

first time he ever knew the principle in presenti solvendam in futuro" in a case as the present. The Attorney-General admitted the force of the Lordship had said, and thought there consent for judgment with a stay of until the beginning of next term. Further conversation it was agreed that should be made to the Master to whether Miss Baker was or was not a ward last, and it was ordered that she might be at liberty to make such a settlement as he might think fit. This the Solicitor-General added meantime things may remain as they

### THE WAR IN SICILY.

has been received at the War Office from Lieutenant General Sir John Stuart, commanding the forces in Sicily as follows:— Having been apprised that a large force of the enemy consisting of a number of regiments, said to be charged with confidence from the two provinces of Calabria and the Neapolitan Government, were at Diamante, near the Gulf of Spezia, under the protection of four gun-boat batteries on the shore, I have the honour to transmit herewith the following troops, under the command of Lieutenant Colonel Bryce, of the 1st Regiment of Malta, commanded by Major-General O'Brien; a detachment of 50 men of the German Legion, and a battery of artillery, with two six pounder howitzers, under Captain Campbell. I have the honour to transmit herewith the report of the above mentioned officer, stating the entire success of the enterprise entrusted to his

(Signed) J. STEWART, Lieut.-General.  
20th Sept., 1808.

Off Diamante, 8th Sept., 1808. I have the honour to acquaint you that the detachment you were pleased to order my orders has successfully performed the service in view by capturing the town of Diamante, where they had been with much perseverance by Captain Pearce of the Royal Navy, which four are large gunboats, under the command of Captain Pearce, and his Majesty's ship "Weazel." We were calms during five days on the coast of Milazzo, on three of which we were distinctly seen from the enemy's position taken. It was very respectable, as the town of Diamante, which covered the vessel, ranged on the left of it, stands on a peninsula accessible on three sides. It is protected by difficultures of considerable strength throughout the whole. Under these discouraging circumstances, augmented by the non-arrival of transports, it required the fullest exertions in the conduct of Major Hamill and I intended to be landed to induce me an attempt without the possession of nothing effectual could be done. A strong building above mentioned had been successfully cannonaded for several hours by the Royal Navy, and the de Balzmo, commanding a gallot of

amenities as well. And, perhaps, the greatest of all of all its amenities was the just appreciation by the people of the manner in which a public man discharged his duties towards them. The people of his brother's late district had shown their appreciation in a very tangible, and, he might say, solid way. He regretted they had gone to so much trouble. But since he had done so, he wished—and all his family wished—to meet them in the same spirit. The address was a beautiful one, and would serve as a link—an indissoluble one—between his family and the kind-hearted people of Pallaskerry Dispensary District, through all the years to come.

Mrs. Hannigan next spoke, and said she wished to associate herself with all the remarks made by her husband. In all her life she had never felt so proud and pleased, and need she say how grateful she felt towards the kind people who had made her feel so.

Dr. McCarthy, Milford, and Mr. G. Quaid, B. Hykennedy House, Ballingarry, having also spoken, the company adjourned to dinner. After which the remaining hours were given up to music and song.

The genial host himself led off, the other principal contributors being Messrs O'Rourke, Enright, and Cahill, D.C.'s.— Co

### FUNERAL OF THE LATE MRS. WYNDHAM GABBETT.

The funeral of Mrs. Wyndham Gabbett took place on Thursday last from Mount Rivers to Newport Church (Co. Tipperary), and was followed by a very large concourse of people, representative of every class.

A touching incident was the fact that the remains of the deceased lady were carried from the church gate to her last resting place by her oldest friends—members of the County Limerick Hunt, by whom she was loved so well.

She was buried in the old family vault, beside her father, Richard Phillips, of Mount Rivers, one of the best known sportsmen of his day.

Wreaths were sent by the following—Miss J. Gabbett, Mr. W. B. Gabbett, Major R. Gabbett, Captain Collins, the Countess of Limerick, Sir Charles and Lady Barrington, the Hon. Mrs. Vansittart, Mrs. Ormsby Ryan, Mr. and Mrs. Peter Fitzgerald, Mr. and Mrs. Courtney Croker, Mrs. Vincent, Mrs. Ivers, Mrs. Furnell and Miss L. Furnell, Mr. and Mrs. McDonnell, Mrs. Conyers, Doctor and Mrs. Ryan, Mrs. O'Brien, Mr. and Mrs. and Miss Harding, Mrs. Blocc, Mr. and Mrs. Hotson, Mrs. Beamish, Miss Rich, Miss Going, Mr. and Mrs. Wand sford, Mrs. Baker Carr, Mr. T. Dicken, the servants of Mount Rivers, Mr. and Mrs. Croker Barrington.

The family of the late Mrs. Wyndham Gabbett desire to thank their friends for the many telegrams and letters of sympathy received.

### FRENCH PRESIDENT ATTACKED.

President Fallieres, whilst taking his walk on Christmas Day in the Place de l'Etoile, Paris, was suddenly assaulted by a man, Jean Mathis, who seized the President about the neck and attempted to pull M. Fallieres' beard. But the

concoct broth, ale, or jelly of it tions, for it restoreth strength agrees with all dispositions."

The turkey certainly made its name in Europe from America (Occidentales), and was best known in the wild state. Brillat-Savarin, the learned philosopher, spent some time in America during his exile from France, and gives an amusing account of his visit to Hartford, Connecticut in 1793, at the invitation of a friend, who calls Mr. Bulow. There were several daughters of the house, one of whom sang the national anthem, "Yankee Doodle." A valiant Frenchman actually suggests that the wild species is superior in flavour to those bred in France.

When Alexis Soyer, the great chef of the Reform Club he produced, at Lord Marcus Hill, a culinary masterpiece which he dubbed "The Hundred Turkeys." He ordered for it one hundred turkeys, however, from each bird only 100 pieces of dark flesh known to the French as "le cot à la sauce"—that is, only the dark part. In this connection it is interesting to note that the literary traveller once in the Midi, he called at a wayside inn. He asked for a turkey, but there was nothing to be had. He demanded that one should be sent to him. He was informed that it was as they had all been ordered by the King, being in the house. Curious to see who required four turkeys for a supper, he sought out the visitor, and it was his own son, greedy for the turkeys—which they subsequently ate.

"It requires two to eat a turkey," said the Abbé Morellet to a party who had one to-day. We were two and myself."

It is only a step (say about two) from turkey to plum pudding, which is of later date than turkey as Christmas pie, December pie, and plum broth, and plum porridge are earlier than plum pudding, the recipes handed down to us in the line of separation. Christened neither referred to by John Evelyn nor by Samuel Pepys (1660) Chevalier d'Arvieux on the occasion of his made a voyage to England in 1686 record of his experiences, described plum pudding (or boudin) as a detestable scraped biscuit or flour, suet, and pepper, made into a paste, clothed, and boiled in a pot of broth.

Plum broth was formerly in the staple Christmas dish. It must be a complicated mixture of savoury ingredients. In "The Queen's Royal Cook" the recipe runs thus—

"Take a leg of beef and a pie crust and put it into three or four gallons of water, and boil it about four hours, and take two pounds of currants, and three pounds of raisins of the sun, and three pounds of prunes, and let them boil one hour through a cullender two pounds of grate a twopenny white loaf, 1/2 of the broth, and add to it the juice of prunes, one ounce of cinnamon, of nutmegs grated, and a quart of beaten cloves and mace, at the bottom: then put in a quart of al