

ARCHDIOCESE OF ADELAIDE

His Grace the Archbishop of Adelaide has issued his fourteenth report on the liabilities of the archdiocese. 'The facts recorded in table No. III. (says his Grace) are of interest to the whole archdiocese. The tale they tell speaks volumes for the generosity of our people. That tale is concerned only with the purchase of land, the erection of buildings, and the support of charitable institutions. It takes no account whatever of the maintenance of our priests (63), or the maintenance of over 300 Sisters, or 20 Brothers engaged in educational work, besides eight others laboring in the interests of religion. Nor does it take account of the expenditure of religious institutes, for which the archdiocese is not directly responsible. I make careful estimate, and my figures can be taken as substantially correct. These items have absorbed, since 1895, £325,000. For the mathematical accuracy, on the other hand, of the figures in my tables, setting forth our expenditures on buildings and charities, I can vouch absolutely. The sums raised by our people for the 16 years reach the total of £373,016. Add the two figures together, and we have an aggregate raised for purposes of church and charities of £698,016. And yet we number, women and children included, within the limits of the archdiocese, only something over 40,000. We started in 1895 with a debt of £56,968. But we have been ever buying, ever building, and ever extending. Despite our having raised for the purchase of land, for the building of churches and schools, for the maintenance of our charitable institutions, £373,016, we were still, in March last, £55,982 in debt. The difference, however, in our position in 1895 and our position in 1911 peremptorily forbids misgiving. We have acquired land, we have erected buildings in very many places. Against our debt our assets may be fairly set. They came to in March last:—Insured value of buildings, £268,339; assessed value of land, £33,236; estimated value of land not liable to assessment, at least £20,000; total, £321,575. The properties we hold are therefore about six times the value of our liabilities, and at the back of our assets there is the generosity of our people that is ever to be relied upon.'

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Domestic

By MAUREEN.

Jelly Hint.

To give variety to plain apple jelly the rose geranium will add a dainty flavor. Allow a clean large leaf to two quarts, added to the boiling juice a little before the sugar is put in. Remove in three or four minutes. Two whole cloves to the same quantity of juice or a piece of stick cinnamon, a finger long, will give apple jelly a piquant taste which will be liked. Sprigs of mint used in the same way will surprise the family pleasantly when they are served with roast lamb or mutton.

Discolored Potatoes.

When potatoes are inclined to go black after boiling the following is a good plan to improve the color and make them floury. Pare an hour before cooking, and put into enough cold water to entirely cover. At the right time place in fresh cold water with some salt and a tablespoonful of milk, let them come to the boil, and then simmer for the rest of the time required for cooking.

To Cook Asparagus.

Asparagus should be largely used in the spring; it is both appetising and medicinal. If tied together in bunches and set up in a kettle with the green ends out of the water, the tougher lower ends may be thoroughly cooked without boiling the tender tops to pieces. The kettle must be tightly covered, that the upper ends may be cooked by the steam. Asparagus should always be put into salted boiling water and cooked quickly for 15 or 20 minutes, or till the large ends are tender.

CHRISTMAS PUDDINGS.

Queen's Christmas Pudding (very rich).—Ingredients—1lb of stoned raisins, 1lb of sultanas, 1lb of currants, 1lb of candied citron cut into strips, 1lb of flour, 1lb of breadcrumbs, 1lb of finely chopped suet, 1lb of castor sugar, 1lb of fresh butter, yolks of ten eggs, whites of two, 2 glasses of brandy, 1 nutmeg grated, 1 pint of milk, one teaspoonful each of powdered cloves and cinnamon. This pudding is mixed a little differently to the usual method. Mix together in a basin first the fruit and citron, and then the flour; after which, when the fruit is well coated with the flour, the crumbs may be added with the suet. Now, put the butter in another basin, and slightly melt it; stir in the sugar, and beat both until creamy, add the yolks of eggs to this one by one, and beat well; mix contents of the two basins together with the other ingredients, finally adding the whites of eggs beaten to a stiff froth. Turn the pudding into a greased basin, and boil for five hours. The best ingredients should be used.

Christmas Pudding No. 2.—This is not nearly so rich as the foregoing recipe, but for all that is particularly good. The ingredients required are—1½lb of raisins, 1lb of currants, 1lb of breadcrumbs, 1lb of flour, 1lb of beef suet, nine eggs, one wineglass brandy, 1lb of citron and orange-peel, half a nutmeg, a little ground ginger. Chop the suet as finely as possible, and mix it with the breadcrumbs and flour; add the currants, washed and dried, and citron and orange-peel, cut into shreds, and the raisins stoned and divided. Mix it well together with the grated nutmeg and ginger, then stir in the eggs well beaten, and the brandy, and mix well so that every ingredient may be moistened; put into a buttered mould, tie closely, and boil for six hours. This pudding may be made now, boiled in a cloth, and hung in a dry place. When required, boil for 2½ hours longer, turn out, and serve with brandy sauce.

Maureen

A return to God can never be made too late to be accepted. He is a Father, and loves His children as long as His love can reach them.

DEAR ME

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