

DR. O'REILLY'S LETTER.

SCHOOLS IN IRELAND.

Dr. Walsh's Utterances in Regard to the Education Question.

Dr. Walsh, Sept. 25. Though little more than a week has passed since the new Archbishop of Dublin landed at Queenstown, it has already, upon the two questions which most passionately stir the national heart—home rule and public education—taken his stand as the chosen teacher and guide of the people and the dispenser of their most sacred rights and the interpreter of their long-cherished aspirations.

In spite of the crying disadvantage under which they are made to compete. This fact renders evident the folly and the injustice of the national system of primary education. In keeping it up the Government contracts itself. The Intermediate Education Board and the Royal University Board have only regard to the work done to its relative excellence as a matter of fact, while the National Board excludes from its aid and advantage every school, every master and mistress, that dares to breathe a word of religion or put up any of its obligations.

THE HOME.

ROLL JELLY CAKE.

Four eggs, one cup of sugar, one cup of flour, one teaspoonful of baking powder, a pinch of salt; mix all together and pour in a large tin. When baked spread jelly on and roll up.

her judgment will be worth less than nothing. The absence of the restraining influence of the parent's judgment in matters that seem trifling to young people is the opportunity of those whose business it is to entice young girls toward the level of iniquitous living.

Advertising Cheats.

It has become so common to begin an article in an elegant, interesting style, "Then ran it into some advertisement, that we avoid all such. And simply call attention to the merits of Hop Bitters—as plain, honest terms as possible.

Louisiana State Lottery Company. CAPITAL PRIZE, \$75,000. Tickets only \$5. Advertisement with list of prizes and drawing dates.

A RECIPE FOR CANES OF DYSENTERY.

The following recipe is recommended as an excellent one for dysentery. The cost of any drug store for putting up is about 15 cents.

POISONS.

From a Latin word, meaning "drink," as poisons are generally taken in that way, and are either "corrosive," such as destroy or kill the texture of the part; or "constitutional," affecting the system through the nerves and blood vessels.

APPLE CAKE.

Make a crust of four beaten eggs, three parts of milk, one cup of sugar and a little salt. Into this stir one pint of stewed, sweetened and seasoned apples, and bake half an hour in a quick oven.

APPLE DUMPLINGS.

Make a crust for pies. Pare and core the apples, then fill them with sugar and butter and roll each in a piece of crust sufficient to cover it well, holding it over nearly on the top. Bake in a well buttered tin half an hour in a quick oven.

APPLE Pudding.

A delicious pruno pudding is made by stewing a pound of prunes till they are soft, remove the stones, add sugar to your taste and whites of three eggs beaten to a stiff froth.

THE CLOAK TRADE "FORM".

Every afternoon at five o'clock a richly-stuffed woman came from a downtown cloak establishment. Her figure is perfect, her face is beautiful, and her carriage is graceful.

A POST ON WOMAN SUFFRAGE.

Dear Sir,—You ask my opinion of woman suffrage. I am sure why you justly mentioned it: Roman Catholic and Protestant women.

FRUIT COOKIES.

Two cups of sugar, one cup of butter, two cups of chopped raisins, two tablespoonfuls of corn meal, two tablespoonfuls of cinnamon, one teaspoonful of nutmeg, cloves and soda. Bake same as other cookies.

GRAPE CAKES.

Boil your grapes and put through the colander, and then through a sieve, to get out all the seeds and grape skins. To four quarts of the juice take one half pint of vinegar—a little more if you think it not tart enough—count an ounce each of cloves, cinnamon and allspice, and sugar to taste.

CHOW CHOW FOR IMMEDIATE USE.

Equal quantities of green tomato and cabbage, half as much onion, some green peppers, if they can be had; chop fine, mix well together, with plenty of salt, red and white pepper, and press into a jar or pickle bottle; pour in all the vinegar it will absorb and place in a cool place. Will keep several weeks.

BEEF FRITTERS.

Chop pieces of steak or cold roast beef very fine. Make a batter of milk, flour and an egg and mix the meat with it. Put a lump of butter into a sauceman, let it melt; then drop the batter into it from a large spoon. Fry until brown; season with pepper and salt and a little parsley.

BEET FRITTERS.

Chop pieces of beet or cold roast beet very fine. Make a batter of milk, flour and an egg and mix the meat with it. Put a lump of butter into a sauceman, let it melt; then drop the batter into it from a large spoon. Fry until brown; season with pepper and salt and a little parsley.

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