

ASTRA'S TALKS WITH GIRLS.

[Correspondents seeking information in this department should address their queries to "Astra," Progress, St. John.] Well, girls, you have certainly done nobly this week! So nobly in fact that I shall be fortunate if I succeed in answering all your letters in time for "our next issue."

Green Johnnies—St. John.—You have chosen a lovely name, my dear. So suggestive and original. Where did you get it? (1) Bicycles are used so extensively by ladies now that it is not considered any more "improper" to ride on one than to skate, or walk on snow shoes; when they first made their appearance as a source of recreation for ladies, of course they excited a good deal of remark, but that has ceased now, and it is such a common sight to see a lady skimming past on her "safety" that very few people even turn their heads to glance at her, and when one looks at the matter reasonably, why in the world should ladies be debarred from such pleasant exercise when there is really nothing either un lady-like or masculine about it?

Robin, St. John.—I was glad to hear your cheerful whistle again my dear, and to know that you were pleased with the name I gave your bird. Geoffrey said when he read my answer: "Sprite is far the prettiest name. I hope she will call him Sprite." So you see you and Geoffrey differed. Your letter was very amusing and I enjoyed every word of it and felt quite flattered that you thought enough of me to take so much trouble on my account, but why, oh why, did you enter into that masquerade? What a foolish girl you were. Do you know, you gave me quite a shock when you announced so calmly what you had been doing. I really thought you were in earnest at first. I knew a girl once who allowed herself to be persuaded to take the part of a bride in a tableau, just because no one else was brave enough to take the risk. She was young, and pretty, and arrogant, and though she was really very superstitious, she did not want people to think so. And her friends dressed her in a beautiful white silk dress, fastened with clusters of orange blossoms, and put orange blossoms in her hair, and a real bridal veil over her head, and brought her a beautiful bouquet of white roses. She was delighted at being told what a lovely bride she made, and stood up in the tableau beside the handsome bridegroom without a tremor, too pleased at the applause with which the audience greeted the tableau to think of anything except the delightful fact that the curtain had to be raised three times before the spectators were satisfied. Some one said afterwards: "Weren't you afraid to do it. Don't you know that if a maiden ever puts on a bridal veil, or wears an orange blossom she will never be a bride?" But the girl laughed and said she was willing to take the risk. That was a good many years ago, but the girl is single still, and I doubt if she will ever marry now.

There has been a curious fact about all her love affairs, and I have often heard her say that she blamed that bridal veil for it all. No doubt it was a mere coincidence, but she does not think so. I do not see how you can very well do otherwise than keep those little souvenirs, at least till you meet again. It was rather a pretty idea to give them, I think, and as the circumstances were exceptional, you might be excused for making an exception in this one case. Write again soon.

FARO, St. John.—Certainly, you were perfectly right to include the group in your sketch, if you had photographed them it would have been another thing. But they must have added greatly to the picturesque effect of your drawing, and as they would not be recognized, I do not think the ladies themselves could have objected; you are quite a nice boy to think of it and ask my opinion, all the same. Yes, it is rather early and very cold, I should think.

Read the article "What Do You Think?" on the fourth page. It will interest you.

How to Tell Bride and Groom. He always carries two new grips and two umbrellas. He always offers her his arm. He's always clean shaven and wears, besides immaculate linen, a careworn, worried expression.

He always pulls out his watch, presumably to see how much of the honeymoon is left. When he registers at the hotel the "and wife" is written twice as large as his own name. She never fails to ask how many lumps of sugar he takes in his coffee.

The Diadem Bow. The diadem bow of ribbon is a popular ornament for the hair. It stands up in three stiff loops directly back of the curly bang, and the ends are carried around the head and concealed beneath the braids or coils at the back. The color matches the tint of the gown when gold or silver ribbon is not used. Women with dark smooth hair twist amber or coral beads with the coils of hair, in accordance with a pretty foreign fashion, which is becoming to handsome and regal women. Small, delicate women have a tawdry appearance if they attempt this style of ornament.

Welsh Wedding Presents. The wedding presents of a Welsh bride are of the most useful sort. They are generally made several days after the ceremony, and consist of household furniture, kitchen utensils and sometimes money. In the invitations it used to be the custom to state that any present would be thankfully received. One invitation not so many years old reads: "Whatever favors you may then think proper to confer upon us will be gratefully acknowledged and repaid with thanks whenever required on a similar occasion."

Read the article "What Do You Think?" on the fourth page. It will interest you.

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

[Correspondents seeking information in this department should address their queries to "Editor Seasonable Receipts, Progress, St. John.]

A Word to the Girls. I was indeed pleased and encouraged to read the graceful tribute of my fair neighbor "Astra" in last week's issue. Perhaps it may cheer her heart also to know that others besides her youthful correspondents enjoy reading her entertaining department.

Certainly the girls should read both columns. By all means let them cultivate tastes for whatever will make them useful and agreeable members of society, but on no account let them neglect that most useful of all arts—cooking, for it is the one thing that cannot be dispensed with while we live. It would not be unnatural to suppose that each and every one of "Astra's" fair correspondents are looking forward to matrimony. I hope they will all "marry well," but fortunes are few and far between, in this part of the world at least, and the young wife who can reach her husband's heart (and hold it) through his "bread-basket" will enjoy a larger share of happiness than her classical and accomplished sister who knows not the rudiments of cooking.

A Dainty July Luncheon. Clam Bouillon, in cups. Salmon Cutlets, garnished with Cucumbers. Braised Lamb's Sweetbreads. Broiled Spring Chicken. Saratoga Chip Potatoes. Cold Cauliflower. Lettuce and Tomato Salad. Strawberry Ice Cream. Bonbons. Assorted Cake. Coffee.

The clam bouillon now to be had at the leading grocers is an excellent article, and the fact that it is so easily prepared is a point in its favor, and is one reason why it is recommended here. Directions are printed on the label.

Salmon cutlets.—Cut the salmon into slices of about half an inch thick, and pare them in an oval form, salt and pepper them, egg and bread crumb them, and fry in hot fat for ten to fifteen minutes, according to the thickness of the cutlets. Drain them and arrange in a circle or oval, overlapping each other, on a dish, and fill the centre with cucumber prepared as follows: Peel the cucumbers, cut them through the middle, lengthwise; take out the seeds, and cut the cucumber into dice about half an inch square. Boil these in salted water until tender, but not mushy. Have ready a smooth butter sauce, season with salt and pepper and pour over the sauce. Garnish the dish of cutlets with this piled in the centre and a few sprigs of green parsley and slices of lemon neatly arranged around the rim of the dish.

Braised Lamb's Sweetbreads.—The method of braising sweetbreads has been recently described in this column, and needs only to be briefly referred to here. They are first parboiled, cooled, trimmed, put into a pan with a few slices of bacon and vegetables under them, half covered with good stock; the pan tightly covered, put into the oven and cooked thus for fifteen or twenty minutes.

Broiled Spring Chicken.—Wash the chickens, dry them with a cloth; split down the back, and if large divide each at the breast bone. Truss the legs and wings, using small skewers or wooden toothpicks to keep them in place, flatten with a blow of the cleaver or something heavy. Before broiling brush over with melted butter and repeat this two or three times while cooking.—Broil over a clear, hot fire, but the broiler should not be held too close to the fire, and the inside of the chicken should be put to it first. Serve very hot, and with a dish of stewed mushrooms in a separate dish. Time to broil, fifteen to twenty minutes.

Saratoga Chip Potatoes.—Kidney potatoes are the best for this purpose. Wash, peel, and cut them from the breadth (not the length) into slices not thicker than a 50 cent piece and throw them into a dish or pan of cold water to take the starch out, and prevent them sticking together when fried. Dry them carefully in a clean towel or napkin so that no water remains on them, and throw them, a few at a time into boiling fat deep enough to cover them entirely. Move them about in the fat, that they may be equally cooked, and when they are brightly browned on both sides and crisp, put them on a cloth or brown paper in a warm place to drain the grease from them, and lastly do not forget to sprinkle fine salt over them well and equally before serving, as this gives them that peculiar sweet taste. Serve on a doily with the chicken.

Cold Cauliflower.—Choose those that are close and white and of a medium size. Whiteness is a sign of quality and freshness. To be quite sure of its being free from insects, lay the cauliflower head downwards in cold water with a little salt and vinegar in it for an hour before using. Trim away the outer leaves, if there are any, and cut the stalk quite close. Put into a saucpan of boiling water with a tablespoonful of salt in it, and boil until tender. This may be ascertained by taking a little piece of the stalk between the finger and thumb, and if it yields easily it is done. Drain carefully without breaking apart, and set aside to get quite cold. Time to boil, about fifteen minutes for a medium sized cauliflower. An hour before serving, put on ice and serve on a doily with French dressing made of three parts salad oil, one part malt vinegar and pepper and salt, well shaken up just before using.

Lettuce and Tomato Salad.—Wash and dry the leaves of lettuce, cut into shreds, or if preferred break with the fingers. Fill a salad bowl with the lettuce, and neatly arrange sliced ripe tomatoes on the top, serve with a mayonnaise dressing, which has previously been described in this column, as also was the strawberry ice cream last week. An excellent quality of cake in great variety can be bought at the Women's Industrial Bureau, Charlotte Street (this is not intended for an advertisement, but as a piece of valuable information to those who desire a good article without the trouble of making it themselves during the hot weather). Buy the bonbons from your grocer, but the true hostess will

SEASONABLE RECEIPTS.

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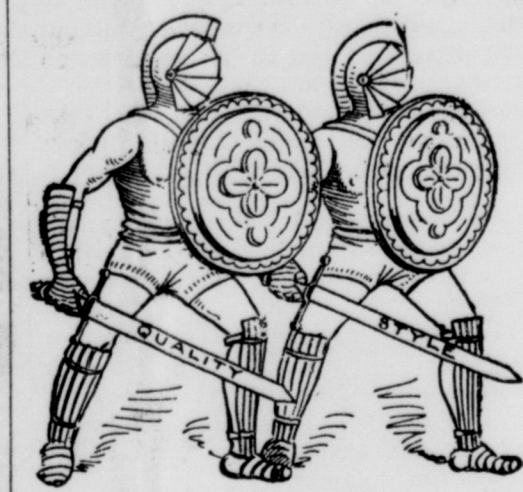
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allow no one's hands but her own to make the coffee, unless she can depend upon her assistants to do it.

A Word About Table Decorations. Flowers should never be absent from the ceremonial table, and at this season of the year, and especially for a July luncheon like the above; what could be more charming than a nice arrangement of wild flowers which can be had in abundance for the gathering. A rose bud (all the better if a wild one) floating in the finger bowl at the finish adds a fairy-like charm to such a luncheon as this, and if the day be warm and sultry, a darkened room, lighted by subdued incandescent lamps gives a matinee effect that is also fairy-like and charming. The following lines on dinner-table decorations from the London Caterer will be read with interest by those who wish to entertain daintily.

Dinner-Table Decorations. Wise hosts are always careful about the "setting" of their dinners, for the dinner must be put in "tune" for the delicate repast by that surrounds him, in which, of course, table decoration plays no small part. But to attain success in the art of decorating dinner tables needs a thoughtful eye and a discreet hand. The decorations must be subordinated to the comfort of those who are to partake of the meal, not being intended for the entertainment of lookers-on. The old openwork and the golden bowl of obstructing flowers interdicted with conversation, and made the table look heavy and ostentatious, showing that the dinner was prepared for ceremony rather than enjoyment. In selecting receptacles for flowers and fruits, it should be borne in mind that a clear view across the table is desirable, and that simple designs characterised by distinctness and elegance are to be preferred before those that are over elaborate, even if these last should happen to be in the best taste, considered apart from the purpose they are intended for. There are occasions when elaborate and costly works are found appropriate, but, as a rule, they are out of place. Gold and silver receptacles are more or less objectionable, but they are not to be altogether condemned—indeed, they may be used with admirable effect, and the sparkle of metal is appropriate for festivity. The largest silvered plateau is usually a cold obstruction or a glaring mockery, and even plants, if too large or in too great plenty, are apt to suggest that the table is an imitation of a nursery or a greengrocer's shop. If the comfort of the guests is not considered in the adaptation of the decorations, they are likely to spoil the dinner they were intended to embellish.

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The above Steamer will make three trips a week during the season, leaving Hampton MONDAY, WEDNESDAY and SATURDAY mornings, at 5 o'clock; returning from Antigonish on the same days, at 4 o'clock in the afternoon, stopping at the usual landings.

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UNTIL further notice this Company will leave St. John for Eastport, Portland and Boston every Monday, Wednesday and Friday Mornings at 7:25 Standard. Returning will leave Boston same days at 8:30 a.m., and Portland at 5 p.m., for Eastport and St. John.

WEDNESDAY Trip the Steamer will not call at Portland. July 4 to September 5, Daily Service (except Sunday). Connections made at Eastport with steamer for St. Andrews, Calais and St. Stephen. Freight received daily up to 5 p.m. C. E. LAECHLER, Agent.

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SEASON 1892. The following is the proposed sailings of the S. S. CITY OF MONTICELLO, ROBERT H. FLEMING, Commander. MAY.—From St. John—Monday, Wednesday and Friday; Annapolis and Digby—Tuesday, Thursday and Saturday. JUNE.—From St. John—Monday, Wednesday, Thursday and Friday; Annapolis and Digby—Tuesday, Wednesday, Thursday and Saturday. JULY and AUGUST.—From St. John—Daily Trips, (Sundays excepted). SEPTEMBER.—From St. John—Monday, Wednesday, Thursday and Friday; Annapolis and Digby—Tuesday, Wednesday, Thursday and Saturday. Steamer sails from St. John at 7:25 a.m., local time, return trip, sails from Annapolis upon the arrival of the morning express from Halifax. (Sgt) HOWARD D. THOOP, President.

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TICKETS GOOD TO RETURN UNTIL July 24th, 31st, August 7th, 28th, 1892. For Rates of fare and other information enquire of your nearest Railway Ticket Agent. Passengers are recommended by the Canadian Pacific Ry. to purchase their tickets via ST. JOHN and the SHORLINE, as Colonist Cars will be in waiting in St. John for their conveyance.

Intercolonial Railway.

After June 27, Trains leave St. John, Standard Time, for Halifax and Campbellton, 7:00; for Point du Chene, 10:20; for Sussex, 16:35; for Quebec and Montreal, 22:10. Will arrive at St. John from Sussex, 8:30; from Quebec and Montreal (excepted Monday), 8:55; from Point du Chene, 12:40; from Halifax, 15:30 from Halifax, 3:45.

WESTERN COUNTIES R.Y.

Summer Arrangement. On and after Monday, 27th June, 1892, trains will run daily (Sunday excepted) as follows:

LEAVE YARMOUTH.—Express daily at 8.10 a.m.; 11.50 a.m.; Passenger and Freight Monday, Wednesday and Friday at 1.45 p.m.; arrive at Yarmouth 4.32 p.m. LEAVE ANNAPOLIS.—Express daily at 1.05 p.m.; 4.45 p.m.; Passenger and Freight Tuesday, Thursday and Saturday at 5.50 a.m., arrive at Yarmouth 11.05 a.m. LEAVE WEYMOUTH.—Passenger and Freight Friday at 8.10 a.m., arrive at Yarmouth at 11.05 a.m. CONNECTIONS.—At Annapolis with trains of Windsor and Annapolis Railway; at Digby with Steamer City of Monticello from and to St. John daily. At Yarmouth with steamers Yarmouth and Boston for Boston every Tuesday, Wednesday, Friday and Saturday evenings; and from Boston every Tuesday, Wednesday, Friday and Saturday mornings. With stage daily (Sunday excepted) to and from Barrington, Shelburne and Liverpool. Through tickets may be obtained at 120 Hollis St., Halifax, and the principal Stations on the Windsor and Annapolis Railway. J. BRUNNELL, Yarmouth, N.S., General Superintendent



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