THE CATHOLIC REGISTER

Thursday, May 21, 1908

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TORONTO, ONTARIO

Educational

Loretto Abbey



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Women's Department at 34 King Street West, Toronto.

Grapenuts, alligator pear and ro-A pretty way to serve it is to glican Church to have men of such scoop out the inside of a red cheeked eminent learning state emphatically apple blossoms are procurable they tified with the advanced churchmen of form a dainty decoration for the open this country. He made his submission

nuts, the cucumber pulp being used

the flavor, but only a small quantity Canada and afterwards in St. Paul, of these last should be used, as they are rather too rich and mealy to suit the Dean of Cathedral of SS. Peter

dressing is a great improvement when lift the poorest and most unfortuncombined with the estragon and tar- ate classes of that metropolis had with fixed bayonets, swords, lances, ragon, a small portion of e ch being won for him a wide reputation. Mr. bend forward, and as the front rank any salad, but is ruinous to the delikneels, every weapon comes down till cate fruit salad, the flavors of which he tip touches the ground, and there must not be killed if the dish is to be were students at the Nashotah Sem- Park Ave. Res. Phone Main 876

The melon being unobtainable at grand old custom, and quite peculiar this season, canned melon ried is used and a pupil of the celebrated Menzell to Spain. In every Catholic country, with good effect cut up with cold ar- of New York. His family were Verwhen troops are called upon to salute tichoke bottoms and large pitted cherthe Blessed Sacrament, they know but ries canned without sugar. Fruit sal-

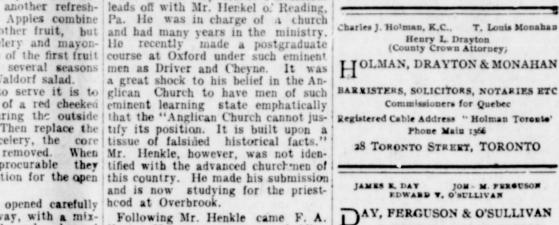
present arms.' But in Spain they punch cups, packed in shaved ice in was Archdeacon of the diocese of realize that it is quite incongruous to the high glasses sometimes used for Fond-du-Lac, was received by the give our Divine Lord and King no grapefruit. A geranium or mint leaf Jesuits at Floriasant, Mo., where he better salute than they would to any is rubbed on the glass by some chefs; went to make a retreat. Wilbur is earthly king, therefore, they have a in fact, their fancy has free play in but 31 years old, a graduate of special word of command which is concocting these dainty dishes.

Cucumbers may be opened carefully hood at Overbrook. and filled the same way, with a mix- Following Mr. Henkle came F. A. ture of endive, apple and chopped Yost. He was a young man holding and the shell neatly reclosed so as to Father Alyah Doran received him inpresent the appearance of being un-touched. The cucumbers should be Edward Hawks and the Rev. James packed in a bed of fresh cresses and H. Bourne. Messrs, Hawks and Canned fruits put up without sugar otah Seminary. They had spent some are all desirable for salad making, and years in the ministry. Then came the the tropical mangoes, the prickly pear Rev. J. B. Haslam. His years in the and the pomegranate serve to add to ministry were full of fruitful work in

A little chervil vinegar added to the slum districts and his labors to up

Harry Kendall and Mr. Mason, who nary, were received by the Jesuits at Milwaukee. Mr. Kendall is an artist monters of the strictest type of Baptists

The Rev. Russell J. Wilbur, who North Western University, and has



The list of very recent conversions

a responsible position at Roxboro. Bourne were instructors at the Nash-Minn. He was then advanced to be and Paul in Chicago. His work in the Too much vinegar is bad for Haslam was received by the Paulists in New York.

> EDWARD J. HEARN, Residence, 21 Grange Ave. Res. Phone 1058. UNWIN, MURPHY & ESTEN

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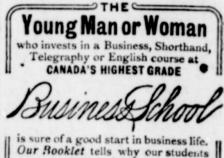
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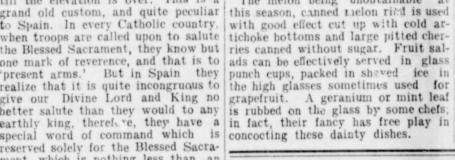
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"You are the schpeaker?" "Yes, sir; I am. But I was hungry and then I prayed "Vel, vot you schpeau about?" "My subject, sir, is this: 'Resolved, that I will never believe anything I do not understand.' "Oh, my! Is dot it? Vell now, you shoost take von leetle example. There, you see that field-my pasture, over there. Now, my horse he eat the grass, and it come up hair all over he's pack. Then my sheep he eats shoost de same grass und it grow wool all over him. And vot you think? My goose he eats the grass, too, and sure's I tell you, it comes all over him feathers. You understand dot, do you? Heigh!" NEW FRUIT SALADS.

And she will not wake. It is very UNDERSTAND? I know, for a boy to be afraid When a boy is as many as five years



reserved solely for the Blessed Sacra-

ment, which is nothing less than an actual surrender or laying down of arms.

And the Virgin did not come, I thought Perhaps if I sent a letter, why-"

The desk was shut with an angry

Would jest with the Holy Virgin,

But the child was weeping and old

Suppressed his wrath and indulged a

"My mother, M'sieur, she sleeps so

These two whole days, and the room

"Saplisi! You little rascal, you

slam.

too?

Pierre

stare.

long.

is cold

wrong,

old.

He paused, but old Pierre said naught. There was something new in the old

man's throat, And something strange in the old man's eyes;

At length he took up his pen and wrote.

Long it took him to write and fold And seal with a hand that was far from bold:

Then, "Courage, small comrade, wait and see:

Your letter is mailed and presently An answer will come, perhaps to me

"I will open my desk. Behold, 'tis there

'From Heaven,' it says, 'a M'sieur Pierre?

You do not read? N'importe. I do. 'Tis a letter from Heaven and all various fruits gives opportunity for

about you. And what? 'Mamma is in Heaven. too.

And her little boy must be brave and are utilized in this manner, and

good And live with Pierre!' That's under- miliar fruit on the table without the stood

While Pierre has a crust or a sou to spare

There's enough for him and thee, mon cher.

-James Jeffrey Roche.

Absolutely all packet teas and most bulk teas show the grocer a larger profit than "Salada," but few of them show as much satisfaction to the consumer.

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BUT IT BECOMES A SERIOUS MATTER IF NEGLECTED. PNEUMONIA, BRONCHITIS, ASTHMA, CATARRH or CON-SUMPTION IS THE RESULT.

Get rid of it at once by taking

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We do not claim that it will cure Consumption in the advanced stages, but if taken in time it will prevent it reaching that stage, and will give the greatest relief to the poor sufferer from this terrible malady.

Be careful when purchasing to see that you get the genuine Dr. Wood's Norway Pine Syrup. But up in a yellow wrapper, three pine trees the trade mark.

Mr. Wm. O. Jenkins, Spring Lake, Alta., writes: "I had a very bad coid settled on my lungs. I bought two bottles of Dr. Wood's Norway Pine Syrup but it only required one to cure me. I have never met with any other medicine as good."

Price 25 ets., at all dealers.

Fruit salads are taking the place of sweets and ice creams at most of the fashionable springtime luncheons. The

fruit salad is not only refreshing and delightful to the palate, but pleasing to the eye, for the coloring of the

striking arrangements. Now that strawberries are coming

more plentifully to the markets they strange as it seems to meet this fa-

usual accomplishment of cream and sugar, it has met with immediate popularity in the new form and

combined with nearly every other fruit in the list. A grapefruit is a specially excellent

addition to strawberries. For this purpose the core and fibre of the

grapefruit is removed after the fruit has been halved, the pulp being loosened from the sides in the usual manner. The berries are then placed in the center of the grapefruit and

the whole is allowed to remain on ice until very cold. A French dressing is added at the table.

Some fruit salads are served in high glasses of ornamental crystal, and the flowers are added to enhance the effect, scattered on the upon which the glass is placed. This, of course, is for the service of indi-

vidual dishes at hotel luncheons. For the home table the salad may be prepared in the bowl in the same manner as the usual lettuce and vegetable mixtures. It is always better to make it soon before serving, and the dressing should be added last. All the ingredients must be cold.

While it has taken the French chefs to popularize the fruit salad in New York it is really an English innovation, and the dish has great importance at the fashionable London dinner, its cost sometimes running higher than any other item on the menu, for fruit is scarcer than any

other delicacy in the English capital, and even in these days the pineapple is brought to the table in state at the lose of the dinner.

There they make salads of black grapes and fresh figs, with nectarines and the immense strawberries which the English growers produce. These fruits are served in a flat dish sur-

which being abundant and beautiful, makes a feast for the eye. The English do not combine fruit and vegetable salads as the French chefs do, and maraschino or champagne is added frequently to the

favorite foundation of the dish. Chopped nuts are also added. remaining on each slice, these being

