## PROGRESS, SATURDAY, APRIL 8, 1893.

WOMAN and HER WORK.

Isoppose the part of the recipe for which may be useful. the transgressor, and the sympathy I for that long suffering individual is so reat that each sheet of copy I send on its ourney to the composing room is accommied by a sigh of remorse over the adhoulders; but still, the writer is entitled an inch and a half. to a little consideration as well as the comp' and when the latter persists in detroying the point of my most telling paramakes me write a eulogistic panegyric fore the pine apple and rhubarb era set in. upon the delightful feeling of joy and hap-Monday, I feel that the limit has been reached, and I heap impartial maledictions upon the heads, first of all, of the compositor and next of the teacher who failed to instruct me in the art of writing a strictly legible hand. I said, or tried to say, only she would not let me, that Easter Sunday was surrounded with holy joy. Easter Monday is nothing much except a bank holiday, and the day set apart for the church wardens and vestry, of the different churches to meet together, and talk over the financial condition of the church. Amongst the rustic population of England, there is still a great deal of fun over " Litting Day" as Easter Monday is called, and once upon a time even the lords and ladies of the land condescended to indulge in this rough amusement, of litting each other, but now it is almost entirely given up, except amongst the tarm lads and lasses, and a gay time they have over it. Of course you read all about the old custom, in last week's PROGRESS, girls, so I need not repeat it here, I will only remark in passing, that the day is almost over now, and so far no one has offered to lift me, or tried to earn the traditional fee of one shilling for letting me remain in unlifted peace. I am sure I do not know how I am going to earn an honest shilling other sex, because there is no one in our would enjoy my struggles in a good cause far too much to pay for letting him alone, while the pup never carries loose change around with him. So I don't think I will try to win laurels by elevating the noble animal, man ! I saw a good many things that amused me Sunday, and above all others I think the efforts of sensible people to forget the weather, and remember only the season surprised me most. It was a raw cold day with a bitter wind blowing, and bright as the sun was, he gave out very little warmth as you know. But still I saw men who would have been more comfortable in fur coats, shivering cheerfully in light grey spring overcoats. and some of them in new suits, the very freshness of which had a chilly look, and I saw girls in new straw hats decked with flowers which looked frozen; I even saw one or two spring jackets and capes, and numerous ladies who had as a concession to gentle spring, thrown aside their jackets altogether, and appeared in smart gowns with only a fur shoulder cape to protect them from the icy blast. And how cold, how dissatisfied and uncomfortable they all looked : while the sensible ladies who did not care much for appearances, looked cosy and good natured in big ulsters, winter dresses, coats and bonnets, and the same amount of furs they wore in January. I was one of the latter class myself, but then perhaps the fact that I did not happen to have a pretty new spring suit hanging up in my closet, ready to put on, may have had something to do with it. At any rate, I could not help thinking, that, although the calendars set March and April down as spring months, all the calenders and almanacs in the world could not change the prophetic appropriateness of W. S. Gilbert's beautiful lines,-

Isuppose the path of the compositor is cake is almost always served in the south,

#### White Cake.

Whites of sixteen eggs, one pound of white sugar, seven ounces of butter, one pound of flour, two tablespoonfuls sweet milk, two teaspoons baking powder. Flavor itional burden I am laying on her patient with bitter almond and ice, to a depth of

Did you ever try making orange marmalade? Just now when all the preserves are gone, and one is at a loss for something to graphs by the alteration of two letters, and bridge over the weeks which intervene beorange marmalade is a boon; and here is a piness which seems to surround Easter lovely recipe, so easy to make, and the nearest in look and taste, to the real Dundee confection I have ever seen.

#### Orange Marmalade.

One dozen tart oranges. four lemons cut across the grain in the thinnest possible slices, placed in a deep jar with four quarts of water and let stand 36 hours, boil both oranges and water together for two hours, we will shake hands over it most cordially or until the skins are perfectly tender, then add eight pounds of granulated sugar and boil one hour or until it will jelly when tried on a saucer. It is really delicious.

Here are a couple of very tempting tea dishes and a lovely soup.

#### Cod and Macaroni.

Half a pound of macaroni; three tablespoonfuls of grated cheese; one cuptul of warm milk ; one large spoonful of butter, the table, says a writer on good housekeepcut up in one of silted flour; salt and a dust of cayenne. Break the macaroni into inch lengths, and boil in salted water until clear, the milk, stir in the floured butter, pepper are cooked enough in the canning, and when and cheese. As it thickens add the minced fish, lastly the macaroni, drained, and turn into a deep dish. Let it stand in hot water to add to a can of vegetables after being pretty American cousin. five minutes before sending to table.

#### Glazed Cod.

Cut a steak from the most solid part of the fish, lay in salt in water for two hours, by restraining my anxiety to lift one of the wipe dry, wash with vinegar and put into a dripping pan with half a cup of boiling water; turn another pan over it, and steam house whom I could by the utmost effort for half an hour; remove the upper pan; of butter. Place on the fire until thoroughraise half an inch from the floor, except rub with butter and season with salt and ly heated—say for about ten minutes. It the protecting tenderness she lavishes on coffrey, or the pup, and I know Geoff pepper, baste twice in the next ten minutes, ruins corn to be over cooked. with the butter and water in the pan; drain this off into a saucepan; wash the fish with two beaten eggs, and shut up in the oven for a minute or two to glaze; thicken the gravy with browned flour ; add the juice of a lemon and half a glass of wine; boil up, pour a few spoonfuls about the cod when dished, and serve the rest in a sauce boat.

caramels last week? I shall always be glad to hear from you.

IVORY SOAP, Sussex .- Is it possible that you could not find any prettier name than the one you chose ? I shall be most happy to give yon any advice in my power, and you need not apologize for being young; it is the most delightful fault in the world. I scarcely know what to advise, but if you have had four years of it, I am sorry for you from the bottom of my heart. You can scarcely torbid him the house, as that would be sure to get you into trouble in other quarters, but if he ever speaks to you ot love-as he must do sometimes, I should think, after so long a courtship-why not tell him plainly that you never can care for him and his persistence annoys you, and keeps all your other gentlemen friends away? Surely that would discourage the most determined lover. If you cannot find an opportunity of doing this, I should avoid him in every possible way, and he must take the hint in time. It is very annoying to be persecuted in such a manner. My dear little girl I am very well acquainted in Moncton as I often stay there for weeks at a time, but how in the world can you expect me to know which of the many nice

little druggists inhabiting the railway town, is the one you mean? They are every one so "nice" that I am at a loss to which is the most attractive. If he had dark eves embellished with a very mischievious twinkle and drink his health in raspberry vinegar, or else hot black currant and water, which is my favorite tipple just now, I have such a cold. Write again soon, I shall be very glad to hear from you.

### CANNED VEGETABLES.

#### How to Prepare Them So That People Will Eat and Enjoy Them.

Some of the canned and dried vegetables make healthful and economical changes for with great care. Canned peas and string beans should be turned from the can into a to be served should only be thoroughly and properly seasoned. The simplest and best way of preparing these two vegetables is rinsed, one large teaspoontul of butter, one of sugar, one level teaspoontul of salt and and do not cook for more than ten minutes. Canned corn is excellent if prepared in this manner: Turn the corn into the double boiler and add half a pint of milk, one teaspoontul of salt and one tablespoontul

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#### A WHIM OF THE GIRLS.

#### They Collect Tea Cups and Spoons As Sou venirs of Flirtations.

It is quite the fancy now for girls still in the debateable country between school days and tull-fledged young ladyhood to have dainty tea tables in their own rooms, with all the requisite appurtenances and to receive their girl triends at the regular tea hour on certain days. The cups and saucers and spoons are usually souvenirs from some harmless summer flirtation or holiday outing, and have all sorts of mystic symbolism for the girl herself and her triend and "gossip," to whom she tells all her confidences.

One little miss of sixteen has on her table a Yale cup, painted with forget-me-nots and stamped with the seal of Yale. The spoon flaunts the Yale flag in blue enamel and has the forget-me-not in the ing. These vegetables should be treated bowl. Another cup is wreathed round with pansies and the spoon has the heart flower tor a handle. There is a cup tinted like strainer and rinsed by pouring cold water | the inside of a sea shell and painted with but not broken. While it is boiling, heat over them. As a rule, these vegetables teathery sea-weed that one little maid keeps as a souvenir of last summer's ocean voyage. and a spoon with an English coat of arms that one bewitched English youth purloined from the family collection to please his

> There is nothing a girl enjoys half so much as these little teas, all her own, for one gill of hot water. Place on the fire | trom the time a girl baby can talk, her instinct of hospitality develops and manifests itself in her doll tea parties, never to quite die out until her hands are too old and tottering to lift the tea urn. It is one of the inherent womanly graces like motherhood which in the girl baby thrills as surely in her sawdust doll as in the self-sacrifice with which she pormenades the floor until



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0 11 O I I Namela Door Written

The flowers that bloom in the spring, tra-la, Have nothing to do with the case. as applied to this season.

Well girls I had to cut you off, not exactly with a shilling but with only one fruit cake recipe last week, but it really was not my fault, the other got mislaid until it was

#### Potage a La Bonne Femme.

Sorrel is among the earliest spring greens, and its strong, aromatic taste is very pleasant. French chefs present a soup wherein the flavor of sorrel is very apparent and call it potage a la bonne femme. Has this any reference to its slightly acidulated flavor, should you think ? At all events, perfectly sweet things grow very tiresome after a while, and this is why both women and soup should have a little spice--let us not say acids-in their compo-

Put into a saucepan butter, egg size; three leaves of lettuce, finely sliced; a pint of sorrel, minced; an onion, and three parsley sprigs also minced; cover the sauce-pan and let these all stew gently ten minutes, then sitt two tablespoontuls of flour, mixing well. Pour in gradually, stirring always, three quarts of boiling water. Put a cup of mashed potato into three-quarters of a cup of rich milk, and add to the soup; season with pepper, salt and a pinch of nutmeg. Mix the beaten yolks of four eggs with a little milk-use a cupful altogether-in the tureen and pour in some of the boiling soup; put in some dice of toast and pour the rest of the soup over; cover and stand in a warm place five minutes. Serve hot. If preferred this soup can be passed through a sieve before pouring over the eggs.

In all these soups the Latin uses the tiny clove of garlic, either rubbing it on the croutons or inside the kettle.

ECILA-So you found my recipe for dispersing the blues efficacious? I am glad it was of use to you. Yes, I have often experienced the teeling you describe; started out, feeling indignant with almost everything, and everybody, and come home, after a brisk walk, in an almost angelic frame of mind, so I have great taith in the fresh air cure, for all ailments of the temper and spirits. Lord Lytton was born in 1805, and died in 1873. He published his first volume of poems before he was sixteen years old, and his first novel, "Falkland" when he was not 22. He has indeed written many good and brilliant novels. I am not in the habit of giving an opinion on books I have not read; and I have an odd ject before I venture either to discuss, or drank the King's health would hold fancy for knowing something about a subwrite about it. You were quite right in supbut many of Ouida's novels, and while I

Dried Lima beans are a delicious vegetand rinse the beans in fresh water. Put midnight. them on the fire in one quart of fresh water and cook slowly for about two hours. Pour off all the water except about a gill; then season with a level teaspoontul of salt and a tablespoontul of butter and cook ten minutes longer. Another way is to pour off all the water and add a gill of milk and the seasonings; the cooking to be continued tor ten minutes. The cooked corn and beans may be mixed just before being served, thus making a delicious succotash. There is almost no end to the uses to which canned tomatoes can be put for soups, sauces, entrees, and as a vegetable they are of great value. The store closet should never be without a few cans of this useful vegetable.

#### Why She Couldn't Bake:

Some years ago a lady lecturer was introduced to an English town at the expense of a few cotton manufacturers, to enlighten the operatives in the art of plain cooking. At the close of one of her lectures she announced that she would be glad to visit anyone of them at their homes to put them in the way of anything about cooking or baking.

Taking her at her word, a woman stepped up to the platform and confessed that she could not bake bread; whereupon the lecturer undertook to call upon her the next day, which she did.

Proceeding to work, the lecturer first told the poor woman what kind of a pan to use, the quantity of yeast to procure. etc, and then asked her to produce her flour. "Flour ?" asked the astonished wife. "Flour? Why, it's because I'm without that that I can't bake; anybody can bake if they've flour.'

The result was that the lady was so pleased at the joke that she bought some flour for the poor woman, but she says to this day that it was herself who received a lesson instead of giving one.

## Why Finger-Glasses Were Banished.

The reason is not generally known why it is strictly contrary to +tiquette to have finger glasses at any table where a member of our Royal Family is dining. A friene of the writter asked the Duke of

Cambridge for the explanation of this. "The origin of the custom is this." replied the Commander in Chief. "When our family first came from Hanover, all the

party still loyal to the Stuarts looked upon the exiled King James II. in France as their rightful Sovereign; and when they their glasses over the water as they said 'The king'-meaning, of course, that they

able. Soak half a pint over night in cold dawn with the teething baby a man would water. The next day drain off the water | toss out of the window it he dared before

#### Will Get the Golden Rose.

The,"golden rose of virtue," presented by His Holiness the Pope each year to a temale member of some of the ruling families of Europe, will be received this year, it is said, by the Archduchess Margaret of Austria. daughter of the Archduke Charles Louis and niece of the Emperor. The young princess was born in 1870, and is abbess of the convent on the Hradsclini, near Prague, to which only members of the noble families are admitted. The archduchess is exceedingly clever and is popular in Vienna. Last year the "golden rose" was given to the Que n of Portugal. The jewel s valued at \$50,000, and is alwavs made in Rome by a famous goldsmith -Ex.

#### The Age of the Hoop Skirt.

Queen Elizabeth and Marie de Medici bustled about in hoop skirts.

Hoop skirts travel in cycles. In this century they first appeared in 1833. They reached both meridian and latitude in 1860. From 1863 till 1893 there were no hoop kirts. In 1893 hoop skirts made their appearance again. It it is safe to trust to recorded experience, they will be the fashion till 1923, or during the next thirty years. Then perhaps they will yield the field to Mother Hubbards. or Moorish costumes, or some other fantasy in dress for thirty years more.-London Truth.

In England the number of women employed as printers increases with every year; but they are still more numerous in America, where about three thousand woman are employed in printing offices. In London there are about two hundred women compositors.

Snooper-I'd have you know I come of a good family. Ricketts-You must have travelled a long dislance.

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