

GENERAL

THE OZANAM CENTENARY.

The movement for the celebration on the 23rd April next of the centenary of Frederic Ozanam is becoming general on the Continent. In Milan, where he was born, a special committee which has been appointed to promote it, has decided to bring out a cheap edition of his life, and in Paris, where through his activity and his fearless devotion to the faith his influence became so powerful for good, the Catholics are taking steps to make the commemoration worthy of the man. The English-speaking people (says the *Catholic Times*) are about to enter into rivalry with the foreigners in paying tribute to Ozanam's memory. Nothing could be better than that some project such as that adopted at Milan for making his life better known and the stimulus of his example more widely felt by the rising generation should be initiated by his admirers. The world needs to-day as it did in his lifetime lay apostles governed by the spirit that animated him. Too often there is ground now for saying what was said to those around him before he founded the Society of St. Vincent de Paul: 'You are full of talk and theory, but there it ends.' Ozanam was no mere theorist. He was essentially practical and was ready to make any sacrifice in order that Catholic ideals might be realised.

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 FAMOUS WHITE SEWING MACHINE.

To Try It! Is to Buy It!

Send for Free Illustrated Catalogue.

Prices from £7.—Cash or Terms.—Prices from £7.



PUSH-CARTS!
PUSH-CARTS!

See the Latest
DRAUGHT-PROOF
PUSH-CART.
Very Cosy!

BICYCLES!
BICYCLES!

As the Season is
nearing an end I
can supply you with
a good Bicycle—

CHEAP!

REPAIRS to Lawn-Mowers. Bicycles, Sewing
Machines, Mangles, Wringers, Etc.

W. MELVILLE

56 GEORGE STREET, DUNEDIN

Domestic

BY MAUREEN.

SOME EXCELLENT MEAT SUBSTITUTES.

The following are some unusual entrees which may be used as meat substitutes, and will be found new and decidedly useful during the Lenten season:—

Spinach.—Take three pounds of spinach, clean and rinse well in several waters, remove any portion that is bad; put into a saucepan without any water, keep the lid on except when occasionally stirring; cook one-half hour, remove and rub through a sieve; add one ounce of butter, a little pepper, and salt.

Haricot Stock for Gravy.—One-quarter pound of brown beans, one quart of boiling water. Boil for two hours, strain, and rub through a sieve; add more water if required to make one pint of stock. Season with one-half (scant) teaspoonful of salt, and one-half salt-spoonful of pepper.

Butter Sauce.—One ounce of butter, one ounce of flour, a pinch of salt, and a dash of pepper, one-half pint of milk. Put the milk on to boil, and while this is being done mix the flour with a little cold water or cold milk; stir into the hot milk, add the butter and seasoning, bring to the boil, stirring all the time; cook three minutes.

Brown Gravy.—One ounce of butter, one medium-sized onion, one pint of haricot stock, salt, catsup, browned flour. Melt the butter in a saucepan, slice the onion, and cook in the butter until transparent, but not too brown. Add the stock, salt; strain, stir in two tablespoonfuls of browned flour, let cook five minutes, and serve very hot.

Steamed Cucumbers.—Proportions: One cucumber, one medium-sized onion, one-half teaspoonful of sage, one-half teaspoonful of marjoram, three ounces of bread crumbs, one saltspoonful of salt, and two good dashes of white pepper. Peel the cucumber, halve it, scoop out the inside, stuff with onion, sage, thyme, and bread crumbs, season; steam until tender and serve with butter sauce.

Spanish Cheese Dish.—Two pounds of potatoes, two grated onions, two eggs, one saltspoonful of pepper, and one teaspoonful of salt, one-third of a cupful of grated cheese. Wash, peel, and steam the potatoes until thoroughly cooked, then put into a basin, mash with a fork, mix with the grated onions, add the eggs and the seasoning, and form into balls. Sprinkle with the grated cheese and bake in well-greased patty pans for half an hour.

Macaroni Bignettes.—One quarter pound of macaroni, one tablespoonful of chopped parsley, one grated onion, five ounces of bread crumbs, two eggs. Put the macaroni into boiling water: boil until tender; add salt when half cooked. Strain and chop fine, then add the parsley, onion, bread crumbs, and one egg; make into balls; then take the second egg, break, and roll the balls first in this, then in the bread crumbs and fry in very hot fat. Drain on brown paper. Serve garnished with parsley or fried slices of tomato.

Savoury Sausages.—One pint of bread crumbs, one pint of mashed potatoes, two hard-boiled eggs, one onion, one teaspoonful of parsley, one-half teaspoonful of thyme, one teaspoonful of salt, one saltspoonful of white pepper, one ounce of melted butter, one beaten-up egg. Mix the bread crumbs and mashed potatoes together, add the hard-boiled eggs cut up finely and the onion well chopped, along with the thyme and parsley, add salt and pepper, and melted butter. Bind with the beaten-up egg, shape into balls or rolls of uniform size, dip into milk, roll in flour, fry in smoking hot, deep fat. Excellent served with well-seasoned, strained, thickened tomato sauce or with brown gravy.

Maureen

When Camping

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