

CATHOLIC EDUCATION IN TASMANIA

(From an occasional correspondent.)

Hobart was *en fête* on Sunday, January 22, the occasion being the opening of St. Virgil's College. The college stands on the lower slopes of Mount Wellington, some hundreds of feet above sea level. From the rooms and balconies there can be obtained a charming view of the pretty city of Hobart, of the silver Derwent, and the verdant hills, which, like a guard of honor clad in Nature's richest hues, sentinel its course to the sea. It is safe to assert that no college in the Commonwealth occupies so charming a position.

The total cost of the building, apart from the value of the land on which it stands, is over £7000. The building is a three-storey one, and is built of brick, with sandstone facings. Among those present at the opening ceremony, which was performed by his Grace the Archbishop of Hobart, were his Grace the Archbishop of Melbourne, his Lordship the Bishop of Ballarat, Right Rev. Monsignors Hoyne, Gilleran, and Beechinor, and many other representatives of the Tasmanian clergy, Rev. Brothers McCarthy, Wareing, O'Brien (Brisbane), and Purton (Dunedin), Senators Keating and O'Keefe, Mr. Earle, M.P., and several other leading citizens.

The gathering was held in the spacious gymnasium, which was crowded with people. Eloquent addresses were delivered by the visiting prelates. The Archbishop of Melbourne specially addressed himself to the question of the importance of religious instruction in the schools. He pointed out that the Catholic Church had, in the face of all opposition, at a large expenditure of money, and in many instances at great sacrifice on the part of parents, sought to provide religious instruction for its children so that they might be made acquainted with the Gospel of Christ and Christian doctrine. They could see how ill France fared by the exclusion of religious instruction from the schools. She had, on account of infidelity, fallen lower and lower in the moral, social, and religious scale, and if she persisted would soon become a byword among the nations. It had frequently been stated that morality could be taught without dogma. He maintained it could not, and said, with Cardinal Wiseman, that morality without dogma was a triangle without a base, a house without a foundation. Religion was the philosopher's stone, the radium or radio-activity that could transmute all that was base, low, and imperfect in man's character into higher and nobler principles of life.

The Bishop of Ballarat paid an eloquent tribute to the great work done by the Christian Brothers on the mainland, particularly in Western Australia. Other speakers included Dr. Kenny, K.S.G., and Senator Keating.

At the conclusion of the ceremony Dr. Delaney announced that a personal friend of his had handed him a cheque for £150, thereby wiping out the remaining debt on the college.

THE GENERAL ELECTION

IRISH REPRESENTATIVES

The following is a further list of Irish representatives—Nationalists and Independents—elected last December:—
 King's County (South).—Reddy (N.), 2123; Ryan (Ind.), 624; Nationalist majority, 1499.
 Tipperary (Mid).—Hackett (N.), 2440; O'Dwyer (Ind.), 1716; Nationalist majority, 724.
 Limerick (East).—T. Landon (N.), 3715; H. O'Connor (Ind.), 1381; Nationalist majority, 2334.
 Armagh South.—O'Neill (N.), 2890; Moynagh (Ind.), 1003; Nationalist majority, 1887.
 Kerry (East).—O'Sullivan (N.), 2561; Guiney (Ind.), 1308; Nationalist majority, 1253.
 Limerick, West.—O'Shaughnessy (N.), 3052; Sheehan (Ind.), 1285; Nationalist majority, 1767.
 Mayo, West.—Doris (N.), 3931; O'Brien (Ind.), 1082; Nationalist majority, 2849.
 Tyrone (East).—Redmond (N.), 3108; Reid (U.), 2968; Nationalist majority, 140.
 South County Dublin.—Alderman Cotton (N.), 5223; Captain Cooper (U.), 5090; Nationalist majority, 133.
 Kilkenny (South).—Keating (N.), 2265; Murphy (Ind.), 287; Nationalist majority, 1978.
 Cork (West).—Gilhooly (Ind.), 2218; O'Leary (N.), 1959; Ind. majority, 259.
 Cork (East).—Captain Donelan (N.), 3173; William O'Brien, 1834; Nationalist majority, 1339.
 Down (South).—McVeagh (N.), 3668; Johnston (U.), 3040; Nationalist majority, 628.
 Cork (South).—Walsh (Ind.), 2346; Barry (Nat.), 2184; Ind. majority, 162.
 Waterford, West.—J. O'Shea (N.), 2402; Healy (Ind.), 727; Nationalist majority, 1675.
 Wexford, South.—French (N.), 3578; Cummins (Ind.), 1164; Nationalist majority, 2414.
 North Kerry.—J. Boland (N.), 2390; T. B. Cronin (Ind.), 452; Nationalist majority, 1938.

The following Nationalist candidates were returned unopposed:—East Cavan.—Samuel Young. North Leitrim.—F. E. Mehan. North Kilkenny.—Michael Meagher.

Domestic

By MAUREEN

Various Methods of Cooking.

Baking.—Baking is one of the oldest modes of cooking on record, for bread has been baked from time immemorial, and according to the Scriptures baking was known more than 3600 years ago. It is a most convenient form of cooking. Baking is cooking in hot air, and hot air plays a very important part in cooking; although baking in a close oven is not done by radiant heat, there is a great amount of heat radiated from the sides of the oven and from the top and bottom. The hot air in an oven is likely to become tainted with the fumes of burnt grease and smoke, which too often communicates disagreeable flavors to things baked, more especially to meats. This can be avoided to a large extent if the oven is kept scrupulously clean and well ventilated. For roasting, braising, baking bread, cakes, pastry, puddings, custards, savory meats, vegetable and farinaceous dishes, the oven will always remain in favor. In baking, especially puff pastry and soufflés, it is well to know that opening the door of an oven is detrimental to fine pastry in process of baking. In fact, the mere slamming of an oven door is often sufficient to make puff paste drop flat and lose its lightness on the spot, so that nothing will make it rise again. Baked custards and milk puddings will require a more moderate oven than pastry, and a longer time in baking, for if they are baked too quickly the milk will turn watery in the dish, while the top will burn. The difference between baking and boiling is that by the former method the food is cooked by dry heat, while by the latter it is cooked by liquid heat. Baking, as compared with other cooking processes, such as broiling and roasting, differs in this: while by broiling and roasting the food is cooked by full exposure to the hot air, baking is performed in ovens, more or less close structures, whereby the action of dry heat is modified by the presence of the steam that comes from the food which is being baked.

Roasting.—Roasting is cooking before the fire, and must be distinguished from baking. The intense heat of the fire, combined with the free action of the hot air, produces and imparts that savory taste and fine flavor which is quite unlike that obtained in any other way. The success of every method of cooking depends largely upon the correct management of the fire, and in roasting this is particularly the case, as a clear, brisk, and yet steady fire is essential. Roasting before a fire is cooking by radiated heat, namely, the heat rays coming from the fire are caught by the joint hanging before it. This can be done by either a close or open range. To roast a joint, it should be placed before great heat for the first ten minutes, to harden the outside of the meat and keep in the juices, and then be allowed to cook more slowly. If allowed to cook quickly all the time the meat is likely to be tough. The meat of young animals and that of old ones require different treatment. As a rule young flesh, containing less fibrine, requires longer cooking. White meat, such as pork, veal, and lamb, should always be well cooked, and must never be served rare. Hashing is the worst use that can be made of meat, which, by the two processes it has been put through, becomes thoroughly indigestible. Cold meat should be eaten as such.

Twice Cooking.—Although this term is not used now, the process is nevertheless largely practised. Very tough meat and some fish, also some kinds of game, are said to become improved in flavor by twice cooking, with an interval of one day. Indeed, when cooking is performed on a large scale, most of the dishes served are in a manner twice cooked. We have two examples to quote—viz.: Biscuit and toast, where this method is employed. The biscuit is perhaps the oldest example, for 'bis' means twice, and 'cuit' means baked or cooked, though this word is now but seldom used in the literal sense. Toast, however, serves as a good example of twice cooking; so do pulled bread and rusks. In these articles the change to dextrine is more complete than in once baked bread or biscuits, and therefore the food becomes more soluble.

Cooking in Stoneware.—Stone or earthenware cooking appliances are used to very great advantage for various forms of preparing food. For the homely pot-au-feu the French housewife has used fireproof earthenware dishes for generations, and does so to-day. But, besides soups, various savory dishes and all sorts of stews are cooked in stoneware pots. Indeed, so much has this form of cookery come into fashion that many dishes are sent to table in the pots in which they are cooked. Cooking in stoneware has no equal where slow cooking is aimed at, and there are many dishes which one would do well to refrain from attempting unless cooked in this fashion.

Maureen

DEAR ME

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