

LEO XIII.

A SKETCH OF THE HOLY FATHER

In One of the Leading London Magazines—His Overpowering Influence and Presence.

The Review of Reviews, for June containing a very interesting account of our Holy Father Pope Leo XIII., written for that paper by a journalist of Rome who is privileged to have constant access to the presence of the Holy Father. The editor states that the Holy Father regards the publication with a lively interest. The article is entitled, "The Pope from an Inside Point of View."

Leo XIII. has just entered his 81st year. His thin and angular features, his alabaster complexion, the trembling of his hands, his bowed form, the almost diaphanous aspect of his entire figure would mark him as a man on the threshold of extreme old age. But when he speaks and becomes animated this impression immediately vanishes, and one feels that there is still beneath this fragile envelope a powerful life, and that the blade is infinitely superior to the sheath that covers it.

One would think they were two carbuncles or two black diamonds, so brilliant are they. They give an extraordinary vivacity to his expression, and there is something impressively piercing in their regard. One of the most striking things when one meets the Holy Father for the first time, is the almost convulsive trembling of his hands. This is not a result of age, as is pretty generally supposed, but the consequence of typhoid fever, from which he suffered at Perugia some twenty-five years ago. So great is this trembling that Leo XIII. can no longer write. When he is obliged to sign a document he holds the wrist of his right hand with his left hand in order to be able to trace letters that would otherwise be unrecognizable, and even then each stroke is an infinity of tiny light zigzags.

FOR HIS UNSUBMISSIBILITY. Add to that the enormous work which the government of the Church gives him daily, and of which he supports the principal weight. Is not a prodigious elasticity of temperament requisite in order to support without breaking down such a life at such an advanced age? Others have already perished under it. The Holy Father has seen four secretaries of state die at his side. One day most of the ecclesiastical dignitaries around him were ill. "It is only we young men who are not broken down," exclaimed the Pope gayly. His career is not like that of most men, the product of hazard and of circumstances; it is unfolded itself with the slow gradation and the successive and harmonious developments of a work of art or nature. He has seldom been seen to laugh. This reserve, which is so natural in him, increases the dignity of the man. The young German Emperor knows something about this. When he visited the Vatican in October, 1888, he was so disconcerted on entering the Pope's apartment that he first dropped the valuable tabatiere that he proposed to present to the Pope, and then he fell flat his helmet that he held in his left hand. He could scarcely stammer out several incoherent words. An eye-witness assures me that he

TREMbled LIKE A LEAF. And I know ambassadors of long standing who cannot even now conceal their emotion when they step into the private room of the Pope, so majestically does he carry the sovereign dignity with which he is invested. The present Pope likes to question his visitors. Whenever he passes before a person in public audience he asks a number of questions which vary seldom. "Who are you? Are you married? Have you any children? What is your profession?" etc. I was present at one of these interviews the other day. A young couple on their honeymoon—thousands of them pass through Rome every year—knelt before his Holiness. To the inquiry, "What is your profession?" the young man replied, "I am a doctor, Holy Father." In a few well-selected words the Pope proceeded to outline the duties of his profession, reminding him that when he is called to the sick-bed he should think of the souls of those he cared for as well as their bodily welfare—a little code of medicine and morals, in fact abridged in several phrases full of a true, good sense, and moderation. The Holy Father has

at eleven o'clock he gives his attention to general business, and receives successively his Secretary of State, the ambassadors, and the secretaries of the various Congregations, who, like the ambassadors attached to the Holy See, have each their special day reception. Leo XIII. insists on having a clear statement made to him of all matters that

SEEK HIS PERSONAL ATTENTION. No detail is too small for him to go into; he endeavors to go to the bottom of everything. Twice a week during the winter months, between twelve and one o'clock, the public audiences take place. Fifty or sixty persons are grouped in a room, and kneel when the Holy Father enters. He then passes before each of them, questions them separately, and gives his blessing. English and American Protestants are often in great number at these collective audiences. Leo XIII. makes no distinction between Christians of different confessions. With an exquisite tact he welcomes the Protestants with the same fatherly and affectionate kindness as if they recognized his authority in religion. I have seen them moved to tears by the kindness shown by the Holy Father. A few days ago Col. Grant, United States Minister at Vienna, was received in private audience by Leo XIII. As he spoke neither French nor Italian, he took an interpreter with him. The Pope welcomed him in a fatherly way, told him he had known personally his illustrious father, and spoke lengthily of the high qualities of the late American statesman. It was with a pleasant work for the United States that the Pope took leave of Mr. Grant, who was

PROFOUNDLY IMPRESSED by his interview. At eleven o'clock the Pope takes a light bath, which keeps him going to dinner time. This, according to the old Roman custom, is at two o'clock in the afternoon. This repast is very simple; it consists invariably of boiled beef, a roast dish, seasonal vegetables, and fruit for dessert. Everything like luxury is banished from his table, which cannot cost more than five francs a day. The doctors have ordered him to take Bordeaux wine, and the archbishop of that city never fails to address him barrels of the choicest brand. Traditional etiquette requires that at Rome the Pope shall eat alone, and it is only when he is outside the Eternal City that he can have guests around his table. If the weather is favorable, Leo XIII. takes a walk in the Vatican gardens and park. In summer he sometimes lunches in the little wooden summer-house that has been built at the bottom of the garden. He likes to talk to the gardeners, and follows their work with the closest attention. He interests himself also in the number of oranges that the garden produces, and the disposal that is made of them. At the moment of the jubilee, Cardinal Lavigne presented an African gazelle to his Holiness, who had a piece reserved for it.

IN THE GARDENS. and often amuses himself in letting it feed from his hand. One of his favorite pastimes is the roccolo, a sort of a net trap for catching small birds. This sport is common in Italy, and Leo XIII. is very fond of it, and when he has been very successful he sends to his cardinals or ecclesiastics of his household a dozen birds captured by him. This favor is greatly appreciated by those who receive it. After his walk his Holiness retires to his apartments at about six o'clock, and at once gives his private audiences in his study or in his library. Every day at about eight or nine o'clock in the evening, according to the season, the Pope recites the Rosary with Mgr. Angeli, his private secretary, and one of the priests of the household. After the Rosary, Leo XIII. partakes of a light supper, composed of eggs, vegetables, and fruit, and then enters his private apartments. It is seldom until eleven o'clock that he retires. His excessive nervousness occasions him frequent sleeplessness; he then rises and walks about his room reading and meditating. At times an idea strikes him and he crosses his secretary and dictates to him. His chief

INTELLECTUAL DISTURBANCE is in the morning, when he begins to Latin verse, in which he excels, and which he lovingly recites off. Classical antiquity has no greater compeer, nor a finer or more delicate one, than Leo XIII. He is an artist, and has the culture and manner of one. The elegant Latinity, sometimes laborious and stony, of his Encyclical letters and his speeches, show his attention and respect for style. Leo XIII. is a purist; he is rarely satisfied with what he writes. He erases, adds, and continually erases, until he has found the decisive expression, the word which remains. The Pope is an assiduous reader of Dante. He knows whole cantos by heart. A prelate assures me that he by chance recited some verses. The Pope took up the thread thereof, and unrolled it without interruption. Since Benoit XIV., to whom Voltaire dedicated his "Mahomet"—the Pontiff now reigning is the most literate and the most learned who has ever been seated on the throne of St. Peter. Leo XIII. is not only an able politician and a sagacious diplomat; he is also an excellent administrator, a severe and sharp economist. He administers with scrupulous care the Pontifical fortune. The penance of St. Peter brings in about six or seven millions a year. This is little to meet the

INSURMOUNTABLE NEEDS and ever-increasing requirements of the administration of the Church, but, thanks to the judicious employment of these revenues, the Pope succeeds in meeting all the requirements of the ecclesiastical services. No one is more open-handed and generous than the Pope when it is a question of sustaining some useful work or of securing some great misfortune. Periodically he heads the propaganda with royal munificence; he has given half a million to the anti-slavery movement, and only lately he decided that the sums offered to him on the occasion of his jubilee should be dedicated to African missions for the abolition of slavery. His entry into the Pontificate was marked by the execution of a grand artistic work—and which greatly honors him—the restoration of the abside of St. John Lateran, which cost five millions of francs. The rigid economy with which Leo XIII. administers finance inspires

the most praiseworthy respect. Leo XIII. has the generous ambition of providing a Pontifical treasure by slowly accumulating capital which it will be only possible to alienate under extraordinary circumstances. The considerable sums in cash which he received on the occasion of his jubilee have permitted the formation of a first reserve fund; but Leo XIII. is bent on further increasing this, and it is principally to this end that all the economy and reforms accomplished of late years point. Some day the illustrious Pontiff will be blessed for his disinterestedness and foresight. Leo XIII. will certainly figure amongst the great popes of history. As he enjoys the admiration and the respect of his century, posterity will not refuse to accord him its esteem, and will place him in the

POSITION HE MERITS. by the side of Innocent III., the pope of great and fertile initiative; of Nicholas V., the pope of the Renaissance, the founder of the Vatican library; and of Benoit XIV., the enlightened pope who ranks side by side with the greatest geniuses of his time.

Leo XIII. loves and understands his century. It is for this reason that he has been able to act upon it to a high degree. Nothing in this century is strange to him. In his Encyclical letters, he has sounded all its weaknesses, he has also understood all its needs and all its healthy aspirations.

He has seized and discerned in all its consequences and ramifications the capital fact of the nineteenth century—the rising of the democracy. He may fear the excesses or approve the mistakes of the new power; he does not condemn them in any of their legitimate manifestations.

Of the press, this incomparable lever, the power of which cannot be exaggerated, he understands the necessity and the strength. Leo XIII. is an assiduous reader of newspapers and reviews, and has particular organs which he subsidizes. At the commencement of his Pontificate it was the *Journal*, now it is (so it is said) the *Moniteur de Rome*.

As regards the United States, it has no sincerer friend or more profound admirer than Leo XIII. Peter's Pence. Rome, June 2.—The Pope has charged Archbishop Walsh, of Dublin, to ask Cardinal Manning to bring about if possible an augmentation of the contributions to Peter's Pence from Great Britain. The Vatican commission which has been inquiring into the financial condition of the Papal house has found that the Peter's Pence is 10,000,000 francs short of the estimated amount. A committee of Cardinals is said to have discovered a deficit of 10,000,000 francs in the Peter's Pence account.

A MURDERER EXECUTED. LONDON, June 1.—Narcisse Larocque was hanged here this morning for the murder in October last of the two little McGonigle girls on a lonely road in Russell county. Death resulted from strangulation. The father of the murdered girls, James McGonigle, who was present at the execution, became so excited when the trap was sprung that he could not control himself, but, jumping forward, seized one of the hands of the swinging body and exclaimed, "Satisfaction, satisfaction!"

CARTER'S LITTLE LIVER PILLS. CURE SICK HEADACHE. Aches true would be almost priceless to those who suffer from this distressing complaint; but fortunately their goodness does not end here, and those who once try them will find these little pills valuable in so many ways that they will not be willing to do without them. But after all sick head

ACHE. Is the name of so many ills that here is where we make our great boast. Our pills cure it while others do not. CARTER'S LITTLE LIVER PILLS are very small and very easy to take. One or two pills make a dose. They are strictly vegetable and do not grip or purge, but by their gentle action please all who use them. In vials at 25 cents; five for \$1. Sold everywhere, or sent by mail. CARTER MEDICINE CO., New York. Small Pill. Small Dose. Small Price.

"How are you?" "Nicely, Thank You." "Thank Who?" "Why the inventor of SCOTT'S EMULSION. Which cured me of CONSUMPTION." Give thanks for its discovery. That it does not make you sick when you take it. Give thanks. That it is three times as efficacious as the old-fashioned cod liver oil. Give thanks. That it is such a wonderful flesh producer. Give thanks. That it is the best remedy for Consumption, Scrophulous Bronchitis, Wasting Diseases, Coughs and Colds. Be sure you get the genuine in Salmon Liver Oil, sold by all Druggists, at 50c and \$1.00. SCOTT & BOWNE, Belleville.

FATHER TONIC. A Perfect Success. The Rev. A. Antonio of Refugio, Tex., writes: "As long as I am able to judge, I think Pastor Koenig's Nerve Tonic is a perfect success, for my son who suffered from a most painful nervousness as I did, I feel now like myself again after taking the Tonic."

Cured Entirely. The undersigned, hereby states that my son had epileptic fits over two years but was cured by Pastor Koenig's Nerve Tonic. I make this statement out of gratitude. 522 Race Street, JOHN NUNEMITZ. The undersigned knowing the above named J. Koenig's family, is fully convinced of the truth of above statement. P. M. SCHAEFER, Pastor of St. Francis Church.

THE FARM. SOME CHEESMAKING NOTES. One of Canada's most important industries dealt with—An Official Note.

A cheese factory's reputation is largely determined by the quality of its August, September and October output. The beginning of August is a fit time for every cheese-maker who has had only partial success during the hot weather to relearn his reputation and that of his factory. A comparison of the prices realized for the summer cheese of Ontario with the figures reported from the United States markets shows that Canadian cheese are in demand at higher rates than American cheese will sell for. That we have gained in reputation and in market favor with British importers and consumers is evident. That this advance and advantage are the results of the applied skill of less than half of our cheese-makers is well known to those who visit the factories and handle their products. To reach and to speedily help those who work in cheese factories without any ambition or aspiration for improvement is well-nigh unpracticable. However, we desire to make helpful information not only attainable, but unavoidable to such.

In a short time there will be numerous culls order from England, calling for "good August cheese." That brief description implies a mild rich flavor that may be preserved for the winter trade, a firm solid body "full of mateness," a fine outside finish with clean bright rinds free from cracks, and handbags fresh-looking and not likely to appear mouldy. To help the cheese-makers in manufacturing a class of goods that may be satisfactorily shipped on such orders, I call attention to some things, both outside and inside of the factories, which need their immediate and special personal care.

IMPROVED FACILITIES. Inefficient drainage facilities, unless enlarged or remedied, will show their worst effects during this month. At the cost of only a few hours of labor and a few dollars of expense, the immediate vicinity of every factory can be kept free from noxious odors that arise from stagnant slop pools. The frequency and boldness of these odors about the factories in some sections is not only a menace to the permanent prosperity of our cheese manufacturing industry, but a disgrace to the men in charge of the factories. At factories from which whey is drawn back to the patrons' farms in waggon, the leaking and spilling nearby, the whey tank too often leaves its vicinity in an almost impassable condition. A few loads of gravel will abate the nuisance and leave the place fit for approach during the succeeding months when the roads become bad.

THE SHEDDING ROOM. The shedding in the milk supply will leave a shortage in the whey tank. In order that the whey may have more feeding value, the tank should be thoroughly cleaned and washed at least once a week. At factories where hogs are fed, provisions should be made for supplying them with one feed of a day of some green fodder, such as clover, oats and rye, and one of peas, or corn-talks. Salt should be fed liberally during this month.

THE MAKING ROOM. This month seems the one when flies become most numerous and troublesome. Some afternoon after the cheese are in the hoops, it will be a good plan to close up the making-room windows and doors, and to burn a small quantity of sulphur for the purpose of fumigating the place. If a tablespoonful of alcohol be mixed with the sulphur, it will burn more freely. Care must be taken to prevent the fumes from getting in the curdling-room. The tins of the milk vats and the insides of the tanks should also be washed afterwards before they are used. All vats, presses and utensils should get a thorough quarterly cleaning up early this month. Every cheese-maker should persistently fight untidiness and filth in every room, and he ought to have a woman's passion for cleanliness and a similar antagonism to dirt.

IN THE CURING ROOM. There will be difficulty in curing the cheese made during July at a sufficiently low temperature. Ventilation of the room during the early mornings as well during the evenings and nights will be of benefit. Floors should be sprinkled with cold water morning, noon and evening. While the cheese are being turned on the shelves, there should be an abundant admission of light. August is the month when the "skippers" are of no damage. A plentiful shaking of fly powder in the room before it is shut up for the day will destroy the cheese flies. Cheese boxes should not be stored in the curing-room. The odor from the curd whey penetrates the cheese and affects their flavor. PATRONS. Since the milk is richer and less in quantity, there will be an increased

temptation to "even up" by the addition of water, or to "even down" by the removal of the cream. You will be doing the community moral service, as well as the cheese scum good, by reminding the patrons that the Dominion Act of last Session is in force, and will be enforced against all discovered delinquents. Patrons are more likely during this month than at other times to forget to provide salt for cows, and to neglect to supply an abundance of pure cold water. Cool evenings are no excuse for the aeration. All milk should be most thoroughly aired immediately after it is strained. The making of cheese for exhibitions is usually undertaken during the first two weeks in this month. Send a circular to every patron, making mention of this but not in an inviting their co-operation, in order to aid you in the manufacture of cheese fine enough for exhibition and prize-taking. If some patrons pay no heed and no improvement results, don't get discouraged. Keep right on insisting on a better state of things in their practice. MAKING THE CURD. When the evenings are cool and the milk needs ripening, don't fail to leave it in the vat until reaches the proper state of maturity before the zimmer is added. Use enough rennet to coagulate nature milk, to a state fit for cutting, in forty minutes when set at 85 degrees Fahr. Dilute the extract to the extent of one part of water for every part of milk, and then mix it thoroughly by vigorous, rapid stirring. When you are troubled with gassy curds, allow a development of acid, such as will be indicated by threads from the hot iron test a quarter of an inch long, before the removal of the whey. It is a good plan to run most of the whey off at an earlier stage, and to leave only enough whey on the curd to permit a free stirring of it. After the whey is drawn, air the curd thoroughly and make provision for keeping it warm. When a curd sink is used, if it need be to retain the heat, put the curd back into the vat, but let the temperature be kept above 94 degrees. Frequent turning and aeration will facilitate the development of acid, providing the temperature is maintained. After the curd cutter has been used, the curd should be stirred and aired for fifteen or twenty minutes, before the application of salt. From 22 to 30 pounds of salt per thousands pounds of milk should be added to curds that are fairly well dried by the previous stirring. They should be put in the hoops within twenty minutes after the salt has been mixed in. Pressure should be applied very gradually. The cheese should be bandaged neatly when they are turned in the hoops within two hours after they are put in the presses. The should again be turned in the hoops some time in the following morning. Where practicable, cheese should be pressed for at least twenty hours. Endeavor to get everyone who sends milk to your factory, or who is concerned in its management, to try to bring it to the very front in point of reputation for the excellent quality of its product. Work conscientiously for that end, then talk your factory up always and wherever you go, and get your patrons to do likewise. In short, think and work to make your factory and its product worthy of a higher reputation, especially for August cheese.

A MODEL RAILWAY. The Burlington Route, C. B. & Q. R. R., operates 7,000 miles of road, with terminals in Chicago, St. Louis, St. Paul, Omaha, Kansas City and Denver. For speed, safety, comfort, equipment, track, and efficient service it has no equal. The Burlington gains new patrons, but I see none.

THE BEHIND SCENES. LONDON, June 6.—The bill to enable Her Majesty by order-in-council to make special provisions for prohibiting the catching of seals in Behring sea by Her Majesty's subjects during the period named in the order passed the House of Lords today.

COMMERCIAL. Grain.—The is no essential change to note. We quote: No. 1 Manitoba hard, white as before, No. 2 Manitoba hard, \$1.11 @ \$1.10; No. 3 hard, \$1.04 @ \$1.03; No. 2 North-west, \$1.02 @ \$1.01; Corn, 76c, duty paid. Peas, \$1.00 @ \$1.01; Beans, \$1.00 @ \$1.01; Tinned, \$1.00 @ \$1.01; Flour, \$1.00 @ \$1.01; Sugar, \$1.00 @ \$1.01; Coffee, \$1.00 @ \$1.01; Tea, \$1.00 @ \$1.01; Rice, \$1.00 @ \$1.01; Oil, \$1.00 @ \$1.01; Butter, \$1.00 @ \$1.01; Eggs, \$1.00 @ \$1.01.

FARMERS MARKETS. Grain.—Oats sell at from \$1.15 @ \$1.13; peas, \$1.00 @ \$1.01; buckwheat, \$1.00 @ \$1.01; potatoes, \$1.00 @ \$1.01; butter, \$1.00 @ \$1.01; eggs, \$1.00 @ \$1.01; corn, \$1.00 @ \$1.01; wheat, \$1.00 @ \$1.01; flour, \$1.00 @ \$1.01; sugar, \$1.00 @ \$1.01; coffee, \$1.00 @ \$1.01; tea, \$1.00 @ \$1.01; rice, \$1.00 @ \$1.01; oil, \$1.00 @ \$1.01; butter, \$1.00 @ \$1.01; eggs, \$1.00 @ \$1.01.

S. Carsley's Column. DRESS GOODS DEPARTMENT. A FEW LINES!! FANCY DIAGONAL DRESS GOODS, 91c per yard. FANCY DOTTED DRESS GOODS, 91c per yard. FANCY CHECK DRESS GOODS, 91c per yard. Also all New Shades in Plain Dress Goods. S. CARSLY.

Beautiful Raw Silk Materials. 40 in. wide, 75c per yard. 91c per yard—Only—91c per yard.

BEIGES. 40 INCHES WIDE—40 INCHES. FANCY CHECKED BEIGES, 17c yard. FANCY STRIPED BEIGES, 20c yard. FANCY STRIPED SOLEIL, 35c yard. FANCY CHECKED SOLEIL, 35c yard. HOME SPUN Home spun HOME SPUN HOME SPUN HOME SPUN HOME SPUN HOME SPUN HOME SPUN HOME SPUN HOME SPUN HOME SPUN HOME SPUN HOME SPUN FANCY STRIPED HOME SPUN FANCY CHECKED HOME SPUN FANCY SPOTTED HOME SPUN All the latest shades and designs in Plain and Fancy. 44 inches wide. 35c a yard. S. CARSLY.

Navy, Cream, White, etc., etc., Seaside Serge, extra wide, 34c a yard.

ALL-WOOL COSTUME TWEED ALL-WOOL COSTUME TWEED ALL-WOOL COSTUME TWEED In this line alone ladies will find one hundred patterns of all the latest designs. Dress lengths in Fancy Tweed for summer wear, from \$2.65 to \$18.

BLACK DRESS GOODS. Just opened, a new lot of Black Dress materials, French fabric, all extraordinary good value. BLACK WOOL GRENADINES, BLACK SILK and Wool GRENADINES, BLACK ALL-WOOL GRENADINES, BLACK ALL-SILK GRENADINES. All the newest designs from 10c a yard upward. BLACK STRIPED CASHMERE, BLACK FIGURED CASHMERE, BLACK SILK WARP HENRIETTA. All the above goods mentioned are just newly received and we invite early inspection. The assortment of DRESS GOODS now showing is the newest ever offered and prices will be found the lowest. S. CARSLY'S, Notre Dame street.

TWO WEEKS ONLY!! Beginning SATURDAY MORNING, June 6th, Closing SATURDAY NIGHT, June 20th.

GRAND MANTLE SALE! Having imported an extra large stock of FRENCH DOLMANS, FRENCH BEADED CAPES, FRENCH PELERINES, FRENCH JACKETS, FRENCH LACE MANTLES. For the present season and with a view of not keeping any over we have decided to sell the balance now on hand at greatly reduced prices. S. CARSLY.

GRAND CLEARING SALE. SUMMER MANTLES. This Grand Cheap Sale of MANTLES, DOLMANS and JACKETS will begin on SATURDAY MORNING, June 6th, and continue until SATURDAY NIGHT, June 20th.

PARTICULARS. Every DOLMAN in the store will be reduced in price and marked in plain figures. S. CARSLY.

Every BEADED and LACE CAPE in the store will be reduced in price and marked in plain figures. S. CARSLY.

Every COLORED and black JACKET in the store will be reduced in price and marked in plain figures. S. CARSLY.

And come at once, please, to THE GRAND CHEAP SALE. COME! COME! COME!

DOLMANS, JACKETS, CAPES, ULSTERS, PELERINES, MANTLES, AT S. CARSLY.

ALSO MANTLE CLOTHS!! At the present time our stock of BLACK and COLORED MANTLE cloths is composed of the PRETTIEST GOODS ever shown in this Dominion. Most of them very suitable for Costumes or Travelling Dresses.

NOTE!! Every piece of MANTLE and COSTUME CLOTH in the store is reduced in price for two weeks. S. CARSLY.

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S. Carsley's Column.