

## Pukekohe

(From our own correspondent.)

Quite a gloom was cast over Pukekohe and district when it became known that Mrs. Clarke, wife of the licensee of the Pukekohe Hotel, had succumbed as a result of injuries received through a motor car accident on Saturday, August 24, followed by an operation (writes a correspondent). The late Mrs. Clarke, who was the youngest daughter of the late Mr. and Mrs. Thomas Quinn (the former being one of the pioneers of the Thames), was born in Auckland in 1857.

Deceased was educated at the Thames, and from there she went with her parents to Paeroa, and subsequently met her husband, Mr. Charles Clarke, whom she married on Christmas Day some 30 years ago. With her husband she resided at Paeroa for about two years, then returned to the Thames, and thence to Auckland, Gisborne, and New Plymouth, where they were engaged in hotel-keeping. For 10 years Mr. and Mrs. Clarke were "mine hosts" of the White Hart Hotel at New Plymouth, and while in Taranaki the deceased became well known and very highly esteemed, regret being expressed when she left there. From New Plymouth, accompanied by her husband the deceased lady resided at Papatoetoe for a few years, and about five years ago they took over the Pukekohe Hotel, where she resided ever since. During her residence here the late Mrs. Clarke made many friends and no enemies, she was loved by one and all who came in contact with her. She took an important part in all matters pertaining to the Church, while she was foremost in charities of all descriptions, and by her death there has been removed from our town one of the finest and noblest citizens of the community. The sympathy of a wide circle of friends is extended to the bereaved family in their sad and irreparable loss. She leaves a husband and family of five—one daughter (Miss Mabel Clarke) and four sons—Messrs. Bert, Edward, John, and Desmond Clarke—to mourn their loss. Her soldier son, Mr. Edward Clarke, had recently returned from the Front after about three years' service. The funeral took place on Sunday, August 31, and was decidedly the largest ever seen here. Friends and relatives from all parts of the North Island were present, which testified to the popularity and the great esteem in which deceased was held. The funeral service was conducted by Father Molloy, assisted by Father Skinner, of Waiuku. Father Molloy spoke very feelingly in regard to the deceased's capabilities as a citizen and as a Church worker. The family have received over 400 letters and telegrams of sympathy.—R.I.P.

## FAREWELL TO MR. AND MRS. JOHN CONNOLLY, THAMES.

(From our own correspondent.)

Mr. and Mrs. John Connolly—two respected Thames residents and ardent workers in connection with St. Francis's Church,—were farewelled by many members of the congregation prior to their departure from the district to Auckland, on Tuesday, August 19, in St. Joseph's School-room, which was tastefully decorated for the occasion. A very pleasant evening was spent, each being interspersed by musical items by Mesdames D. Twohill and J. Snowling, Misses Coakley, V. Twohill, and M. Smith, Miss V. Twohill acting as accompanist. The Very Rev. Father Dignan, I.R., in presenting Mrs. Connolly with a purse of sovereigns, wished the departing parishioners every success in the future. All their married life, which had been spent at Thames, had been (he said) devoted to furthering the good work of the Church, and for many years past Mr. Connolly had taken a prominent part in the affairs of the parish. Mr. Connolly, on behalf of Mrs. Connolly and himself, thanked those present for the pleasant evening and the most generous gift. He referred to his pleasant associations with the church, and specially mentioned the good work of the Sisters of St. Joseph. Mr. Connolly was formerly a pupil of the Thames Catholic school. A dainty supper was served by the committee, consisting of Mesdames Stewart, Snowling, Misses Lynch, Mellett, Foy, Coakley, Messrs. J. Twohill and H. Hault, with Mr. T. E. Mullins as secretary. A most pleasant gathering was brought to a close with the singing of "And Lang Syne." Both Mr. and Mrs. Connolly's mothers—Mesdames Connolly and Price—were present and received many congratulations from their friends. Mrs. J. Connolly and family will leave for Auckland immediately, while Mr. Connolly, who is at present detained at Thames on business, will follow shortly.

## SACRED HEART GIRLS' COLLEGE, CHRISTCHURCH

The pupils of the Sacred Heart Girls' College (Sisters of Notre Dame des Missions), Lower High Street, have been successful in obtaining certificates for commercial work as under:—

Senior Public Service (Shorthand-Typists)—May O'Donoghue, 1st in order of merit for Christchurch Centre.

Pitman's Shorthand.—First Class or Speed Certificate—150 words per minute: May O'Donoghue; 100 words per minute: Madge Haughey, Eileen McCarthy; 80 words per minute: Eunice James, Annie Considine, Valerie Anderson, Jessie Sharp, Vera O'Donoghue, Nona Brice; 50 words per minute: Ellen Madden, Lorraine Jarman. Theoretical—Vera O'Donoghue, Nona Brice, Annie Considine, Madden, Quida Goodall, Veo Jones, Ella Peace, Lorraine Jarman. Elementary (first three names in order of merit)—Eileen Curtayne, Elsie Ives, Imelda Mannix, Dorothy Goodall, Zita Meyer, Brenda Berry, Kathleen Mannion, Florence Nidd, Lulu Ledsham.

May O'Donoghue, who has been successful in coming first for Christchurch Centre—in open competition against all the Christchurch commercial schools—in the Senior Public Service Shorthand-Typists' exam., held in May last, passed the junior division of same here two years ago, and as a result obtained a position in the Defence Department, which she still holds. She came in to be coached for the senior examination, so has had her commercial training exclusively at the Sacred Heart Girls' College. The age for the examination is between 18 and 30, so being just 18 Miss O'Donoghue must have been one of the youngest candidates, and the Sisters naturally take a legitimate pride in her achievement.

## Oamaru

(From our own correspondent.)

September 8.

Mass will be celebrated at the following places during the month—Windsor Park and Georgetown on the 14th, Kurov and Alma on the 21st, and Windsor Park and Dunroon on the 28th.

Last week Oamaru lost one of her centenarians in the person of Mrs. Cornelius Shine. The deceased lady had entered her 102nd year, being born in Ireland on August 4, 1818.

Another death which caused widespread sorrow was that of Mr. James Corcoran, who passed away on Thursday morning, after a brief illness following an operation. "Jimmy" was extremely popular, and his cheery greeting will be missed for many a day by a host of friends. His sisters and brothers have the sincere sympathy of the community in their bereavement—the second in the family in the last six months.

## THE FRUIT WORLD

Reilly's Central Produce Mart, Ltd., reports:—Business during the week quite satisfactory. Consignments of flowers continue to arrive. Eggs in keen demand. Bacon pigs eagerly inquired for. Full consignments vegetables forward. We received and sold:—Flowers: Narcissi—Yellow Trumpets 8s 6d, White Trumpets 10s 6d, Paper Whites 4s 6d, 7s 6d, Soleil d'Or 10s per dozen; violets, 4s 6d to 9s 6d; freccias, 4s 6d, 9s; anemone, 3s 6d to 7s per dozen. Apples: Delicious, 14s 6d; Jonathans, 11s, 13s; Esopus, 9s 6d, 10s 6d; Sturmers, 12s 6d; Rokewoods, 10s 6d; Munroe's Favorite, 10s, 11s; Etawahs, 13s; choice cooking, 3½d per lb. Pears, 15s, 17s; cooking, 12s case. Lemons, 68s to 75s. Oranges: American, 50s. Bananas: Ripe, 25s. Tomatoes: Locals, 1s 7d. Rhubarb, 5s 9d, 6s 3d per dozen bunches. Potatoes: Locals, 12s; northern, 11s per cwt; Southland seed (choice), 12s 6d to 14s. Cauliflowers: Choice, 8s to 11s 6d; small, 1s to 5s 6d. Cucumbers, 16s per dozen. Cabbage, 9d to 7s 6d per dozen. Onions: Prime, 18s, 20s per cwt. Swede turnips, 3s 6d per cwt. Carrots: Choice tables, 7s per cwt. Parsnips, 11s per cwt. Bacon: Rolls, 1s 3½d; hams, 1s 4d. Pigs: Baconers, prime, 11d; porkers, 10d; heavy weights, 8½d; choppers, 6d per lb. Butter: Bulk, 1s 7d; separator pats, 1s 8d. Eggs: Stamped, 1s 6d; case eggs, 1s 5d. Honey: Bulk, 8d; 10lb tins, 7s 6d. Tea: Special quality, 2s per lb, in 5lb and 10lb boxes. Linsed calf meal, 15s. Barley meal, 9s 6d per 100lb. Ceremilk calf foods, 30s. Farro foods, 19s per 200lb. Meat meal, 19s. Oatsheaf chaff, £7 10s. Oaten dust, 6s per sack. Oaten straw chaff, £4 10s. Wheaten straw chaff, £4. Wheat: Choice fowl wheat, 6s 9d; broken, 6s 3d per bushel. Oats: A grade Gartons, 4s 3d. Bran, 7s per 100lb. Wheaten pollard, 14s per 150lb. Lime sulphur, 2s 3d per gallon, in barrels; 4-gallon tins, 3s gallon. Bluestone, 79s per cwt. Beeswax, 2s per lb; inferior, 1s 6d. Case nails: Flat heads, 4s per cwt. Egg crates, 12s 6d. Poultry: Hens, 6s 4d to 9s pair; cockerels, 7s 6d to 10s 6d per pair; ducks, 11s 6d per pair.

E. OSWALD REILLY,

Managing Director.

Moray Place, Dunedin.

Advt.]

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