

INFALLIBILITY OF THE CHURCH.

Sermon by Cardinal Manning.

"By grace you are saved through faith not of yourself: it is a gift of God."

The holy council of Trent tell us that faith is the root of our salvation, and therefore it is a most vital thing for us, to know what faith is. We hear a great deal about it; but we hear very contradictory things concerning it. If there is one thing in which we are all, at least nominally, agreed, it is that we are saved by faith. But when we begin to examine and explain what we mean by these words, men go off into a diversity of explanations contradicting one another and producing universal doubt. Let us, then, endeavor to see what faith is, where it comes from, what we believe, and why we believe. If we can find these four things, we shall come to some agreement all doubt, I hope, may be dispelled and we shall be united in one faith, one Lord and one baptism. Having dealt at considerable length with the first two points, his Eminence asked what is the matter we believe. What is taught by a human teacher, cannot, he said, be a matter of faith. Nothing that is false can be a matter of faith. Faith is the truth of God. God has written two great books. First He has written the book of Nature—The world which He created—on the pages of which He has written with the fingers of light His own existence, His own perfections. The other great book which God has written is the new creation. You will, perhaps, wait to hear me say that that is the Bible. No: that comes after. The first great book which God has written since the creation of all His works is the Revelation which He gave first by the lips of His Divine Son Incarnate, and then on the day of Pentecost by the coming of the Holy Ghost. When our Lord said to His Apostles, "Go and make disciples of all nations, teaching them all things whatsoever I have commanded you," they wrote on the whole face of the Christian world—that is the universal Church of God—the whole Revelations which they had received on the day of Pentecost. It was more than three generations of men after that the New Testament existed. The three first Gospels were written first about eight or nine years, the second some ten, third about fifteen years after the ascension of our Lord into Heaven, but the fourth Gospel was not written till the year ninety, that is sixty years after the ascension of our Lord into Heaven. Therefore, the second great book is the Catholic Church founded by the Apostles, the living and lineal witness of the Revelation of the day of Pentecost. Next, why do we believe this. We believe it on the authority of God; no other.

Some will say is not Holy Scripture the word of God, and is it not a divine authority. Well rightly interpreted, yes, but erroneously interpreted, no. How many there are who ask no body to help them in the interpretation of the holy scripture. They read for themselves, saying they can understand it. I need not go into the question of their interpreting it erroneously, when they all come out of the unity of that one faith. Some say they believe in the Church of the nation as in England, and they ask is that not enough. It is not. A province or two provinces may err, and that divine guidance which is promised to the universal Church in its worldwide unity is promised to no province or cluster of provinces that left that unity. The Church is the witness of the whole revelation of God. How should we know but for that witness not only what was revealed on the day of Pentecost, but how should we know that there are any authentic books of Scripture. I will even go further, how should we know that Jesus Christ came in the flesh. The Church then is not only a human witness, an historical witness, and the highest witness that is to be found in the world for any event of the past, but it is also a divine witness, and that because the Church is not made up of a mere number of men, it is made up of an organization, of a head, members and body it is the body of Jesus Christ, of which He, at the right hand of his Father, is the head in Heaven. Moreover, the Church is not an individual as we are. All individuals may err and the Holy Spirit of God, Who abides with us and guides us so long as we are faithful, if we fail in obedience to him is driven from us. But the Church can never lose the light and the presence of the holy Ghost. The Holy Ghost came on the day of Pentecost to dwell in the Church forever. Here then, we have where faith comes from, it is a gift which you have received. The matter of faith is the word of God, not only the Scripture but the whole revelation which is be-

lieved and taught throughout the world and the authority upon which we believe it is the authority of the divine voice, and the perpetual and divine teaching of the Spirit of Truth, that continues forever in the Church of God. Let us be careful that we preserve our faith. We live in a time and in a country where every day, I know not what multitude of newspapers and books of every kind, contrary to morals, are printed and published and are in the hands of men and women and lie upon the tables of our homes. Do you permit in your homes pestilent books. Do you allow such things to go into the hands of your children. Guard your faith, then, as you would on a windy night carefully shelter the light of a candle, lest it be extinguished.

ORIGIN OF MISSISSIPPI.

The Mississippi is a good instance of the variations through which some names have passed. Its original spelling, and the nearest approach to the Algonquin word, "the father of waters," is Mecee Sebe, a spelling still commonly used by the Louisiana Creoles. Tonti suggested Miche Sepe, which is somewhat nearer to the present spelling. Father Laval still further modernized it into Michisipi, which another Father, Labatt, softened to Missisipi, the first specimen of the present spelling. The only changes since have been to overload the word with consonants. Marquette added the first and some other explorer the second "s," making it Mississippi, and so it remains in France to this day, with only one "p." The man who added the other has never been discovered, but he must have been an American, for at the time of the purchase of Louisiana the name was generally spelled in the colony with a single "p."

THOUGHT.

Thought engenders thought. Place one idea upon paper—another will follow it, and still another, until you have written a page. You cannot fathom your mind. There is a well of thought there which has no bottom. The more you draw from it, the more clear and fruitful will it be. If you neglect to think for yourself and use other people's thoughts—giving them utterance only—you will never know what you are capable of. At first your ideas may come out in lumps, homely and shapeless; but no matter, time and perseverance will arrange and polish them. Learn to think, and you will learn to write. The more you think, and the better you will express your ideas.

PERSEVERANCE.

Did you ever know anybody stick to a ny kind of business, no matter how unpromising, ten years at most; who did not prosper. No one no matter how bad it might be in the beginning—if he stuck to it earnestly, and faithfully, and tried nothing else; no matter how hard he may have found it sometimes to keep his head above water; still, if he persevered, he always came out right in the long run. A certain amount of opposition is a great help to a man. Kites rise against, not with the wind. No man ever worked his voyage in a dead calm. The best wind for everything, in the long run, is a side wind. If it blows aft, how is he to get back.

TRUST.

The way to get credit is to be punctual; the way to preserve it is not to use it much. Settle often, have short accounts. Trust no man's appearance as appearances are deceitful perhaps assumed for the purpose of obtaining credit. Beware of gaudy exteriors, rogues usually dress well. The rich are plain; trust him if any one, who carries little on his back. Never trust him who flies into a passion on being dunned but make him pay quickly if there be any virtue in the law. Whenever you meet a man who is fond of argument you will meet one profoundly ignorant of the operation of the human heart. Mind your own affairs. Let all the errors you see in others' management suggest correctness in your own.

THE CHARACTER OF A WOMAN

Every man of sense and refinement admires a woman as a woman; and when she steps out of this character, a thousand things that in their appropriate sphere would be admired, become disgusting and offensive. The appropriate character of a woman demands delicacy of appearance and manners, refinement of sentiment, gentleness of speech, modesty in feeling and action, a shrinking from notoriety and public gaze, aversion to all that is coarse and rude, and an instinctive abhorrence of all that tends to indelicacy, either in principal or action. These are the traits which are admired and sought for in a woman.

THE POULTRY YARD.

Where hens are confined they should be fed plenty of grass as well as any other green food. That cut from lawns by a lawn mower is the best. A good laying hen as a rule never grows

so large as her sisters, especially if she commences to lay when very young. We do not mean to say there are not good layers to be found among large hens, as these are met with occasionally.

Indian corn is the best food for half grown and adult turkeys, and is fattening as well as economical. They should not be fed later than five in the evening. Where they have plenty of range once a day will be sufficient, and insects on the farm will have a bad time.

Summer, when eggs are cheap and fresh meats in the country scarce and difficult to get, is just the time to thin out surplus fowls. The roosters should be first disposed of, as no more breeding is desirable this season. The hens will lay as well or better without their attention.

Then resolutely kill all hens two years old or over, and cull out the poorest of the younger flock. In this way only can a first-class lot be maintained, and a few of the best are much more profitable than a great many poor ones.

If you do not possess that desirable breed of hens that lay all winter, now is the time to begin to pack eggs for the winter supply. Gather them every day and pack none that you are not absolutely sure are perfectly fresh. We have found salt the best packing material, and the eggs should be "laid down" the day they are gathered. Keep the egg box in a dry, cool place, where the salt will not gather dampness.

THE DAIRY

One half of the difficulties in making good butter is the care of the milk and not in the mode of churning, says a writer. From the time the milk is drawn from the cow until the cream is drawn to be used the strictest care should be exercised in keeping it clean and free from exposure to outdoors.

In setting the milk for cream it should be borne in mind the pan should not be covered, but remain open, in order that the air may have free access. And particles of milk remaining in the pans from previous setting affect the new milk, and it is the best to allow them air out of doors also.

When butter is kept in tubs or earthen vessels it must be packed as closely as possible says a contemporary and no interstices or vacant spaces left for the butter quickly spoils around these interstices and the evil spreads through the tub. In large establishments it is considered essential that a tub be filled with butter made all in one day.

The milch cow should be gentle, milk easily and give a fair flow of milk and hold out well. A cow that does not possess each one of these virtues is not a suitable animal to be kept long on a farm. Kicking and restless cows and cows which milk hard are nuisances and trying on the temper and there is no call to keep them that their species may be propagated.

Beef, roast, per lb.	\$0 12 1/2	to	15
Beef, steak, per lb.	10	to	13
Beef, corned, per lb.	8	to	10
Beef, boiling, per lb.	6	to	8
Beef, fore quarters, per lb.	5 1/2	to	6
Beef, hind quarters, per 100 lb.	12 1/2	to	18
Veal, roast, per lb.	15	to	18
Veal, chop, per lb.	10	to	12
Pork, roast, per lb.	10	to	12
Pork, steak, per lb.	12 1/2	to	15
Pork, farmers' per 100 lbs.	5 50	to	6 00
Mutton, roast, per lb.	12 1/2	to	15
Mutton, leg, per lb.	15	to	18
Ham, per lb.	14	to	15
Breakfast bacon, per lb.	12	to	15
Lard, per lb.	2 25	to	11
Lard, per pair, per lb.	10	to	12
Sausage, Bologna sausage, per lb.	12 1/2	to	15
Shanks, per lb.	8	to	5
Liver, per lb.	15	to	10
Kidney, per lb.	12 1/2	to	15
Head cheese, per lb.	12 1/2	to	15
Heart, per lb.	8	to	10
Tongue, per lb.	8	to	10
Chicken, per lb. (dead)	25	to	30
Eggs, per dozen.	25	to	30
Butter, per lb.	25	to	30
Chickens, (alive young) per pair	30	to	35
Chickens (alive) older pair.	40	to	50
Turkeys, per lb.	10	to	12
Ducks, per lb.	40	to	6
Prairie Chickens, per brace	15	to	20
Prime antiocha cheese, per pound	15	to	20

WHOLESALE MEAT AND CATTLE MARKET.

Working cows, per head	25 00	to	40 00
Working oxen, per yolk in demand	90 00	to	140 00
Live cattle, per lb.	5 00	to	8 00
Calves, per lb.	8 50	to	9 75
Roll bacon, per 100 lb.	13	to	15
Hams, per lb.	15 50	to	16 00
Pork, per barrel.	12 00	to	18
Beef, per barrel.	15	to	20
Corn, per doz.	40	to	40
Cucumbers, per doz.	20	to	20
Ducks, per doz.	25	to	27
Eggs, per doz.	25	to	27

FISH.

Wholesale, per lb.	4 1/2	to	5 1/2
Retail, per lb.	8	to	10

VEGETABLES.

Potatoes, per bush.	40	to	50
Beets, per doz.	2 00	to	2 50
Dried onions, per bushel	25	to	30
Turnips, per bush.	6	to	8
Cabbage, each.	40	to	40
Sage, per doz.	40	to	40
Carrots, per doz.	10	to	20
Fennel, per doz.	10	to	20
Quash, each	10	to	20

FRUIT.

Cranberries, per barrel	4 25	to	50 00
California Pears, per box.	10	to	12
Grapes, per lb., Ontario	7 00	to	8 07
Lemons, per box.	8 00	to	8 50
Oranges, per box.	8 25	to	8 50
Apples, per barrel.	2 25	to	2 25
Ripe tomatoes, per bushel	1 00	to	1 00
Green tomatoes, per bushel for pickling	3 0	to	4 50
Hay	2 00	to	2 00
Straw	8 00	to	8 00
Timothy	2 00	to	2 00
WOOD.			
Poplar cordwood	3 75	to	0 00
Tamarac	5 00	to	5 50
Poplar poles, per cord	5 50	to	3 0

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