

USEFUL RECIPTS.

Beefsteak Pie.—Select flank or rump steak for the dish. Cut the meat in two-inch pieces, about an inch wide; season them with salt, white pepper, and minced parsley; dredge with flour. Wash, peel, and cut in long, thin pieces half the quantity of potatoes. Line a baking dish with paste; add one long thin strip of bacon, then the steak alternated with layers of the potato; add gravy or broth enough to keep the contents moist; cover with a top crust, brush a little egg over it, and bake until quite brown on top.

Stewed Oyster Plant.—Take six stalks of oyster plant, scrape them, and dip them in half vinegar and water as fast as scraped. Cut them in quarters lengthwise, then in inch strips; wash them and boil one hour in slightly salted water. Boil half a pint of milk, add a saltspoonful of dissolved flour to it; add the vegetable and put in a small baking-tin; season with salt and pepper, and keep hot until wanted.

Escarole Salad (a most excellent salad for December).—Take two heads of escarole; reject all green and decayed leaves, place the white bleached leaves in a salad bowl; after thoroughly washing and drying in a napkin take a small piece of crust of bread and clove of garlic, dip the garlic in salt, and rub it a few times on the bread. add the piece of bread to the salad-bowl; next add half a teaspoonful of pepper, and five tablespoonfuls of the best olive oil; toss the salad gently, then add a tablespoonful of tarragon vinegar, toss again, remove the piece of crust, which is known as "Chapon," and serve. A few sprigs of chopped chervil will improve it. Escarole is the broad-leaved variety of the well known Endive.

Cheese Omelet.—Beat up three eggs and add to them a tablespoonful of milk and a tablespoonful of grated cheese add a little more cheese before folding; turn it out on a hot dish; grate a little cheese over it before serving.

After-dinner Coffee.—As a general thing, after-dinner coffee is made in much the same way as the breakfast coffee by most cooks, but this is an error.

Heat the coffee beans before grinding and grind them very fine. Put one quarter of a pound of it in the strainer pour a quart of freshly boiled water upon it; pour it through a second time; let it come near boiling-point, and it is ready.

Do not serve the coffee so hot as at breakfast, as the palate is wholly unprepared for so sudden a change from cold dishes to one as hot as live coal.

The coffee of the best restaurants contains a little chicory to give it color. I am not prejudiced against for it is wholesome root, but I do object to purchasing "pure coffee" and finding it half chicory. The best thing to do is to purchase whole roasted coffee, grind it fine, and add a "pea" of pure chicory root to each quart of coffee. All the leading grocers sell prepared chicory.

Smelts, Fried. Trirrt Sauce.—Clean six small smelts, leave on the heads, dip them in beaten egg, roll them in fine cracker dust, and fry in very hot fat. Serve with sauce prepared as follows: Take half a pint of mayonnaise; add to a teaspoonful of French mustard, a teaspoonful of chopped salad herbs, and a few minced capers.

Beef Braise, Hungarian Style.—Beef cooked with addition of a liberal quantity of Paprika (which is a red but very mild and excellently flavored, pepper) is called Hungarian style. This pepper may be purchased at the Spanish stores on Maiden Lane and at Hungarian restaurants. Select a five pound piece of rump beef, cover it with hot water, and simmer two hours. Take it out put it in the braising pan with a slice of bacon, a carrot sliced, an onion quartered, a teaspoonful of salt, three cloves and a pinch of thyme, and a heaping tablespoonful of Paprika. Add half a pint of the water in which it was partly cooked (and save the remainder for soup). Cover and simmer an hour, and set the joint in an open oven a few moments while you rub the sauce through the colander; remove surplus fat and boil the sauce down, then pour it over the meat and serve.

Stewed Eels German Style.—Select two good sized properly cleaned eels, cut them in three inch pieces, cover with cold water, slightly salted, for one hour. Put into a sauce-pan two ounces of butter, a tablespoonful of flour, and stir it around until slightly colored, add gradually a pint of cold water, and a clove of minced garlic, one bay leaf, a blade of mace, two sage leaves, six cloves and a wineglass of Rhine wine. When warm add the eels cover and simmer slowly one hour. Remove the eels

without breaking the pieces, strain the sauce, and if thin boil it down; pour it over the eels, and serve hot or cold.

Liver And Bacon En Brochette.—This is a very nice way for serving this much abused and invariably ill cooked dish. Cut the bacon in slices first, then cut each slice into squares. Wash the liver thoroughly and parboil, or rather scald, it and cut it in slices or the same size as the pieces of bacon, put them alternately on wooden or silver skewers, and broil on all four sides. When done do not remove the skewers. Serve with a sauce of melted butter seasoned with lemon-juice.

The Secret of the Confessional.

In Zhitomeer, Russian Poland, some thirty-three years ago, a ceremony was performed as rare as it is sad and solemn—the degradation of a priest. The unfortunate man was the Rev. Father Kobylovicz, pastor of Oranon, in Keiv, who up to that time had borne the highest reputation. He was loved by his parishioners, and known as a zealous priest, a distinguished preacher, and an excellent confessor.

A murder had been committed in the parish, and a gun, lately discharged, found concealed under the altar, was recognized as belonging to the pastor. upon this evidence, there being none against any one else, he was found guilty, and condemned to life-long servitude in the wilds of Siberia. He protested his innocence, but could not or would not explain about the gun.

Twenty years afterward—in 1873—the organist of the church in Oranon confessed upon his death-bed, before the local authorities and many other persons, that he was guilty of the murder. He had hid the gun under the altar, and then directed the attention of the police to the spot, in order to throw suspicion upon his pastor. Later, seized with remorse, he confessed his crime to the priest, but had not the courage to give himself into the hands of justice.

Word was sent at once to Siberia to have the injured priest liberated, but alas! too late: he had died a short time previous, carrying with him to the grave the secret of the confessional.

The memory of Father Kobylovicz is venerated in his native country, where he is compared, and justly, with St. John Nepomucene, who died five centuries before, and is known in ecclesiastical history as the martyr of the confessional.—The Ave Maria.



Tenders for a Permit to Cut Timber in the Province of Manitoba.

SEALED TENDERS, addressed to the undersigned and marked "Tenders for a Permit to Cut Timber," will be received at this office until noon on Monday the 22nd of February, 1886, for a permit to cut timber from that date up to the 1st of October next, on Section 26, Township 13, Range 5 East of the Principal Meridian, in the Province of Manitoba.

The conditions upon which a permit will be issued may be obtained at the Crown Timber Office at Winnipeg.

A. M. BURGESS,
Deputy of the
Minister of the Interior.

Ottawa, Feb. 3rd, 1886.



MAIL CONTRACT.

SEALED TENDERS, addressed to the Postmaster General will be received at Ottawa until noon, on Friday 19th of February, 1886, for the conveyance of Her Majesty's Mails, on a proposed Contract for four years, fortnightly, each way, between Fort Alexander and Peguis, from the 1st of April next.

The conveyance to be made on foot, on horseback, or in a suitable vehicle. The Mails to leave Fort Alexander every alternate Monday morning and arrive at Peguis on the following Tuesday evening. Leave Peguis the following Wednesday, and every alternate Wednesday thereafter and arrive at Fort Alexander on the evening of the next day (Thursday), or if more suitable for persons tendering.

Leaving Peguis every alternate Monday morning and arrive at Fort Alexander on Tuesday evening. Leaving Fort Alexander on the following Thursday morning and arrive at Peguis on Friday evening.

Printed notices containing further information as to conditions of proposed Contract may be seen and blank forms of Tender may be obtained at the Post Offices of Fort Alexander, Peguis, Dynevor, and Selkirk, and at this office.

W. W. McLeod,
Post Office Inspector
Post Office Inspector's office,
Winnipeg, 8th Jan., 1886.



MAIL CONTRACT.

SEALED TENDERS, addressed to the Post Master General will be received at Ottawa until noon, on Friday the 19th of February, 1886, for the conveyance of Her Majesty's Mails, on a proposed Contract for four years, twenty four times per week each way, between Rat Portage Post Office and Railway Station from the 1st April next.

The conveyance to be made on foot or in a suitable vehicle.

The courier to leave the Post Office and Railway Station with the mails, on such days and such hours as may be from time to time required; to deliver the mails at the Railway Station within ten minutes after leaving the Post Office and at the Post Office within ten minutes after the arrival of each mail train.

Printed notices containing further information as to condition of proposed Contract may be seen and blank forms of Tender may be obtained at the Post Office of Rat Portage and at this office.

W. W. McLeod,
Post Office Inspector.
Post Office Inspector's Office,
Winnipeg 8th Jan., 1886.

PROSPECTUS OF THE

ST. MARY'S ACADEMY

Directed by the Sisters of the Holy Names of Jesus and Mary.
WINNIPEG, MAN.

The Sisters are happy to inform their Friends and the Public that the new and commodious Building which they have recently erected will enable them to bestow additional care upon the education of their Pupils.

The Teachers will devote themselves with unremitting attention and labor to the intellectual culture and moral training of their Pupils as well as to forming their manners to the usages of polite society.

Pupils of every denomination are admitted and no interference is made with their religious convictions; they are, however, required to conform to the general rules of the Institution.

The Scholastic Year, comprising ten months, consists of two sessions commencing respectively on the Third Tuesday of August and the third Tuesday of January.

Terms.—Board and Tuition, per Session \$10.00. Music Lessons and Use of Piano, \$2.00. Drawing and Painting, \$2.00. Oil Painting, \$2.00. Drawing and Painting, \$2.00. Private Singing Lessons, \$2.00. Sewing, \$2.00. Bed and Bedding, if furnished by the Institution, \$5.00. Washing \$5.00. Each Session is payable in advance.

Singing in Concert. Calisthenics. Sewing and Fancy Work do not form extra charges. The uniform which is worn on Sundays on Thursdays, consists of a black Merino Dress for winter, and a black Alpaca for Summer. Parents before making the above dresses will oblige by asking information at the Academy. If desirable, material will be supplied and made up at the Institution, when paid for in advance. Each pupil should be provided with a Toilet Box, a Knife, Fork, a sufficient supply of Under linen, Six Table Napkins, Six Towels and a Black and White Boonnet.

Parents residing at a distance will please furnish sufficient funds to purchase such clothing as may be required, also materials for Drawing, Fancy Work, etc. Pupils from other institutions will not be admitted without a recommendation from Superiors Books and Letters are subject to the inspection of the Directress. Pupils are admitted at any time, charges being made for entrance. No deduction will be made for partial absence, or unless in case of illness, or for other grave and unavoidable reason. Pupils are allowed to receive visitors on Sundays, from one to three o'clock, and on Thursdays from one to five p.m. Only Parents, Guardians and such persons as are duly authorized, will be admitted. Address

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St. Mary's Academy,
Winnipeg, Man.

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USED EXTERNALLY, it cures Boils, Felons, Bruises, Cuts, Burns, Scalds, Old Sores and Sprains, Swellings of the Joints, Toothache, Pain in the Face, Neuralgia and Rheumatism, Chapped Hands, Frost-bitten Feet, &c.

The PAIN-KILLER is sold by Medicine Dealers throughout the world. Price 25c. and 50c. per bottle.

PROSPECTUS OF THE

ST. BONIFACE COLLEGE

The College of St. Boniface, incorporated by an Act of Parliament, and affiliated to the University of Manitoba, is, since the 18th of August, 1885, directed by the Fathers of the Society of Jesus, under the high patronage of His Grace the Archbishop of St. Boniface.

Its course of studies comprises the Greek, Latin, French and English languages and literature; History, Arithmetic, Algebra, Geometry, Higher Mathematics, mental Philosophy, Natural Sciences and Theology. Although chiefly intended to prepare young men for the study of the liberal professions and divinity, it is also calculated to fit them for commercial pursuits. Its large and spacious grounds, secluded from the city, offers all the advantages of a country site, and are so near the cities of St. Boniface and Winnipeg as to secure all the advantages of a town residence.

The College can accommodate a hundred students, of whom eighty may be boarders. The terms have been made as easy as possible. \$13 a month for boarding, and \$3 a month for those who take their meals in town and sleep in the college, beside a small additional fee, for a few dormitory articles, of \$2 a year; the whole to be paid half yearly in advance.

The uniform consists of a frock coat, with trousers, necktie and felt hat, all black. Each student is to be sufficiently provided with other articles of clothing.

The discipline of the College, strict in point of morality, is, as far as possible, paternal in character.

The scholastic year opens on the third Wednesday of August and ends about the 20th of June.

ST. BONIFACE, AUGUST 28th, 1885.

PUBLIC NOTICE

Legislature of Manitoba.

RULES RELATING TO NOTICES FOR PRIVATE BILLS.

48. No petition for any Private Bill is received by the House after the first five days of the session.

49. All applications for Private Bills, properly the subject of legislation by the Legislative Assembly of Manitoba within the purview of "The British North America Act, 1867," whether for the erection of a bridge, telegraph line, or the construction or improvement of a harbor, canal, lock, dam, or slide, or other like work; the granting of a right of ferry; the incorporation of any particular trade or calling, or of any joint stock company; or otherwise for granting to any individual or individuals, any exclusive or particular rights or privileges whatsoever, or doing any matter or thing, which in its operation would affect the rights and prerogatives of other parties, or relate to any particular class of the community; or for making any amendment of a like nature to any former act; shall require a notice, clearly and distinctly specifying the nature and object of the application and where the application refers to any proposed work, indicating generally the location of the work, such notice to be, during four weeks, between the close of the next preceding session, and the time of the consideration of the petition, published in every issue of the "Manitoba Gazette" and in two other newspapers as aforesaid (one in English and one in French) and with one week from the appearance of such notice in the "Manitoba Gazette," a copy of said Bill, with the sum of one hundred dollars for each ten pages or fraction thereof, shall be placed by the applicants in the hands of the Clerk of the House, whose duty it shall be to get the said Bill printed forthwith.

51. Before any petition praying for leave to bring in a Private Bill for the erection of a toll bridge is received by the House, the person or persons intending to petition for such bill shall, upon giving the notice prescribed by the preceding rule, also, at the same time, and in the same manner, give notice of the rates which they intend to ask, the extent of the privilege, the height of the arches, the intervals between the abutments, and mentioning also whether they intend to erect a draw bridge or not, and dimensions of the same.

C. A. SADDLEIR,
Clerk of the Legislative Assembly of Manitoba

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ST. BONIFACE ACADEMY

CONDUCTED BY THE SISTERS OF CHARITY.

This Institution, under the distinguished patronage of His Grace the Archbishop of St. Boniface, is conducted by Sisters of Charity. The latter would respectfully direct the attention of parents and friends of education in general to the condition of well-being and comfort in which they begin this scholastic year. The new edifice, situated a few steps from the old one, is equal to any establishment of the kind in Canada or elsewhere. Spacious apartments, well lighted and ventilated; comfortable class-rooms; vast dormitory; bath rooms; water-works; the most improved system of heating, and perfect security against fire; gardens and play-grounds, laid out in the most salubrious and agreeable sites; such are some of the principal advantages afforded by the new building. The course of studies followed by the pupils, under the direction of His Grace the Archbishop TACHE, comprehends religious instruction, the usual branches of English and French education, pleasing arts and domestic economy. It has received the approbation of most competent authorities. Difference of religion is no obstacle to admission, but external compliance with the rules is required from all. The St. Boniface Academy counts thirty-seven years of existence. Reports of conduct and progress of each pupil will be sent occasionally to her parents and guardians.

TERMS.—Entrance fee (once for all), \$5.00. Board and Tuition, per month, \$10.00. (A deduction is made when two or more of the same family are sent.) Music and use of Piano, per month, \$3.00. Drawing, per month, \$1.00. Bed and bedding, per month, \$1.00. Washing, per month, \$2.50. Payments to be made every two months in advance. Pupils coming from other institutions must furnish certificates of good conduct from the establishment they left.

Every pupil should be provided with sufficient underclothing, a plain toilet case, a table knife and fork, spoons and goblet, six table napkins and a napkin ring.

The uniform, strictly obligatory, is a black merino dress, and a mantilla of the same color, a straw hat trimmed in blue for summer, and a white hood for winter, a white veil of plain net. Parents are invited to inquire at the Institution for certain particulars before preparing the uniform. When desired it can be furnished in the establishment, as also articles for toilet, drawing and fancy work, but payment in advance is required. School books and stationery are furnished at current prices. Other books and letters are subject to the inspection of the Directress. No deduction for pupils withdrawing before the end of the two monthly term, unless in case of sickness or for other cogent reasons. Pupils receive visits of their parents, near relatives and guardians, on Sunday, between the hours of divine service and after Vespers, until 8 and on Thursday from 1 to 5:30 p.m. No other visitors are admitted unless they are recommended by parents or guardians.

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