

## YOUTH'S DEPARTMENT.

## A KLOMPEN MAKER.

One of the most interesting places in a Holland village is the "klompen" maker's shop, where klompes, or wooden shoes, are made.

Not far from Rotterdam, surrounded by high dikes, lies the little village of Rijsoord, in that village, beside the Skalkydyk river, is a shop in which an old man and his son work early and late, supplying the peasants—who never go barefoot—with shoes. These are first roughly shaped from blocks of willow wood, as a statue is first rudely outlined by chipping the marble block, and afterward the shoes are finished smoothly with sand paper and pumice stone.

The willow trees are grown for this purpose, and when they attain the required size, they are cut down, the branches are trimmed off and only the trunk is used, being divided into blocks, each one of which is the length of the longest shoe.

The work goes on without interruption through the morning, unless some friendly neighbor looks in over the half-open Dutch door, and this is the occasion seized upon by the two men for refilling and lighting their pipes and drawing a few long whiffs while they listen to a little village gossip.

At 11 o'clock the good vrouw appears at the door with "koffij, jongens" (coffee, boys), and they follow her into the adjoining room. It has a low, thatched roof of deep-yellow reeds, and contains the great fire-place, where in damp weather the newly-made shoes are placed before the fire to dry.

All their food is cooked in the same fire-place, excepting the bread, which in every peasant's home is supplied by the baker.

The shoes are piled round the smoldering embers, often with the tea-kettle simmering among them; and while the sap dries out, they give little groans and sighs, as if they knew the hard fate awaiting them when the time shall come for them to cover the feet of some sturdy Dutch peasant or workman and to clatter over the pavements of the town.

After this morning's refreshment, which all of the peasants enjoy, they return to work.—St. Nicholas.

## A PRACTICAL GEOMETRY LESSON.

One chilly evening the sitting-room in which my pupils and I sat was warmed by a great fire. Shaking out some small live coals, I bade the boys observe which of them turned black soonest. They were quick to see that the smallest did, but they were unable to tell why. They were reminded of the rule they had committed to paper, but to no purpose, until I broke a large glowing coal into a score of fragments which became black almost at once. Then one of them cried, "Why, smashing that coal gave it more surface!" This young fellow was studying the elements of astronomy at school, so I had him give us some account of how the planets differ from one another in size, how the moon compares with the earth in mass, and how vastly larger than any of its worlds is the sun. Explaining to him the theory of the solar system's fiery origin, I shall not soon forget his keen delight—in which the others presently shared—when it burst upon him that because the moon is much smaller than the earth it must be much colder; that, indeed, it is like a small ember compared with a large one. It was easy to advance from this to understanding why Jupiter, with eleven times the diameter of the earth, still glows faintly in the sky; and then to note that the sun pours out its wealth of heat and light because the immensity of its bulk has, comparatively speaking, so little surface to radiate from.

## SURREPTIVELY.

The Spanish wit and philosopher, Quevedo, who in his time gained a reputation for knowing almost everything, was asked if he knew of a means whereby a person could avoid growing old.

"Most certainly," said Quevedo, "I know of certain rules which will surely prevent your growing old."

"What are they?"

"Keep always in the sun in summer, and always in the wet in winter. That is one rule. Never give yourself rest; that is another. Fret at everything that happens; that is still another. And then if you take care always to eat your meat cold, and to drink plenty of cold water when you are hot, you may be perfectly sure that you will never grow old!"—Youth's Companion.

## It is a Mistake

To try to cure catarrh by using local applications. Catarrh is not a local but a constitutional disease. It is not a disease of the man's nose, but of the man. Therefore, to effect a cure requires a constitutional remedy like Hood's Sarsaparilla, which, acting through the blood, reaches every part of the system, expelling the taint which causes the disease, and imparting health.

## Some Strange Coins.

"Here is the oldest coin ever made in the world," said a collector to a reporter for the Washington Star one day recently. "It was made about the year 700 B. C. in Egeia, and you will observe that the design in high relief represents a tortoise crawling across the face of the piece. You will not find any date upon it, because no coin were dated prior to 400 years ago. The most beautiful coin ever made, in my opinion, is this silver piece of Macedonia, which was current in Macedonia, now Constantinople, 500 years before Christ, or 200 years earlier than the time of Alexander the Great. Though its face value is only fifty-three cents, the coin is worth a price to-day that would astonish you. 'Here is a specimen of the coin of smallest value ever issued. It is the 'mite,' so called, such as the widow of the Bible story dropped into the slot for the poor, though it was her last one. One-fifth of a cent it was worth, and you observe that its shape is hexagonal. Close by you will notice a piece of money worth \$220. It is simply a rectangular piece of gold, stamped with the characters of China, from which country it comes. Lumps of gold are used in China for currency of large denominations. 'The coin with the head of the beautiful woman upon it, so admirably designed, was minted in Egypt in the reign of Ptolemy Philadelphus, 229 years before Christ. The lovely

head is a likeness of Ptolemy's wife and queen, Arsinoë, who was grandmother by six removes to the famous Cleopatra. I put it that way because there were in reality several Cleopatras, though most people imagine there was but one. 'Here is a gold piece that was issued by Darius the Great before the children of Israel returned from the captivity. This is the marriage piece of Ferdinand and Isabella, issued to celebrate their union some time before Columbus discovered America. Here is the smallest coin ever issued—the thirty-second of a ducat, minted in the year 1550 A. D. in the free city of Nuremberg. It was worth 74 cents. By the way, it was the Swiss who first put dates on their coins. Perhaps the funniest coin in the world are these roundish irregular lumps of silver from Siam, running down from the bigness of a walnut to the size of a buckshot, according to value represented. You will notice from the display of United States coins in this other case that during the first year when we coined money in this country, in 1792, we had nothing but copper. In 1794 we obtained some silver from Mexico, and two kinds of silver coins appear. Not till 1795 did we have gold coins, consequent upon the discovery of that precious metal in different parts of the United States."

Catarrh is not a local but a constitutional disease, and requires a constitutional remedy like Hood's Sarsaparilla to effect a cure.

## CATHOLIC CULLINGS.

Any suffering in this world, rather than to perish in the world to come. Any shame now, rather than shame before Christ at His calling with the Holy Angels.

One of the chief reasons why we find so hard to pray, one of the chief causes of our distraction, wandering, and all in devotion, is the frequency and shortness of our prayers.

They who recognize, by the light of faith, the sovereignty of God in all things, will recognize the sovereignty of God in the daily and hourly details of their own personal life and in the changes of their lot.

Theologians teach that many belong to the Church who are out of visible unity. As a moral truth, to be out of the Church is, not personal sin except to those who sin in being out of it. That is, they will be lost, not because they are geographically out of it, but because they are culpably out of it.

Fortitude has three signs by which it may be known. The first is silence under pain: "Jesus held His peace." The second is meekness: "He opened not His mouth." The third is gladness under wrongs—Peter and John rejoiced that they were counted worthy to suffer for the name Name of Christ.

## Value of Pigottism.

The London correspondent of the Glasgow Herald, writing to that paper on the subject of what the Times—Pigott conspiracy against the Irish Party cost the owners of the London "Thunderer," says: "The Parnell case has, in round figures, cost the Times £180,000 (\$900,000). That is the exact figure, everything included; and it has been paid by the shareholders of the paper foregoing their dividends for the last year. The Walters, however, are not losers to the extent commonly supposed, for John Walters stands toward the paper in a two-fold capacity. He is the owner of sixteen shares out of sixty, and the dividend on each share for 1889 was £3,000. Therefore John Walters's loss was, on his sixteen shares, £48,000. But he is also the printer of the Times, and this printing business is kept separate from the publishing. He supplies paper, ink, press-work, etc., and the profits thereon belong exclusively to him. On these he lost nothing, for it was decided that the printer of the paper could not be called upon to bear any share in the general losses accruing to the publishing department. The whole of the £180,000 has now been paid off."

Not one in twenty are free from some liver ailment caused by inaction of the liver. Use Carter's Little Liver Pills. The result will be a pleasant surprise. They give positive relief.

## COMMERCIAL.

Trade during the week has been steady and the outlook is good. Domestic production is expected to have an upward tendency during the coming week, but generally, there is great firmness on all staple articles the present movements being hardly perceptible.

## Grain.

There is continued good enquiry for oats and a free movement is reported in Manitoba oats at 44c. Ontario oats are rather scarce and firm at 46c, trading easy at this figure. There is nothing doing in the other grains. We quote: No. 1 hard Manitoba, \$3.00; No. 2 do, \$2.18 to \$2.15; No. 3 do, 75c to 76c per 56 pounds in store; Manitoba, extra, 44c; Upper Canada, 40c to 41c; No. 2, 37c to 38c; No. 3, 35c to 36c; No. 4, 33c to 34c; No. 5, 31c to 32c; No. 6, 29c to 30c; No. 7, 27c to 28c; No. 8, 25c to 26c; No. 9, 23c to 24c; No. 10, 21c to 22c; No. 11, 19c to 20c; No. 12, 17c to 18c; No. 13, 15c to 16c; No. 14, 13c to 14c; No. 15, 11c to 12c; No. 16, 9c to 10c; No. 17, 7c to 8c; No. 18, 5c to 6c; No. 19, 3c to 4c; No. 20, 1c to 2c.

Oats continued firm and in demand at full prices. In other respects there was no change, except a hardy movement. In New York No. 1 Canada barley is at 96c per bushel, No. 2 at 88c and No. 2 extra at 92c per bushel. White winter wheat, per bushel, \$1.01 to \$1.05; Red winter wheat, per bushel, \$1.01 to \$1.05; Corn, per bushel, 70c to 72c; Rye, per bushel, 60c to 62c; Oatmeal, standard, per bushel, \$2.25 to \$2.30; Oatmeal, granulated, per bushel, \$2.30 to \$2.35; Oatmeal, rolled, per bushel, \$2.40 to \$2.45.

## Butter.

There was no change to this market, a good demand prevailing. Domestic production is moving very slowly. The supply of choice stock is out excessive and holders are reasonably confident that they will be able to secure their own figures.

Choice late made creamery, 21c to 22c; Choice townships, 19c to 20c; Choice rolls, 15c to 16c; Choice Western, 14c to 15c; Medium grades, 12c to 13c.

## Provisions.

There is no improvement in provisions, dealers reporting a continued dull and dragging trade in all staple articles.

light receipts and a good demand. Prices are unchanged, at 24c per bushel for boiling eggs, 22c for salt and 10c per dozen for butter.

Cheese. The market remains the same and the conditions are generally quiet. The selling of firm with disposition has been shown to bubble around little actually has resulted. Values are hard to fix with the stock as it is at present, but it appears to be the idea, but a move might cause holders to stiffen on this while in their present humor. In a word, they appear confident of realizing their own price on the stock at present in hand. One thing is certain, and that is that the article is cheap on the present basis; in fact, the actual cost of a considerable portion of the stock comes pretty close to it.

Finest late made, 9c to 9 1/2c; Fine stock, 9c; Medium grades, 8c to 8 1/2c; Cable, 55c.

## Dressed Hogs.

The arrivals of dressed hogs are large and the market is clean and unexcited. Cuts are offering at \$5.50 to \$5.75 and sales are being made in a jobbing way at \$5.50 to \$5.75.

## Poultry.

The demand for poultry continues very good and the market is firm under a moderate supply. We quote turkeys 8c to 9c, chickens 5c to 7c, ducks 8c and geese 6c to 7c.

## Lard.

Business still continues dull, though there is perhaps as much doing as could be expected at this season. The market is rather more buoyant in the past week, as several manufacturers have been in the market and the trade generally are looking around and making enquiries to a greater extent than for some time past. There has been the usual easy tendency observable in the market, but prices have not been quotable lower, although slight reductions might doubtless be secured on good orders.

## Domestic Market Prices.

MEATS—Beef, 8c to 15c per lb; Mutton, 8c to 14c per lb; Veal, 10c to 12c per lb; Pork, 8c to 12c per lb; Ham, 12c to 15c per lb; Venison, 10c to 12c per lb; Bacon, 12c to 15c; Sausage, 10c to 12c per lb.

## Country products.

Maple Sugar, 10c per lb; Maple Syrup, in this season, 10c to 12c per lb; Cabbage, 30c to 40c per dozen; Red cabbage, 5c to 10c each; Quebec turnips, 50c per bag; Carrots, 80c per bushel; Beets, 40c to 50c per bushel; Turnips, 25c to 30c per bushel; Parsnips, 50c per bushel; Onions, 50c to 60c per bushel; Leeks, 10c to 20c per bunch; Celery, 25c to 40c per dozen; Parsley, 5c per bunch; Potatoes, 10c to 12c per bushel; Sweet potatoes, 10c to 12c per bushel; Grapes, 8c to 10c per lb; Cranberries, 15c per quart; Apples, 30c to 40c per dozen; Lemons, 50c per dozen; Oranges, 30c to 40c per dozen; Peaches, 50c per dozen; Pears, 30c to 40c per dozen; Plums, 30c to 40c per dozen; Cherries, 30c to 40c per dozen; Nuts, 30c to 40c per dozen; Walnuts, 30c to 40c per dozen; Almonds, 30c to 40c per dozen; Pistachios, 30c to 40c per dozen; Raisins, 30c to 40c per dozen; Currants, 30c to 40c per dozen; Grapes, 30c to 40c per dozen; Figs, 30c to 40c per dozen; Dates, 30c to 40c per dozen; Prunes, 30c to 40c per dozen; 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