

HOUSE AND HOUSEHOLD.

USEFUL RECIPES.

PLAIN OMELETTE.

Six eggs, one tablespoonful of flour, one cup of milk, a pinch of salt. Beat the whites and yolks separately. Mix the flour, milk and salt, add the yolks, then add beaten whites. Have a butter spider very hot; pour in. Bake in a quick oven five minutes.

CHERRY PIE.

Line the pan with good crust and fill with canned cherries, stoned; regulate the quantity of sugar you scatter over them by their sweetness. Cover and bake. When cold sift powdered sugar over upper crust. If desired, instead of cherries for fruit, raspberries, plums or blackberries may be used in the same manner.

A GOOD SALAD.

It is made of cold chicken or veal chopped very fine and mixed with two minced pickled cucumbers and two apples. Take the soft roes of two pickled herrings, stir them in half a pint of cream either sour or sweet. Cut up the rest of the herrings in fine pieces, and with them two hard boiled yolks of eggs, and mix everything together with finely cut pieces of potato, beetroot, capers, onions, a little pepper, vinegar and oil as much as is necessary. Turn out in a form, and garnish with endive, beetroot and small anchovies.

PRESSED CHICKEN.

Boil a fowl in just water enough to cook it until the bones will slip out easily. Take off the skin, pick the meat from the bones and mix the white with the dark. Skim the fat off the broth and season with salt and pepper, celery salt and lemon juice, and boil down to one cupful. Butter a plain round or oval mould, and arrange slices of hard-boiled eggs upon the bottom and slides of tongue or ham cut into round or fancy forms. Mix the broth with the meat and pack it carefully, and garnish the platter with celery leaves and points of lemon.

POMMES SOUFFLES.

This is a very tempting form of potato. Peel some nice sized potatoes, and cut them in slices about one-quarter inch thick, dry them well in a clean cloth, put them into a frying basket, and fry in plenty of boiling lard or fat till they are cooked, but not colored. It is on this first cooking that their success depends, and they should be just so cooked that, while quite soft, they should bite crisp and short if you put a piece in your mouth. Now have ready a second pan of fat, throw a few of the cooked potato slices into the basket, and fry them in the fat till they color prettily and puff out on both sides. Put these to drain in a hot corner, and continue till all are colored and light.

PLANKED SHAD.

"Planked shad, as a rule, is cooked before the open fire," says Mrs. Rorer in her magazine, Household News, "but there is just a little thing which makes a fish taste much better than when cooked in any other way, and that is cooked on a plank. Have an inch and a half or two inch plank made to fit the bottom of your oven; have a slight hollow in the center. Put this board in the oven before beginning to use it, and allow it to get very hot several times, so as to destroy the order of the wood. Split the fish, after it has been scaled, on the belly. Spread it, skin side down, on the plank, which has been previously heated. Dust it with salt and pepper, and baste it well with melted butter. Tack it through the gills and tail with just ordinary tacks; run it into a hot oven, and bake thirty minutes, basting twice with melted butter; garnish with parsley and slices of lemon, and serve on the board. All kinds of fish are very dainty in this way."

About two months ago I was nearly wild with headaches. I started taking Burdock Blood Bitters, took two bottles and my headaches have now altogether disappeared. EVA FINN, Massey Station, Ont.

A warning to young men.—Edith: No. I like you very much indeed, but I can never marry a spendthrift. Guy: How do you know I am a spendthrift? Edith: By the way you have been spending money on me.

When doctors differ we have to pay the bill just the same.



Washed overboard—

the clothes that are worn out before their time. It is the rubbing and scrubbing on the washboard that ruins them. Use *Pearline* for washing and you can use the washboard for kindling. What was done by hard work will be done easily and without harm. Easy washing makes clothes last longer; *Pearline* makes easy washing safe.

Beware of imitations. 259 JAMES PVLE, N. Y.

ROMAN NEWS.

(Gleaned from the London Universe.)

Cardinal di Pietro has been named Protector of the Most Holy Order of Mary of Mercy, and Cardinal Vincenzo Vannutelli of the Sisters of the Poor of St. Catherine of Siena.

The solemn beatification of Venerable Jean d'Avila, spiritual director of St. Theresa, has been fixed for Sunday, 15th April, the date of the arrival of the Spanish pilgrims at Rome.

The death is announced from Rome of Prince Colonna, assistant to the Pontifical Throne. The Colonnas are amongst the oldest and noblest families of the faithful in the Eternal City.

The Holy Father celebrated Holy Mass on Monday, so that the rumours of his ill health are unfounded. In the afternoon His Holiness received the Crown Prince of Sweden. This son of royalty was a mere boy some years ago, when his father was crowned, and now he is a mature man. So wags the world.

The Giornale di Sicilia announces that Cardinal Dusmet, Archbishop of Catania, and the celebrated Palermitan who is so renowned in the Benedictine Order, is in a bad state of health—in fact, in a state that gives inquietude. We are solicitous for his speedy and plenary recovery for the sake of himself and the Universal Church.

Mgr. Paul Ambrose Bigandet, titular Bishop of Ramatha, in Palestine, and Vicar-Apostolic of Southern Burma, died at Rangoon on Monday. The deceased was a native of Malans, in the diocese of Besancon, where he was born on August 13, 1813. He was elected on March 27, 1856. He belonged to the Society of Foreign Missions of Paris.—R.I.P.

The Jesuit Fathers at Shanghai have established an observatory at Zi-ka-wei. In their chapel they have set up an organ made by one of the community, the pipes of which are manufactured of bamboo. The tone is said to be of incomparable delicacy. They have also founded a journal in the Chinese language, entitled The Sacred Heart of Jesus.

Cardinal Thomas, Archbishop of Rouen, who has just died, was a native of Paray-le-Monial. He was in his sixty-seventh year, and was nominated to the see of Rochelle when he was only forty. He was transferred to Rouen in 1883, and raised to the Sacred College last year. He was a great lover of quietude, and an ardent advocate of temperance. There are at present but six French Cardinals.

Italy must be in a very unpleasant condition. A few days ago a colonel, aged sixty, named Trussard, committed suicide at Milan, having left these lines after him:

I cannot assist at the submersion of my country.

This is a grave indication of the national bankruptcy which can drive people to such lamentable aberrations of intellect.

The manager of the Catholic journal, Vera Roma, has been sentenced by the Court of Assizes of Rome to ten months' imprisonment and 1250 francs fine for an article sustaining the independence of the Papacy. The public received the verdict with vivats in honor of the condemned. In like manner, the manager

of the *Moniteur de Rome* has been sentenced to eight months' imprisonment and 500 francs fine for attacks against the Italian monarchy and unity.

The Countess of Balmoral left the English shores on Wednesday morning for Italy. It may be useful to explain that this is the pseudonym of Queen Victoria. Her Majesty travels thus *incognito* to avoid the fuss of State receptions and the fumes of gunpowder from thundering salutes. She is accompanied among others by her Highland gillies and her Hindoo teacher of Oriental languages, and was preceded by her favourite donkey, her garden-chair, and a coachman.

The death of Father Hyacinthe Frati, of the Order of Dominicans, Secretary of the Index, is announced from Rome. The defunct was born at Lucca in 1841. He was distinguished for his profound science in philosophy and theology. In rotation he had been Regent of the College of St. Thomas at Rome, Prior of the Convent of Minerva, and President of the Committee for the publication of the works of St. Thomas as ordered by Pope Leo XIII. R.I.P.

It is reported from Rome that the negotiations between the Vatican and the French Government on the Fabriques has relation to the following points: Nomination of a mixed commission of Bishops and Juris-consults to examine the question, and a revision of the law of 1892, or at least a modification of the decree of 1893 on the councils. While the negotiations are pending the ecclesiastic authorities are to refrain from public protests while using the right to address, in an opportune measure, their reclamations to the civil power.

L'Etoile Belge has been condemned for an objectionable article on a religious of Diest (Madlle. Van Lommel in the world), who is accused of having violated her vows. As defence it pretends that it did not mean to inculpate the lady in question. But the tribunal had no doubt on the affair, and sentenced the Etoile Belge to pay 1500 francs penalty, and insert the condemnation. We are mightily gratified at the result, and hope it may teach the frisky newspaper to restrain its malicious personalities. These exponents of their own opinion are very mean, when it comes to answer what they have criminally said before the magistrate.

I had a severe cold, for which I took Norway Pine Syrup. I find it an excellent remedy, giving prompt relief and pleasant to take. J. PAYNTER, Huntsville, Ont.

ODDS AND ENDS.

A teaspoonful of alum will make clear four gallons of muddy water.

Sprinkle Cayenne pepper in the resorts of rats, and they will leave the premises.

Pine may be made to look like some beautiful wood by giving repeated coats of hot linseed oil, and rubbing hard after each coat.

To clean a zinc, or zinc-lined bath-tub, mix ammonia and whiting to smooth paste, apply it to the zinc and let it dry. Then rub it off until no dust remains.

To mend large holes in socks or in merino underwear, tack a piece of strong net over and darn through it. The darn will be stronger and neater than without it.

Children

who are thin, hollow-chested, or growing too fast, are made Strong, Robust and Healthy by

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HE LOVED good bread, pie, and pastry, but his stomach was delicate. SHE LOVED to cook, but was tired and sick of the taste and smell of lard. She bought Cottolene, (the new shortening) and THEY LOVED more than ever, because she made better food, and he could eat it without any unpleasant after effect. Now THEY ARE HAPPY, in having found the BEST, and most healthful shortening ever made — COTTOLENE.

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