

THE IRISH TOBACCO CROP

The grading and stripping of the Irish crop of tobacco having been now nearly completed (says the *Freeman's Journal*), we can judge more accurately what has been the yield, and what is the exact value of the quality. Taking an average per acre, it may be said that of the one hundred and twenty acres grown this year in Ireland, there has been about one thousand five hundred pounds' weight of leaf to the acre, or roughly, between sixty and seventy tons of dried leaf, which shows a very handsome increased yield on this over last year's crop.

The last stages of curing the leaf, viz., packing, sweating, fermenting, and getting ready for transport, are now being entered on, and these processes are now being carried out under the supervision of Mr. Keller, the expert of the Department, who, during the past fortnight has visited each of the districts where the crop is grown, or where the curing barns are situated.

It is thought this year Colonel Everard, who has been the great pioneer in this industry, will make an effort to secure all the Irish leaf grown, and also the leaf grown in England and Scotland, which has been sent over to the Irish curing barns to be manipulated and cured, as there are no curing stations in England where the green leaf can be manipulated. However, that is a question of price. No doubt the other Irish tobacco manufacturers who have made 'Irish cured' and 'Irish grown tobacco' a leading article in their trades, will also have a say in the matter, as the Irish grown and Irish cured article has had a phenomenal sale since last season's leaf was put on the market. Colonel Everard has, however, now started a manufactory in Dublin, in which the produce of his own tobacco farms at Randalstown and the leaf grown in other places is now made up, and we are glad to hear the new industry is a most thriving one, in fact, it has grown to such an extent that now premises had to be secured.

No one who is unacquainted with the business would for a moment imagine what a great amount of labor is employed in this industry, and more especially at a time of the year when agricultural labor required is at its slackest season.

The planting, manuring, and weeding in the growing stages give great employment in the spring and early summer season, but it is when the tobacco leaf is being garnered in, and in the barns and curing stations that the chief source of employment is required. Every single leaf has to be picked, handled, sorted, and graded separately, and done with a delicacy and care which is a slow process. They have to be tied and bundled, and in fact the curing process is a tedious and most careful one which needs the most constant care and watchfulness on the part of employees.

We understand the Wexford-grown tobacco this year is considered to be the best yet raised, and to be the finest of the half-dozen tobacco farm lots grown in Ireland. The tobacco growers this year expect high prices for their produce, as the competition to get the Irish-grown leaf will be keen, now that an Irish manufactory in Dublin is started and in full swing, to use up the specially grown Irish weed. It is to be hoped the efforts of Mr. Wm. Redmond, M.P., and others to induce the Chancellor of the Exchequer to extend the bounty to those persons who at present are growing the leaf without getting the exceptional advantages which the experimental growers receive, may be successful in the coming session of Parliament. The few pence' drawback allowed to these growers is too small to meet the trouble and expense of trying the experiment on a large scale. They should be encouraged, now that it is proved the quality of the leaf grown by those who have been experimenting for the last seven years bears the best of comparisons with the foreign leaf, by such a liberal reduction in the duty as would enable them to plant not two or three acres, but the twenty and thirty acres of tobacco farms which would lift the industry to be a national one, and give an enlarged amount of labor and cause a flow of capital into the country which would really benefit a large section of the trading and agricultural population.

His Eminence Cardinal Moran, after the consecration of the new Bishop of Perth, Right Rev. Dr. Clune, C.S.S.R., is to journey some 300 miles to lay the foundation stone of the new Cathedral of St. Francis Xavier, Geraldton. The diocese was formed in 1898, and the Right Rev. Dr. W. B. Kelly, who still rules the Sec, was appointed Bishop. Religion and education is in a very flourishing state throughout the diocese.

Mr. J. J. Savage, the successful candidate this year, is the eighth Rhodes Scholar from Western Australia, and the third representative of the Christian Brothers' College to gain the distinction. He was born at Broken Hill, New South Wales, and went to Western Australia in 1901. His father, Mr. J. J. Savage, had for some years previously been engaged in prospecting in the West, and was one of the pioneers of the Meekatharra district. The new Rhodes Scholar has been attending the Christian Brothers' College for over eight years, and this was the third occasion that he was the candidate from that institution for the scholarship.

Domestic

By MAUREEN

WORTH KNOWING.

If a piece of lard about the size of a nutmeg is added to the water in which any kind of greens are being boiled there will be no boiling over, and no stirring will be required.

When the dustpan begins to wear out, it is a good plan to paste a piece of brown paper inside and outside. When dry, blacklead and polish, and it will last a long time. The paper can be renewed. Coal-scuttles may be treated in this way.

WHEN CREAM WON'T WHIP.

Undoubtedly it is trying, when a particularly nice dish of whipped cream is wanted, to find that, despite one's best efforts, the cream will not whip, but persists in sending off splashes of liquid over table and apron. Don't waste any more time trying to make it do what it won't, but add the white of an egg to the contents of the bowl; let both egg and cream become thoroughly chilled; then try again, and the result will justify the use of the egg. And, by the way, don't forget to cover each egg yolk with cold water, that it may not dry before some use is found for it.

SAVOURY COLD BEEF AND SALAD.

Required—Slices of cold beef, ½ oz of butter, a teaspoonful of chopped onion, made mustard, grated horse radish, pepper and salt, one hard-boiled egg yolk, bread and butter. Cut the beef in slices one-eighth of an inch thick, and of even size; work the eggs, butter, and seasonings together. Put a layer of it on the beef, then some shredded lettuce, and another very thin slice of beef on the top. Put a strip of paper round each beef sandwich, and pack closely together. Serve with salad or bread and butter.

MEXICAN BEEF ROLL.

Required—1 lb of finely chopped lean beef, ½ oz of butter, one beaten egg, two tablespoonfuls of cream, 1 oz bread crumbs, pepper and salt, a little powdered allspice. Season the minced beef with pepper, salt, and allspice, add the butter, cream (or gravy) and bread crumbs. Form all into a neat roll, place on a well-greased tin, and bake for about an hour, basting frequently. Before finishing, dredge the roll with flour, baste with butter, let froth, and brown nicely. Remove from the oven, drain away all the fat, and let the roll remain till cold. Take this whole, or cut in thin slices, to a picnic.

COLD TONGUE IN JELLY.

Required—A tinned or fresh tongue, one pint of good clear stock, one onion stuffed with cloves, ½ oz of gelatine, seasonings. A tinned tongue makes this a good dish, but a fresh one is even better. Put on the stock with seasoning and the onion to cook gently. Meanwhile soak the gelatine. Strain the stock, add the gelatine, let all dissolve, and colour a nice brown. Cut the tongue into thin slices, and arrange in a plain mould or tin, seasoning and scattering chopped parsley over all. When the stock is nearly cold pour it on to the tongue; set a plate over it with a weight on it. When quite set turn out to serve.

WHEN BOILED CUSTARD CURDLES.

Occasionally the housewife, in her haste, prepares boiled custard in an ordinary saucepan, rather than allow the extra time required for scalding the milk in a double boiler. If prepared in this manner there is always danger the custard will curdle, owing to the intense heat to which it is subjected. If it should do this, remove it from the fire instantly, turn into a cold bowl and beat it vigorously with an egg-beater. This frequently makes the custard 'come' again, but if it fails to respond to this treatment, add a level tablespoonful of flour, moistened with cold water, to the curdled mixture, turn it into a double boiler, and return to the fire long enough to cook the flour. Strain after cooking.

HOW TO REMOVE MILDEW FROM WATER-COLOR PICTURES.

If the pictures have browned with mildew nothing will remove the stains (unless dealt with by a professional); but if they have not gone so far as that the following treatment might be attempted: Remove pictures from frames. Brush lightly over the mildewed parts with a fine camel-hair brush to remove any fungus (brush shaped like a tooth-brush, but much longer). Then place near the fire (not too near) to dry off any dampness thoroughly. When quite dry lay on table, and cover the parts with cornflour, rub gently with the brush. Renew cornflour once or twice, and leave the last application on for an hour or more. Place the pictures on a table in a room in which there is a fire. Cover the mildew thickly with finely powdered chalk; leave for a few days, then brush off carefully with a soft camel-hair brush. It may be necessary to repeat this treatment, as mildew is one of the most difficult stains to remove. Rub a slice of freshly-cut potato all over the picture. When dirty take a fresh slice. Wipe over with a silk handkerchief. Thick pieces of cork gummed at the frame corners will keep pictures from the wall and prevent mildew.

Maureen

DEAR ME

Forgotten that SYMINGTON'S COFFEE ESSENCE! Whatever shall I do? Call at the nearest store and ask. They all keep it.