

Jesuits in Denmark

A letter from Denmark in the *Paris Univers* says that the German Jesuits established at Copenhagen, have won the admiration of all classes; their methods of education are so well liked that the Danish Government has authorized them to receive in their schools young men of religions. Furthermore, the certificates and diplomas given by the Jesuits have the same value as those given in the official academies.

A MIDNIGHT 'BARK.'

One night recently, just as the members of a South Island chemist's household had retired, someone—a visitor—was suddenly seized with a violent fit of coughing. It was a dry, 'nagging' cough at first, that tickled the throat and irritated the chest, but it gradually grew worse, and by midnight had developed into a veritable 'bark.' The coughing was incessant, everyone was kept awake, and at length the chemist in dismay went downstairs to his shop and got a bottle of cough cure which he took up to the coughing visitor. The visitor took one dose. The coughing ceased immediately. In the morning the visitor asked the chemist 'What was that remarkable stuff you gave me for my cough last night? It stopped my cough like magic!'

'That was Baxter's Lung Preserver, the best Cough Cure I have in the shop,' replied the chemist. 'It's a sure cure for all throat and lung affections, and is famous because it cures quickly. I always use it myself, and have never known it to fail.'

'1/10 the large-sized bottle at chemists and stores,' smiled the visitor, 'I've read a lot about Baxter's—and now I know.'

'The Church and Socialism'

A PAMPHLET FOR WORKING MEN.

(Published by A.C.T.S.)

By J. A. SCOTT, M.A., LL.B., Editor of *New Zealand Tablet*.

The *Southern Cross* (Adelaide), after briefly summarising the pamphlet, says: 'We would strongly recommend Catholics to obtain this valuable pamphlet (which costs only one penny), and read it for themselves.'

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Domestic

By MAUREEN.

HOME-MADE WINES.—When you send your name and address, not necessarily for publication, but as a guarantee of good faith, your request for the recipes will be complied with.

Caper Sauce (for Boiled Mutton or Fish).

Take one cup of liquid—that which the meat is boiled in will do—add one each good dessertspoonful of flour, butter, vinegar, and chopped capers. First add the flour, dissolved in a little milk, boil up and add other ingredients. Season to taste.

Buttered Eggs.

Take four eggs and beat in a warm basin, place two ounces of butter in, and stand in a pan of boiling water, and stir until melted. Pour the eggs in and bake until set. Butter a slice of toast, spread the mixture over, and serve on a hot dish. Garnish with slices of hard-boiled eggs.

Damson Preserve.

To every pound of damsons put 1lb of sugar. Put 1lb of fruit in a stone jar, spread over 1lb of sugar, and repeat until the jar is full. Cover with a plate, and bake six hours in a good oven. They will taste like prunes.

Apple Sauce.

Take 6lb of apples, 3lb of onions, and put through the mincer; add 3lb of brown sugar, two cloves or garlic, half-teaspoonful of cayenne, half-teaspoonful of mixed spice, one tablespoonful of salt, and enough vinegar to cover. Boil slowly in an enamelled pan for five hours. Strain through a colander and bottle.

Rabbit Pie.

All rabbit pies must be put into a very hot oven (when first put into) or they are not healthy; the heat may then be lowered gradually. Cut up two young rabbits ready as for boiling; put them into a baking-dish and cover each layer with minced fat bacon, season with minced parsley, shallots, and mixed whole spice. Cover the dish with a good dripping paste. A small jar should be put into the pie, and a gill of good stock. When the pie is cooked, through the hole at the top pour another gill of good boiling stock. Serve very hot with a dish of mashed turnips and a tureen of nicely-boiled potatoes.

To Extract a Splinter.

None of the small accidents to which every one is liable is more annoying than to have a sliver of wood stuck into the hand. Moreover, it is very painful if not promptly removed. If the wood of the splinter is soft, its removal is not easy, if attempted with a needle or other sharp instrument. Steam may, however, be employed, without inconvenience or pain, and is very effective. A wide-mouthed bottle, such as a milk bottle, should be filled nearly full of water as hot as the glass will stand, and the injured part placed over the mouth of the bottle, pressing down slightly, and preventing any steam from escaping. This will cause the flesh to be drawn down, and in a minute or so the steam will extract the splinter, at the same time relieving all inflammation. This is a simple bit of information, but well worth having.

Household Hints.

When making a ground-rice pudding, a great improvement to it is to add two teaspoonfuls of cornflour to the mixture. This makes it very creamy, and adds greatly to the flavor.

Put garments that are stained with perspiration to soak for a few minutes in lukewarm water to which a little carbonate of soda has been added before putting them into the suds. If put straight into suds the soap will set the stain.

Maureen

When Camping

You will be wise to have with you a bottle of SYMINGTON'S COFFEE ESSENCE. The preparation of a delicious simplicity itself. Coffee when you use SYMINGTON'S fully palatable and invigorating cup of