## PROGRESS, SATURDAY, FEBRUARY 27, 1892.

#### "ASTRA'S" TALKS WITH GIRLS.

[Correspondents seeking information in this de-partment should address their queries to "Astra," PROGRESS, St. John.]

I do hope, girls, that you are all taking care of yourselves in these exciting days, when no one knows who will be the next victim of the fell la grippe; and we are by no means sure when we go to bed at night that we shall not "wake up," as the Southern general said, "and find ourselves dead in the morning." Geoffrey says that I have made so many different arrangements for my own funeral, and given him so many conflicting directions that he knows he will get things all mixed up, and either give me two separate funerals or else leave me above ground altogether. "Not that I do not feel very certain, Astra, of your living many years after I am could in my grave." he always adds, with a man's love of making people feel unhappy on his account. "You will marry again, I have no doubt, and think far more of your second husband than you ever did of me. Statistics show that you 'literary women' as you will call yourselves, almost invariably marry two, or three times; but some one must suffer I suppose, and I will have to be contented with the doubtful satisfaction of having been the first." I must say that I fail to see just where the satisfaction will come in for Geoff. unless he expects to be in the flesh at the time of my second marriage, but meanwhile he is very well indeed, so I am not uneasy about him.

What I really wanted to say though, was that I hoped you would all take care of yourselves, and if you would only think less of wrapping your throats and shoulders up in fur till your ears are in-visible, and give a little more attention to your feet, I believe there would be fewer cases of illness. Wear thicker stockings, my dear girls, thicker boots, and warm overshoes; and above all, as long as you wear the senselessly long skirts in fashion now to flap like wet sails around your ankles, be sure to change them as soon as ) you come in, and don't sit down to rest, | Maid of Kent. (3) Ammon was one of and talk for a few minutes before you "take your things off," as most of us do. More colds are caught in that way than in any other. So beware, girls !

Now Guess.-I really couldn't, I have not the least idea, but thank you all the same for the pretty little valentine you kindly sent me. It was the only one I received, or have received for a long time, and I assure you I value it very highly ! I wonder if the sender's name could possibly be Bessie ? Somebore that name used to send me pretty Christmas cards, a few years ago, and, also, packages of my favorite "nonparel" chocolates.

fond of the lovely, though inexpensive turquoise, and I cannot see any beauty in diamonds, it anyone gave me a bushel of them. I would sell them all. Pearls are beautiful, but are supposed to bring sorrow to their owners, and I am superstitious enough to believe it; opals are lovely, too. (4) Black is a very trying color, and I prefer light evening dresses, though black skiltully combined with a color, is very stylish. (5) No; I have never been in Yarmouth. 1 will give your message both to Geoffrey and the pup, who is rapidly growing into a dog.

ALFERETTA, North America-I am afraid you have grown tired of waiting for your answer, but as long as I have so little space at my command, the letters will accumulate. If I ever drift "out into the Golden West" I will make a point of looking you up and I hope you will be glad to see me. (1) The surname of Burns' celebrated Highland Mary, was Campbell. (2) Which "Maid of Kent" do mean? It it is "The Fair vou Maid of Kent" she was Joanna, daughter of Edmund Earl of Kent, called the Fair Maid, on account of her great beauty. I regret to say that she was married three times, but I suppose she could not help herself; the men would propose, and she was too kind-hearted to refuse. She was first the wife of William de Montacute, Earl of Salisbury, from whom she was divorced. She then married Sir Thomas Holland, and after his death Edward the Black Prince, her second cousin. She was the mother of his son, Richard the Second, in whose reign she died. The other "Maid of Kent," the "Holy Maid," was popularly believed to possess miraculous powers, and to be an instrument of divine inspiration. She was beheaded at Tyburn in the reign of Henry VIII. for high treason, because she predicted a speedy and violent death to that muchmarried royal assassin, it he divorced Queen Catherine and married Anne Boleyn. Her name was Elizabeth Barton. You must take your choice as to which was the the titles given to the one only original The very small ones are called "chickens, Jupiter, king of Olympia; but, my dear girl, to ask me who was his son is like delicious. Boiling is the least satisfactory casually inquiring how many stars there are mode of cooking halibut. It is much bet-in the heavens. Mercury, god of eloquence ter baked, fried or made into a pie. The and thieving, was one. Apis was another. "chickens" are now in the market, and Castor and Pullox, the "Great Twin this is the way to bake them : Wash the Brethren," were two more; and I think there fish and put it into a well buttered baking were about fifty others. So, you see, I do dish. dredge some flour over it, and season not know which one you mean. (4) I can- rather highly with salt, pepper and not tell you who Alaric Cotton was. There powdered mace, but very little of the latbody I thought a great deal of, and who are some Cottons celebrated in the history ter. Put four or five good-sized lumps of of Boston, but I really cannot remember butter on the fish and bake in a moderate anything about them. Perhaps some cor- oven until nicely browned, which will be respondent can give us the requisite informa- in about an hour. Thicken the gravy

Lucille, that I shall be getting jealous of you soon? and the reason thereof, is that England was sometimes called "The Mid-with it. dle Kingdom" in old times, when Ireland and Scotland were still kingdoms, but you may have referred to something different. week's receipts, and stir into it two or Perhaps you meant it in a spiritual sense. You did not tire me at all, and I hope your answers will please you.

Specially Prepared from Practical Tests for the Lady Readers of "Progress."

SEASONABLE RECEIPTS.

SEASONABLE FOOD.

FISH-Haddock, cod, chicken, halibut, smelts, herring, lobsters, oysters, clams. MEATS-Beef, mutton, veal, kidneys, ham, bacon, liver, tripe, sausages, pork, turkeys. fowls, rabbits.

VEGETABLES - Potatoes, artichokes, beets, cabbage, turnips, squash, onions, parsnips.

FRUIT-Oranges, figs, bananas.

"A lover of eggs," who inquired about fried eggs some time ago may be interested in the following which I have just noticed in one of Whitehead's works for the first time. He says: "Fried eggs are best known and most commonly ordered, yet those who want them very soft cooked and still cannot bear to see the raw surface of "straight-up" eggs are not likely to be suited unless they learn to order their eggs "half turned over," which means doubled over in half moon shape as soon as the under surface is cooked enough to "flip."

"What is the meaning of Maitre D'Hotel" asks a correspondent. It means "Master of the house," or "House stew-ard." Any dish styled a la Maitre ard." D'Hotel means that it is served with a Mailre D'Hotel sauce or butter. It is nothing but soft butter stirred up with chopped parsley and lemon juice. It is mostly used for broiled fish and meats, put on cold, but for maitre d'hotel potatoes the sauce is thrown into a saucepan with a little water, slightly thickened with flour and poured over new potatoes, or old boiled potatoes quartered and hashed with milk. It is pronounced matre do-tel, not "matre de hotel," as we sometimes hear it. I presume the sauce takes its name from the universal custom of French cooks or stewards of dressing all broiled meats and fish in this way.

#### "Chicken" Halibut, Baked.

The halibut grows to an enormous size, but the smaller ones are the best eating. hocolates. LUCILLE, Nova Scotia.—Do you know, us out when we get into a corner. (5) I butter, and serve with the halibut. Shrimp



For Latest New York Styles our assortment consists of

Ladies' Red Morrocco Duchess Tie Slippers. Ladies' Grey Suade Theo Tie Slippers. Ladies' Grey Suade Adonis Bkle. Slippers. Ladies' Black Kid Windsor Tie Slippers. Ladies' Black Kid Beatrice Slippers. Ladies' Black Kid low cut Opera Slippers.

We also have a few Pairs of SATIN SLIPPERS that we are closing out at \$1.00, \$1.50 and \$2.00.

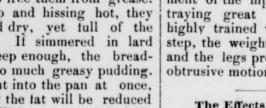
## WATERBURY & RISING, 34 KING AND 212 UNION STS.

and flour together, about half and half, which secures an elegant carriage is prebut the former rather the larger.

the oysters out of their own liquor into the points of the frame, and prevents mixed meal and flour, out of that into the | their appearance. French women carry milk, then into the mixture again. It the weight on the call of the leg. I there is time let them lie a while before you would test this posture, the next hill frying. Handle carefully so as not to rub you ascend, straighten your body and the coating off, as it will not adhere a throw your shoulders back, instead of leansecond time.

skimmer when light brown and drain on Creoles of the Gulf, by a practiced movepaper or a cloth to free them from grease. If the lard is deep and hissing hot, they come out crisp and dry, yet full of the juice of the oyster. If simmered in lard that is only half deep enough, the breading peels off like so much greasy pudding. If too many are put into the pan at once, the temperature of the fat will be reduced

and the oysters will be greasy and indigestable.



## TO BE WORN IN THE SPRING.

#### Millinery that will be Popular when the Snow Disappears.

The wiseacres who confidently prophesied an approximation to coal-scuttle bonnets and roomy crowned hats in the spring and be tound, while the majority of the bonnets, suggest dolls' headgear rather than anything else. Frills, pleatings, puffs, &c., of velvet, lace, or silk projecting from the brim, and which are much used, of course add to the size and serve oftentimes to transform a meagre, insignificant shape into a graceful,

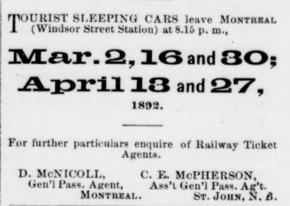
cisely that which counteracts the tendency Have some milk in a shallow dish. Dip to a dozen fatal relaxations at different

ing forward and pulling yourself up. You If a frying basket is not used, have will immediately feel the tension on the enough lard very hot in a deep pan to calf of the leg, and the lungs will be requite cover the oysters. Drop in a few at lieved of strain. In going up stairs walk a time, fry 3 or 4 minutes, take out with a erect, and you will notice the same. The ment of the hips, get a sinuous glide, betraying great flexibility of limb. The highly trained walker has a smooth, long step, the weight of the body on the loins, and the legs propelled without stiffness or obtrusive motion of the hips.-N. Y. Press.

The Effects of a First Impression.

They tell an interesting story of one of the famous London beauties. When she came up from her country house to be presented to society by a cousin already a leader in Vanity Fair, her hostess realized the fact that the girl's fresh, robust beauty needed clever management to make the required impression on the critics. She tried on the fresh pink and white ball summer millinery models are much out of dress she had brought, but the hostess their reckoning. Wide of brim many of shook her head, thinking but not the hats are, but such a thing as a crown saying, "She will not be looked at twice." large enough to fit the head is scarcely to Then she went to her own room and returned with an old tulle ball dress of her toques, and turbans before they are trimmed own. It was black and unrelieved by a suggest dolls' headgear rather than anything hint of color. About the plain skirt was a





# Intercolonial Railway.

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you soon? and the reason thereof, is that Geoffrey is really getting dreadfully "broken up," as the boys say, on you. I don't believe I will be jealous of you though, my dear, because I like you too much. What a love of a girl you are to write to; you understand so quickly. I am glad you are better and have enjoyed your drives so much. I am not fond of sleigh driving. I do not believe that you are not clever. I think you are. I think that a very moderate weight indeed; so the expression did apply to you after all. It is exactly my own weight, too, and I like to imagine myself quite small. That was the address I meant to use, as it is the only one by which I could reach you. We have had so much illness in our house lately that I have had less time than usual, and so, could not look up the paper, but I will not forget. Thank you for your nice letter, which shows that your old brightness is returning with your restored health. Your letters are always a pleasure to me.

PRETTY LIPS .- I am atraid you are flattering me, but I should be delighted if I thought I really had now a place for myself in the hearts of the girls. "Star among make me as vain as the poor daw who bor- they could go back to their once despised rowed the gorgeous plumes of the peacock and tried to fancy them her own. Verily those "pretty lips" have cunning tricks of speech. (1) To begin with, every one of the writing pads containing 100 sheets of paper, in size about nine by five inches; it will cost you fifteen or twenty cents, and it is a very favorite size with publishers, being easily handled. Write on one side of the paper only and as clearly and legibly as possible, pay attention to your unctuation, and divide your sentences carefully; so much depends upon the neat appearance of MS. In fact I had your lips closed over a pipe stem teel quite convinced that I should have occasionally, you would have less risen to eminence in my chosen profession long ago if I had only written a better hand. Leave a margin of half an inch at the left hand side of the page, and and meh and a half at the top; number the pages carefully and fasten them to- should be able to indulge in a moderate gether at the upper left hand corner, using paper fasteners ; then fold it. Violate any other rule, break any other commandment of the printing office, but never! never! NEVER! roll MS.; it is the the least doubt that such devotion will last one unpardonable sin with editors. I do not think I quite understand you, but an editor always keeps a contributor's name in confidence, and never uses it without in the one grave. Good-bye, Joe! Goodpermission. (2) For evening wear they bye, Annie! and may you be happy in the are quite correct. (3) Yes, I admire the Sie of beauty you speak of, very much, but still I have a great admiration for fair men. (4) I do not know, but I do not think you would find it pay you at all well; I tried once myselt and I did not. I know. You did not take up too much of my time at all, I am always glad to give the girls any information in my power.

DIDO-No, I never found the meaning, or rather the significance of the stories you asked about. in fact I don't believe they have any meaning or I would remember it. I have an excellent memory for such things. I am glad you enjoy our "Talks" so much. (1) Under the circumstances you mention, it would be perfectly correct, and indeed A decree passed in 1476 forbids anyone rather strange if you did not. (2) I do going too near the precious relic. A

ANNIE AND JOE, St. John.-Go to Annie and Joe. I believe you are poking tun at me! If it were not that I have so little space at my command, I should have published your letter in full, but after all perhaps it is just as well I did not, as it would scarcely be a good example to other young people. When two young lovers have reached the mature ages respectively, of nineteen and twenty-one, and also such a state of devotion to each other that they "don't give a cat's curse"-whatever form of profanity that may be-for their parents opinion and have decided that "if they don't like it they can lump it," why, of course, they quite old and experienced enough to get married, and the sooner the better, since it would be a thousand pities to spoil two houses with them, and the chances are, that before the first year of wedded life has except their native juice " They should women," why you are absolutely oriental passed they will be swearing at each other in your expressions my child, and you will as cordially as the cats do, and wishing tain the liquor, which is to the oyster what the opened in the deep shell in order to reparents. I think "Annie's" parents had better give way at once and thankfully accept so witty, courteous, and respectful a son-in-law. I should not think so extreme a measure as an elopement would be necessary it I had the honor of being a parent of either of you. I should give you my parting blessing with the greatest alacrity, and speed you on your way with all the old shoes in the house. I am glad to hear that you don't either drink, smoke or chew; even negative virtues are something to be thankful for, but perhaps if you did smoke, and opportunity of making flippant jokes at vour future father-in-law's expense. Seven hundred dollars is quite enough to begin upon, I think, as long as you love each other so devotedly, and you amount of luxuries too, that is if "Annie" is anything of a housekeeper. Of course as long as you have loved each other for so long, three whole years. there cannot be throughout all your lives, through storm and sunshine, sickness and health, poverty and riches, and finally land you comfortably

### A Wonderful Vase.

In the Cathedral of Genoa is preserved, and has been for 600 years, a vase of immense value. It is cut from a single emerald. Its principal diameter is  $12\frac{1}{2}$  inches, and its height  $5\frac{3}{4}$  inches. It is kept under several locks, the keys of which are in different hands, and it is rarely exhibited in public, and only by order of the senate. When exhibited it is suspended around the neck of a priest by a cord, and no one is allowed to touch it but him. not know anything about it; consult some Genoese antiquarian has written a book to

Anchovy Sauce. Make a butter sauce as given in last

three teaspoonfuls of anchovy essence. A Chat About Oysters.

"A oyster, sir, is one of the elements of social existence, a delicacy of no age, sex, both with a low crown and in plateau style, or condition, but patent to the universal slightly elongated and turned up at the tamily of men. Good in a scallop, better in a stew, best of all in the shell. Good at luncheon, dinner or supper; good to entertain a triend; good to eat by yourself; good when you are hungry; good, moreover, when you are not." There are many varieties of oysters, but our own Island "Malpeques" are, perhaps, equal to any in the world.

#### Eating of Oysters.

An authority says, "as to such heresies as pepper and vinegar, let them be coming of this year's hats. banished from the table while oysters are upon it. These charming mollusks should always be taken unmitigated, without loosing the delicacy of their flavor, by a mixture with any candiment whatever, crown is not to be seen, but the disposal of the trimming pyrapyramidical effect, with the the milk is to the cocoanut. like crowns cought into a stiff, narrow band,

#### How to Open Oysters.

trimmed low on the side. These are made Hold the Mollusk firmly with a cloth in of all sorts of straw, twisted, tufted, the left hand, with the roundest part down, braided and plain, chip, especially, which and the hinge towards the wrist. Insert is soft and pliable, occupying front rank. the point of the oyster knite carefully just In fact, the use of chip and all sorts of before the edge of upper shell, give a quick novel combinations of tancy straw is a decided pressure until the point is felt to noteworthy feature, also their diversity of glide along the inner surface of the under coloring. shell. Force it sharply to the hinge, give a smart wrench rather towards the right hand, and off comes the shell. Separate the oyster from its attachment, and let it fall into the under shell, floating in its juice, lift it quickly to the lips, and eat it before the delicate aroma has been dissipated into the atmosphere. The method employed white with almost any color. are procurable by most of the "smart" openers in resin both the large and small models. taurants is just the reverse, for they open them on the flat shell which makes them color vie in popularity with those of silk look more plump and fat, but all the liquid woven in the most bewildering of watered is lost-except when they are selling them patterns in changeable or shadow effects. by the quart, then they contrive to save every drop of liquor in order to help'fill an unprecedented reign. Whatever may the measure, and you cannot very well develop later, it is certain the French "kick," but oysters bought by the quart are generally used for trying, scallops, &c., and you have no use for the liquor. That, perhaps, is the reason you get it. Such

#### An Easy Way to Open Oysters.

No knife is required. Wash the shells in cold water with a brush. Place them deep shell down on the hot clear fire. In a little while a hissing sound is heard, and the shells begin to open. There is no rule for ascertaining the precise point at which the cooking is completed, for every one has the teathery fern tamily. his own taste and must learn by experience. A little practice soon makes perfect. Take them off the fire with a pair of tongs and eat them hot. No one who has eaten oysters dressed in this primative mode has the least idea of the piquant flavor of which they are capable. Stewed in their own juice, the action of fire only brings out the tull flavor, and as the juice is consumed as well as the oyster there is no waste, and no dissipation of the indescribable but potent aroma. The same result is attained by there are no such luxuries obtainable as baking in the oven, but the broil is perhaps gymnasiums and Delsarto classes, the the sweetest way.

meagre, insignificant shape into a graceful, becoming one.

representing one of the latest models, are

Straw ribbons exquisitely variegated in

From all indications flowers will enjoy

adding a twist of ribbon, lace, fancy straw,

etc., to suit the whim of the customer.

bined find equal tavor .- N. Y. Sun.

Women Who Walk Well.

us wiggle. Even vanity is not strong

enough to make us practice that smooth,

even glide that is so fetching. The old-

fashioned plan of carrying a book on the

head is a great thing, after all; and if

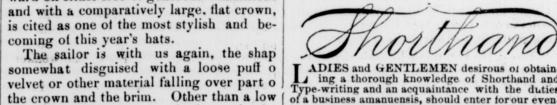
imple, old plan will do a good work. A

How tew women walk well, Most of

first ball in the half-worn gown, in which she looked like a queen, and after that As seen at the wholesale importers, the assortment of shapes is larger than usual, | night she could wear what she liked, for but the season is hardly far enough advanc- she was universally conceded the belle of ed to declare which will be the favorite. It the season, and made a brilliant social International Steamship Co. was learned, however, that as to hats success. straight brims will be worn more than ever.

INSTRUCTION.

back. Where the brim is curved the ten-The Monthly Stenographer: says: "Prof. dency is upward rather than the reverse. Snell has reason to be proud of Master For instance, the popular shape of last Soloan's progress and is entitled to a share season, drooping at the sides and with a of the credit, as he is a careful and exactslight elevation in the centre of the front, ing teacher." Get up a writing or shortis superseded by a droop or straight line hand party-instruction by letter. in front and upward curves on the side. SNELL'S BUSINESS COLLEGE, Windsor, N.S. "The Guardsman," with a decided roll upward on either side of generous dimensions



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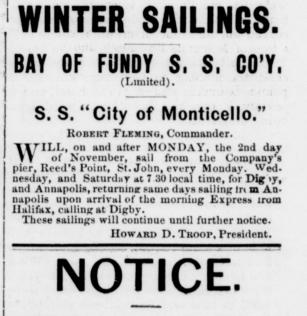
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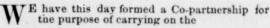
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