

TALK OF THE THEATRE.

Place aux dames of course, and on this occasion the place, in Boston, is yielded to fair Julia Marlowe who has been booked for a three weeks run at the Hollis street. This week she has given us Much ado about nothing, As you like it and Twelfth Night, and we are promised Romeo and Juliet, Cymbeline and Ingomas. Miss Marlowe is one of the rising tragedians, she has beauty, youth, and talent and if her life is spared she will be known as one of the Henry and her band of merry makers will great exponents of Shakspearian plays. Her Viola and Rosalind are especially fine and a dainty boy she makes when she dons doublet and hose.

Further up town at the pretty Columbia, The Lost Paradise still nightly attracts crowded houses, and there is no talk as yet ot a change in the bill. The piece is well written, well played and spendidly mounted, and every one in the cast has made an in-dividual hit in his or her part.

Still further up town and at the Grand Opera House, the legitimate drama holds sway this week. Robert Downing, a very dever young actor by the way, has given his round of plays. including Virginius, the Giadiator and Julius Casar to appreciative houses.

Turning away towards down town we look in at the Bijou where is given the best variety show in Boston, and do you know it is surprising how much and how good you can see at this house for a quarter. Manager Keith always keeps up to the times.

We passed the Park, but there everybody knows that Neil Burgess is still running the County Fair, and that he will continue to run it until the close of the season

At the big Boston we find that the war drama Shiloh is about completing its run, to be followed next week by the Aronson Company in comic opera Uncle Celestin.

By the way we will have two comic operas here next week, the one mentioned

iam O'Leary, is such no longer, except on the bills. She went and got married a short time ago, and is now Mrs. Collins. To my mind she is the cleverest member of the Museum company and it has been a source of wonder to me that she has remained in it so long.

Boston's new theatre, the Bowdoin Square, is almost completed, and this handsome temple of amusement will be dedicated to the purposes for which it was erected on the 15th, when Nellie Mcpresent A Night at the Circus.

We are actually going to have a season of grand opera, but of this more anon. PROSCENIUM.

Harry LaMarr's comedians appear at the nstitute in a New England Farm on Monday, Feb. 15, instead of Feb. 8, as announced. The company will also play The Widow Bedott and Fun in a Boarding School. The opening comedy is highly spoken of, and should draw a good house.

SEASONABLE RECEIPTS.

Timely Suggestions Applicable to our Own Market Supply.

"But for life the universe were nothing, and all that has life requires nourishment."-Brilliat-Savarin.

A number of questions have been received too late to be answered this week. They should be sent in not later than Monday of each week.

"Young Housekeeper" asks, "what much for we tire of it before it is finished. Can you suggest something for a change ?"

This is rather a hard nut to crack and in the limited space at my disposal I shall only be able to give a few suggestions that I hope will be useful. You cannot buy as cheaply in proportion for two as you

can for a larger family. There is theretore greater need for knowing how to utilize the remains of viands, and pre-

will be pleasing both to the eye half a teaspoonful.) Break two eggs sufficient for seven or eight persons. and the palate. This is the next separately into a cup and slide them into Take about four pounds of the knuckle the pan of boiling water. In about two of veal and cut it into five or six pieces, important principle of cooking to the prim-

cold ham or bacon in the larder so much the better; add about half the quantity of this to the chicken, minced all together. Season with pepper and salt, bind the whole together with a beaten egg.

PROGRESS, SATURDAY, FEBRUARY 6, 1892.

Roll out the trimmings of puff paste to an eighth of an inch in thickness, take a the centre of each a spoontul of the mince, moisten the edges with water and fold over like an apple turnover. Press the edges securely together, dredge lightly with flour and fry them in fat-see remarks on frying, January 23-till they are brown. Drain

them on a cloth and serve with tomato sauce, or plain. The appearance of the rissoles can be greatly enhanced by brushing them over with beaten egg and then rolling or dusting them with vermicelli that has been broken up rather fine, before trying

This is only one of the many elegant modes of using the remains of cold meat, game or fish, and it is economical, because such small quantities are needed. Scraps ot bread, meat and fish are too often wasted when with a little judicious management they might be made into a good meal.

A Pretty Way to Serve

stews, hashes, curries, ragouts, etc., is to make a border of mashed potatoes, rice, green peas or other vegetables, and pour the meat in the centre, or to serve them in the shape of val-au-veuts made with puff paste. Croquettes are also another nice way of using up cold meats, receipt for which will be found in next week's issue of PROGRESS.

"A lover of Eggs" asks: "In frying eggs, should they be turned over or not ?" I would say, if you like them best turned over, yes. Either way would be quite proper. I believe the majority of cooks would fry them only on one side unless otherwise ordered. I quote a receipt from an excellent work.

Fried Eggs

from an excellent work. The frying pan should be scrupulously clean, or the white part of the egg will be spoiled. Dripping or butter may be u-ed. Break the egg first into a cup and slip each one separately into the pan as soon as it is hot. As the eggs fry, raise their edges with a slice, give them a slight shake, and ladle a little of the butter over the volks. In two or three minutes they will be done; take them out with the slice, pare off the rough edges, and drain from the greasy moisture. Serve on slices of fried bacon or ham. Allow two eggs for one person.

I would change that a little by frying the bacon first and the eggs in the bacon fat-only a matter of taste, as with the eggs

turned over. Poached Eggs on Toast.

it is not tainted and not underdone. Prop-First make a slice of toast, trim off the crust, butter it and set it in a warm place have. Nearly fill a frying pan with water and when senting them in such a way that they | it boils, put in a few drops of vinegar (say

Boiled Fggs au Bain-Marie.

will not boil, but gradually get cooler.

Marie but the result is the same. A Bain-

That's what Tom Moore had to say in

There is not much new in the culinary

Eggs a la Tripe.

Boil six eggs tor ten minutes and throw



Messrs. Bensdorp's agent, Mr. M. F. Eagar, of Halifax, had a large exhibit of Bensdorp's Royal Dutch Cocoa and Eagar's Wine of Rennet at the exhibition held in St. John last Fall. We purchased the entire exhibit because we knew these goods to be the best of their kind, and no doubt many readers of PROGRESS had the pleasure of drinking samples of this Cocoa, and tasting some of the many preparations made from Eagar's Wine of Rennet. These goods have also been exhibited and samp ed at Messrs. Manchester, Robertson & Allison, and several other places in this city; they need no further recommendation from us, ali will admit that there is none better than erly cooked it is one of the nicest meats we

Bensdorp's Royal Dutch Cocoa.

Its principal distinctions are its PERFECT PURITY, AROMA, ECONOMY, the EASE with which it is PREPARED, and its INVIGORATING and REFRESHING properties, and PERFECT DIGESTABILITY. We have it at the following prices: $\frac{1}{4}$ lb. size, 25 cents; $\frac{1}{2}$ lb. sizes,

at the Boston, and The Tar and Tartar at the Globe, presented by a company which has made a great success of this piece, and numbering among its members Laura Joyce Sell, Marion Manola, Digby Sell, Hubert Wilkes and Josephine Knapp. This piece opened Monday and has drawn splendid houses.

The Bostonians have been at home at the Tremont for the past two weeks so great was the success of Robin Hood the first week that it was decided to continue it during the entire engagement. It is one of the brightest comic operas I have seen for some time. The music is charming, and the score contains many airs which impress themselves on the memory. All the old time favorites are in the cast, H.C. Barna-bee, Macdonald, Tom Kail, Frothingham, Jessie Bartlett Davis, Flora Finlayson-The leading soprano, Camille D'Aiville, is a new comer, but her beautiful voice and taking stage presence made her a favorite at once.

Next week the stage of the Tremont will ours. be occupied by the acting corps of the cadets. The members made an enviable written for them, and great preparations have been made for its production. There are no ladies in the cast, all the parts it, the artiste will make it into nice being taken by members of the corps.

The event of the season will be the Press Club Benefit which takes place on from New York, New Haven, Providence be some trimmings of paste left over. She Press club will have.

as a whole the performance is not up to what it should be. Winsome bright Mir-it finely and if there happens to be a little pour the sauce over them. Shell your

ary one, i.e., of supplying the body with nourishment. In this connection it is well to consider the table. A trugal meal can be made thoroughly enjoyable by a little on the toast. forethought and taste in laying the table. See that the linen is spotless, have a vase of flowers, or at least a plant in the centre | ance that renders them appetising, instead of the table instead of what is too often the case—a badly kept cruet. Separate hold-ers for the various condiments answer just water and the few drops of vinegar in it. ers for the various condiments answer just

as well it not better, and are more fashionable now. Have the butter made up into little rolls or pats and not put on the table so soon that it becomes soft and unsightly; the bread placed on a doily instead of on a bare plate; the salt cellars freshly and neatly filled with the finest salt (it is cheap enough) and the knives, forks and spoons evenly placed around the table.

A Thing Worth Knowing

Marie is built on the principle of a glue about salt is that if you put a small teapot--one vessel within another with water spoonful of corn starch into each salt all round and underneath the inner vessel seller or shaker and mix it well, you will not be troubled with the salt packing or and can be made in various shapes. A Baingetting hard, even in this damp climate of Marie is not always at hand although it

Economy in the Kitchen.

cooked in a Bain-Marie. It you find 15 "There is more waste in the cottage than in the palace, for the simple reason pect to do even better. Their piece is a burlesque called 1492, which has been written for them, and great preparations and it is so for what the range of the subject, and it is so for what the range of the subject. throw away because they can see no use for us, Yet who can help loving the nation that taught us Six hundred and eighty-five ways to dress eggs!" entrees. For instance, take

Rissoles of Chicken.

favor of France, and it shows that the in-vention of new ways of cooking eggs is a Suppose "young housekeeper" had vesterday a roast chicken (one bird would be very old pastime. a recital of the programme, but it is enough to say that the members of every company that will be in Boston that week have volunteered, not to speak of several of the patties in which are due to the formulate art, but anything we have not tried before is new to us. I will just give one more likely have had as well some oyster patties or jam patties in which are the output of the paste or jam patties in which are the output of the paste the programme, but it is new to us. I will just give one more receipt for puff paste is new to us. I will just give one more about the programme is not inder new in the culturary art, but anything we have not tried before is new to us. I will just give one more about the programme is not inder new in the culturary is new to us. I will just give one more enough for two) and it she was fortunate or jam patties, in which case there would them until Easter. and other towns. Great is the power of would doubtless think that the chicken them into cold water. Boil two medium the press, and great will be the benefit the would be enough for only one meal and that trimmings of paste would be useless. sized onions. When partly done, change the water, and when quite done, peel and Let us see what can be done with them and At the Museum, Boucicault's Shaugh- the remains of the chicken. There would slice them. Simmer the slices of onion raun is in for a run, but it is not the Conn that the great Dion was who appears there. In or appear to be very much left on the remains of the carcass, but we will suppose lump of butter the size of an egg rolled in Wilson is a good comedian but he cannot it was not thrown out nor given to pussy. flour. Slice the eggs lengthways, stir the be accepted as an equal to Boucicault and A very little meat will answer our purpose. sauce until it is smooth and as thick as

NAVIGATION ON THE ST. JOHN RIVER.

When people who are now young and active are numbered among the nuch a bused "oldest inhabitants," they will probably have some remarkable stories to tell of the winter of 1891-92. The St. John river has always been a favorite subject with the old people who take very little interest in what is going on around them, but grow eloquent when talking about the past, and even the almanacs



record the fact that a schooner sailed to Fredericton on December 14, 1839. This winter the St. John river again claims a place on the pages of history by remaining "open." On January 16, 1892, a party of gentlemen decided to impress this fact upon the thoughtless, and give the river its proper place in the "history of extraordinary occurrences." They chartered the tug Lillie and sailed up as far as Belyea's landing, sixteen miles from Indiantown. Arriving there the party was photographed by Mr. Isaac Erb, and was afterwards entertained by Mr. Belyea with supper. Songs and addresses were given by a number Styles. of the party, after which they returned to the city. It may be

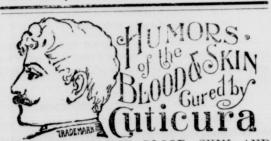
minutes, or as soon as the whites are firmly sawing through the bone. Put it in a pot set, lift them with a slice. trim off any with a pound of ham or bacon, and pour ragged edges there may be and slide them in enough cold water to cover the meat and let it boil up. Skim carefully, draw Treated in this way they will come to it to the side and let it simmer for an hour. Throw in a head of celery, three onions the table presenting that snowy appearcut small, a bunch of herbs, a carrot, two turnips, and a few whole black peppers. of a vellowish, dirty white that would be

Simmer gently for another hour, add salt and pepper to taste, and half a dozen small dumplings. Serve the veal on a dish with the dumplings round it, and send the soup to table in a tureen. If liked, a little Put them on in boiling water and set the pot or saucepan back on the stove where it brown sugar coloring can be added.

Roast Fillet of Veal.

Veal Soup

Leave them for about 15 minutes and the eggs thus cooked will be tender and as de-The fillet is one of the prime joints of licious as plovers eggs. The white does not get hard, but jellied. They are very nice for invalids. This is not au Bainveal. It is taken from the leg above the knuckle. Remove the bone and fill the cavity with a stuffing made of one lb. ot sausage meat, a tea cup full of bread crumbs, the rind of half a lemon grated, TO CATERERS. A RARE CHANCE.— of lease and good will of the established SEA SIDE resort business known as "Duck Cov," including Bathing Houses, Kitchen and other buildings, Swings, Marquee Tent, Small House Tents, Bathing Dresses, Towls, Furniture, Utensils, Table ware, Crockery, Glass and everything complete and necessary for con-tinuing business without further outlay. Two miles from City. Train, Bus and Boat connection. Satisfact-ory reasons for selling. Investigate now. Address— ELI M. TREE, Steward, Union Club, St. John, N.B. Jan. 30, 4i. one teaspoonful of salt, half a teaspoonful of pepper, a teaspoonful of thyme, ditto of marjorum, two small blades of mace pounded. Bind the mixture together with | with the yolk of an egg and a little milk. ought to be in every kitchen—hence the above method, but they are supposed to be Draw the flaps round and fasten with a skewer to keep the stuffing in. Roast slowly or the outside will be burnt before minutes too long or too short a time to the inside is done. Baste frequently with dripping or suet and cook thoroughly as underdone veal is unwholesome. Time to roast, thirty minutes to the pound of meat.



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