

a permanent rectorship. The only thing of material value Father O'Flynn had was his library, an extensive collection of ecclesiastical and general works. Whatever money Father O'Flynn had made or had given to him he gave away to the needy poor and for church and charitable purposes generally, and the small insurance policy on his life was all that was left to cover the funeral expenses.

GENERAL

A Contrast

Writing to the "Sun," New York, George W. Dithridge, an American residing in Mexico, has this to say of that Catholic country: "In New York the last duty of the householder is that of seeing that all his doors and windows are properly secured and barred against intruders. In Mexico I have been for months at a time the only American in my neighborhood, yet I have left doors and windows open at night, sleeping till sunrise without a thought of harm or danger. The Mexican children are delightfully interesting. Courtesy with them seems to be ingrained. As soon as they can talk they become Chesterfields, while their innate kindness prompts them to many a delicate attention."

Mysteries of the Brain

In the course of his interesting article on 'Modern Surgery,' in 'McClure's Magazine,' Dr. Samuel Hopkins Adams writes of the surgeons and the mysteries of the brain, as follows:—

'American brain surgery started in a Massachusetts stone quarry. An Irish laborer, jamming a crowbar into a hole where part of a charge of dynamite was lying in wait, produced the logical result, the crowbar entering the head at the side of the jaw and projecting a foot out beyond the vault of the skull. The foreman notified the coroner; some one else sent for a doctor. The doctor got there first, removed the crowbar and took the patient to the hospital, where, to the amazement of the entire profession, the man recovered. Up to that time the brain substance had been regarded as prohibited territory, but, the doctors reasoned, surely a surgeon's knife can go where a one-inch crowbar can pass without fatal results.'

The golden age of brain surgery seemed dawning. It was a false hope. There are few practitioners of this speciality, I think, who would be willing, for the honor of their profession, to have the history of the following decade of experimentation frankly related. Insanity, idiocy, and death were the results which brought the adventurous operators to their better senses and to this conclusion: that the cerebellum, or lower lobe of the brain, in which lie the nerve centres, can never be touched by the knife with impunity, and that only as the last hope and on the surest diagnosis should the knife be used there. For, even though the operator, pushing boldly in where, to quote Sir Astley Cooper, "there is only the thinness of paper between eternity and his instrument," evades adroitly the infinitely delicate mechanism that controls life itself, even though his complete task be followed by no hemorrhage, as is usually the fatal case; yet such is the nature of the substance on which he operates, that the scar he leaves is in itself hardly less baneful than the eradicated injury. Surgery of the cerebellum has hardly gone beyond diagnosis. Wonderful indeed is this diagnosis, which traces a sensation at the finger-tip, along the infinitely diversified telegraph system of the nerves, to its destination in the recesses of the brain; or refers the sudden twitching of a toe-muscle to stimulation of some exactly defined portion of the cerebral apparatus. But, except in the case of a few maladies like epilepsy, or injuries producing removable pressure from without upon the brain substance, it indicates no cure. The area of knowledge is small, the area of ignorance great, and the best men dare prophesy no radical progress.'

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Domestic

By 'Maureen'

The Medicinal Value of Rhubarb.

With the return of spring there usually follows in its wake a train of ills such as boils, abscesses, tired feeling, feverishness, spring-cleaning, and various other epidemics. In general these are caused by the overheated conditions of the blood, resulting from the system being clogged with winter diet, and the absence of fruit during that period. Nature, which usually promotes a remedy for every ill, comes to the rescue here in the form of rhubarb, which if freely availed of does away with the necessity of pills and potions, and other nauseous remedies, which people, as a rule, fly to for the purpose of purifying the blood. As an article of spring diet, and of food possessing medicinal and blood purifying qualities, rhubarb is invaluable. It usually begins to come into the market very early in spring, and as soon as it appears, it should be given a place on the table in some form or other. Plainly stewed is the most wholesome way of preparing it, and even in this way it is a welcome change. But should this method prove monotonous, there are ever so many ways by which you can ring the changes, and thus make the preparation welcome every time. The following recipes will make pleasant varieties of the dish:—

Old Fashioned Stewed Rhubarb.

If the rhubarb is young and very tender, it is not necessary to peel it. Wipe clean, cut off the extreme ends and tops, and cut into pieces about one-inch long. Put this into a clean saucepan on the back of the stove until the juice runs freely. Do not at any time put it where it will boil hard. To a quart of cut rhubarb add a cupful of stoned raisins. Let these boil till the rhubarb is nearly reduced to a pulp, then add half a cupful of sugar. Let it boil up; remove from fire, and stand aside to cool. Serve cold. A dressing of thick sweet cream adds much to the palatableness of this dish.

Rhubarb and Ginger Pudding.

The following is a very wholesome and pleasant method of serving rhubarb, and it is particularly agreeable to children:—Grease a pudding basin or plain mould, and line it with slices of bread. Stew some rhubarb, with sugar to taste, and a teaspoonful of powdered ginger. Whilst still hot, pour the stewed fruit on to the bread, cover with a piece of bread, cut to size of the top of the basin. Place a saucer or small plate on the top of the pudding, and press it with a heavy weight. When cold, turn out and serve with a little plain custard. Lemon rind chopped small may be substituted for the ginger if preferred.

Rhubarb Mould.

Take one quart of red rhubarb, wipe it, and cut into short lengths. Place in a stew-pan, put an lid, and let rhubarb cook slowly till quite a pulp. Melt half an ounce of gelatine in hot water. When dissolved, put it with three quarters of a pound of white sugar into the rhubarb, and boil for a quarter of an hour. Add a few drops of essence of lemon, and stir well. Pour mixture into a wetted mould. Next day dip the mould in hot water, turn out on a glass dish, and pour a nice custard round.

Rhubarb Fritters.

Make a batter such as is used for plain fritters. To this add a pint of cut up rhubarb. Fry in spoonfuls till well browned on both sides. Serve with butter and sugar, grating over the fritters a little nutmeg, or sprinkling them with a tiny bit of all-spice. If preferred the juice of a lemon may be freely squeezed over the fritters and sugar then sprinkled over.

Rhubarb Pudding.

This is another favorite with children. Line a plain round mould or basin with good short crust. Fill it with rhubarb well sweetened. Raisins may be added, if desired. Put a pastry cover on the pudding, pinching it well at the edges to keep in the juice. Tie the bowl or mould in a pudding cloth, and plunge it into sufficient boiling water to cover. Boil for two hours. If preferred the pudding may be steamed. Turn out carefully, and serve with sauce, custard, or cream.

Maureen

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