

"ASTRA'S" TALKS WITH GIRLS.

(Correspondents seeking information in this department should address their queries to "Astra," Progress, St. John.)

NIBSIE, St. John.—You have chosen a charming name, I must say! What does it mean pray? Another time leave out the "fear and trembling," please, as they are quite unnecessary, and I am really getting a little tired of them as the standard beginning of a letter, so many of the girls have adopted that style of architecture for the foundation of their epistles. You must remember that few people consider it a compliment to be told you are afraid of them, and I, at least, of all, since I must prefer to have my girls feel perfectly at home with me and consider me one of themselves as far as possible. And so you are going to be married? That is right, everybody should be married I think, and if you are getting a good husband you are a lucky girl, and I am sure "he" is a very fortunate fellow. There are many arrangements which you will be unable to make as custom gives them into the hands of the bridegroom, and it would look very singular for you to undertake them. (1) No, certainly not, such a thing is unheard of, and you would be laughed at unmercifully if you attempted it, in fact none but the bridegroom can get it. (2) I believe the cost is about five dollars. (3) Never less than five dollars unless the couple belong to the poorer classes. (4) It is not unusual to purchase it until a day or two before the wedding and I fancy that like a railway ticket it is "good till used." The clerk who makes it out, will give all the information required at the time, and as I never bought a license myself—Geoffrey attended to all those little details—he will know a good deal more about it than I do. You might have asked as many questions as you liked, and I would have answered them to the best of my ability, without being in the least tired, so you may write again as soon as you like. What a real "helpmeet" you will be to that young man, you seem so sensible and earnest in wishing to help him all you can, and also in thinking about the "purse" so many girls never give that a thought. I hope you will be very happy.

MARGUERITE.—You are most kind in taking such an interest in my illness. I was very ill, but I have a wonderful gift for getting well, once I start on the upward path. Yes, Geoffrey was very good and very much frightened, but so intensely amusing in the way he showed his feelings that I used to long for sufficient strength to laugh at him. He could not imagine anyone being so ill, and getting well, so he persisted in regarding me as almost, if not quite dead, and put on all the airs of, and expected all the sympathy due to a new made widower, he used to come and look at me solemnly and say, "I'll be so lonely without you Astra, that's what I can't get over." He is a very healthy body himself, and he has a way of fancying that everyone who is ill enough to stay in bed, will certainly die, but I think he was very much pleased at being mistaken in my case. I do not think I would place much dependence on what I heard, you know how little truth there often is in such reports. I should place far more confidence in my own knowledge of the young man's character. If you have known him long enough to form an opinion. If you honestly believe him to be a man of good principle, honorable and truthful, then I would believe him incapable of double dealing, or of the meanness of trying to ruin the heart of one girl while he is pledged to another. Perhaps it might set your mind at rest to make a few inquiries in the place you mention, if you can do so quietly, and if you have reason to think what you heard was true, ask him frankly whether he is engaged or not, and say your reason for asking is that if so, you do not consider it fair to his future wife, for him to be so attentive to you. He cannot help respecting you for your scruples, and if he is a man of any honor at all, he will tell you the truth. I think that is about the best advice I can give you. The husband you mention must be a jewel indeed, and his wife is to be envied. Your writing is good, and very plain.

ERIC BRIGHTYES.—St. John.—(1) There is no rule as to the age, some girls are quite grown up at sixteen, and would look out of place with their hair in a braid down their backs, while others look like children at eighteen, so one must use some discretion in the matter, but usually seventeen is a very good age. (2) I think it looks prettiest coiled at the back of the head, rather high up, and with plenty of soft loose curls around the forehead, and it has the advantage of being becoming to almost every face. (3) Certainly not, but it is considered very bad taste to wear too many, the third finger of the left hand—the wedding finger, is the one set apart for rings, and two, or three may be worn at once. (4) Nothing could be prettier than pale blue, or cream colored pongee silk, very simply made, the former would be especially becoming to you as you are fair. (5) No, certainly not, unless with very and intimate friends. (6) You might just as well ask me if I thought it wrong to give dancing parties on Sunday, it is perfectly correct for a small company of people to gather together and sing hymns and sacred songs with piano accompaniment; but when it comes to dancing, they might as well be heathens at once. (7) It is perfectly proper to extend an invitation to people whom you know to be in mourning, and to ignore such an invitation would show great ignorance and ill breeding. (8) Yes, I think it very injurious. (9) It was rather rude of him certainly, but perhaps he forgot all about it, as men sometimes do in the press of business, was too honest to make any excuse but the true one, and is ashamed to face those he fears he has offended. (10) I really know very little about it, but I suppose the authorities understand what they are about, and it might cost more than it came to. I must admit that I think he deserves punishment though. You did ask a goodly number of questions, I confess, but still to answer them is part of my business.

AUTUMN LEAVES.—You dear sensible girls, how I love you for omitting the old time chestnut about summoning up courage and plunging "fearlessly and hopefully" into what you had to say. I am glad to know you are heartily welcome to a place in it. Yes, I have been there once or twice, and I think it very pretty indeed. (1) Pronounce the i as in glitter, or fritter, with the accent on the first syllable.

(2) You have probably read, by this time, my answer to a correspondent in last week's column, asking the same question about biting her nails, and I do not know of any other remedies, resolution is about the only cure, and I well know from experience how hard it is to apply that. Many thanks for your kind expressions of sympathy for my illness. I am glad to say that I am quite well again, but a little lightheaded and foolish still. Write again soon, for I shall be glad to hear from you.

VERE—Nova Scotia.—I really begin to feel as if you were a relation of mine, and that it was your duty to write regularly, for I begin to wonder what has happened if I don't hear from you at the usual time. It is too bad about the cream, did you get Day & Martin's? Because that is the only reliable preparation I believe. And so you write to the girls? I am afraid you are the "beginnings" of a flirt. Hardly an introduction I think, but you would require a kind friend to inform each who the other was since you have never seen each other. Yes, it is dreadfully cold and you touched a responsive chord in my heart when you made that touching remark about the fall and winter clothes, for I am amongst the unfortunates who have not got "any to show" that is yet, for I don't know what grand possibilities the future may hold for me in the shape of clothes. What makes you feel so "dry?" Is it the added responsibility which came with the recent birthday? Many happy returns of it by the way. I am glad to know that you are the "same old Vere," people who are always the same are rarer than rain in the world. When is the chum coming back?

THEY WERE NOT BEAUTIES.

But They Had Brains which More Than Atoned for Their Looks. Mme. De Stael, the intellectual prodigy of her day, before whose wit even the great Napoleon quailed, and of whom he said: "She has shafts which would hit a man if he were seated on a rainbow," was totally without feminine grace save only the charm of a low melodious voice. One famous word portrait describes her as a "priestess of Apollo, with dark eyes illumined by genius, and marked features expressive of a destiny superior to that of most women," which is, of course, only an ornamental way of saying that she was not fair.

George Elliot's biographers seldom attempt personal description, and shirk the issue by saying that she had "large, massive, homely features," which were at rare intervals softened by a smile of great beauty. Her head was colossal and masculine, her hair coarse, brown and bushy, her brow high and full, but her body was frail and delicate. And this powerful woman, whose writings have influenced all modern thought, was given over to the woman's weakness of shedding tears incessantly. It is hard to reconcile the fact with her other characteristics, and if like her second marriage, are things her admirers like to forget. Lady Mary Montague, she of the exquisite letters, was a most untidy and slovenly woman, with a face hideously scarred by smallpox, and distressingly homely. She said herself that the only reason she was glad she was a woman was because she would never have to marry one.

Margaret Fuller was quite the reverse of pretty, save for her graceful carriage, though her admirers were given to rhapsodizing about her neck with its swan-like curves. An interesting fact about literary women and one pleasing, no doubt, to brunettes is this, that almost all intellectual stars of feminine lore were dark in type.—N. Y. Sun.

Fencing for Girls.

To keep in touch with the latest swirl in the social current, the progressive girl must add to her list of accomplishments, fencing. Far more graceful than archery or tennis, toning up the system more than "100 doses for one dollar," it is a blessed opportunity for the winsome girl who must match her attractiveness against her more fortunate sister's beauty. To maintain poise, parry thrusts, to instantly detect the opponent's move, no matter how unexpected, demands nerves of steel, perfect subjection of muscle to will, and results in an exquisitely graceful body. Best of all, it affords an excuse for the wearing of the dearest little frocks. Do you wonder that a skillful use of the foils is the coming feminine fad? At a recent contest one fair-haired combatant was simply bewitching in a skirt of fine black wool, jersey woven, reaching to the knees, a border of narrow orange stripes added a coquettish touch, a blouse of the same, with sailor collar, the full sleeves bordered with the orange stripes, a sash of black tied at left side of waist, the ends finished by huge tassels of orange, black ties, stockings and rubber soled, square toed black Oxfords completed the jaunty costume.—N. Y. Press.

A Female Mathematician.

Mrs. Elizabeth Preston Brown Davis, who computes the ephemeris of the sun for "The Nautical Almanac," is a woman less than 30 years old, and a remarkable mathematician. Originally a Washington school teacher, she entered the Columbia University, and there startled her instructors and other astronomers by discovering and correcting an error in one of La Place's tables that had for years resulted in inconsistencies puzzling to astronomers throughout the world. She also invented and copyrighted the Washington-Greenwich table now used by the government, which is said to greatly facilitate the work of the computers.—Phil. Press.

Want Medical Education.

A petition signed by 7,000 women of Prussia has been presented to the Prussian legislature recently, and another one signed by 40,000 German women has been sent to the Reichstag, both asking for the medical education of women in the universities. Professor Herman Grimm, the philologist, has published an article in a German magazine advocating the admission of women to equal rights with men in the German universities.—Ex.

About French Heels.

So much is said against French heels by the ultra sensible people that it is well to remind them that no woman of taste ever wears them when walking or shopping or calling, but reserves them for strictly dressy occasions.—Chicago Tribune.

Belva Lockwood has been speaking at the International Peace congress in Berlin.

SEASONABLE RECEIPTS.

Specially 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."] Judging from the New York Herald's report of the opening of the Pure Food Exposition in that city, it will be a success. As we are all more or less interested, and to give an idea of what like it is I quote the following: "With a burst of triumphal music and a splendor of bedazzling electric lights which would have made the geni of Aladdin rub his magic eyes in astonishment and envy, the great Columbian Food Exhibition opened its doors last night at the Madison Square Garden, and opened the eyes of I don't know how many thousand citizens of this metropolis.

The greatest food producers of the land were on exhibition, so to speak, many of them men (and women, too), whose names are household words, and have been so for years. It was a symposium of edibles, a congress of the elements which go to compose the happiness of the inner man. It was a great big exposition of what the land Columbus opened up has learned in the eating line after four hundred years.

Rhapsodies of Food.

It was all food from top to bottom. From the time you enter beneath the great arch of sugar cane until you sounded the retreat through the companion arch of corn stalks the eye feasted on food, the tongue talked of food, the ear listened to homilies on food; books and circulars, filled with the lore of men wise in food, were thrust into hands and pockets, dainty maids in the costumes of all nations and several nations besides, dished out food in packages and boxes and baskets and bags and bottles and spoons and cups and saucers; food was manufactured before the eye and consumed on the spot; food was thrown at you, forced upon you, smilingly offered to you, temptingly held out to you, laughingly hurled to the neighbor at your elbow. It fairly seemed as if the great Seidl orchestra must be playing rhapsodies of food instead of the wild dreams of Wagner and the intricate harmonies of Liszt. It was a carnival of plenty such as never before marched in any place.

The scene in the great amphitheatre, transformed out of all semblance to its former shape, was a brilliant one. It was a great roofed-over village, with streets and avenues and villas and palaces and windmills and watermills, and just the most gracious inhabitants that you ever saw. The famed Southern hospitality was not a marker to that which prevailed here. Hosts and hostesses did not seem able to do too much for their myriad visitors.

Pretty girls in bewitching costumes caught the wayfarer with a smile and led him full of richness. It mattered not that he may have dined well and tully. Who could say "No!" when Circe smiled and offered a cup of coffee, or a demi tasse of bouillon, or a condensed milk cocktail, or chocolate as she should be made? A mingled odor of cocoa and popcorn was in the air. It was not popcorn, but Somebody's prepared food.

Miss Pailoa, who knows beans and a good deal more besides, will talk her knowledge off to ladies from 3:30 to 5:30.

I have been looking over the texts of these talks. Chinese souffles, omelets, larder grouse, cauliflower with cream sauce, lobster a la Newburg, oysters an gratin—I pause in anguish and admiration. How we will eat when the lessons have been learned."

About Aspic or Savory Jelly.

To make this matter clear as well as interesting I cannot do better than quote the words of that prince of American cooks and cook book writers, Jessup Whitehead. He says:

"The cooks have never invented anything else so good for ornamenting cold dishes and making common things look uncommon as this. Those who delight in colors and bright objects like to test its capacity for making the table shine. But it should always be preserved in its original condition of something good to eat, and not deteriorated into a wasteful matter of decoration only. For the real savory jelly is the jelly formed by boiling meat down till the liquor will set when cold, the jelly for example of head cheese, or of boiled chickens when the liquor has nearly all boiled away, and if it is the intention to make jelly of such liquor an extra calf's foot or pig's foot or two will be thrown in at the beginning of the boiling and make the liquor stronger. This being the jelly in the rough state—seasoned as soup would be to make it taste good and relishing—in order to change its appearance from dull grey into an article of sparkling transparency it is necessary to clarify it by boiling white of eggs and lemon juice in it and straining it through a flannel jelly bag.

The above is the explanation of what is aimed at and is to show that the making of savory jelly is not an abstruse and foreign affair, but anyone who takes pleasure in such things finding at hand some meat liquor that has set in jelly firm enough to eat with a knife can clarify it and use it to set off a luncheon or supper table in a way that is by no means common.

The uses of aspic jelly will be understood from these instances. A dish of sliced turkey or chicken, or veal or corned beef, the slices all being cut to some particular shape and size, may have melted aspic poured over, just enough to cover, and some leaves of parsley or cress dropped here and there on the white meat, and let get cold before serving, or the jelly may be chopped up cold, and placed in spoonfuls or as a border around dishes of cold meats. Again, dishes of cold chicken, boned turkey, ham, &c., are decorated around the edges and on top of the meat with shapes of the jelly colored in two or three tints, cut out with something, perhaps a fancy cake cutter, or vegetable cutter, or with a knife in diamonds and triangles. The jelly for this purpose is made cold in shallow pans.

Jelly moulds are filled partly with thin slices of meat or game kept apart by cut or chopped hard boiled eggs strewn over each layer, with lemon slices, truffles, and parsley or celery put in for ornament, and the whole cemented together by melted jelly poured in. The shape is turned out the same as an ordinary jelly and then further ornamented at pleasure. Solid articles like boned turkey or chicken, tongue or corned beef loaf can be incased in jelly by first coating a mould or jar (set in ice water) with jelly, something

You Should See Them!

Our Ladies' Blucher Balmorals.

The latest and most Fashionable Walking Boot. Made on the new Piccadilly Lasts, and of the finest Dongola Kid with Patent Leather Tips and Facings. It is the best fitting and most stylish boot that has been seen in St. John for some years.

DIFFERENT WIDTHS AND HALF SIZES NOW IN STOCK.

Waterbury & Rising.

AMERICAN DYE WORKS COMPANY.

Lace Curtains Cleaned & Dyed by a French Process

Office—South Side King Square, Works—Elm Street North End, St. John, New Brunswick.

like lemon slices being set in the bottom to keep the turkey or whatever it is from displacing the coating, putting in the article to be coated and then filling around and over it with jelly nearly cold."

To Make Aspic Jelly.

To each quart of meat jelly, or chicken liquor that is boiled down so that it can be cut with a knife, when quite cold allow: 2 whites of eggs and the clean shells, one lemon—all the juice and a small piece of peel thinly shaved, 3 cloves, a bit of celery or parsley, salt and white pepper to season. Take every particle of grease off the meat jelly while it is cold, and wipe off the top besides with a cloth, then melt it and pour it through a fine strainer. Mix the above ingredients with it, beating the whites first with a third of a cupful of cold water. Boil all gently for fifteen minutes or more, taking the precaution to set it at first at the side or back of the range to heat gently, as it is liable to burn on the bottom. When the white of egg in it is thoroughly cooked and looks like grey curd or meat in the jelly, strain through a jelly bag, and repeat the pouring through three or four times.

But when there is no meat jelly already formed, make some by dissolving an ounce of sheet gelatine in a quart of good soup stock, season it nicely, let it get quite cold, remove the grease, then melt and clarify as above. Make different tints by adding burnt sugar dissolved in boiling water for amber or brown, and cochineal or beef juice for pink and red.

Extra fine jelly, very brilliant, is made by putting it through the clarifying process twice, allowing a little extra in the measure for the inevitable loss of quantity in the repeated boiling and filtering. A correspondingly enhanced flavor is obtained by adding a proportion of cherry.

Quince.

The common quince which is now in season is a hard and austere fruit; when it is stewed with sugar, however, it becomes uncommonly pleasant, and in this way is often eaten alone, and is often used to impart a flavor to apple pies. It is often much used to make a preserve known as genuine marmalade. Quinces are peculiar for the strong odor they exhale; this odor is a sign that they are fit for use.

Quince Marmalade.

Peel the quinces, core them, slice them into a preserving pan, and pour over them as much water as will cover them. Let them simmer very gently until they are soft, stirring them occasionally to keep them from burning to the pan; then beat them to a pulp with a wooden spoon, weigh the fruit now, and for each pound allow 1-4 of a pound of sugar. Put the sugar into a preserving pan with as much water as will moisten it, and boil it to a clear syrup. Put in the fruit next and let it boil slowly till it is smooth and thick. Stir frequently whilst it is being boiled. The marmalade will be done enough when it will jelly when dropped upon a plate. Put it whilst hot into jars and when it is cool cover in the usual way, with paper dipped in the white of an egg. Time, five hours or more.

Woodcock.

Woodcock like snipe, are only good when they are fat. The most delicate parts are the legs and intestines, or trail as it is called. The meat of all dark fleshed birds is digestible when almost raw, and when well done, or even cooked as long as white meat, such as partridge and quail has to be to be eatable, it is tough and without flavor. It has been said that a woodcock or snipe needs only to "fly through the kitchen and it is done enough." Certainly if it is cooked longer than fifteen minutes it is spoiled.

Roast Woodcock.

Pluck the birds carefully to avoid breaking the tender skin, neck and head as well. Do not open them. Truss them by first singeing off the hairs, and bending the legs at the joints so as to bring the fat upon the thighs, press them close to the body and fasten with small skewers or wooden tooth-

picks. Bring the head round to the side and fasten it and the wings to the body likewise. Cover the breasts of the birds with slices of fat bacon and cook in oven for fifteen minutes. Remove the bacon a little before done to let them brown, and serve on toast, garnished with water cress. Their flavor would be deteriorated by any kind of gravy.



MRS. LUCY A. FARNHAM, PRESQUE ISLE, MAINE, SAYS

GRODER'S SYRUP

Contains No Alcohol! Dyspepsia, Neuralgia and Kidney Troubles.

Presque Isle, Maine.

The Groder Dyspepsia Cure Co. Gentlemen: I have been a severe sufferer from DYSPEPSIA, Neuralgia and Kidney THE trouble for a long time. The worst features of my trouble were:

Sour Stomach, Heartburn, Headache, Nervousness, Constipation and Weakness across my back;

My KID father induced me to try your KIND Syrup, which I did—WITHOUT FAITH—and, TO MY SURPRISE AND JOY,

I am today Free from Pain and Completely Cured.

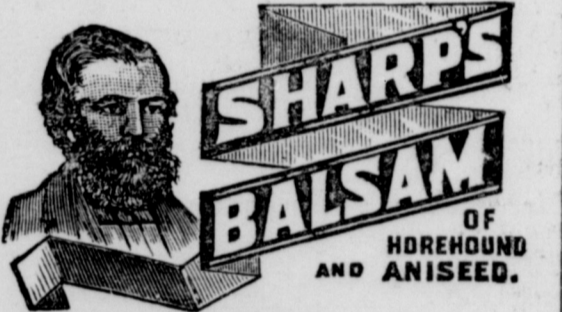
I feel it my duty to place my testimonial before the many thousands of ladies who are suffering as I THAT did, knowing that with a fair trial this remedy will Cure them.

Gratefully yours, MRS. LUCY A. FARNHAM.

Read our printed guarantee given with every bottle. For sale by all Druggists.

None genuine unless bearing our Trade Mark—THE BEAVER.

The Groder Dyspepsia Cure Co., Ltd. SAINT JOHN, NEW BRUNSWICK.



SHARPS BALSAM

OF HOREHOUND AND ANISEED.

FOR GROUP, WHOOPING COUGH, COUGHS AND COLDS.

OVER 40 YEARS IN USE. 25 CENTS PER BOTTLE.

ARMSTRONG & CO., PROPRIETORS, SAINT JOHN, N. B.

Advertisement for Cleaver's Juvenia Soap. Features a large illustration of the soap box and text: 'Marvellous Effect!! Preserves and Rejuvenates the Complexion. DR. REDWOOD'S REPORT. The ingredients are perfectly pure, and WE CANNOT SPEAK TOO HIGHLY OF THEM. THE SOAP IS PERFECTLY PURE AND ABSOLUTELY NEUTRAL. JUVENIA SOAP is entirely free from any coloring matter, and contains about the smallest proportion possible of water. From careful analysis and a thorough investigation of the whole process of its manufacture, we consider this Soap fully qualified to rank amongst the FIRST OF TOILET SOAPS.—T. Redwood, Ph.D., F.I.C., F.C.S.; F. Hoxby Redwood, F.I.C., F.C.S.; A. J. De Hales, F.I.C., F.C.S. Wholesale Representative for Canada—CHARLES GYDE, 33, St. Nicholas St., Montreal.'

Advertisement for John Martin & Co. featuring an image of a musk ox and listing products: 'BLACK BEAR, CRIZZLY BEAR, HUDSON'S BAY WOLF, MUSK OX SLEIGH ROBES, FUR CAPS, GAUNTLETS AND FUR LINED COATS. JOHN MARTIN & CO., Montreal, Canada. We will be pleased to send you Price List and Illustrated Catalogue FREE.'



SEGEE'S OINTMENT

—IS A CERTAIN CURE FOR— Piles, Fever Sores, Sores of any kind, Ringworm, Chapped Hands, Chilblains, Frost Bites, Warts, Corns, etc.

And its effect on a Burn or Scald is really astonishing; it removes the anguish in a very short time without leaving a blister.

PRICE, 50 cents per Pot; \$5 per dozen; Six dozen \$26; One Gross \$50.

FOR SALE BY ALL DRUGGISTS. This Ointment is put up in white stone pots with the above (Trade Mark). None genuine without it. Prepared wholly by JOHN A. SEGEE, successor to Jas. W. Segee, Durham street, St. John, N. B.

THE CANADA SUGAR REFINING CO.

(Limited), MONTREAL. MANUFACTURERS OF REFINED SUGARS OF THE WELL-KNOWN BRAND.



HIGHEST QUALITY AND PURITY. Made by the Latest Process, and Newest and Best Machinery, not surpassed any where.

LUMP SUGAR, In 50 and 100 lb. boxes.

"CROWN" Granulated, Special Brand, the finest that can be made.

EXTRA GRANULATED, Very Superior Quality

CREAM SUGARS, (Not dried).

YELLOW SUGARS, Of all Grades and Standards.

SYRUPS, Of all Grades in Barrels and half Barrels.

SOLE MAKERS, Of high class Syrups in Tins, 2 and 8 lb. each.

Canada

A Monthly Journal for Canadians, young and old, at home and abroad. Fifty Cents a Year.

With the November number CANADA appears in a new form and at a reduced price. It is the cheapest, brightest and best monthly paper published in the Dominion.

In addition to original and selected articles of the greatest interest, it contains the following departments: Canadiana, Home Topics, Graver Thoughts, The Editor's Talk, Literary and Personal Notes, Answers to Correspondents, Just for Fun, etc.

TWENTY-FIVE CENTS will pay A WHOLE YEAR'S SUBSCRIPTION TO CANADA, if remitted before January 1st, 1893.

Advertisers should secure space at once, as advertisements will be limited to twelve columns. November edition, 2,160 copies; December edition, 2,400 copies. Sample copy mailed FREE on application.

MATTHEW R. KNIGHT, Hampton, New Brunswick.

Oysters R in Season.

The Oyster season having opened Sept. 15th I can now supply my customers with choice P. E. I. OYSTERS at lowest and North Shore prices.

J. D. TURNER, 19 to 23 N. S. King Square.