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Household Notes.

DISHWASHING. — All dishes should be scraped before washing. A small wooden knife is best for this purpose. Bread and cake bowls, or any dishes in which flour or eggs have been used, are more easily cleaned if cold water is put into them immediately after using, or washed at once.

Clear up as you work; it takes but a moment then, and saves much time and fatigue afterward.

Never put pans and kettles half filled with water on the stove to soak. It only hardens whatever may have adhered to the kettle, and makes it much more difficult to clean. Keep them full of cold water, and soak them away from the heat.

Kitchen knives and forks should never be placed in the dish water. Many err in thinking it is only the handles which should not be wet. The practice of putting the blades into a pitcher of very hot water is wrong, as the sudden expansion of the steel by the heat causes the handles to crack. Keep the knives out of the water, but wash thoroughly with the dish cloth, rub them with mineral soap or brick dust, and wipe them dry. Keep them bright, and sharpen often on a sand stone. The disadvantage and the vexation of dull tools would be avoided if every woman would learn to use a whetstone, and where and when to apply a little oil.

Milk will sour quickly if put into dishes which have not been scalded. They should first be washed in clear, cold water, then in hot soapy water, then rinsed in clear boiling water, and wiped with a dry, fresh towel. Do not forget to scrape the seams and grooves of a double boiler.

Ironware should be washed, outside as well as inside, in hot soapy water, rinsed in clean hot water, and wiped dry, not with the dish-cloth, but with a dry towel. Dripping pans, scotch bowls and other greasy dishes should be scraped and wiped with soft paper, which will absorb the grease. The paper will be found useful in kindling the fire, and is a great saving of water, which is sometimes an object. A tablespoon of soda added to the water will facilitate the cleaning.

Kitchen mineral soap or pumice stone may be used freely on all dishes. It will remove the stains from white knife handles, also the grown substance that adheres to earthen or tin baking dishes, and the soot which collects on pans and kettles used over a wood or kerosene fire.

Tins should be washed in hot soapy water. Rub them frequently with mineral soap, and they may be kept as bright as when new. Sauce-pans and other tin or granite dishes browned by use may be cleaned by letting them remain half an hour in boiling soda water, then rubbing with a wire dish-cloth or stiff brush.

A new tin coffee pot, if never washed on the inside with soap, may be kept much sweeter. Wash the outside, and rinse the inside thoroughly with clean water. Then put it on the stove to dry, and when dry rub the inside well with a clean dry cloth. All the brown sediment may be wiped off in that way, but a soapy dish cloth should never be put inside.

Keep a granite pan near the sink to use in washing vegetables, and use the hand basin for its legitimate purpose. Pare vegetables into the pan, and not into the sink. A strainer or an old quart tin pan with small holes in bottom is a great help in keeping the sink clean. Pour the coffee and tea grounds, use dish water, and everything that is turned into the sink through the strainer first, and then empty the contents of the strainer into the refuse pail.

Never use a ragged or lousy dish cloth. The lint collects round the sink spout, and often causes a serious obstruction. A dish mop is but, for cups and clearest dishes, but a strong linen cloth should be used for anything which requires hard rub-

bing. Wash the sink thoroughly, flush the drain pipe often with hot suds or soda water, wipe dry and rub with a greased cloth or with kerosene. Keep it greased if you wish to prevent its rusting.

Cremation is the most satisfactory way of disposing of kitchen refuse. But if there must be other disposition made of it, keep two pails and use them alternately, cleansing each as soon as emptied.

Wash dish towels in cold water with plenty of soap, and rinse thoroughly in cold water every time they are used. If left to dry without washing they will be sticky to handle and have a disagreeable odor. If the dishes be well washed, rinsed and drained the dish towels will require no rubbing. It is easier to take care of three or four which have never been left to become grimy than to wash one after it is stained and saturated with grease. Towels used in this way may be kept sweet and clean without boiling or drying in the sun.

With a little care in observing these hints, and always using clean, hot, soapy water, changing it as soon as greasy, dish washing would be robbed of half its terrors. And after the work is done, if the hands be carefully washed with castile soap (not with strong washing soap) and wiped dry, no unpleasant effect upon the skin will be felt. A little vinegar is good to counteract the effect of the alkali in the soap.

The usual order is to wash glasses first, then silver, and next china, leaving the cooking utensils until the last, but some reverse the order, because the cooking dishes are emptied first and food hardens on them, and because it is better to do the hardest thing first, and because, if delicate articles are washed in a crowded sink, there is danger of breaking.

Hot, soapy water may be used to wash china, silver and ordinary glass. Cut glass is liable to crack in hot or cold water, so warm should be used. Rinse all other dishes in clean hot water and wipe with clean, dry towels.

In putting glasses into hot water they should be dipped in edgewise, so that the outside and inside are heated together. This will prevent their cracking.

Wash every part, outside and inside, of every dish with the cloth. Use the mop if dishes are too small to get hands into.

Scrub your boards and tables with mineral soap; scrub with the grain of the wood, then rinse off thoroughly with the ends. If the table has leaves, lower them, and wipe around the hinges each time. Let no dirt collect in the seams. Ammonia water will take the grease spots out.

Keep a good supply of small holders, large coarse towels to use about the over and fine crash towels for wiping dishes, and glass towelling for glass. Keep a damp towel on the table when cooking, for wiping the hands. Avoid the habit of working with sticky or floury fingers, or using your apron for a hand towel or oven holder, or using the dish towels about the stove.

These hints and suggestions are given by one who has always like to wash dishes, and who thinks it not beneath the dignity of any woman to learn to do such work in the very best manner, and that no apology is needed for acknowledging a taste for this much-abused portion of domestic work.

Virtue is not more exempt than vice from the ills of fate, but contains within itself always an energy to resist them, sometimes an antidote to soothe.

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Notes for Farmers

The harvesting of the root crop is in progress at the Ottawa Central Experimental farm. This work will be completed next week, and then the laborers will be employed in draining and making general preparations for the winter.

Whenever time is afforded draining is resumed. It is considered well spent money to improve the fields in this way. Many thousand tiles have been utilized on the Central Experimental Farm, and the cost is speedily made up by improved crops.

Farmers when constructing drains should not fail to keep a plan of such, as it may prove invaluable as reference at a future time.

The various officers of the farm have been at home nearly all the past month. The season for tours of inspection and lecturing has concluded and there is less outside work for the professional staff. Important investigations are carried on in the different departments.

During the past week Dr. Fletcher attended the annual meeting of the Ontario Entomological Society in London. Mr. Grisdale and Mr. Hay were in Toronto on business.

Twenty varieties of two-rowed barley and 30 varieties of six-rowed barley were under test in 1902 at the Central Experimental farm. The six leading varieties in each were:

Two-rowed Barley.	
	Bush. Lbs.
1. French Chevalier	68 16
2. Danish Chevalier	64 8
3. Canadian Thorpe	62 24
4. Kinver Chevalier	60
5. Gordon	55 40
6. Fulton	55
Six-rowed Barley.	
	Bush. Lbs.
1. Blue Long-head	74 8
2. Yale	73 16
3. Trooper	65 40
4. Stella	65 40
5. Odessa	65
6. Mensury	64 8

Last year the six leading varieties of two-rowed barley were:

	Bush. Lbs.
French Chevalier	55 10
Danish Chevalier	47 4
Canadian Thorpe	46 2
Beaver	45 10
Standwell	42 84
Clifford	41 12

The three leading varieties last year were also the three last this year. The much larger than in 1901. This was the case in all grains, French Chevalier, Danish Chevalier, and Canadian Thorpe, which were foremost the last two years, are productive sorts of barley with stiff straw and loads of grain from 3 to 4 inches long. The variety is not subject to rust. The weights of grain per bushel is in the neighborhood of 51 and 52 lbs.

Observations have been made on two-rowed barley over a period of seven years to ascertain what varieties have permanent merit. Nine good sorts are:

	Bush. Lbs.
French Chevalier	46 6
Jarvis	45 7
Clifford	44 44
Harvard	44 21
Dunham	44 16
Beaver	43 39
Danish Chevalier	43 31
Canadian Thorpe	43 26
Logan	42 88

These nine varieties differ little in average yields. The list contains the three varieties that have yielded largely in 1901 and 1902.

Some of the varieties of two-rowed barley are of interesting origin. Samples from Europe, United States and Hybrids produced by Dr. Saunders are tested with a view to increasing the yield and obtaining a high yielding seed for the farmers. Following are six comparatively new varieties, none (except Standwell) of which, however, have appeared among the heaviest yielding grains: Oregon, from United States; Besthorn's Kaiser and Fitchel Mountain from Germany; Plumage from Norway, and Standwell and Invincible, two varieties produced as hybrids by Garton Bros., of England. Dr. Saunders himself has produced the following 17 hybrids: Feaver, Bolton, Clifford, Dunham, Fulton, Gordon, Par ev, Jarvis, Leslie, Logan, Monck, Nepean, Paer, Pelham, Rigid, Sidney and Victor. Many of these are productive and farmers could not do better than introduce them on their farms.

The six best varieties of six-rowed barley in 1901 were:

	Bush. Lbs.
Odessa	41 3
Mensury	39 8
Stella	38 43
Claude	36 43
Monro	35 80
No. 8 from Norway	34 18

Stella, Odessa and Mensury were the best grains in 1901 and 1902. Odessa and Mensury have a good average for seven years according to the computation made with all grains on the farm.

Nine leading brands for that period are:

	Bush. Lbs.
Mensury	51 29
Claude	50 44
Mansfield	48 44
Odessa	48 19
Argyle	48 11
Yale	43 35
Trooper	47 4
Common	46 35
Royal	46 32

Some new sorts of six-rowed barley are Princess Sialoff from Germany; No. 8 from Norway; Chinese Hulless, Hordeum Chusk, and Siskin Spring from Washington.

Dr. Saunders has produced the following hybrids, some of which are among the best yielding sorts: Albert, Argyle, Brome, Claude, Empire, Sarsfield, Lytton, Muwo, Rugent, Parkin, Phoenix, Pioneer, Royal, Stella, Success, Summit, Trooper, Vanguard and Yale.

Canadians are generally interested in the agricultural display made in foreign cities. At present the one at Cork is discussed more than any other, many having seen it. The products were arranged principally by Mr. W. Hay of the Central Experimental farm, when he was in England and erected the coronation arch. The extent of the Cork exhibit is not so large as that of the one at Wolverhampton, nevertheless, the chief industries of Canada are represented in an artistic and impressive style. Those who have been on the scene were reminded of the handsome Experimental farm exhibit at the Central Canada Exhibition.

The exhibit is primarily commercial, but none the less interesting for that, and is intended to bring the products of Canada before the consuming public and in that way stimulate a demand for them. Canada has wonderful natural resources, and it is to display these to those hitherto unacquainted with them that the Agricultural Department has been represented at all the great exhibitions of late years.

Samples of the leading brands of the chief Canadian food products, consisting of meat, fruit and vegetables, such as chicken, turkey, goose, duck, corned beef, pig's feet, ox and lynch tongues, potted meats, sausage, roast meat, etc.; raspberries, strawberries, cherries, damson plums, apples, greengages, currants, Bartlett pears, Crawford peaches, egg plums, etc; wax string beans, tomato catsup, etc., are seen. Imperial cheese, honey, beaver oats, Swiss food, artistically decorated tables weighed down with plates containing tempting specimens of Canadian apples, and numerous selections of fruits bottled in antiseptics, are displayed.

Canada has unrivalled facilities for fruit growing, and once her fruits enter into competition with those from California and elsewhere, their superiority is easily seen. There is a flavor from the Canadian fruit due to the temperate climate of the country in which they are produced and which is retained even when bottled and tinned.

The agricultural exhibit consists of a wonderful display of cereals both in straw and in bottles, and artistic fountains of corn in sheaves, arches and bunches. This portion of the exhibit has an especial interest for Ireland, which imports large quantities of fodder, hay and oats, Indian corn and peas from other countries, the home supply not being equal to the demand. If we remember that Canada to-day stands in the first

place in the Corn Exchange for the excellence of the produce, we can understand that trade with her must necessarily be as advantageous to the consumer as the producer. The wheat belts of Manitoba have hitherto been better known than those of any other part of Canada, but soon we may expect to find the more distant parts of Canada, like the valley of Saskatchewan, competing with it, and with the supplies which come from the valley of the Danube, Russia and the States. Oil paintings representing seed-time, harvest and threshing operations in the Canadian Northwest are distributed along the walls and are framed by wheat sheaves.

A great glass case acts as a cold storage chamber and contains frozen chickens, bacon, Cheddar cheese, apples, butter, eggs, maple sugar, etc. Specimens of wood of every sort, pine, maple, birch, elm, cedar and numerous other varieties in various states, some showing the natural grain, others the effect of staining or polish, line the walls, and amongst them are placed massive and effective paintings representing lumber operations life on the prairies, etc. Photographs of various trees indigenous to Canada, framed in the wood of the special trees they portray, give an added interest to this portion of the exhibit. Specimens of spruce wood, a pulp wood, are also shown, which in the future promises to prove one of the most valuable of Canada's products, as the manufacture of paper has now become a thriving and a valuable industry.

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NOTES

THE LIBRARY QUESTION of the selection for the proposed Montreal library is again before Council; and the major Catholic aldermen seem disposed to the idea of recognition of the Church in that matter. And those or the recognition of the Church in this context hostile to the proposal the Irish Catholic section community the same right are freely granted to the section of it. The struggle right, and fair play as this province is another column we print from the pen of one of our special correspondents or

MR. TARTE'S SUCCESSION the Cabinet change necessary by the resignation of Tarte have been announced. His successor is Ex-Mayor Prefontaine; but his successor is not Mr. James Sutherland, who loses the head of two great spending departments, the Government, New Brunswick, and Ontario. We have had occasion to Prefontaine's conduct in able instances; when he is right the Irish Catholics in the majority, and we wish their claim to receive the hands of the Harbisoners. Nevertheless, we hope that he may yield enough to change his regard to the rights of the Irish in this province.

ST. PATRICK'S PARISH Rev. Martin Callaghan, St. Patrick's, celebrated his first Monday. The occasion was commemorated by the parish school, Alexander by whom this worthy priest held in affectionate since he first became of the parish, years before his present position as pastor. "True Witness" join with in heartily wishing him returns of the day.

MISSION OF THE GOSPEL for English-speaking being going on this week Church of the Gesu, well attended, and is being spiritual results.

OUR SUBSCRIBERS— remind those of our whose accounts with us that remittances from the gladly received. Quite a number in subscriptions is owing present; and if this were we would be relieved of a worry, freer to devote to our editorial endeavours to brighten up our