

from a stroke of apoplexy. He was a native of Cahir, County Tipperary, but emigrated in 1849 with his mother when he was only ten years old. He began his studies for the priesthood in Kentucky, but on the outbreak of the Civil War went to Montreal to complete them. He was ordained priest in 1866 by Archbishop McCloskey. While Rector of St. Mary's, New Britain, in 1893, he was appointed to the See of Hartford, Connecticut, where he had had fourteen years' fruitful pastorate, developing by his untiring energy the resources of the diocese to a remarkable extent. His death is sincerely mourned by the Catholics of Connecticut, while loving and tender tributes have been paid to his memory by many of the leading non-Catholics.

Returning to the Fold

A Chicago dispatch says that amongst one hundred and fifty persons confirmed in St. Mary's Catholic Church, Evanston, recently was the Rev. W. J. Granger, former pastor of St. Matthew's Episcopal Church there, who became a Catholic some time ago.

GENERAL

Religious Liberty in Turkey

It is fitting (says the *Catholic Times*) that the new Constitution which the Young Turks have won for themselves should receive the blessing of the Catholic authorities. Catholic missionaries have for a considerable number of years enjoyed a large measure of liberty in the Turkish dominions. They have been able to perform their religious duties freely, and any suggestions of a general character which they have made have been appreciated by the Sultan's subjects. Naturally, therefore, Mgr. Giannini, Apostolic Delegate to Syria, rejoices in the extension of freedom. He has just published a Pastoral Letter in which he expresses his gratification at the development of new sentiments of brotherhood amongst the inhabitants of the Empire without distinction of race or creed. The improvement that has taken place in the relations between the different classes will, he believes, open up a fresh era of prosperity. 'Arbitrary rule,' he writes, 'has ceased. The principal authority is the authority of the law which is equal for all. The new regime is accordingly a truly liberal one. Beyond what the law commands for the public welfare, the citizens are bound by no public obligations. They are free to take any initiative of their own or to attend to their interests in the manner they deem most suitable. Arbitrary government has been supplanted throughout the Empire by a regime of liberty.' A picture of rejuvenated Turkey which gives promise of progress and a brilliant future.

DR. ENSOR'S TAMER JUICE

COMPOSED OF 16 VALUABLE INGREDIENTS.

USED REGULARLY IN OVER 30,000 NEW ZEALAND HOMES.

An eminent physician says:—'Indigestion, gastritis, dyspepsia, or whatever name you may call it, is a disease that causes more suffering, pain, and misery than any other disease in the vocabulary of medicine—even more so than cancer or consumption, for these last are not one-thousandth part so prevalent, and when they do attack the body they must be soon cured, or death ensues, whereas in indigestion no cure or death may take place, but the sufferer drags out a miserable existence year after year. Frequently the sufferer has no idea what is the matter or cause of his wretched feelings. Indigestion is a hydra-headed monster that should not be neglected.'

Food, well digested, is the origin of strength; imperfectly digested, as in indigestion, it is the fruitful source of illness. Heart ailments, liver complications, kidney troubles, constipation, all follow indigestion just as surely as night follows day. In over 30,000 New Zealand homes Dr. Ensor's Tamer Juice is a regular standing and family friend. A few drops in a little water after each meal always ensures perfect digestion and regular work on the part of other organs. It can be taken by men, women, and children. Being composed of the active medicinal portions of roots, barks, and herbs only, it can do no harm to anyone. Dr. Ensor's Tamer Juice may be taken by old or young, weak or strong, and does good whenever taken. Sold in bottles, 2s 6d each, by all medicine vendors. The Tussicra Manufacturing Company, sole proprietors and manufacturers, Dunedin.

Take a half-holiday. Do not work on wash day. Lily Washing Tablets will do your washing in one-third the usual time. No rubbing, no drudgery; washing just a PLEASURE. Housewives of many years' standing emphatically endorse these

Domestic

By MAUREEN

M.B.—Thanks for appreciative remarks regarding this column. The following recipe for mincemeat is probably the one you require. I also give two others which might be found useful.

Mincemeat.

Chop 2lb suet very finely. Stone and chop 2½lb raisins, clean 1½lb currants, peel and finely chop 2lb apples and ½lb lemon peel. Put all these ingredients into a basin, add four cloves, ½oz mace or mixed spice, the rind and juice of three lemons, and 1½oz chopped almonds. Mix all well together, pour over quarter of a pint brandy and quarter of a pint port or home-made wine, and tie closely down in jars till required.

For mincemeat, 1lb of suet chopped fine, 2lb apples chopped, 1lb currants, 1lb raisins, stoned and chopped, 1lb sultanas, 1lb granulated sugar, ½lb mixed candied peel, cut small, 1oz mixed spice, 1 nutmeg grated. Moisten with brandy, well mix, and then put in jam jars and cover until required.

An excellent and useful mincemeat can be made by the following recipe, especially in the country, where apples are cheap; but if they are too expensive half the given quantity can be used and bread crumbs substituted for the other half. Shred half a pound of suet, roll it, a little at a time, on a board with one pound of raw sugar, mix with it one pound and a half of apples, half a pound of raisins, half a pound of currants, two ounces of candied peel, all minced, one teaspoonful of ground ginger, one of mixed spices, and the peel and juice of a lemon. Take care that the ingredients are well mixed together, and if possible let the mincemeat be prepared a few days before it is wanted for use. The crust for the pies can be made as follows: Rub half a pound of lard into one pound of flour, make it into a paste with a gill of cold water. As this is a short crust as little water as possible should be used, and if well worked up the given quantity will be sufficient. Put paste on the board, roll it out to the required thickness, line greased saucers and patty pans with it, put in a liberal allowance of mincemeat, put on a cover, and bake in a slow oven forty minutes.

Rich Plum Cake.

Well line a cake tin with buttered paper. Cream together ½lb butter and ½lb castor sugar. Well whisk 5 eggs and add them gradually to the sugar and butter. Sieve together ¾lb flour, 1 teaspoonful baking-powder, and ½ teaspoonful salt. Add to the butter and eggs. Now stir in ½lb sultanas, ½lb glace cherries, ½lb finely chopped almonds, the grated rind of two lemons, ½oz powdered cloves, spice and cinnamon mixed, and either 1 gill of brandy or a gill of milk. Put into the tin. Place the tin on a baking-sheet on a layer of sand, and bake for two and a half hours in a moderate oven.

Christmas Pudding.

Chop 1lb suet very finely, mixing with it ¾lb flour. Make ½lb breadcrumbs. Clean 1lb currants and 1lb sultanas, stone and chop 1lb raisins, chop ½lb lemon peel, and 3oz sweet almonds and 1oz bitter. Skin them first. Put all these ingredients into a basin with 1lb brown sugar, add the grated rind of a lemon, one grated nutmeg, and a pinch of salt, and mix well. Well beat 8 eggs, add to them quarter of a pint milk and quarter of a pint brandy or home-made wine; pour this into the flour, etc., and stir thoroughly. Put into well-greased basins or moulds, tie well-floured cloths securely over, place in fast boiling water, and boil for not less than eight hours. After they are cold remove the cloths and tie down again with clean ones, and hang in a dry place till needed.

To Keep Cut Flowers.

In keeping cut flowers fresh an important rule is never cram the vase with blossoms. Many blossoms last a considerable time in water, if only they have a large quantity of water in the vase, and not too many stalks to feed on it. Some people like to arrange flowers in moss, but, though pretty, this is to be avoided, for it soon smells nasty, and absorbs a certain amount of the scent of the flowers.

Maureen

LILY WASHING TABLETS

statements. Total cost of wash for family of ten, twopence.—J. HARRISON, Manufacturer, 184 Kilmore street, Christchurch.