder at ideas manifested by sor persons in the distributi means. We are inclined selves why such a man wealth to a certain ins a certain category of pe exclusion of all others: h remember that if each o rorld's eminently rich n assist one special object, would be that almost e ing object would have its We are told of a special which spinsters happen t of a liberal benefaction. is this:-"In Sweden and Norwa

several homes for spinst these at least is as attr is unique. It is a monu memory of a wealthy old dying more than 200 year the major part of his for old maids among his des superb home was built, for managed by salaried to flourished and has contin unmarried woman who blood relationship to t of the institution is ent mission to the home. S a suite of rooms, a serv meals and is subject to n such as ordinary good b

Now, we are seriously

applaud this action of t tleman in question. It i and a mean one, for peo cule the unmarried lady vanced in years. But pe reflect that the majority are such because they salives to duty. How me have not grown old in single blessedness while the chances that came th order to devote their liv parents, to younger mem family, or to some grand mission? There are sacr daily by women, the deta inner life, if they were ki shed a halo of glory ar names. It is only the n thoughtless who imagine man's sole ambition in li a husband. The truly p truly good know otherwis appreciate the lives of the who have given their wh to some grand object or filment of

HELPING YOUNG ME noble deed to assist the who is deserving and am grander eulogy could be public man than that wh tained in these few words clip from a contemporar

"Perhaps no public mar

try has produced was me

to the ambitious youth th

Senator McMillan, of Mic In support of the above The senator showed time," says a newspaper ent, "a list of at least men in Detroit whom he in life by advancing from thousand dollars. Few ever paid him back, perh to say 'What do I c

\$10,000,000 and if only

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proves worthy, I consider

ator McMillan's offices played ability was bound know a young man wh there 25 years ago as ar clerk and who is now wo Senator McMillan his ability, and every on

"Any young man who e