

Men and Matters in Ontario.

[From our own correspondent]

TORONTO, September, 1890.

The discussion which took place at the recent meeting of the Ontario Rifle Association was one of interest for the volunteers of this province. There were many visitors present, among them Lt.-Col. Jones, Dufferin Rifles; Col. Macpherson, Ottawa; Capt. Adam, 13th Battalion; Major Blacklock, Montreal, secretary of Quebec Rifle Association; Captain Gray, Ottawa; Major Hughes, Lindsay; Captain Ibbotson, Montreal; Lieut. Macnachten, Cobourg; Major Sherwood, Ottawa; Major Wright, 43rd; Major White, 30th, Wellington. The discussion naturally turned on the subject of the new ranges for the association. Mr. William Mulock, M.P., president of the Association, put the point very plainly when he said that the present grounds could not be held much longer on account of the growth of the city and consequent danger to life. Lt. Col. Gibson's remarks represented the other side of the question, but Capt. Macdonald took the squarest grounds, having regard to the spirit of the citizens. The talk all round gave a suggestion of the knowledge which has already been made known to a few on both sides of the fence of disputation, that the Garrison Commons ranges will be abandoned within a reasonably short period of time for grounds better suited in many respects for shooting purposes. Mayor Clarke has been carrying on the negotiations with admirable tact, but against some considerable difficulty. Too much publicity to the negotiations would now only accomplish harm.

The discussion anent the management of Dr. Canniff's office has again come to the surface, made a stir and dropped out of sight. The methods adopted for making the attack are of a peculiar kind, but so well known have they now become that, if serious trouble does in reality exist in the city health department, people are apt to overlook it through the mere tedium of hearing it brought up every now and then in some paltry spirit.

Last week the Retreat of the Roman Catholic clergy of this archdiocese was conducted by Rev. Father Hogan, director of the divinity school in the Washington Catholic University. As a teacher he is the shining light of his church in the United States. He was placed in his present position soon after he was sent to Baltimore from Paris, where all his studies were pursued and almost all of his former years were spent. The order to come to America is said to have grieved him beyond measure at the time, but his instant recognition and reward not only reconciled him to the New World, but delighted him because of the wider sphere of action and contact with men which it provided. Though he did not speak in any of the Toronto churches, his name was mentioned a good deal in public. This is his first visit to Canada and his mission is a voluntary one. The object is to impress the priests of the Dominion with the responsibility which is placed upon them as members of the Church by the active curiosity of modern thinkers among all classes of men. Father Hogan went to Montreal from here on Monday last, and will visit several other dioceses before returning to Washington.

By his short stay over at Toronto on Saturday the Earl of Aberdeen escaped a series of newspaper interviews and missed as beautiful a day for seeing Toronto as could well be expected for the rest of the season. Mr. John Cameron, late manager of the *Globe*, thinking the present a good time for Mr. Gladstone to come to Canada, took advantage of his position on the *Advertiser*, of London, to invite the distinguished gentleman here. Mr. Gladstone cannot come, it seems, owing to his advanced years and his pressing engagements, but, nevertheless, it was a lucid idea of Mr. Cameron's to expect him.

The visit of the Hon. Attorney-General of Nova Scotia to Ontario was made a very pleasant one by his admirers in politics in this part of the Dominion. The hospitality of Prof. Goldwin Smith's quiet and charming residence was the pleasantest feature of it. For the rest the banquet at the Reform Club was conspicuous by the absence of Liberal leaders, but then it was informal to a certain extent, and the picnic at Niagara was a revelation to the visitor from the East, who subsequently spoke in a strain of good-humored sarcasm about its dimensions and spirit.

The authorities of Trinity University have been put to much expense in the matter of the musical degrees, about which a British deputation waited on Lord Knutsford a long time ago. As Chancellor Allan has repeatedly said in convocation and elsewhere, there is no doubt as to the rights of Trinity and the correctness of the position taken in the matter. It is some little comfort for Trinity to learn at this stage of affairs that the deputation acted improperly from the first; but it must be remembered that the reckless sentiments made in the petition presented by the deputation are still before the public, while the subject of a judicial decision is yet to be considered in the indefinite future.

One of the most important matters of public comment during the week has been the spread of typhoid fever. Whether rightly or wrongly, the impurity of the water supply to this city has been in a large measure to blame for it. One thing certain is that the drinking water is absolutely unfit for use, and another matter equally certain is that the city authorities are greatly to blame for keeping the citizens in ignorance of the danger which threatened them. The result was a scare, and hundreds of people would now as soon think of drinking castor oil as Toronto water. The horrible suspicion is gaining ground that the conduit through the bay is only a form of speech, and that the

water is really pumped to the reservoir from inside the island.

On Sunday next the choir of the Church of Our Lady of Lourdes, which claims to have some of the best artists in the city, will accept an invitation from their old friend and father, Rev. J. F. McBride, now of Dixie, to visit his church.

The shields in the G.T.R. tunnel at Sarnia fitted exactly at 11.30 on Saturday night last.

The theatrical season opened on Monday evening, but there will be few real attractions for weeks at any of them. The Grand Theatre has been improved by the adoption of the electric light, and the Academy of Music has been remodelled. The enterprise of the latter served in the past season to very much improve the others, and the indications for the opening season are more strongly marked in the same direction.

Mr. Harold Jarvis, the lyric tenor, who has been singing in the Carleton Methodist Church, has made quite a reputation in musical circles of the city. Mr. Jarvis, who is well known in Quebec, is a nephew of the late Sheriff Jarvis, of Toronto.

The police games on Wednesday last were among the best athletic events of the year. The tug-of-war had an uncommon result—a draw. The teams were both made up of magnificent men, and so evenly were they matched, that for ten minutes the balance was perfect. The staying power seemed to be equally well distributed, neither side weakening quicker than the other. When the draw was declared the men were incapable of trying to decide the pull later in the day.

Mayor Clarke is back from the coast. He managed to find time for a quiet week at St. Andrews, N.B., away from the discussions of the Grand Orange Lodge, which met at St. John.

The opening of the duck shooting season this week has carried many well known sportsmen to Muskoka, Lake Scugog, Rice Lake, the Holland Landing Flats, St. Clair Flats and Long Point.

How Our Ancestors Fared.

William of Malmesbury, who wrote in the middle of the twelfth century, with strong Norman feelings, tells us that the Anglo-Saxons indulged in great feasting, and lived in very mean houses; whereas the Normans eat with moderation, but built for themselves magnificent mansions. Various allusions in old writers leave little room for doubt that our Anglo-Saxon forefathers indulged much in eating; but, as far as we can gather, for our information is very imperfect, this indulgence consisted more in the quantity than in the quality of the food, for their cookery seems to have been in general what we call "plain." Refinement in cookery appears to have come in with the Normans; and from the twelfth century to the sixteenth we can trace the love of the table continually increasing. The monks, whose institution had to a certain degree separated them from the rest of the world, and who usually, and from the circumstances perhaps naturally, sought sensual gratifications, fell soon into the sin of gluttony, and they seem to have led the way in refinement in the variety and elaborate character of their dishes. Giraldus Cambrensis, an ecclesiastic himself, complains in very indignant terms of the luxurious table kept by the monks of Canterbury in the latter half of the twelfth century; and he relates an anecdote which shows how far at that time the clergy were in this respect in advance of the laity. One day, when Henry II. paid a visit to Winchester, the prior and monks of St. Swithin met him and fell on their knees before him to complain of the tyranny of their bishop. When the king asked what was their grievance, they said that their table was curtailed of three dishes. The king, somewhat surprised at this complaint, and imagining, no doubt, that the bishop had not left them enough to eat, inquired how many dishes he had left them. They replied, ten; at which the king, in a fit of indignation, told them that he himself had no more than three dishes to his table, and uttered an imprecation against the bishop unless he reduced them to the same number.

But although we have abundant evidence of the general fact that our Norman and English forefathers loved the table, we have but imperfect information on the character of their cookery until the latter half of the fourteenth century, when the rules and receipts for cooking appear to have been very generally committed to writing, and a considerable number of cookery-books belonging to this period and to the following century remain in manuscript, forming very curious records of the domestic life of our forefathers. From these we propose to give a few illustrations of a not uninteresting subject. These cookery-books sometimes contain plans for dinners of different descriptions, or, as we would now say, bills of fare, which enable us, by comparing the names of the dishes with the receipts for making them, to form a tolerably distinct notion of the manner in which our forefathers fared at table from four to five hundred years ago. The first example we shall give is furnished by a manuscript of the beginning of the fifteenth century, and belongs to the latter part of the century preceding; that is, to the reign of Richard II., a period remarkable for the fashion for luxurious living. It gives us the following bill of fare for the ordinary table of a gentleman, which we will arrange in the form of a bill of fare of the present day, modernizing the language, except in the case of obsolete words:

First Course.

Boar's head enarmed (*larded*), and "bruce" for pottage.
Beef. Mutton. Pestels (*legs*) of Pork.
Swan. Roasted Rabbit. Tart.

Second Course.

Drope and Rose, for Pottage.
Mallard. Pheasant. Chickens, "farse-i" and roasted.
"Malachis," baked.

Third Course.

Conings (*rabbits*), in gravy, and hare, in "brasé," for Pottage.
Teals, roasted. Woodcocks. Snipes.
"Rafiyols," baked. "Flampoyntes."

It may be well to make the general remark that the ordinary number of courses at dinner was three. To begin, then, with the first dish, boar's head was a favourite article at table, and needs no explanation. The pottage which follows, under the name of *bruce*, was made as follows, according to a receipt in the same cookery-book which has furnished the bill of fare:—

"Take the umbles of a swine, and parboil them (boil them slowly), and cut them small, and put them in a pot with some good broth; then take the whites of leeks, and slit them, and cut them small, and put them in, with minced onions, and let it all boil; next take bread steeped in broth, and 'draw it up' with blood and vinegar, and put it into a pot, with pepper and cloves, and let it boil; and serve all this together."

In the second course, *drope* is probably an error for *drore*, a pottage, which, according to the same cookery-book, was made as follows:—

"Take almonds, and blanch and grind them, and mix them with good meat broth, and seethe this in a pot; then mince onions, and fry them in 'grease,' and put them to the almonds; take small birds, and parboil them, and throw them into the pottage, with cinnamon and cloves and a little 'fair grease,' and boil the whole."

Rose was made as follows:—

"Take powdered rice, and boil it in almond milk till it be thick, and take the brawn of capons and hens, beat it in a mortar, and mix it with the preceding, and put the whole into a pot, with powdered cinnamon and cloves, and whole mace, and colour it with saunders (sandal-wood.)"

It may be necessary to explain that almond milk consisted of almonds mixed with milk or broth. The farsure, or stuffing, for chickens was made thus:—

"Take fresh pork, seethe it, chop it small, and grind it well; put to it hard yolks of eggs, well mixed together, with dried currants, powder of cinnamon and maces, cubebs, and cloves whole, and roast it."

We are unable to explain the meaning of *malachis*, the dish which concludes this course.

The first dish in the third course, *coney*s, or rabbits, in gravy, was made as follows:

"Take rabbits, and parboil them, and chop them in 'gobbets,' and seethe them in a pot with good broth; then grind almonds, 'dress them up' with beet broth, and boil this in a pot; and, after passing it through a strainer, put it to the rabbit, adding to the whole cloves, maces, pines, and sugar, colour it with sandal-wood, saffron, bastard or other wine, and cinnamon powder mixed together, and add a little vinegar."

Not less complicated was the boar in *brasé*, or brasey:—

"Take ribs of a boar, while they are fresh, and parboil them till they are half boiled; then roast them, and, when they are roasted, chop them, and put them in a pot with good fresh beef broth and wine, and add cloves, maces, pines, currants, and powdered pepper; then put chopped onions in a pan, with fresh grease, fry them first and then boil them; next, take bread, steeped in broth, 'draw it up' and put it to the onions, and colour it with sandal-wood and saffron, and as it settles put a little vinegar mixed with powdered cinnamon to it; then take brawn, and cut it into slices two inches long, and throw into the pot with the foregoing, and serve it all up together."

"Rafiyols" were a sort of patties, made as follows:—

"Take swine's flesh, seethe it, chop it small, add to it yolks of eggs, and mix them well together; put to this a little minced lard, grated cheese, powdered ginger, and cinnamon; make of this balls of the size of an apple, and wrap them up in the cawl of the swine, each ball by itself; make a raised crust of dough, and put the ball in it, and bake it; when they are baked, take yolks of eggs well beaten, with sugar and pepper, coloured with saffron, and pour this mixture over them."

"Flampoyntes" were made thus:—

"Take good 'interlarded' pork, seethe it, and chop it, and grind it small; put to it good fat cheese grated, and sugar and pepper; put this in raised paste like the preceding; then make a thin leaf of dough, out of which cut small 'points,' fry these in grease, and then stick them in the foregoing mixture after it has been put in the crust, and bake it."

Such was a tolerably respectable dinner at the end of the fourteenth century.