

HOME INTERESTS.

Conducted by HELENE.

It was quite amusing to watch a party of visitors to the city "doing up" Bonsecours market. As is well known, this historic market stands in a category by itself. Everything from home-made socks and home-aprons to spruce gum can be procured at the old stand. It was the first visit those folks had made, and the interest which was aroused at every step was most enjoyable. They asked for things with a broad Yankee twang and were answered with the patois so familiar to us. However, many purchases were made and the fast seen of the crowd was trudging across Jacques Cartier Square armed with good-sized parcels, sticking out very conspicuously from one of which was a bundle of the real habitant tobacco—commonly known as pigtail—exquisite fragrance not being one of its qualifications. Just the same, this market is well patronized by our city folks, who appreciate the nice fresh garden stuff, as well as cream, butter and "strictly fresh" eggs. The truth of this can be proven any market day.

FASHIONS.

An elegance in the way of coats is a long, loose affair of pale embroidered linen lined with silk. Some of the smartest of the new street suit models are in light weight broadcloth, Panama, henrietta and other spring woollens, in the light gray greens; but, pretty as they are, they would make nine out of ten wearers look pale and sallow. Among the silks there are checks of all sizes from pin checks to half inch squares, and a choice between them is a mere matter of personal preference. The silks with solid ground marked off into checks by hair lines of contrasting color are never than the shepherd's plaids, and in white checked off in color are particularly flattery and cool looking, but the checks of the shepherd's plaid variety are still modish, and the block checks of white and color much larger than the conventional shepherd's plaid are considered exceedingly smart for the morning shirt waist frock, being less common than the shepherd's plaid. In messaline, foulard, taffeta and surah, one finds the inevitable checks; but the soft finish taffetas, glace or dull, are in the lead, and shot effects or tiny broche designs sprinkled over the checked surface are popular variations upon the plain checks. If there is anything in which a woman who flushes from the heat will look hotter on a warm day, than a one tone frock of any of the reddish or yellowish browns, that thing can only be royal purple. There are, however, cool browns, as there are cool greens, beautiful shades of leaf and mode and wood brown, and, provided these are becoming, they make serviceable and attractive spring and summer frocks. The greens most modish are the soft willow and almond shades and the silvery gray green of oliveleaves, though what we know as olive green is a deep and heavy shade. These greens with a dash of silver or cream in them are never crude or garish, and are essentially cool—a thing of value in summer frock material—but they are not always becoming, and the gradations of shading are so many that one must have a sure eye for color to choose unerringly among them. All indications point toward a revived interest in black, which during the winter was out of vogue. It has been distinctly a color season, and even white needed to be disguised with grayish and cream tinges to pass muster. But now the wheel is to turn, and black comes again to the fore, for reports, and designs of many of the new garments tell of the inky tinge. For an unusually large waist, the belt of uniform narrow plaits is always the best. Silk and soft suede belts are in great demand. Some of the new buckles shown are of twisted order and made in the oblong shape. The trimming on the sides and backs of belts consists of little buttons and embroidered rings. The side ornaments used so much last season are seen very rarely now. With everyday gowns and short skirts and blouses, broad soft leather

belts are used, or belts of ribbon, with the widest of buckles in the back and a very small buckle in front. Every woman should have a few work aprons to slip on, whether she does the "little things" about the house or finds it necessary to be her own housekeeper. One very easily made is in one piece, and only the sewing underarm seams and hemming are necessary to complete the garment. The belt is buttoned in place and the garment may be simply finished by an embroidery edge. Any kind of material may be used, depending entirely upon the use of the garment. All the spring things are hand embroidered. Cuffs flare upward, with upstanding frills of lace. Little ruffles of lace finish the hem of many thin frocks. Colored embroideries will be much used on white dresses. Soft, fluffy and dainty are the blouses made entirely of valenciennes.

TIMELY HINTS.

The addition of a tablespoonful of cream to brown gravy makes it deliciously rich. It is also a desirable ingredient in beef tea. Nothing is so nice for polishing mirrors, windows, furniture and cut glass as cheesecloth, which is even better after being washed. Leather-headed nails are much used for decorative purposes just now. They hold in place narrow strips of leather in bordering panels, etc. Japanese trays are best cleaned with sweet oil applied with a soft cloth. A most useful thing is the little brush that comes for the purpose of brushing out the fringed edges of towels and napkins, which is said to beat the coarse comb in doing business. Starched table linen may justly be termed an abomination. A much better way is to iron tablecloths and napkins while quite damp with hot irons until perfectly dry. Unless entirely dry, it will not be at all stiff, will not show the pattern satisfactorily, and will muss easily. Salt sprinkled upon any substance that is burning will stop the smoke and blaze. Salt sprinkled upon coals that are blazing from the fat of broiling chops will cause the flames to subside. Fruit stains on white dresses can sometimes be removed by rubbing with a flannel cloth dipped in whiskey. Have a little bag hung on the inside of the sewing machine frame at the left hand to receive clippings that so quickly accumulate when working at the machine. The fly nuisance has not developed yet, but it might be as well to lay in a stock of those fly escape screens. Everyone knows how annoying a fly can be, when, finding itself shut in a room, it spends its time buzzing and flying against the window. These screens are provided in the corners with conical-shaped cups, permitting Mr. Fly to ingress. Medicines for family use should be kept in a locked cabinet hanging out of reach of children. Such a cabinet should be supplied with spirits of camphor, spirits of turpentine and linseed oil in pint bottles; sassafras and sweet oil in bottles holding at least four ounces; quinine in a tin box with screw top (the safest form in which to buy and keep quinine); five or ten cents worth of Epsom salt in a low glass or china jar with wide mouth (pint fruit cans do well for the purpose); a few sticks of lunar caustic, wrapped in paper and kept from the light, also in glass; and a small wide-mouthed bottle of menthol crystals. A very nice sachet powder is made by sifting together eight ounces of powdered Florentine orris root, ten ounces of rose leaves, twenty grains of musk, two ounces of lavender flowers and ten grains of sivet. This is called rose powder. A violet powder equally pleasing, in fact more preferred by those of extremely fastidious taste, is prepared by adding to one pound of powdered orris root one-fourth ounce each of powdered Bergamot peel and powdered acacia and twenty grains of musk. Orris stone is much used as a sachet powder, but usually a trace of musk is added to aid in keeping its odor. Halotrope powder is delicate and lasting. Odor is merely a matter of taste, as many of the most

delicate perfumes are extremely obnoxious to many persons. An easy way to clean the hoard, sticky oatmeal kettle in which the breakfast porridge was cooked is to drop a lump of washing soda in a quart of water and soaks in the kettle on the back of the stove for half an hour. The glutinous crust can then easily be removed. That rich cookie dough may be prevented from sticking to the baking board, take a piece of unbleached muslin, stretch it over the baking board so that there will be no wrinkles, dust it well with flour and roll out the dough. Try this method, and making cookies will not try the patience half as much.

RECIPES.

Peach Figs—Pare sound, ripe peaches and cut in half, removing the pits. Make a syrup of two parts of sugar to one of water, let it boil down, and cook the peaches in it, but do not let them soften so they will break. Place on platters in the hot sun; when dry, sprinkle well with powdered sugar and pack away in glass jars. They will keep a long time and are good, retaining much of the peach flavor. Do not use too ripe peaches. A stone jar of spiced grapes is a convenience to call upon now and then as a relish with meats. Concord, or the lato Isabella, not very well ripened, are the best. Put the skins to cook in one granite kettle, the pulp in another, each with just enough water to keep from scorching. As soon as the seeds loosen from the pulp, rub through a colander and add the pulp to the skins. For five pounds of grapes, weighed before picking from the stems, allow four pounds of brown sugar, a pint of vinegar, a tablespoonful each of cloves and cinnamon and a tablespoonful of allspice. Cook slowly for three or four hours until quite thick. It will keep without sealing. Fruit Layer Cake—Sift together two cups of sugar, one-third cup of butter, one cup of sweet milk, three cups of sifted flour, two teaspoons baking powder. When mixed divide into two parts, and to one portion add beaten whites of five eggs and to the second part the beaten yolks. This batter may be baked in layers and then either put together in alternate layers of white and yellow with any fancied filling, or made into two separate layer cakes with different fillings and icing, or it may be made into a loaf cake, adding to the yellow part one tablespoonful molasses, one teaspoonful cinnamon, one-half teaspoonful cloves, one-half of allspice, one-quarter pound citron sliced thin, one cup chopped raisins, and one cup flour. Put the batter in the pan in alternate spoonfuls, so that it will have a marbled appearance when done. Bake in moderately hot oven about forty-five minutes. Very appetizing sandwiches are made of thin slices of brown bread, spread with crisp, finely minced radishes that have been moistened with whipped cream. Just before covering the slice, sprinkle it lightly with cheese. A good plain gingerbread is made of a cupful of coffee and sugar rubbed to a cream, with three tablespoonful of butter. Add a cupful of molasses, two eggs that have been well beaten, and add a spoonful of ginger. When the mixture has been thoroughly blended with the spoon, stir in two and a half cupful of flour that have been sifted with two teaspoonful of baking powder. Turn into a deep pan and bake in a moderate oven for an hour. Corn Chowder—Peel and slice thin onions enough to make a pint, boil an hour, add a half pint of potatoes cut in dice, and boil ten minutes longer. Fry brown a slice of fat salt pork, cut small, and add fat and all, then add a pint of corn, fresh or canned; boil ten minutes longer; add salt and pepper to taste, a pint of milk and a cupful of cream, or else butter as large as an egg. Do not let the cream boil. Serve very hot. How to Make Pineapple Cordial—Peel and cut up as many pineapples as desired, using cores. Place pineapple in kettle, barely covering with water. Let boil until flavor is thoroughly extracted. Strain and add for every pound of fruit one-fourth pound of sugar. If the acid pineapple is used one-half pound sugar will be necessary. Measure the syrup and for every quart add one quart of best cooking brandy. Bottle and keep at least six months before using. It improves with age. TELL CHILDREN THE TRUTH. When your little girl comes to you with questions about the mystery of life which trouble her innocent soul, never put her off with foolish legends and explanations which do not explain. Tell her simply and

truthfully all you wish your mother had told you. Make it a sacred confidence between her and yourself—something not to be spoken of to anyone else. She will feel a new sense of dignity and importance from the mere fact that her mother has trusted her. As she grows older, do not be afraid to talk to her of the sacredness and beauty of the love and marriage that has not been thought unworthy of being chosen as a type of the relation between Christ and His Church. She will not indulge in silly flatteries if you have done your part faithfully. She will know that while love is the crown of a woman's existence, it may never come to her, and that marriage without it is a mockery of the consecrated name.

Style in woman does not depend upon exclusive clothes but upon the knack of putting them on well. This we may see demonstrated every day. There are some women who are the smartest creatures imaginable although they may be wearing a plain white shirt waist and a simple walking skirt, while beside them will walk the veriest dowl in satin and chiffon. Plumed hats do not a beauty make, nor high heeled shoes a belle. The consciousness that one's garments are well put on and in the proper position gives a feeling of security and relieves one of self-consciousness. If there is anything more annoying than the feeling that one's skirt is just ready to come unbuttoned, or that one's belt is insecurely adjusted, we would like to know what it is. Dress yourself properly. It will not take so long as to pin yourself up and note the difference upon your general appearance and your nerves.

BUYING BOOKS YEARS AGO. Formerly the buying of a book was a matter of considerable importance. It was felt to be a bit of extravagance, an expenditure which was easily avoidable. Books could be borrowed or taken from a library; they were pleasant things to have about; they gave an air of refinement and intelligence to a room or a house; but it was easy to get along without them. People bought tickets for a concert, a lecture, for the opera or the theatre, and thought it entirely legitimate to spend a little money for recreation and refreshment. When these same people thought of buying a book which cost no more than a single ticket to a concert, and not half as much as a ticket to an opera, they hesitated. They were not in the habit of buying books, and they were in the habit of buying tickets to all kinds of entertainments; that was the difference. Now people have formed the habit of both reading and buying books; it does not seem to them any more extravagant to pay a dollar nor a dollar and a quarter for a novel than for a concert ticket. It did not seem wasteful to spend a dollar for two hours' entertainment in a hall, and it does not seem extravagant to spend the same amount on a story which gives pleasure for five or six hours, and is then passed on to some friend who gets the same pleasure out of it. The same people who formerly bought only histories and books of reference now buy books of travel, novels and miscellaneous works of every kind. They have learned that recreation and refreshment are quite as much a part of wholesome living as instruction. There has come, in consequence, an immense enlargement of the circle of reading people in this country, and that enlargement will go on indefinitely.

HEALTH HINTS.

Never lean with the back upon anything that is cold. Never take warm drinks and then immediately go out in the cold. Keep the back, especially between the shoulder-blades, well covered; also the chest well protected. In sleeping in a cold room, establish the habit of breathing through the nose and never with the mouth open. Never go to bed with cold or damp feet. Never omit regular bathing, for unless the skin is in active condition, the cold will close the pores and favor congestion or other diseases. After exercise of any kind never ride in an open carriage or near the windows of a train for a moment; it is dangerous to health and even life. When hoarse, speak as little as possible until the hoarseness is recovered from, else the voice may be permanently lost or difficulties of the throat be produced. Merely warm the back by the fire, and never continue keeping the back exposed to heat after it has become comfortably warm. To do otherwise is debilitating. When going from a warm atmosphere into a cooler one, keep the mouth closed so that the air may be warmed by its passage through the nose as it reaches the lungs.

NOTES OF THE NEWS

Lord and Lady Roberts will visit Canada this summer. Lord Roberts will likely open the Toronto exhibition. The major part of the C.P.R. bridge at Saskatoon was swept away on Monday afternoon by a huge ice jam. It is reported that the Princess Patricia, daughter of the Duke of Connaught, will shortly be betrothed to King Alfonso of Spain. There was a \$50,000 fire on Cote street on Monday morning, and Joseph Bernier, a fireman, was seriously injured by falling through the roof. The German residents of Montreal have decided to build a new club house, where the different German societies, now flourishing in this city, may have a modern home. The Michigan Press Association will pay Montreal a flying visit during the coming summer, and while in the city will be the guests of the Chambre de Commerce. Jules Verne, the author and children's friend, died at Amiens, France, last Friday. He has been failing for some time, but up to a short while ago continued writing. Dr. Osler will be the principal guest at a dinner to be given by the medical students of McGill on April 13. He will also address the students on the afternoon of the same day. The Newfoundland Government refuses to issue licenses to United States fishermen in Colonial waters. This is done in retaliation for the United States Senate having "burked" the Bond-Hay treaty. At the annual meeting of the Nova Scotia Press Association, a resolution was passed asking the Dominion Government to grant free circulation to newspapers within the province in which they are published. The Parisian, of the Allan Line, was struck by the Hamburg-American liner Albano on entering Halifax harbor on Sunday. The collision occurred in clear weather, a calm sea and plenty of sea room. The Hon. Mr. Gouin received quite an ovation on his return from Quebec after his elevation to the premiership. It is estimated that at least two thousand people were at the Place Viger station on his arrival. The authorities of Laval University, Quebec, have been experimenting with wireless telegraphy at the University with marked success. A number of messages were transmitted between the dome of the University and the Hotel Dieu. THE STRUGGLES OF THE CATHOLIC PRESS. Within certain limits the opportunity of the press to oppose irreligion is clear and cogent. The enormous advantage of having popular journals which will treat the multitudinous affairs, of which the press is the mirror and the register, with truth, honor and morality, with appropriate exposition of Catholic faith and sentiment—this advantage cannot be over-estimated. Still, a newspaper cannot be a volume of sermons or a commentary, historical and archaeological, of the Holy Scriptures. In dealing with the requirements of a newspaper for the laity, good priests, whose proud privilege it is to preach the Gospel, and to live by the Gospel, often forget that the Catholic laity have to earn their bread in a hundred walks of life against the competition of millions of opponents, who are admirably equipped in the requisite information regarding the world and its work, contained in the sumptuously organized newspapers of the non-Catholic community. The Catholic laymen also must know all about trade and commerce, and politics and society, the movement of business, the prospects of politics, the development of culture and civilization. If the Catholic's newspaper does not tell him if a crisis at Chicago or Berlin is not threatening such and such an interest which is indispensable to his livelihood, he will find small compensation in a leading article written like a sermon or abounding in the theological or philosophical lore of an Aquinas. We may see this in France, where all sorts of pious newspapers vainly sought to supply edifying reading instead of the latest intelligence of all sorts of mere terrestrial matters. French Catholics, who had lived in this world, until they died at least, had to look elsewhere for practical information. That gave the anti-Catholic press a fine opportunity of teaching false doctrine along with useful knowledge.

There is another consideration, namely, that until a vast improvement has taken place in the public education, the mass of Catholic readers of Catholic newspapers have not been trained to follow historical, archaeological and scientific defenses of Christianity. Of course they will follow with deference the counsels and teachings of learned priests, but it is because priests are priests, and not because the Catholic reading public can enter into the inner significance of the questions which brought trouble to the Abbe Loisy, for example. If our Catholic press is to demolish the assertions of learned infidels, then the discussions will be far above the heads of the Catholic workman and shopkeeper. If the Catholic press, on the other hand, is satisfied to convince the good Catholic, the argument will be of little use in dealing with the learned infidel. The Catholic press which demands better education for the Catholic masses is performing the indispensable preliminary for the popular enjoyment and comprehension of the disputes of the learned. It is no use putting on the press the duty which belongs to education. Until the children of the Catholic people have an educational system, leading from the primary school to the university, and the technical institute, the higher education of the non-Catholics will continue to injure the progress of the Church. After all, it is the preachers of the Gospel who can alone preach the gospel. "Thou shalt love the Lord thy God, and thy neighbor as thyself." What strikes the masses of the non-Catholic world in all ages is the wonderful charity of the Christian Church. The Pope who melted the golden vessels of the altar in order to feed a perishing populace did a million times more to convince men of the divine origin of Christianity than if he had known and quoted all the palimpsests and all the hieroglyphics. When St. Martin halved his only cloak with the beggar man, that was the most convincing commentary on the Sermon on the Mount. If a hundred thousand women and children and patient workmen are starving in a vast city, which would spread more belief in holy religion—a course of erudite discourses in some marble pile glittering with gold, or supporting all that miserable multitude out of the fund taken from some work of superb architecture, which was left to wait for a more prosperous season? "Faith without works is dead." When the Church shows itself on the side of humanity, beneficence, emancipation, the defence of the poor, the disdain for the proud—that is the most convincing course of popular apologetics. But there is another issue. Granted that nothing but the Catholic press can render the services of the Catholic press, what does wealthy society, wealthy piety, do for lay learning in the service of religion and morality? What a contrast with non-Catholicism! The Catholic university men who devote their education and ability to the Catholic press, are they not left to lose hundreds of thousands of pounds a year, as the recognition of their service? What demand for higher Catholic literature? What demand for the writer? The prevalent system in the Catholic community is unfortunately such that the Catholic scholar who devotes himself to the profession of Catholic Journalism knows that he endangers the whole future of his family and that any tenth cousin of a Lord Tom Noddy ranks higher in the appreciation of eminent theorists on higher Catholic culture. Nor can we forget, in estimating the obstacles to the highest class journalism for Catholics, the beneficial effects of the lesson of cheapness which has taught our people to undervalue or ignore culture and letters. There are hundreds and thousands of well-to-do Irishmen who hesitate longer about giving sixpence, a penny even, for a well-written, well-informed Irish and Catholic journal, or periodical, than fifty times the sum for some sordid object of amusement. A cultured and able newspaper, able to compete with the best products of Protestantism, has no appeal to such minds in our country (England). A few pages of gossip or rubbish, hastily read and immediately forgotten, bought for a half-penny, or if possible bought for a farthing, it only to be a pipe-light—that is too often the unhappy Irishman's notion of a popular journal! He does not study its articles, neither does he file it for future use. Give him even the poetry of Davis and the prose of Mitchell; it is all the same to him with the stop-work of any penny a liner doing job-work for a vulgar trader in drivelled matter. Bad education has lowered our people, and Catholic journalism will continue to suffer in consequence. —Rev. John Gerard, S.J., in New World.

OUR BOYS

Dear Boys and Girls: The letters are very few. We are having lovely weather, does not forget us, anyway, must have had quite an excellent time. I know you are anxious for the slush to be as to get out with skippers and tops. It will not be little ones. Where is Rose, Tom R., and all my other friends? Your loving Aunt B. Dear Aunt Becky: We are having lovely weather, the snow is melting. I am longing to see summer. We are having a retreat this week, preached by Father Devlin, parish priest is Rev. Father He has been here since years. Rev. Father Kelly is retired priest, and lives quite well. He was parish priest here in St. Ann is well. Her in the State of Illinois. I was in Montreal the 17th of June in honoring the glorious Patrick. My little sisters and green ribbons that day, and the pupils did also. Good Aunt Becky, I am glad you are an old friend. Your loving nephew, HAROLD West Frampton, Que. Dear Aunt Becky: It is a long time since I wrote a letter, so I am going to write a little story about a nice little harbor last summer. Papa builds breakwaters some. He got a new boat last spring call it Shamrock. She had a white sail. Aunt Aline, where then, and Tillie, a friend, mine, went with me. Mamma went very early and said there chance to go to the harbor, guess I got up quick. It was a mile to the wharf, so Aunt drove our wise old mare Polly she came back alone. "Uncle was waiting for us at the boat soon had us seated and sails start. We had about five minutes, and were frightened at first see the way the boat jumped on hills of water. On one side of bay there were long hills of sand on the other large green field houses. There were lots of going to the fishing grounds, Uncle John said ours was best we got there papa blew the whistle and the men cheered, went up to the top of the light and could see for miles around, went out in an old dory and all yet. Aunt Aline lost her of a fishing stage, and it went with the tide. I picked up and jack stones, then we were to the big rock cape, and I with your little boys and girls could see the big waves rushing shore. I remain, Your loving niece, MONICA JUST ABOUT DOLLS. Everywhere, in every age, in had dolls have been favorite things with children. Curious old dolls, made with great care having flexible joints, have been in the Catacombs of Rome, where early Christians took refuge, the wicked Nero sought to destroy them. Dolls carved out of solid wood some of them very old, have found among the Eskimos of Alaska. The children of the Comoro lands, in the South Pacific Ocean have dolls, but, strange to say, dolls have no faces. The people of Comoros are Mohammedans, and Mohammedan religion forbids making of anything which resembles the human form. The Japanese children have dolls, and a variety of other. Their dolls can be bought in Japan shops in this country now, which can be wagged and turned around. Even Lapland children, far in the north, have dolls, carved like their fathers and mothers. They dress in warm furs, they make for them little toy and toy render. Some Eskimos have dolls with their hands and feet, and a string is pulled. A few