

principle; indeed, he was the embodiment of Catholic principle. He was the Catholic hero of Glasgow for many years. He was gifted with great genius; was a very learned man, and had a thorough grasp of the theology and physiology of the Catholic Church. He came fully armed with the strength of a giant to meet many opponents of the Catholic Church in those days. In the pulpit and on the platform he could make clear all the Catholic doctrines, and vanquish all the enemies that opposed him. Not only was he a man of principle in upholding the dogmas of the Catholic Church, but he was also a man of high moral principle. His was a saintly life, and in his office of the priest and pastor and father of his people, he drew them all to himself and to his heart.

SOUTH AFRICA—Proposed Catholic Colonies

Lord Lovat, who served in South Africa in the late war, is perfecting a scheme for the formation of Catholic colonies in that country, and Bishop Gaughran has arrived in England in order to arrange the details.

SPAIN—The Queen

Queen Victoria Eugenie of Spain on Friday of last week (says the 'Irish Catholic' of November 17) attended a ceremony in the chapel of the Convent of the Ladies of the Sacred Heart, in the Rue Caballero de Granada, Madrid. Her Majesty was received as a Child of Mary, and presented with the insignia—a gold medal, bearing the Royal crown in brilliants. The Bishop of Sion and all the chief clergy of Madrid attended, after which a play was performed by children in the miniature theatre in the convent.

UNITED STATES—Civic Virtue

The Philadelphia 'Catholic Standard and Times' of November 10 says: 'On the eve of the election his Eminence Cardinal Gibbons, in a sermon at the Cathedral, November 4, made a strong plea for civic virtue and obedience to lawful authority. The edifice was thronged.'

'The Yardsticks of Time'

In Russia the new year did not begin until January 7. In Turkey it will begin on March 7. February 5 will be the first day of the Chinese and Japanese year. With the Jews the world over it is a movable date, shifting between September 5 and October 5. But all peoples unite in agreeing that the period covered by a single procession of the seasons shall be called a year. It took the astronomers several centuries to discover how long this period is, yet, whatever date was selected, the beginning of a new year was marked by ceremonial observances, usually of a religious nature.

Because the year is the period occupied by certain natural phenomena, which recur with periodic regularity, it has never been seriously proposed that the calendar should be based on the metric system, even if the French revolutionists did have a week ten days long. They gave it up, however, when it came to applying the decimal system to the day or the month or the year.

The yardsticks of time (says the 'Companion') have been arbitrarily fixed by nature itself. The seasons might have progressed through their round in twelve days instead of twelve months, and the day might have been one hour rather than twenty-four hours long. Men have wisely accepted the situation. The word 'day,' however, as popularly used, has come to stand for the period of work in the light in contrast with the darkness. 'The burden and heat of the day,' the cares that infest the day are forms of expression which indicate this.

Life is measured by years, not by centuries or decades—decimal measures—or by months or days—lunar and solar measures. "Dim with the mist of years" was Byron's pathetic expressive phrase. Literature is full of similar references to this unit in the measure of life. To the child a year is an eternity; to the aged it is but an hour's stage on the journey to that eternity where time is no more.

The publication of an advertisement in a Catholic paper shows that the advertiser not only desires the patronage of Catholics, but pays them the compliment of seeking it through the medium of their own religious journal. So says an esteemed and wide-awake American contemporary. A word to the wise is sufficient....

Domestic

By 'Maureen'

Seasonable Diet.

Lemon Blanc mange.—Put 1 pint of water into an enamelled saucepan, and let it boil with the rind of a lemon in it. When boiling add 2 tablespoonfuls of cornflour worked into a smooth paste with a little cold water. Stir while all boils for a few minutes. When it tastes cooked, add sugar to taste and the strained juice of a large lemon. Take the whites of two eggs, beat very stiff, and add to the mixture off the fire. Whisk all for a few minutes. Pour into a wet mould. Make a little custard with the yolks of the eggs, and pour round the mould when it is turned out.

Trifle Cream.—A very quick trifle may be prepared thus: Take a plain sponge cake and slice it, put a little good preserve between the pieces of cake, and lay in a glass bowl about 4 inches deep. Soak with a little wine, or wine mixed with water. Take half a pint of cream, and, if thick, pour it smoothly over, without whipping it. If thin, half whip the cream, but it should be just liquid enough to pour in smoothly, but still thick. Place eight or ten macaroons standing up round the glass, on their edges, with the face of the macaroon turned outward.

Apple Trifle.—Pare, cut, and stew with sugar and lemon rind 2lb tart apples, and cook till quite soft. Cut up some sponge cakes into dice and arrange in a pie dish. Then spread a layer of the hot apple mixture, more sponge cake, and so on till all is used up. Make a pint of custard, thickened with flour, and pour over the trifle. Beat up the white of an egg till stiff and pile it on the custard, and lightly brown in the oven. Place a pie collar round the dish when serving.

Cheese Straws.—4oz of butter, 4oz of cheese, 6oz of flour, 1 egg, salt, cayenne. First rub the butter into the flour, add the cheese grated, the seasoning, and the egg well beaten. Make into a firm paste. Put on a floured board and roll it out one-eighth of an inch in thickness and width. Cut the straws into strips about five inches long. Place on a baking sheet, perfectly straight, the remaining paste cut into rings the size of a florin. Bake all to a pale color. Remove the straws very carefully from the baking sheet with a knife, and put them through rings of paste. Arrange nicely on a dish, scatter cheese over, and serve hot or cold.

Ginger Beer.—Pour one gallon of boiling water on to one pound of loaf sugar, one ounce of bruised ginger, and the same quantity of cream of tartar. Stir with a big spoon till the sugar is dissolved. Leave until it is the temperature of new milk, then add a dessertspoonful of yeast on a small piece of bread. Cover the pan with a cloth and leave for a whole day; then strain and bottle. Be careful not to fill the bottles too full, or they will burst. Cork tightly and tie down. This will be fit to drink after two days, but will keep longer.

Tapioca Cream.—Soak four tablespoonfuls of tapioca overnight in as much water as it will absorb. Then beat the whites of three eggs to a stiff froth, and do the same to the yolks. Put the tapioca to boil in a quart of milk, with a pinch of salt added. When this boils, stir in the beaten yolks gently, with sugar to taste. When the mixture thickens, stir it into the bowl in which the stiff white of egg has been placed. Beat regularly, taking care that no lumps remain. Pour all into a mould which has been rinsed with cold water and allow it to stand overnight so as to get properly set. Stewed fruit served with any of these makes a pleasant addition.

Maureen

MYERS & CO., Dentists, Octagon, corner of George Street. They guarantee the highest class of work at moderate fees. Their artificial teeth give general satisfaction, and the fact of them supplying a temporary denture while the gums are healing does away with the inconvenience of being months without teeth. They manufacture a single artificial tooth for Ten Shillings, and sets equally moderate. The administration of nitrous oxide gas is also a great boon to those needing the extraction of a tooth....

WANTED—Vice-Regal and other Testimonials applied to Cantharides and Rosemary have not made it famous — it is the hair preparation itself. Try it and be convinced. 2/6; postage, 3d. extra. - ILES & POOLE Hairdressers — Princes Street, Dunedin, SOLE PROPRIETORS.