

WOMAN and HER WORK.

I heard some one make the remark, not long ago, that women were so utterly regardless of the virtue of punctuality, and so careless of their word in the matter of keeping their appointments, that their failing in that respect amounted to absolute lack of principle. I cannot bear to hear anything said against my own sex, and I opened my lips to reply but that blessed second thought which sometimes comes, even to me, presented itself in the very nick of time, and I shut them again without speaking; because in that thought I realized that the case I had to present was too weak to go to any jury with a reasonable hope of winning a verdict of acquittal on the very serious charge which had been brought.

I suppose the business woman who has received almost the same training as a man, and whose experience has taught her, in her own case, that time is money, scarcely deserves much credit for being punctual at the office, or the shop, because, a failure in this respect would have disastrous results for her, if repeated too often; and besides I do not think there is anything in the world which will teach one the value of time so quickly as the fact that she is being paid for her time.

The girl who works for ten hours and earns a dollar a day does not take long to realize that each hour of her day represents a money value to her—of ten cents, and she is careful how she wastes those silver hours. From being saving of her own time she very soon gets into the habit of being careful of other peoples, and by and by it becomes second nature to her to be punctual, and she saves more time in the long run by that little bit of business education than the irresponsible lily of the field, who neither toils, spins nor keeps her engagements, would ever save in a lifetime of half hours gained by being late for everything.

Really girls, it is such a mistake to think that if two o'clock is the appointed hour, half past two will do equally well! It may do for you, because you are not in the least hurry, and have nothing else to do but dawdle through the day and try to kill time, but how about the other party to the arrangement; the person with whom you made the appointment? Are you sure she will not be inconvenienced by your delay?

How do you know that she may not have made some little engagement on her own sole account. She may have arranged to be at the dentist's, by three o'clock, and he may be waiting for her but yet when you arrive, nearly thirty-five minutes late, she is too polite to tell you she has only a few minutes left to devote to you. You are so serenely unconscious of having done anything out of the way, and you settle down with such a calm air of having come to spend quite a long time, that her heart fails her, and as you have made no apology, she cannot find an opening for the excuse which is trembling on her lips, so she gives it up, and devotes herself with what patience she may, to entertaining her visitor, who chats amiably until four o'clock, and then departs, quite surprised to find that it is so late, while her unfortunate hostess glances out at the fading light, and dejectedly prepares for her visit to the dentist; the object of which now, is merely to apologize to him for wasting his last working hour in the day, and to make a fresh appointment, since it is too late now, to get any work done.

Of course, the dentist is annoyed, and he may well be, because his time is worth a great deal more than the ten cents an hour, mentioned above, and he has suffered a distinct loss in money, besides having inconvenienced other patients who would have been glad to take advantage of the wasted hour. All because one girl failed to keep an appointment.

Someone has defined a bore as a person who, having ten minutes to spare, spends it upon some other person who has not. A very good definition it is! People who have lots of time can never get over the idea that everyone else is equally fortunate, and they act accordingly. I did not mean to speak of myself, when I began to talk to my girls on this subject because I am such a busy woman, and every busy woman must expect to suffer much from interruptions if she cares enough for her friends, to wish to retain them. So I feel that I am scarcely a fair example, but as I write the ghost of so many precious hours wasted, rise up before my eyes, that I feel I must speak, and use my own experience as an awful warning to those who are careless about keeping appointments.

I suppose the reason I speak so feelingly on this topic is that I have just one afternoon in the week that I can call my own, and really count on. I often have another, but still it is always a pleasant surprise, and out of the general order of things, while the first is mine, and I am sure of it it nothing unforeseen happens, but that unforeseen thing is so certain to occur that I think I have every reason to be a firm believer in the proverb that it is the unexpected which always comes to pass.

How often have I made some pleasant plan for "an afternoon out" a day's shopping, a long walk with some friend, or even a delightful loitering, about spending a long hour at one friend's house, having a

lovely fireside gossip with another, and taking tea with a third! And alas! how often also have my best-laid schemes gone agley; all because some friend asked me casually if I would be going out early; because if not, she would be in to see me right after dinner, not later than two o'clock at the outside; and we could go down town together! I used to wait for that friend once but I don't now; I have waited patiently until half-past four, and then hurried out, a soured and disappointed woman, but still half afraid my friend might think me rude, if she arrived at the eleventh hour, and I have met her down town, serenely unconscious of offense, and anxious that I should come home and have tea with her.

I have had another friend send me a pleasant message, that she knew it was my free day so she would be in at half-past three, and I have waited until after five o'clock for her, only to be treated with injured coolness when next we met, because, "You did not think it worth while to wait in for me the other day, though I hurried just as fast as possible, only to find you had gone out ten minutes before."

I have disappointed my best friends, offended my dental adviser, and been cast adrift on an unsympathetic world by my dressmaker, all through no fault of my own, so I speak as one having the authority of bitter experience, and I do beg all the girls I know to try and help to remove the stigma under which we all seem to lie, as far as inability to keep appointments goes; so that in time we may really feel we have some room for argument when, one of these days, we hear men say that "not one woman in a thousand has the least idea of the value of time, or the sacredness of an appointment!"

Now that eggs have ceased to be a drug in the market as they are during the summer months, and are becoming almost too expensive to be indulged in freely as an article of diet, we are beginning to appreciate them, and to discover what a delicious thing a nicely cooked egg is, not only for breakfast but also for tea or luncheon. Here are a few very good recipes for cooking eggs in different and appetizing ways.

Eggs Cooked in Hot Water.

Nearly everyone knows how to boil an egg, but not everyone understands how much better they will be if the water in which they are to be cooked does not boil. Let it come to the boiling point, and then put in the eggs, letting them remain for ten minutes, when they will be thoroughly cooked. They should be covered closely. The white of eggs cooked without boiling, is soft and creamy instead of being tough, and therefore it must be much more digestible.

Foamy Omelet.

Separate the whites and yolks of 3 eggs. Beat the whites to the stiffest possible froth, add one-third to the yolks and mix thoroughly, adding half a teaspoonful of salt and two liberal dashes of white pepper. Take a hot pan in which has been melted a generous tea-spoonful of butter. Pour in this the yolk mixture, spreading to the proper size, and immediately add the whites, spreading it to cover the yolks. As soon as the bottom is slightly browned set in a hot oven for a minute. Take it out and fold over to serve. If made properly, it will, when folded, be at least 4 inches thick.

Fricassee d Eggs.

Boil for fifteen minutes, throw at once into cold water, and let them lie there for the same time. Peel, cut each in half lengthwise; remove the yolks, and rub smooth with a teaspoonful of anchovy paste, a little made mustard, and the tiniest suspicion of cayenne. Mould this paste mixture into balls of the same shape and size as the yolks, put them into the cavities left in the halved whites, fasten them in place by finally tying with cotton twine when you have skewered them together with wooden skewers, one through each bisected egg. Have ready in a saucepan a good cupful of drawn butter (drawn with milk, not water) seasoned with pepper, salt, and minced parsley. Lay the eggs in carefully; set the saucepan covered in boiling water, and cook gently, keeping the water outside at a slow boil for ten minutes. Arrange the eggs in a pile on a hot dish and pour the sauce over them. Rather a troublesome dish, but a nice one.

Spanish Omelet.

Melt one tablespoonful of butter; add one tablespoonful of finely chopped onion (or one clove of garlic, finely chopped) and one tablespoonful of green pepper, chopped and cooked until yellow; add half a can of tomatoes, or six fresh ones, and one tablespoonful of chopped ham. Cook until most of the water of the tomatoes is evaporated, then add one tablespoonful of sliced, canned mushroom, one tablespoonful of capers, and a quarter of a teaspoonful of salt. Beat six eggs slightly; add three-quarters of a teaspoonful of salt, half a tea spoonful of pepper and half a cup of milk. Put one tablespoonful of butter in an omelet pan, and when hot pour in the egg mixture; pick up the egg with a fork as it cooks, and when creamy throughout let the omelet rest a moment to brown the bottom; pour part of the prepared tomato on one side of the omelet; fold, turn on a hot platter, and pour the rest of the tomato around the omelet.

Egg Toa

Ingredients.—One egg, one cupful of milk, a pinch of salt; four or five slices of stale bread. Break the eggs into a soup plate or other shallow dish, beat lightly, and add the milk and salt. Have a frying-pan hot and well buttered, dip a slice of bread in the egg mixture, fry brown on one side, then turn a piece of butter on top of the slice, put, and brown the other side. Serve hot with butter.

Julienne Soup

Take a carrot, a quarter of a white turnip, a quarter of a celery root, half a parsnip, a small leek, about four leaves of a head of lettuce and a quarter of the inside

of a head of Savoy cabbage. Cut all this in narrow strips about two inches long, stew for half an hour in two ounces of butter, but see that it does not get brown or stick to the side of the vessel. Then add a quart of good, clear broth and boil the vegetables in it for one hour. According to the season, you may add to the foregoing vegetables some heads of asparagus, tender green peas and string beans, cooked separately. Observe that this soup, after adding the broth to the vegetables done in butter, has to boil very gently to prevent the broth from getting cloudy. Serve with this soup some brown bread, or, if preferred, serve it over some boiled rice. A heaped tablespoonful of the latter will be sufficient for the above quantity of soup.

One so seldom hears of, much less tastes the once popular waffle, that a waffle iron is almost as much of a curiosity now as a warming pan; and I remember the first time I saw one I thought it was a gigantic bullet mould, and convulsed the bystanders by asking how the lead was prevented from running through the holes. But I suppose waffles, like the fashions of 1830, must be coming in again, for I unearthed a recipe for making them the other day; and here it is:

Waffles.

Ingredients.—One pint of sifted flour, about two-thirds of a pint of milk, or sufficient to make a thin batter, two eggs, a tablespoonful of melted butter, a pinch of salt. Mix the milk with the flour gradually until a smooth paste, add the salt and butter and the eggs beaten very light. Heat the waffle irons, butter them well or grease with a bit of fat pork, pour in enough batter to cover an iron, close the iron, keep over the fire half a minute, turn, and keep the other side over the fire another half minute. Remove, and place the waffles where they will keep warm until sufficient and cooked to serve. Serve with butter and sugar, or syrup.

A Tempting Dish.

Slice some potatoes thinly, put a layer in an earthen dish, sprinkle a little flour and small bits of butter, and repeat the same until the dish is nearly full, seasoning with chopped onions, salt and pepper; cover or nearly cover the whole with milk, and bake for two hours in a hot oven. The result will be to most a very tempting dish.

Tomato Toast.

Cook two tiny onions with four large tomatoes. Let stand to settle for five minutes, then replace the juice with a generous half cupful of sweet cream. Add a bit of butter, pepper and salt. Pour while hot over golden brown slices of well buttered toast and serve without delay.

Sweetbreads a la Milanaise.

Cover the sweetbreads with cold water and allow them to stand half an hour. Drain, cover with boiling water and simmer twenty minutes. Mix two tablespoonfuls of Parmesan cheese with one tablespoonful of butter. Roll the sweetbreads in this; dip in egg and bread crumbs and fry in hot fat. Serve with tomato sauce.

Vere—Nova Scotia.—Yes, indeed, it is a long time since I heard from you last, Vere, but I had not forgotten you, and I did not imagine for a moment that your memory was shorter than my own. How your writing has changed! I scarcely recognized it, it is so much more formed. Yes, the girls look lovely in their trim Eton suits, with parted hair, white collar and cuffs, but then a pretty girl looks lovely no matter what she wears. Don't have a hood on the ulster; it is a great disfigurement to that now. What did you give the bride at the wedding you spoke of? Of course I will answer you; I have always done so, though sometimes the answers have failed to appear. Don't let it be so long before you write again, as I am always glad to hear from you.

Lost Her Chance.

A lady told a party of friends that she had quarrelled with her husband, and had planted a tree in memory of this their first falling out.

"What a splendid idea," whispered another lady in her husband's ear; "if we had adopted that plan, we might have had by now a fine avenue of trees in our garden."

Equal to a Refrigerator.

"It is so beat-y hot that I think I must call on Miss Millions."

"What has Miss Millions to do with the weather?"

"She always gives me such a cool reception, don't you know."

Obedient Orders.

Mrs. Billus (after the company had gone).—Johnny, you shouldn't have eaten those preserved fruits. They were not intended to be eaten. They were put on the table to fill up. Johnny Billus.—Well, that's what I used 'em for, mamma."

Physicians

ENDORSE Them, and we GUARANTEE them to CURE, (or money refunded.)

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Skoda's Discovery, Skoda's German Ointment and Skoda's German Soap, are specially adapted to cure inherited and chronic diseases. Mrs. Millett writes: "I have had Salt Rheum ever since I could remember; tried many remedies, but received no benefit until I took Skoda's Discovery."

Skoda's Cures.

My husband says it will cost too much to board me if I take any more of Skoda's Discovery.

Skoda's Little Tablets cure sick headache, constipation and dyspepsia. 50 in a box, 50c.

MEDICAL ADVICE FREE. SKODA DISCOVERY CO., LTD., WOLFVILLE, N. S.

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Lowest Rates, Quick Despatch and Civility. E. N. ABBOTT, Agent, 96 Prince Wm. Street, St. John, N. B.

DURING THE DEPRESSION

In the shoe trade in Montreal and Quebec we were able to buy a great many lines of Boots and Shoes at very much below the usual prices. These, with some broken lines we have in stock, we intend to make a **GRAND CHEAP SALE OF DURING THIS MONTH.** We will make this the best opportunity to buy Shoes at Low Prices that St. John has seen for years. We quote below a few of the lines. As there are about forty different lines, we can only give the price of a few in this space:

Women's Dongola and Calf Button Boots, \$1.50 and \$1.75, now.....	\$1.10
Women's Dongola Button Boots, Common Sense, \$2.00, now.....	1.50
Women's Pebble Button, Worked Holes, usually \$1.00, now.....	0.80
Men's Piccadilly Balmorals, \$2.75, now.....	2.00
Men's Oil Grain Balmorals, \$5.00, now.....	3.50
Boys' Hand-made Calf Lined Balmorals, \$1.75, now.....	1.25

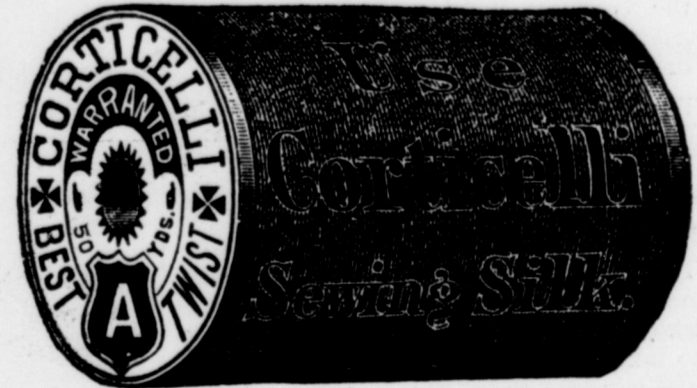
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UNEQUALLED for Strength, Smoothness and elasticity.



Spool Silk and Twist gives the best results for all dressmaking and domestic use. Ladies prefer it, dressmakers recommend it. Try it once and you will use no other.



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Lawrence A. Wilson & Co., Sole Agents, MONTREAL.

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Use Minard's Liniment

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Lowest Rates, Quick Despatch and Civility. E. N. ABBOTT, Agent, 96 Prince Wm. Street, St. John, N. B.

STEAMERS.

On and after MONDAY, the 18th SEPT.

STEAMER CLIFTON

Will leave for wharf at INDIANTOWN, Monday, Wednesday and Saturday afternoons at 3 o'clock for Chagrin, Moss, Glen, Clifton, Reed's Point, Murphy's Landing, Hampton, and other points on the river.

Will leave Hampton wharf on the same days at 5:30 p. m. for St. John and intermediate points.

R. C. Earle, Captain.

INTERNATIONAL S. S. CO.

Winter Arrangement.

TWO TRIPS A WEEK FOR BOSTON.

COMMENCING November 13th, the steamers of this company will leave St. John for Eastport, Portland and Boston every Monday and Thursday morning at 7:25 standard.

Returning will leave Boston on same days at 8:30 a. m., and Portland at 5 p. m., for Eastport and St. John.

Connections made at Eastport with steamer for St. Andrews, Caledonia and St. Stephen.

Freight received daily up to 5 p. m. C. E. LAECHLER, Agent.

THE Yarmouth Steamship Co.

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The shortest and most direct route between Nova Scotia and the United States.

The Quickest Time!

Sea voyage from 15 to 17 hours.

Two Trips a Week

from Yarmouth to Boston. Steamer Boston will leave Yarmouth every Wednesday, and Saturday Evening after arrival of Express from Halifax. Returning will leave Lewis' Wharf, Boston, every Tuesday and Friday at noon.

Steamer "City of St. John" will leave Yarmouth every Friday at 7 a. m., for Halifax, sailing at Barrington, Shelburne, Lockport, Lunenburg. Returning will leave Halifax every Monday at 6 p. m., for Yarmouth and intermediate ports, connecting with S. S. Boston for Boston on Wednesday.

Steamer Alpha leaves St. John every Tuesday and Friday at 7 p. m. for Yarmouth.

L. E. BAKER, Managing Director.

Nov. 1, 1893.

EQUITY SALE.

THERE WILL BE SOLD AT PUBLIC AUCTION at Clubb's Coraer (so called), in the City of Saint John, in the Province of New Brunswick, ON SATURDAY, THE TWENTY THIRD DAY OF DECEMBER NEXT, at the hour of 12 o'clock, noon, pursuant to the directions of a Decreeal Order of the Supreme Court in Equity, made on Tuesday, the 20th day of September, A. D. 1893, in a cause there in pending wherein Anna M. Jordan, Administratrix of all and singular the goods, chattels and credits which were of Thomas Jordan deceased, at the time of his death and Anna M. Jordan, are Plaintiffs, and Elizabeth Sharp and Thomas M. Sharp, I. Arthur Sharp, Annie T. Sharp, Alonzo J. Sharp, Minnie H. Belyea, William Sharp and Grace P. Sharp are Defendants, with the approbation of the undersigned Referee in Equity, duly appointed in and for the said City and County of Saint John, the mortgaged premises described in the said Decreeal Order as:

"ALL THAT CERTAIN PIECE OR PARCEL of land, situate and being in the City of Saint John, in the Province of New Brunswick, fronting on Queen Street, and being forty feet on the said Street and extending back one hundred feet preserving the same breadth to the rear, known and distinguished on the map or plan of the said City as lot Number One Thousand and Thirty three (1033) the said lot being on the Corner of Queen and Wentworth Streets and having been conveyed by Timothy Daniels and his wife to Gilbert Jordan by deed dated the Twenty-fourth day of December, A. D. 1823."

For terms of sale and other particulars apply to Plaintiff's Solicitor.

Dated the Tenth day of October, A. D. 1893.

CLARENCE H. FERGUSON, Referee in Equity.

C. N. SKINNER, Esq., Q. C., Plaintiff's Solicitor.

W. A. LOCKHART, Auctioneer.

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On arrival of Express Train from the East, on Dec. 11th, '93. Jan. 8th, Feb. 5th, March 5th, '94.

SANDWICH ISLANDS and AUSTRALIA,

At 7 a. m. Nov. 16th, Dec. 16th, '93, Jan. 16th, '94.

For rates of fare and all other information enquire at Company's offices.

D. MCNICOLL, C. E. McPHERSON, Gen'l Pass'r Agt., Montreal. Asst. Gen'l Pass'r Agt., St. John, N. B.

Intercolonial Railway.

On and after MONDAY, the 11th SEPT. 1893, the trains of this Railway will run daily (Sunday excepted) as follows:

WILL LEAVE ST. JOHN:

Express for Campbellton, Pugwash, Pictou and Halifax..... 7.00

Express for Halifax..... 13.50

Express for Sussex..... 16.50

Express for Point duChene, Quebec, and Montreal..... 16.55

WILL ARRIVE AT ST. JOHN:

A Parcel Car runs each way on Express trains leaving St. John at 7.00 o'clock and Halifax at 7.00 o'clock.

Passengers from St. John for Quebec and Montreal take through Sleeping Cars at Montreal, at 19.40 o'clock.

A Freight train leaves St. John for Moncton every Saturday night at 22.30 o'clock.

Express from Sussex..... 8.25

Express from Montreal and Quebec, (Monday excepted)..... 10.30

Express from Moncton (daily)..... 10.30

Express from Halifax, Pictou and Campbellton..... 18.40

Express from Halifax and Sydney..... 22.20

The trains of the Intercolonial Railway are heated by steam from the locomotive, and those between Halifax and Montreal, via Lewis, are lighted by electricity.

All trains are run by Eastern Standard Time.

D. FOTTINGER, General Manager.

Railway Office, Moncton N. B., 8th Sept., 1893.

YARMOUTH & ANNAPOLIS R'Y.

FALL ARRANGEMENT.

On and after Monday, 2nd Oct., 1893, trains will run daily (Sunday excepted) as follows:

LEAVE YARMOUTH—Express daily at 8.40 a. m.; Passengers and Freight Monday, Wednesday and Friday at 1.45 p. m.; arrive at Annapolis at 7.00 p. m.; Tuesday, Thursday and Saturday at 1.45 p. m. Arrive at Weymouth at 4.32 p. m.

LEAVE ANNAPOLIS—Express daily at 12.55 p. m.;