THE NEWS IN A NUTSHELL.

THE VERY LATEST FROM ALL THE WORLD OVER.

Interesting Items About Our Own Country, Great Britain, the United States, and All Parts of the Globe, Condensed and Assorted for Easy Reading.

CANADA.

The late Mr. Thomas Lawry of Hamilton left an estate of $155,000.

Oxford County Council is considering the purchase of all the toll roads in the county.

It is expected that the new census of Montreal will show a population of three hundred thousand.

Judge Davidson has been appointed professor of criminal law in the McGill University faculty of law.

The Customs Department is taking steps to stop the importation of inferior and unwholesome tea.

Lieut.-Col. Humphreys, of the 66th, Halifax, has withdrawn his resignation and other officers will follow.

Dundas Town Council will not cooperate in the Dominion Alliance's petition for liquor licenses amendments.

Alphonse Cyr, who ran a nail into his foot while working in Booth's mills, died of lockjaw in the hospital at Ottawa.

The British Board of Trade figures for November show a decrease in imports of £1,330,000, and an increase of exports of £1,202,717.

Chevalier Drolet has left for England to complete arrangements for the sale of his mining rights on the Saskatchewan to an English syndicate.

Guard Milligan has been suspended by the Kingston penitentiary authorities for carrying out letters and having communication with convicts.

The C. P. R. has been compelled to refuse grain shipments via St. John on account of the difficulty of getting vessel accommodation from that port.

W. B. Palmer, Hamilton, sentenced to three years at Kingston Penitentiary for embezzlement from the Bank of Commerce two years ago, has been pardoned.

The County Council has decided to encourage the introduction of the teaching of agriculture in the Public Schools of the rural districts of Wentworth.

Mr. Shaughnessy, Vice-President of the C. P. R, strongly denies the reports that the men engaged on the Crow's Nest Pass Railway have been ill-treated.

A letter has been received from Major Walsh, written from Lake Bennett, on November 15th. His party are all well, and they expect to reach Dawson in February.

It is probable that the Dominion Cotton Company's big mills at Brantford will shortly be moved to Three Rivers, where power can be had from the Shawanegan Falls.

The annual report of the London Board of Health states that the death rate is only 12.03 per thousand. London claims to be the healthiest city in the Province.

Mr. G. M. Bosworth, traffic manager of the Canadian Pacific railway, says the freight rates on grain between Fort William and Montreal were lowered to induce a winter movement of Manitoba wheat.

A delegation of artillery officers, headed by Major-General Gascoigne, waited on Dr. Borden on Saturday, and asked that a special grant be given the association to entertain the British team that will visit Canada next summer.

Mr. David Mills, Dominion Minister of Justice, is being deluged with applications for the pardoning of criminals, and it is remarked as a curious fact that most of the letters asking for pardons refer to the worst criminals, and emanate from women and women's associations.

Dr. H. Walton L. Jones, who was sent by the Dominion Government to The Stockholm Exhibition, returned to Montreal, and reports that there is very little prospect of immigration from Norway, Sweden, Finland, or Russia, as times at present are good in Norway, and fair in the other countries mentioned.

GREAT BRITAIN.

Investigation into the recent London fire reveals points of inefficiency in the brigade.

A severe gale is again raging on the British coasts, and especially on those parts bordering on the Irish sea.

At the sale of the Earl of Ashburnham's library in London, Caxton's translation of "A Booke of the Hoole Life of Jason" fetched two thousand one hundred pounds.

UNITED STATES.

Mr. Charles Fleischmann, the yeast manufacturer, of Cincinnati is dead.

Capitalists of Bay City, Mich., have organized the first beet sugar company in the State, with a capital stock of $300,000.

Rioting is reported at Port au Prince resulting from popular indignation against the Government for surrendering to the demands of Germany.

Mr. George W. Vanderbilt, youngest son of William H. Vanderbilt, before sailing for England, effected a million-dollar insurance policy on his life.

Mr. J. Havelock Wilson, labor member of the Imperial Parliament, and Mr. Edward Harford, of the British Trades Union Council, have arrived in New York to attend the congress of the American Federation of Labor, to be opened at Nashville next Monday.

The Interstate Commerce Commission of the United States has decided to extend for two years the period within which railroads must comply with the act of Congress requiring all railroads to be equipped with safety appliances for the protection of the employees and passengers.

Commercial summaries are not usually exciting reading at this season of the year, and those of the present week are no exception to the general rule. There is a steady retail trade in the ordinary lines of holiday goods, especially in the lighter lines of toys and presents, but usually business is quiet with no special features. But while there is no marked improvement in any special lines, there is a better tone all round in business circles than has existed for a long time, and many concerns are busy to their full capacity in confident expectation of a large increase of business immediately after the turn of the year. All the speculative markets are stronger than at the close of last week, and in the chief centres of trade and industry in the United States the outlook is regarded as exceptionally encouraging and bright.

GENERAL.

The ravages of the bubonic plague at Poona are unabated.

The harvest prospects of South Australia are unfavourable.

Emperor William refers to the Haytians as a contemptible crowd of negroes.

The Albanians are reported to be committing great excesses at Debra and Kitchevo.

A French expedition is reported to have been massacred while on its way to the Nile.

It is announced from Rome that there is a serious falling off in Peter's Pence, the principal revenue of the Vatican.

The Chinese Government has caused it to be made known that the occupation of Kiao-Chau bay by the Germans will be resisted.

It is said that Germany has proposed to China to take a lease of Kiao Chou Bay and adjacent territory for a long period.

Wilhelmina, Queen of the Netherlands, will take the oath of accession to the throne on September 6, 1898, in the new church at Amsterdam.

It is reported from Port au Prince that the Haytian Government has saluted the German flag, paid the required indemnity, and that all trouble between the two powers has ceased.

The new Government of Newfoundland has "chopped off the heads" of 12 magistrates, 23 customs officials and other officers, saving thereby $15,000 a year.

It is officially reported that since the beginning of the disorders at Prague there have been 600 arrests, and 30 citizens, 60 policemen and 20 soldiers have been injured.

The Havana correspondent of the London Daily Chronicle says that the Cuban reforms offered by Senor Sagasta have come too late. The devastating policy of General Weyler has converted the inhabitants of Cuba into the implacable enemies of Spain.

AN INFANT WARRIOR.

A Naval Hero's Baby Inherited the Love for Battle.

Lord Cochrane was one of the greatest naval commanders England ever had, and in 1817 he helped free Chile from that same Spanish yoke against which the Cubans are now fighting.

While he was serving Chile as the Commander-in-Chief of the navy he fought an engagement with his five-year-old son by his side. This extraordinary incident was the result of the child's indomitable will and his father's secret sympathy with his desires. Lady Cochrane had come from Santiago to Valparaiso to see her husband go off to war. She bade him good-by on board his ship and went ashore. As she was looking out of the window of her house and listening to the gun that was summoning all hands on board for the last time she saw her little son in the arms of the First Lieutenant, waving his cap and shouting "Viva la Patria!" as he was carried to the beach.

The sea lion's cub had insisted on going with his father, and before his frantic mother could reach him he was in the boat and underway to the flagship. Lord Cochrane could not delay the fleet to send him back. It seemed probable he was glad to get him, for if the First Lieutenant had not a pretty good notion of his master's desires how would he have dared to bring the boy aboard? The youngster was without other clothes than those he had on, and he was rigged out in a suit made of canvas by the delighted sailmaker.

Before the first engagement Lord Cochrane locked his son in the after cabin, but the child was not his son for nothing. He wormed himself through the quarter gallery window, joined his father on deck, and, strange as it may seem, was allowed to stay there.

Lord Cochrane had a weakness for that sort of thing himself. He, the baby, stood there in his miniature midshipman's uniform, and handed powder tins up and down, to the gunners. Presently a shot tore off the head of the marine next to him, and he was covered with blood, but he rushed to his father crying out: "I am not hurt, papa; the shot did not touch me. Jack says the ball is not made that can kill mamma's boy."

After that he was ordered below, and was carried away screaming, but victory ran in the family, so to speak, and he got on deck again, and was at last allowed to stay there till the last gun was fired.

A NECESSARY ADJUNCT.

Cholly, examining some papier-mache antlers for his smoking room—What is that hole in them for—to hang them up with?

Dealer aghast.—Great Scott, no! That is the bullet hole.

THE HOME.

CHRISTMAS TIDE.

Another Christmas! "The old, old thing," says a sour citizen, whose digestion has been impaired by excess. "Tin whistles, firecrackers, foolish gift making, cooking, eating, aches, and doctor's bills." Ah, well, that is the dark side of it, further darkened by the pessimistic spectacles through which you look at it. All the cynicism in the world cannot do away with the good effects of Christmas. It is a sweet breath of love and charity and hope blown across the arid desert of a work-a-day life. It is the season of reunion and forgiveness—of healing old wounds and forgetfulness of old wrongs. Family affection takes on new life and freshness under its influence, as the dry, seemingly dead resurrection plant blossoms anew when it is given the benediction of water. Christmas can never be old, any more than the roses, while youth and love are in the world; while there are children to be made happy and young lovers to thrill at being drawn together in the sweet sacredness of the festive home circle, and old gray-haired lovers to be carried back in memory to the days of youth and happy courtship. Blessed memories, sweet with peace-making, come with the dear old Christmas; a festival that is ever sacred to charity and love, to home affections and to aspirations after a better life.

HOUSEHOLD HINTS.

Wreaths of holly around the plates will look well on the great day.

Teach the children to acknowledge Christmas gifts promptly.

Ribbon bows add much to the looks of almost every package.

A handsome piece of furniture is one of the most appropriate gifts for a home maker, and is afterwards enjoyed by each member of the household.

"God bless us all. With tiny Tim,
'Tis thus we finish prayer and hymn,
While cheerily from lip to lip
The Christmas wishes gaily trip;
God bless us all, the circle round,
Wherever are our dear ones found;
At home, abroad, please God, we say,
God bless his own on Christmas day."

CHRISTMAS BILL OF FARE.

Boiled Partridges.—Split down the back, place on a broiling-iron over the fire, and turn until done on both sides; dredge with salt and pepper; take up on a heated dish, pour over melted butter, and serve with browned toast.

Fried Bananas.—Peel and slice half a dozen bananas lengthwise. Heat two tablespoonfuls of butter in a frying-pan, fry the bananas in it; take up, dredge with sugar and powdered cinnamon.

Oyster Soup.—Drain the liquor from four dozen oysters, put it into a stew-kettle, and set over the fire; when hot, add a quart of rich milk and a quarter of a pound of butter; let come to a boil, add the oysters, let heat through but do not boil, season with salt, cayenne and a squeeze of lemon-juice. Break a dozen crackers in the bottom of the tureen, pour the boiling soup over, and serve.

Boiled Goose.—Select a fat young goose, fill the body with a bread stuffing well seasoned with onions, pepper and salt; put into a kettle, cover with water, add a spoonful of salt, and set over the fire to boil slowly for two hours; take up on a heated dish, and serve with apple sauce.

Creamed Turnips.—Pare and slice turnips, put into a saucepan, cover with salt water, and let boil until tender; drain, dredge with flour, pour over half a teacupful of cream, stir until boiling; season with salt and pepper, and take up in a heated dish.

Roast Turkey.—Draw and singe a fat young turkey. Make a stuffing of half a pound of bread-crumbs, three ounces of butter, a tablespoonful of minced thyme and parsley, with pepper and salt; mix well, and moisten with a little white stock; fill the body of the turkey with the mixture; put it into a large dripping-pan, add a teacupful of boiling water and a teaspoonful of salt; set in the oven, and let cook fifteen minutes for every pound, basting every ten minutes; serve with giblet gravy and cranberry sauce.

Potato Croquettes.—Mash four large boiled potatoes, season with butter, a tablespoonful of cream, the beaten yolk of an egg, half a teaspoonful of salt, a dash of cayenne and a little grated nutmeg; beat the mixture in a saucepan over the fire until thick and smooth, turn out on a large dish to cool; when firm, make into small balls, dip into the beaten yolk of an egg, and roll in grated bread crumbs; fry in boiling fat, drain on brown paper, and serve hot.

Hot Slaw.—Chop a quarter of a head of cabbage. Put two tablespoonfuls of vinegar into a saucepan, with a tablespoonful of butter, half a teaspoonful of salt, a teaspoonful of sugar and one beaten egg, stir over the fire for two minutes, put the cabbage in, and let heat; take up and serve warm.

Browned Sweet Potatoes.—Wash four large sweet potatoes, and put into a kettle to boil; when tender, take up, peel and slice, fry in a pan, cover with bits of butter, dredge with salt and sugar, and set in the oven to brown.

Sweetbread Salad.—Blanch and boil a pair of sweetbreads in salt-water; let cool, chop, and put into a salad-bowl, with half a pint of chopped celery; pour over a pint of mayonnaise dressing, and serve very cold.

Cranberry Tarts.—Line tart-shells with delicate puff paste, bake a delicate brown; let cool, fill with stewed, well-sweetened cranberries, pile whipped cream on top, and serve very cold.

Christmas Plum Pudding.—Take one pound of beef suet chopped fine, one pound of sugar, one pound each of muscated and sultana raisins, one pound of dried currants, two ounces each of candied orange and lemon peel, the grated rind of one fresh lemon, two ounces each of bitter and Jordan almonds cut into pieces, two grated nutmegs, a teaspoonful each of ginger and mace, a teaspoonful of salt, a pound of stale bread-crumbs and three quarters of a pound of flour, mix well in a large bowl. Beat nine eggs, and add to the pudding, with a glassful of wine. Wet a pudding-bag in boiling water, dredge it with flour, turn the pudding in, tie securely, and put into a kettle of water to boil for six or seven hours; when done, lift out of the kettle, let drain, and turn out on a large dish; serve with plum-pudding sauce.

Black Cake.—Cream two pounds of sugar and one and one half pounds of butter together, and two pounds of sifted flour, fourteen beaten eggs, one half pint of molasses, a glassful of grape jelly, a teaspoonful each of cinnamon, mace and cloves, two pounds of seeded raisins, one and one half pounds of sliced citron and two pounds of dried currants; beat the mixture well for twenty minutes, turn into a greased pan, and bake in a moderate oven for four hours; when cold, ornament with white icing and holly-leaves.

SEVERAL PUDDINGS.

The Christmas Pudding.—One and a half pints of soft bread crumbs, one pint of seeded raisins chopped, one pint of currants and citron mixed, the citron to be shaved very thin, one cupful of sugar, half a teaspoonful of salt one cupful of chopped suet, a tiny pinch of cayenne pepper, one-half saltspoonful of ground cloves, half a teaspoonful of ginger and cinnamon mixed, six eggs and two even tablespoonfuls of flour. Add sufficient milk to make a batter. Steam four hours and serve with foam sauce, made with one-half cupful of butter, beaten to a cream; add to this one cupful of powdered sugar, one teaspoonful of vanilla, two table-spoonfuls of quince jelly. Just before serving add one-quarter of a cupful of boiling water, stir well and add the white of an egg, beaten to a foam; then beat all together until foamy. The sauce may be flavored with brandy or wine, as desired, instead of vanilla. To make the pudding very showy when it is brought onto the table a sprig of holly may be stuck into the center of it, and the whole enveloped in blue flames. A little alcohol or brandy is poured over the pudding and when touched by a match it looks very pretty. When the flames have subsided it may be cut.

A Delicious Plum Pudding.—Pick and stone one pound of the best Malaga raisins, which put in a basin with one pound of currants well washed, dried and picked, a pound and a half of best beef suet, chopped not too fine, three quarters of a pound of brown sugar, two ounces of candied lemon and orange peel, two ounces of candied citron, six ounces of flour and a quarter of a pound of bread crumbs, with a little grated nutmeg; mix the whole well together with eight whole eggs and a little milk. Have ready a plain or ornamented pudding mould, well butter the interior, pour the above mixture into it and cover with a sheet of paper; tie the mould into a cloth and put into a large stewpan containing boiling water and let it boil quite fast for four hours and a half. It is not necessary to use a mould, the pudding may merely be tied in a pudding cloth previously well floured, forming the shape by laying the cloth in a round bottomed basin and pouring the mixture into it. When done take out of the cloth, turn from the mould upon your dish, sprinkle a little powdered sugar over and serve with any preferred liquid sauce. We always added a little more flour as we found six ounces were not enough to make it sufficiently stiff.

Queen Victoria's Plum Pudding.—The queen offered a prize for the best recipe for plum pudding. She received five hundred recipes, and the following is the one that was awarded the two-guinea prize: One pound of raisins, one pound of suet, chopped fine; three-quarters of a pound of stale bread crumbs, one-quarter of a pound of brown sugar, grated rind of one lemon, one-quarter of a pound of flour, one pound of currants, one-half of a pound of nutmegs, grated, five eggs, one-half of a pint of brandy, one-half of a pound of minced candied orange peel Clean, wash and dry the currants. Stone the raisins. Mix all the dry ingredients well together. Beat the eggs, add to them the brandy, then pour tham over the dry ingredients, and thoroughly mix. Pack in small kettles or molds, this will make about six pounds, and boil six hours at the time of making, and six hours when wanted for use. Observer readers will omit the brandy and enjoy their pudding just as much.

Plum Pudding.—Thoroughly wash a half pound of large currants and dry them. Stone a half pound of the best raisins, cut them in halves and slice a half pound of candied citron into thin shreds. Chop finely three quarters of a pound of suet, and grate three quarters of a pound of stale bread into fine crumbs. Mix currants, raisins, citron, suet, and the bread crumbs together, pouring over them a wineglassful of brandy and eight eggs, beaten until light. Put in a cloth bag, tied tightly, and boil for six hours, being careful to butter the mold first. Turn the pudding out, pour two tablespoonfuls of brandy about it, and light the brandy just as it is brought to the table. Serve brandy sauce with it, and place a little sprig of holly on the top.

DURING THE REPAST.

Indolent Ivors—She's a kind-hearted old soul.

Bibulous Bailey—She is so, bless her! It's a pity she don't know dat mince pie had oughter have brandy put into it.

RICH IN ALL MINERALS.

HUDSON'S BAY, THE MEDITERRANEAN OF THE NORTH.

Gold, Silver and Copper Found There—Some Information About That Country Which May Surprise You—Synopsis of a Lecture Delivered by Dr. Bell Who Spent Six Months There.

Hudson's Bay is half as large as the Mediterranean sea—it drains a vast territory, three million square miles in area—vast rivers flow into it from the south, east and west; flowing from places as distant as the plains of Minnesota and Dakota. In its waters live undisturbed fish and oil-bearing mammals, along its shores are fine harbors in the country surrounding it are rich mineral deposits and fine farming lands. But it is a portion destitute of human habitation. White whales, walruses, big as elephants, and fur-bearing seals disport themselves undisturbed in the water. On land there is wealth with no one to take it away. "But all this is the Arctic regions," you say, "Not a bit of it," says Dr. Bell, director of the Geological Survey. Moose Bay is in a latitude further south than London, and the more northern portion of Hudson's Bay is at about the same latitude as the North of Scotland. The climate also compares very favorably with that of the same latitude in other portions of the globe. The bay does not freeze across in winter—the winter conditions there being similar to those of the Gulf of St. Lawrence, and navigation is possible during four or possibly five months of the year. The Hudson's Bay route would bring the great North-West as near to Europe as the City of Quebec. It offers, perhaps the best route to the Yukon district, and is the national route to

THE GREAT OIL FIELDS.

of the North-West. Gold is there—specimens of gold-bearing quartz have been brought into the Hudson's Bay stations—pyrites containing gold has been found by the Geological Survey party and alluvial gold has been found, according to Mr. William Ogilvie in the valleys. Gypsum, iron, copper, silver and lead are abundantly indicated in many places.

Such are some of the points brought out by Dr. Robert Bell, in a lecture recently delivered in Montreal that was interesting from start to finish. His summing up of the geological features of the country showed an intimate knowledge of such topics, and a close acquaintance with the vast districts described. His word pictures of the scenery were graphic, and his stories of the doings and habits of the never-washed natives, who live in skin tents, burrows and snow houses, were life-like and amusing. Mr. Bell is an enthusiast with regard to this northern country, which has so few friends. He flouts the gruesome story of the end of the adventurous Hudson, after whom the vast inland sea is named. History hath it that Hudson and a few of his men were abandoned in an open boat by a mutinous crew after a winter of privation in the southern portion of James Bay, leading to the inference that they drowned miserably. Dr. Bell caused some laughter by stating it to be his belief that the famous explorer rowed ashore, and with his companions lived out the allotted span of human life in that pleasant climate, and was probably as happy as though living in England.

RICH AND VARIED

are the minerals of the country, according to Dr. Bell who has probably surveyed it more extensively than any explorer living. It has been known for years that ores rich in manganese and iron were to be found on the west coast of the bay.

Brown hematite (iron ore) has been found in the James Bay district, magnetic iron ore in the interior, and copper ore is found upon both shores and in some of the islands. Along the straits white mica, now becoming valuable as an adjunct to electrical appliances, is so easily obtained that the natives bring large sheets of it to the ships. There are also seams of lignite, and indications of petroleum. Dr. Bell also described the valuable fisheries and the splendid forests of spruce, birch, tamarac, black ash and balsam, which are found more particularly on the river valleys in the neighborhood of James Bay.

Were the country within the Arctic Circle the quality of the soil would be of no consequence. But there are scores of millions of acres upon which profitable stock raising and farming may be carried on, and it is important to note that the soil observed is rich and productive. In the district South of James Bay, in a district as large as all England, the total population at present is

ONE SCOTCHMAN

and thirty or forty families of Indians.

The "Diana," with Dr. Bell and party on board, started for the Hudson Straits in June last, and returned finally in November. Dr. Bell, with one surveying party, investigated and mapped out the north shore of the straits, while Mr. Low, with another party, worked on the south, that is, on the north coast of Labrador. Dr. Bell investigated what is now known to be the third largest island in the world. He found an iron-bound coast with a wall of mountains 2,000 feet in height, closing in the interior. He also found an Eskimo who was willing to go along as his guide, leaving a wife and children, and a father and mother, and a sick aunt, to wonder what had become of him. Dr. Bell's report upon this portion of his trip has already been made public. He was in Baffin's Land in July, and at that time, though it was warm enough during the day, everything froze up at night—what it is like up there now makes one cold to contemplate.