

WOMAN and HER WORK.

I do not know of any literature, which contradicts itself so frequently as the fashion reports do. One thoroughly reliable journal assures its readers that there will be no radical changes in the prevailing modes this autumn, we may expect some modifications but that is all. Another equally well posted upon the freaks of fashion announces that there are plenty of changes in store for the immediate future; and indeed the only point upon which they seem to be agreed, is the probable richness of material which will characterize the fashions for the coming winter.

It is predicted that Louis XIII styles, which of course are eminently suited to display the beauty of the new brocades, and velvets, will be extensively adopted by those who are able to indulge their fancy without counting the cost too much. But for those of more moderate means there is a very wide choice, which will permit them to dress within their means and at the same time be in the height of the fashion.

One very radical change, about which there can be no question now, is the return of skirts which are slightly draped. They may not be general, but they will undoubtedly vary the monotony of the perfectly plain skirt. Some of the first Paris dress-makers are showing them. One model recently described consisted of a round skirt of navy blue toulard, spotted with yellow. The foot trimming consisted of two bands of yellow satin ribbon covered with black lace. The skirt was raised a very little on each hip, and showed a petticoat to match which just cleared the ground. A band of the ribbon and lace concealed the belt to which the skirt was sewed, and it was worn over the bodice, while braces to match the belt were attached to it and passed over the shoulders.

Another Paris skirt had two plaits at the centre of the front, forming panier folds at the sides and the back was in two bouffants; an under skirt was slightly shown by the draping. All the leading London and Paris dress-makers have discarded stiffening for skirts, except of course the usual five or six inch facing of canvas and the garment is allowed to hang naturally; when any support is needed, it is supplied by the underskirt.

Skirts of extravagant width, are quite out of style, and those of moderate dimensions neither too scant, nor too full, are made by the leading modistes. For walking they clear the ground very decidedly, and for indoor wear just touch the floor, all round, for more formal occasions they are made slightly longer.

If one were asked to designate the fashionable color for the coming autumn and winter, the only answer possible would be black, so popular will that good old standby be; numerous other colors will be worn, it goes without saying but still, for the best dress, the evening dress and the reception gown, it will not be all black but will be relieved with Jacquemont, with crimson, canary blue and most of all with white for evening wear, and the number of soft billowy flounces which appear in black materials is perfectly bewildering. Black net, black lisse, black crepon and even black velvet is seen made up into flounces and for evening wear many of them are bordered with white lace.

In bodices, the blouse has become so popular, that it is frequently seen in evening dresses, made of course over a perfectly fitted lining which is usually of silk or satin, and the over draping of chiffon, silk, gauze or crepon. The sleeves of such bodices are little else than a collection of flounces or puffs. Many of the newest sleeves show three carefully arranged puffs—a small one just below the shoulder, then a very large full one reaching to just above the elbow, and another, the same size of the shoulder puff, directly on the bend of the elbow. A very plain, tight cuff from the elbow down, finishes the sleeve. Another new sleeve has no less than five flounces all of the same width between the elbow; each flounce is edged with narrow gimp, and from the elbow to the wrist is a series of graduated puffs four in number, separated by bands of gimp insertion.

One of the oddest fancies of the season is the full Elizabethan ruff of plaited silk muslin edged with white lace, which reaches quite up to the ears of the wearer, entirely conceals her neck, and is just as quaint and charming, as it is uncomfortable.

As for materials it is hardly necessary to say that serge will be very much worn, because it is always very much worn, but this year it will divide the favor with the now so called rough goods, which are really delightfully soft and pliable. These come in all shades, and all varieties; Scotch heather, mixed chevrons, and the boucle goods which show queer little silky tufts and curls scattered over their surface. Most of these come in odd, bright colors very much mixed, and in the piece they are far from pretty, though when they are fashioned into tailor made suits they are stylish, and very elegant. The shot chevrons are the heaviest, but to me they have a strangely common look, which wears away insensibly the moment you glance at the price card, then you know they are very far from being common.

There are many varieties of basketcloth or hopsacking as it is called, and another popular fabric is whipcord, a sort of diagonal weave which is yet not a serge. In short the choice is almost endless, and the prices vary to suit all purses.

Nesselrode Pudding.

One pint of chestnuts, one pint of sugar, one pint of boiling water, one pound of French candied fruit (mixed), one pint of almonds, one pint of cream, one pineapple or one pint of canned, yolks of six eggs—Shell the chestnuts, take off the brown skin, put them in a saucepan, cover with boiling water and boil twenty minutes, then press them through a colander. Shell blanch and pound the almonds. Cut the fruit into small pieces. Put the water and sugar on to boil let it boil fifteen minutes. Beat the yolks of the eggs until very light; add them to the boiling syrup; stir over the fire until it boils, then take it off and beat with a wire spoon until cold. Now add the fruit, cream almonds, chestnuts and a tablespoonful of vanilla, and if you use wine four tablespoonfuls of sherry. Mix

well together, turn into the freezer and freeze. After it is frozen drain off the water, add more salt and ice, cover the freezer with a piece of carpet and stand away for four or five hours to ripen. This will serve fifteen persons.

Peach Short Cake.

Use canned peaches and prepared flour for this dish. Chop quarter of a pound of butter into a quart of prepared flour; quickly stir into it enough sweet milk to make a soft dough; put this into two round cakes upon buttered tin pie plates and bake them in a hot oven. Meantime open a can of peaches, reserve the finest for the two top layers and cut the rest in small quarters. When the short cakes in the oven are done and cool enough to handle, tear them open with the aid of a fork, butter the inside, divide the cut peaches upon the two bottom layers and arrange the fine ones on the others, thickly dust all with sifted powdered sugar, lay the tops upon both underpieces and serve the short cakes with more sifted sugar and sweet cream. The juice of the canned peaches, well sweetened with powdered sugar, can be used instead of cream.

Eggs In Brown Butter.

Break six eggs, one at a time, into a saucer, and slip them off into a hot frying-pan containing butter and lard mixed in equal proportions. Cook about three minutes, remove to a hot platter and pour over them the following sauce: Heat together one teaspoonful of tarragon vinegar, one tablespoonful of chili sauce, one teaspoonful of lemon juice and one saltspoonful of salt. Brown two heaping tablespoonfuls of butter and strain into the hot liquid. If the above seasonings are not at hand, brown the butter, add one tablespoonful of cider vinegar and strain over the eggs.

Apple Jelly.

Take juicy apples, remove the stems and tops and wash carefully, cut in quarters and enough cold water on them to just cover; boil soft, and let them drain through a jelly bag. To each pint of juice allow a pound of white sugar, boil twenty minutes, and do not mind it if it does not jelly very firmly at first. It will be all right in a short time, and perfectly firm when you want to turn it out.

Fried Tomatoes with Cream Gravy.

Wash and wipe large ripe tomatoes, and cut them in slices half an inch in thickness; season with pepper and salt and fry them in sweet dripping, or half butter and half lard. When they are all done, dish them, and dust a little flour in the pan, pour in a tea-cup of rich cream or tinned milk, give a boil-up, pour over the tomatoes and serve. This is a nice breakfast-dish.

Chili Sauce.

Take twenty-four ripe tomatoes, one large onion, one-half cup of sugar, one quart of vinegar, ten green or ripe peppers, two tablespoonfuls of salt, and one tablespoonful each of allspice, ginger and cloves. Chop the tomatoes, peppers and onion fine and simmer two hours.

ONE OF YOUR GIRLS.—I am sorry to say that I have mislaid your letter and cannot give you the translation this week. I am really afraid it has been thrown out of the office window, but I will have a careful hunt and if I cannot find it, I must ask you to repeat it. I remember your question about the card; you are quite correct. ASTRA.

THINGS OF VALUE.

Pleasure owes all its zest to anticipation. The promise of a shilling fiddle will keep a schoolboy in happiness for a year; the fun connected with its possession will expire in an hour. Now, what is true of schoolboys is equally true of men. All they differ in is the price of their fiddles.

I was cured of terrible lumbago by MINARD'S LINIMENT.

REV. WM. BROWN.

I was cured of a bad case of earache by MINARD'S LINIMENT.

MRS. S. KAULBACK.

I was cured of sensitive lungs by MINARD'S LINIMENT.

MRS. S. MASTERS.

You can flatter any man by telling him that you know him to be a man who is not easily flattered.

Puttner's Emulsion contains neither Quinine, Strychnine, nor other harmful drug. Its ingredients are wholesome animal and vegetable substances, and it may be taken indefinitely without dangerous results.

Man thinks it absolutely necessary to have a corkscrew to draw a cork. Woman will gouge it out with her scissors, or knife, or button-hook. If it won't come out it will go down, and, after all, the contents of the bottle are what are wanted.

London's Feminine Stock Broker.

Amy F. Bell has been for several years a stock broker in London. She has an office hard by the Stock Exchange, and does a large business, especially among women clients. Her peculiar aptness for the profession was shown when she was a little child. An old gentleman, a visitor at Miss Bell's home, happened one day to be diligently reading the money article in the Times. He was in no mood to be interrupted, so he said to the child when she hung around him: "Run away, little girl! I am busy with my lessons, and you must go to yours." "Yes," said little Miss Amy, but what's the highest recreation of the infant phenomenon to study the stock quotations.

Why She Stayed.

Mr. Gayboy (who is homely, to pretty servant girl)—"My wife talked rough to you but you haven't given any notice to quit. Tell me, candidly, Jennie, is it me that keeps you in this house?" Jennie—"Yes, it is, Mr. Gayboy. This is the only house I ever was in where my sweetheart wasn't jealous of the boss."—Texas Sitings.

Horsford's Acid Phosphate.

MAKES DELICIOUS LEMONADE.

A teaspoonful added to a glass of hot or cold water, and sweetened to the taste, will be found refreshing and invigorating.

BORN.

Halifax, Oct. 2, to the wife of Guy C. Hart, a son.
Amherst, Sept. 30, to the wife of Hiram Carter, a son.
Halifax, Sept. 15, to the wife of Nelson Corning, a son.
Windsor, Oct. 4, to the wife of William Turner, a son.
Dartmouth, Sept. 26, to the wife of Andrew Grant, a son.
Westport, Oct. 3, to the wife of William Atkinson, a son.
Parrishboro, Oct. 1, to the wife of C. A. E. Kelly, a daughter.
Kentville, Oct. 1, to the wife of Norris Margeson, a daughter.
Albert, Sept. 29, to the wife of George Goff, a daughter.
Dartmouth, Sept. 29, to the wife of J. F. Anderson, a daughter.
Westville, N. S., Sept. 29, to the wife of J. J. Fraser, a daughter.
Upper Stewiacke, Oct. 2, to the wife of F. J. Logan, a daughter.
New Glasgow, Oct. 3, to the wife of James K. S. Fultz, a son.
Lower Sackville, N. S., Oct. 1, to the wife of Frank S. Fultz, a son.
Londonderry, Oct. 2, to the wife of Kenneth McIntosh, a son.
Riverside, Sept. 19, to the wife of Capt. Henry Turner, a daughter.
Granville, N. S., Sept. 30, to the wife of Lorenzo Durand, two sons.
Fredericton, Sept. 28, to the wife of Rev. F. C. Hartley, a daughter.
Bridgetown, Sept. 30, to the wife of Dr. G. M. E. Marshall, a daughter.
Charlottetown, P. E. I., Sept. 29, to the wife of E. Ira Purdy, a daughter.
Charlottetown, P. E. I., Oct. 2, to the wife of Theo. L. Chappelle, a daughter.

DIED.

Preston, Sept. 28, Louisa Huen, 17.
St. John, Oct. 4, John McGinley, 47.
Halifax, Sept. 30, Michael Griffin, 82.
Halifax, Sept. 29, Sarah A. Gifford, 29.
New Glasgow, Mrs. H. B. Newman, 54.
Dartmouth, Sept. 25, Rosina Robson, 17.
Black Rock, N. S., Sept. 27, Simon Tufts.
Amherst, Oct. 6, wife of Edward Himmam, 41.
St. John, Oct. 3, Mary Jane, wife of John Tonge.
Cornwallis, Sept. 22, Mrs. Puelche Coldwell, 79.
Summers, N. S., Sept. 30, Charles L. Lisle, 49.
St. John, Oct. 6, Annie, wife of David J. Way.
Yarmouth, Oct. 3, Annette, wife of Edward Cowan, 38.
Halifax, Oct. 4, Isabella, widow of late Eben White.
Halifax, Oct. 2, Catherine, widow of late P. Macbeth Huley.
Marshalltown, N. S., Mary, widow of late Patrick Ryan, 90.
Canning, N. S., Sept. 19, Mary J., wife of D. A. Percy, 60.
Liverpool, N. S., Oct. 1, Mary, wife of Robt. S. Storms, 45.
Dartmouth, Sept. 28, infant son of Andrew and Cassie Grant.
St. John, Oct. 3, Anna M., daughter of late Harrison G. Kinnear, 70.
St. John, Oct. 7, of pneumonia, Michael, son of late Joshua Corkery.
St. John, Oct. 8, Georgina, daughter of George and late Mary Nixon.
St. John, Oct. 7, George Emery, son of David and Martha Ramsay, 3.
Weymouth, Sept. 28, of typhoid fever, daughter of Mrs. Joseph Corneli, 4.
Windsor, Sept. 23, Fritz, son of Arthur W. and Lillian M. Smith, 7 weeks.
Halifax, Oct. 3, Edward Stanley, son of Edward and Maud Quigley, 13 months.
Bridgetown, Sept. 29, Cecil, infant son of Wesley and A. Flo Caldwell, 6 weeks.
Dartmouth, Sept. 30, Mary, wife of Andrew Grant, and daughter of late Maurice Downey.
Dartmouth, Oct. 4, Barbara, wife of Joseph Tynes, and daughter of Chas. and Mary Smith, 26.

MARRIED.

Halifax, Oct. 3, by Rev. Dr. Foley, Felix Doyle to Maggie Foley.
Halifax, Oct. 5, by Rev. G. J. Bond, William Nelson to Lucy Barrett.
St. John, by Rev. G. O. Gates, Frederick S. Mahee to Sarah G. Hamlin.
Parrishboro, Sept. 27, by Rev. Mr. Noble, Dr. F. A. Rand to Lizzie Rice.
Windsor, Oct. 4, by Rev. J. A. Mosher, Richard S. Ward to Lizzie F. Curry.
Fredericton, Oct. 4, by Rev. F. C. Hartley, Alfred Pendrigh to Esther Campbell.
Sackville, Oct. 2, by Rev. W. H. Warren, Phineas White to Minnie Deware.
Lunenburg, Oct. 4, by Rev. P. V. Morash, William Acker to Margaret Burns.
Halifax, Oct. 4, by Rev. John Calder, Daniel McLean to Ella C. McPhee.
Hebron, Sept. 28, by Rev. F. H. Beals, George N. Crosby to Theresa Corning.
Yarmouth, Oct. 4, by Rev. Mr. Millar, Robert H. Pendrigh to Maggie Myers.
Halifax, Oct. 4, by Rev. Dr. Partridge, James Tozer to Emmeline Payne.
Millstream, Oct. 4, by Rev. F. F. Dawson, Geo. B. Nevers to Maude Kennedy.
Dartmouth, Oct. 3, by Rev. J. B. Hemeon, Arthur H. Lawlor to Hannah Short.
St. John, Oct. 4, by Rev. Father Donohue, Thomas Shannon to Lizzie Finigan.
Halifax, Oct. 4, by Rev. Gerald Murphy, E. J. Bennett to Mary I. Mulhally.
Halifax, Oct. 2, by Rev. F. F. Murphy, Edward P. Ryan to Catherine A. Moran.
Wallace Bridge, N. S., by Rev. Ben. Hill, James H. Blair to Susan M. Smith.
Fredericton, Sept. 25, by Rev. Dr. McLeod, William E. Brewer to Louisa Walton.
Amherst, Oct. 4, by Rev. D. A. Steele, Charles A. Kennedy to Maude E. Purdy.
Halifax, Sept. 27, by Rev. Dyon Hague, George G. Kendrick to Annie M. Palmer.
St. John, Oct. 11, by Rev. Wesley Clarke, Lily Ethel Segee to Grosvenor Ethelbert Titus.

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If you regard her health and strength, and want to keep your home free from hot steam and smell, and save fuel, washing powders, and the clothes,

Get her Sunlight SOAP

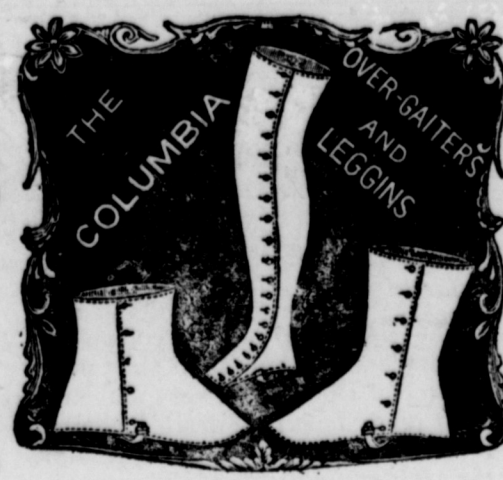
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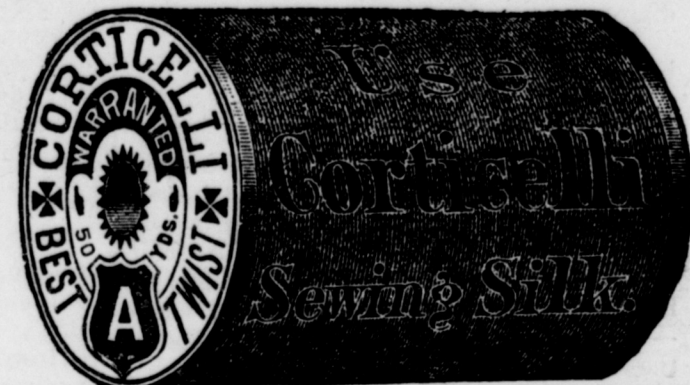


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Baggage taken to and from the depot free of

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On and after Monday, 2nd Oct., 1893, trains will run

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LEAVE YARMOUTH—Express daily at 8.10 a.m.

and arrive at Annapolis at 12.10 p.m.; Passengers and Freight Monday, Wed-

nesday 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 Yarmouth at 4.32 p.m.

LEAVE ANNAPOLIS—Express daily at 12.55 p.m.

and arrive at Yarmouth at 4.50 p.m.; Passengers and Freight Tuesday, Thurs-

day and Saturday at 5.50 a.m.; arrive at Yarmouth

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