

Catholic Journal

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SATURDAY SEPT. 3, 1893

Weekly Church Calendar.

Sun. Sept. 4.—Thirteenth Sunday after
Pentecost. Epist. Gal. iii. 16-22; Gosp.
Luke xviii. 11-13.

Mon. 5.—St. Lawrence Justinian, Bishop
and Confessor.

Tues. 6.—Feria.

Wed. 7.—Feria.

Thurs. 8.—Nativity of the B. V. M.
St. Adrian, Martyr.

Fri. 9.—Of the Octave of the Nativity.
St. Gorgonius, Martyr.

Sat. 10.—St. Nicholas of Tolentino, Con-
fessor.

CATHOLIC SCHOOLS.

With the coming of September

the vacation season draws to a

close, and school work is again

taken up. The choice of a school

to which their little ones may be

sent is a matter requiring earnest

thought on the part of parents.

Where there is a parochial school

there should be no hesitation by

Catholic fathers and mothers. It

is their plain duty to send their

children to that school, or some

other Catholic institution of learn-

ing. It is an act of disobedience

toward God's church to send them

to a school from which religion

has been banished, and pastors

justly withhold the Sacraments

from those guilty of this sin. In

his book on "Christian Free

Schools," our Rt. Rev. Bishop

points out the advantages of Cath-

olic schools. His words should be

read by every Catholic father

and mother. He says:

It seems more than unreason-

able to ask Catholic parents to fore-

go advantages attainable in and

through Catholic schools,—advan-

tages far superior to any offered

by State schools.

First, Catholic schools instruct

in all the useful branches of a sound

English education.

Secondly, They are more econ-

omical, costing no more than one-

fourth or one-third the expense of

supporting State Schools, and com-

manding at the lowest possible

price, merely food and clothing,

one of the most expensive neces-

sities of the age and country,—

skilled and trained intellectual la-

bor.

Thirdly, Their teachers are de-

voted to their work of teaching as

a life-work; study every day, and

waste no time in idle visits and

foolish amusements.

Fourthly, These teachers are in

sympathy with the religious faith

of the patrons of their schools.

Fifthly, Parental schools alone

will stand the test of logic; they are

consonant to sound democratic

republican doctrines; they make

possible the inculcation of morali-

ty by the authority of a divine

Lawgiver; they respect the natu-

ral rights of parents, and meddle

with and infringe on no one else's

rights.

They are a necessity demanded

by the circumstances of the times,

from the breath of the pestilence.
It is to be hoped that the vigilant
efforts of the health officials will
be successful in keeping the
scourge from this side of the At-
lantic. Fortunately the season is
so far advanced that, even if the
cholera should reach this country,
its ravages be might checked by
cool weather.

In the face of such a destroyer
of human life, it is usual for men
to become terror-stricken. To
those who look to the grave as the
end of all, it is small wonder that
this is so. And it is not surpris-
ing that those who are leading bad
lives give way to fear when Death
claims his victims by the hun-
dreds. But the Christian! Should
he surrender to fear in such a situ-
ation? By no means. With him
death is but a transition from one
world to another—from a world
where sin and sorrow make life's
burden heavy—to a realm where
dwells the object of his fervent ad-
oration, the God who made him—
the Savior who redeemed him. Firm
in the belief of a happy here-
after, he can well smile at the ap-
proach of man's great destroyer,
and say, "O grave where is thy
victory? O death where is thy sting!"

In the great novel "Rienzi,"
Bulwer describes the horrors of a
plague that was raging in Florence
several centuries ago. The inhab-
itants are represented as having
forsaken their dearest relatives, so
great is the horror that had come
upon them. The only evidence
that man still thought of others
than himself, was furnished by a
band of Monks, who unmoved by
the horrors around them, marched
through the streets of the stricken
city, chanting the "Miserere."
Thus does religion make men
brave, while those who look not
beyond the grave are trembling in
fear. The lesson of all such dead-
ly visitations should not be forgot-
ten. Always be prepared to meet
your God and you will have no
cause to fear.

A CARDINAL DEAD.

The *Catholic News* of this week
has the following in its press de-
spatches:

Cardinal Frederick von Fuer-
stenberg, Archbishop of Olmutz,
died on Saturday la-tat Kriemitz,
in Moravia.

The Landgrave Frederick Egon
von Fuerstenberg, Archbishop of
Olmutz, was a cadet of the line of
the Landgraves of Fuerstenberg,
Lords of Weitra. He was born at
Vienna, October 8, 1812, and was
appointed Archbishop June 6,
1853, and Cardinal May 12, 1870.

Throughout his career Mgr. von
Fuerstenberg labored hard for the
intellectual and physical improve-
ment of his flock, building church-
es, schools, hospitals, orphanages,
and homes for aged persons and
spending much of his income on
those charitable objects. He was
naturally therefore very popular
throughout Moravia, and in 1878,
the entire province held festivals
in his honor, and the Pope sent
him a magnificent pastoral ring,
containing an emerald of unusu-
ally great value. That he was en-
titled to the personal regard of the
late Pope Pius IX., is clear from
the facts that until the downfall of
the temporal power he maintained
at his own charge two battalions
of the Pontifical army; that after
1870 his individual contribution to
the obol of St. Peter was from
30,000 to 40,000 francs per annum;
that he has ever been an unflinch-
ing sustainer of the Church's ex-
clusive right to jurisdiction in
many matters which the State
claimed an equally exclusive right
to regulate; and he was among the
most determined opponents of the
educational system—the provincial
district and communal school
boards established in the Austro-
Hungarian dominions some years
ago. Indeed, he was an ecclesiast-
ic after Pius IX's own heart, and
there is no difficulty in understand-
ing why that Pope several times
proposed to confer a red hat upon
him, and why the Austrian Govern-
ment always objected. Mgr. von
Fuerstenberg, no doubt, formed
part of the somewhat large Aus-
tro-Hungarian section of the opo-
sition against the infallibility dog-
ma, but at the same time he took
no distinctly active part in oppos-

ing the dogma.

In an interview with a *Telegram*
correspondent, Bishop McQuaid
said:

"I am strongly of the opinion
that the agitation of the school
question will have the effect of de-
veloping a parochial school sys-
tem, and that the building of new
schoolhouses, and the gathering
into them of Catholic children for
Catholic education will go on more
rapidly in the future than in the
past. Dr. Bascom, of Wisconsin,
has, in an article recently publish-
ed in the *New York Independent*,
outlined very accurately what will
be the final settlement of the ques-
tion as between the Church and
the State. It will be the recogni-
tion of parochial schools as a part
of the State school system, leaving
to religionists of any and every de-
nomination the management and
control of the religious education
and training of their pupils, and
observance by the pupils of all
enforcements deemed necessary
by those religious denominations.
And this will be done on the prin-
ciple of common justice, that, as
schools are supported by common
taxation, all people who pay taxes
have a right to the advantage to be
derived from such taxation. The
sense of justice in the American
people is too great for them to de-
ny us the right much longer."

It is surprising, too, how much
enthusiasm can be kindled in the
breasts of your friends when you are
going abroad. In fact, you never can
tell the measure of your own popularity
until an occasion of this kind, when
they combine to give you a "sendoff,"
often going as far as to hire a tug and
an "Eyetalian" band of music to ac-
company the party going abroad as far
down the bay as the chartered steamer
can keep pace with the Cunard, White
Star, or other liner, or, what is
more to the point, when the "sendoff"
party reach a few of the white ships
and the inrolling swell from the lower bay
sends friends here and there all smiles
and cheers, others isochrympe and full
of sighs. And there by the rail is a party
of friends, some of whom are all smiles
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farina made from the very best hard
wheat grown in Minnesota, Kansas and
North Dakota. The grain is reduced to
a farina of five wholly different grades
and then mixed up in one common qual-
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gard to their glutinous properties, as
that is the chief essential in the making
of the paste from which the "pipe-
stems" are formed. This farina is
made into a paste as hard and glutinous
as India rubber.

The paste is first put through a mixer;
then in a circular trough, around which
is a-ton granite roller revolves. This
takes out any moisture that may remain
in the paste after leaving the mixer.
Then when thoroughly rolled it is lined
around the sides of another circular
trough and two cone-shaped cogwheels
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On the dock when a big ocean
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And the baggage! It comes down on the
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up the baggage gangway and swing out
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and crash at the donkey engine as these
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Next in importance is the hand bag-
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smaller. This same paste is also made
into all sorts of shapes for using in soup,
such as letters, figures, stars, animals
and "elbows," or what the French call
"coudes." They resemble exactly an
elbow of a stovepipe.—*New York World.*

An Attractive Way of Picking Pictures.
Over the narrow colonial mantel of a
young matron's room in her pretty
suburban home is arranged a collection
of what she calls "my treasures." These
"treasures" are pictures of her two little
daughters, taken at various stages of
their short earthly careers of three and
five years respectively, and arranged in
irregular grouping around a central pho-
tograph of