

WOMAN and HER WORK.

Here are some such excellent pineapple recipes girls, that I must let you have them this week, though it is not cooking week, but I am afraid the pineapple season will be over if I do not hasten, and I can assure you they are good, as I have tried many of them myself.

Pineapple Preserves No. 1.

Pare the pineapples, and with a penknife, or sharp pointed knife remove the eyes, then with a silver fork tear the pulp off the core in small pieces. The core is of course to be rejected. Weigh the prepared fruit, and to each pound allow a pound of sugar. Place the fruit and sugar in a porcelain-lined kettle in alternate layers, adding a small half-pint of water for every pound of sugar. Bring the preserve slowly to the boiling point, boil for three minutes, and drain through a colander. Return the syrup to the kettle, and boil for half an hour, removing all the scum, then add the pineapple, and boil all together for fifteen minutes longer, when the preserve should be done. If the syrup is not as thick as desired, remove the fruit again and boil the syrup alone until the required richness is obtained.

No. 2.

Prepare the pineapple as in No. 1, weigh it, and allow three-quarters of a pound of sugar to a pound of fruit. Place in alternate layers in a preserving kettle, and when a syrup has formed, set the kettle over the fire. Cook until the fruit is transparent, drain it from the syrup; return the latter to the kettle and boil a little longer. Pour over the fruit, and when cold, store in small jars.

Grated Pineapple.

Pare the fruit and remove the eyes, then grate it on a coarse grater, rejecting the cores. Allow a pound of sugar to a pound of prepared fruit. Mix the sugar with the fruit, and let it stand until next day. Boil for one minute, when the preserve is done.

Canned Pineapple.

Pare the fruit, remove the eyes, and with a very sharp knife cut the pineapple in small thin slices, cutting down the sides until the core is reached. Allow half a pound of sugar to a pound of prepared fruit. Place the fruit and sugar in alternate layers in the preserving kettle and let it stand over night. In the morning boil for one minute, skim, and can as usual, using pint jars.

Canned Raw Pineapple.

Prepare the fruit as in preceding recipe, weigh it, and allow one pound of sugar to each pound of pineapple. Put the fruit and sugar in a large bowl, and stir well, then pack as tightly as possible in pint jars. Put on the covers and tighten them, then set away.

Pineapple for Immediate use.

Prepare the fruit by shredding from the core with a silver fork after the rind and eyes are removed. Sprinkle plentifully with sugar, and when a juice has formed, serve for dessert, lunch, or tea.

Another way is to cut the prepared pineapple into cubes, always remembering to reject the core, sprinkle plentifully with sugar, and pour over the whole half a cupful of orange juice.

Pineapple Pudding.

Ingredients: One ounce of gelatine, the yolks of four eggs, two cupfuls of milk, three-fourths cupful of sugar, two cupfuls of grated pineapple, and a tiny pinch of salt. Put the gelatine to soak in enough of the milk to cover, and bring the remainder of the milk to the boiling point in the double boiler. Beat the eggs with the sugar and salt until thick and light, stir in to them the boiling milk, return to the saucepan, and stir until the mixture thickens, like boiled custard. Remove from the fire, add the dissolved gelatine and the pineapple, stir for five minutes, then pour into a mould and set away to harden.

Pineapple Cream.

Ingredients: Two cupfuls of shredded pineapple, one cupful of sugar, one pint of cream, one ounce of gelatine, half a cupful of cold water. Soak the gelatine in the water until soft. Chop the prepared pineapple fine and boil it with the sugar twenty minutes, add the gelatine, and strain through a sieve, pressing through as much of the fruit as possible. Beat the mixture until it begins to thicken, then stir in the cream which has been previously whipped. Mix well, pour into a mould, and set away to harden.

Crushed Strawberry Ice Cream.

Mash a quart of strawberries, sweeten very sweet, and stir them into two quarts of half frozen custard. For the custard allow six eggs and a heaping half pint of sugar to each quart of good milk, allow it to cool thoroughly, then partly freeze, beat the berries in thoroughly, and freeze quickly. This is delicious.

Sea Foam.

Soak a large cupful of tapioca over night in a quart bowl filled with water. Steam until clear, stirring occasionally. When done add a cupful of sugar and a lump of butter. Beat well, stir in the beaten whites of three eggs, and set to cool. Serve with rich cream and shredded pineapple.

Lemon Sauce.

One large cupful of sugar, and small half cupful of butter creamed together. One well beaten egg stirred in, all the juice of one lemon, and half the grated peel of one, a small teaspoonful of nutmeg. Beat hard for ten minutes and add three tablespoonfuls of boiling water, one at a time. Heat the sauce over steam, but do not allow it to boil.

I have already published my favorite recipe for bottled lemonade more than once I think, but as I am often asked for it, and as it is a great luxury to have in the house this hot weather, I repeat it for the benefit of those who do not keep PROGRESS on file.

Lemonade.

Three lemons, three pounds of granulated sugar, one ounce of citric acid and two quarts of water. Put sugar and water down together in a porcelain lined preserving kettle, and while they are melting together grate the lemons, and throw the grated rind into the sugar and water, then add the juice, and let it all boil for half an hour, just after you take it off the fire add

the citric acid which has been previously melted in a little hot water. Strain through muslin and bottle, while still warm. Keep in the cellar, or some cool place. A little over an inch depth in the bottom of a tumbler, filled up with water is sufficient to make a strong glass of lemonade.

Here are two excellent English recipes the one an appetising stew, seasoned as the English cooks can season and a delicious dish for either luncheon or supper. I don't know where any of us are going to get the bay leaves though.

English Stew.

Cut up 3 pounds of rump steak. Dissolve 4 ounces of beef extract in a quart of water, add beef and stew two hours. Season with cayenne, salt, grated rind and juice of half a lemon, a tablespoonful of cornstarch wet with 3 tablespoonfuls of mushroom catchup, a teaspoonful each of soy and Worcestershire sauce and a glassful of port. Stew 15 minutes.

Jellied Veal.

A knuckle of veal, 2 onions, a blade of mace, a bay leaf, a gill of good vinegar, 12 whole cloves, 6 peppercorns, a half teaspoonful of ground allspice, salt and pepper to taste. Wipe the knuckle and cut it into pieces. Put it into a kettle with 2 quarts of cold water. Bring it slowly to simmering point. Skim and simmer gently for two hours, then add the onion, mace, bay leaf, cloves, peppercorns and allspice and simmer one hour longer. Take out the knuckle, carefully remove the bones and put the meat into a square mould. Boil the liquor until reduced to one quart. Strain, add the vinegar, salt and pepper to taste, pour it over the meat and stand it away over night to cool. When cold, turn it carefully out of the mould, garnish it with parsley and lemon, and it is ready to serve.

Fruit Salad.

Put the strawberries in a glass dish with alternate layers of pulled pine apple. The fresh is better, but the canned pineapple may be used. It should be pulled instead of sliced because the slices retain too much of the tough fibre. There are no two flavors that combine more perfectly than those of the strawberry and the pineapple. When the pyramid of fruit is completed, the strawberries of course on top, pour over the whole either wine or the strained juice of three lemons and two oranges, sweetened to taste. Keep it on the ice until ready to place on the table.

INQUIRER—Fredericton—If you cannot get it at the office of publication I am afraid I cannot help you. I have often wanted a copy myself, and failed to get it. Are you sure none of your friends happen to keep a file of PROGRESS? Surely they would oblige you. Write first to the office and ask, and if there is one to spare you will get it. I am always glad to answer questions.

GILBERTA, St. John—What a beautiful hand you write! Really, as pretty a one as I ever saw; so bold and so clear, it is a pleasure to read it. Don't apologize for the Sunday writing, I always, or nearly always write on Sunday myself, most busy people do, and I never could see any great harm in it. My dear girl, you only asked me one question, but you got that one just a little tangled. We never wrote a poem called, "Ring out wild bells," in fact, there is no such poem; the verses you name appear in Tennyson's "In Memoriam" forming the 106th stanza. I will give them to you with pleasure.

Ring out, wild bells, to the wild sky,
The flying cloud, the frosty light:
The year is dying in the night;
Ring out, wild bells, and let him die.

Ring out the old, ring in the new,
Ring happy bells across the snow:
The year is going, let him go;
Ring out the false, ring in the true.

Ring out the grief that saps the mind,
For those that here we see no more;
Ring out the feud of rich and poor,
Ring in redress to all mankind.

Ring out a slowly dying cause,
And ancient forms of party strife;
Ring in the noble modes of life,
With sweeter manners, purer laws.

Ring out the want, the care, the sin,<
The faithless cunning of the times;
Ring out, ring out my mournful rhymes,
But bring the fuller minstrel in.

Ring out false pride in place and blood,
The civic slander and the spite;
Ring in the love of truth and right,
Ring in the common love of good.

Ring out old shapes of foul disease;
Ring out the narrowing lust of gold;
Ring out the thousand wars of old,
Ring in the thousand years of peace.

Ring in the valiant man and free,
The larger heart, the kinder hand;
Ring out the darkness of the land,
Ring in the Christ that is to be.

Wonderfully applicable to our day and generation, is it not? And yet I do not care for the verses at all, they seem to me rather clap-trap, and not quite worthy of Tennyson. If you wanted Poe's magnificent poem called "The Bells" which begins:

"Hear the sledge with the bells—silver bells,"

I am afraid I cannot publish it as it contains a hundred and twenty lines and would take up too much space. You will find it in any collection of noted poems, if you do not possess Poe's works, I think both Bryant's and Harpers Encyclopedia of poetry and song contain it. I am glad you found the recipe so satisfactory. Do you know that although I have invited my correspondents to contribute to the cooking column, I had no responses as yet? I am surprised at you for asking! How could any right minded person who knew anything about the matter be other than "against"?

ASTRA.

For the sake of your children do not scold. It is a great misfortune to have children reared in the presence and under the influence of a scold. The effect of the everlasting complaining and fault-finding of such persons is to make the young who hear it unamiable, malicious and callous-hearted, and they often learn to take pleasure in doing the very things for which they receive tongue-lashings. As they are always getting the blame of wrong-doing, whether they do it or not, they think they lose all as well do wrong as right. They lose all ambition to strive for the favorable opinion of a fault-finder, since they see they always strive in vain. Thus a scold is not only a nuisance, but a destroyer of the morals of children.

SOCIAL AND PERSONAL.

(Continued from Eighth Page.)

DORCHESTER.

JULY 11.—Miss Lizzie Keillor, an aged resident of Dorchester, died at the residence of Mrs. Swayne on the 3rd inst., funeral took place on Thursday, Rev. Mr. Wiggins officiating at the services in Trinity church in the absence of Rev. Mr. Campbell.

Mr. Geo. J. Oulton and Miss Grierson, are attending the summer school of Science at Sackville. Miss Mamie Cooke, of Moncton, is visiting Miss Sadie Forster, at Willowside.

Mr. G. Arthur Wallace is spending his vacation in Boston.

Miss Phiney left for her home in Sackville, last week to spend her holidays.

Miss Sarah Forster, who taught the Row school here since its opening, residing at the close of last term. Her scholars presented her with an address accompanied by a beautiful gold pen and a silver inkstand.

Mr. Albert Hickman, of Moncton and Mr. Joe Douglas, of Amherst, are visiting their uncle Mr. John H. Hickman.

Mrs. Tait and Miss Mabel Tait, left on Saturday for North Sydney, where they will spend the summer.

Judge Landry and Mrs. Landry spent last week in Richibucto.

Mr. and Mrs. W. B. Chandler, were in St. John on Saturday.

Mrs. John Hickman and Miss Peck are visiting friends in Richibucto.

Mr. John H. Beatty, of Hillsboro, and Rev. I. N. Gross, were the guests of Mr. Geo. F. Wallace on Sunday.

Mr. Fred Anderson and Mr. J. Rodgers drove over from Amherst on Sunday.

Mrs. R. W. Hewson, of Moncton, is visiting her mother, Mrs. G. W. Chandler.

Mr. G. R. Chandler has gone to St. John to take a position in the W. U. Telegraph office.

Mr. and Mrs. J. N. Vincent and Miss DeForest, of St. John, were in Dorchester last week.

Sir John C. Allen spent Monday night here on his way to Albert county. While here he was the guest of Rev. Mr. Campbell at the rectory.

Mr. John S. Eagles, of St. John, spent Sunday here.

Mrs. Chamberlain, of Brooklyn, is spending the summer here with her parents, Mr. and Mrs. C. E. Knapp.

BATHURST.

[PROGRESS is for sale in Bathurst at McGinley's Grocery store.]

JULY 5.—His Lordship Bishop Rogers and Rev. Fr. Lawlor of Chatham, were in town a shore time on their way to and from Carleton Place.

Mrs. D. Gustavus McLaughlin, who returned from Boston only a few weeks ago, and who has been confined to her bed since, has suffered very much in the last few days, but bears her suffering with great patience.

Misses Minnie and Josie Burns have returned from their visit to St. John.

Miss Emma Burns has returned from Halifax, accompanied by Misses Lena and Georgie, who have come home to spend the vacation.

Mr. Thos. Adams with Masters Clarence and Herbert of New York, are visiting friends here.

Miss Hall, who has been teaching in the Village high school during the past term, has returned to her home in St. John.

Miss Mary White is home from Mount St. Vincent, Halifax.

Miss Lizzie Keary has returned from Chatham Academy to spend the vacation.

Mrs. Sam. Williamson is visiting her friend, Mrs. J. C. Carruthers in Harcourt.

Mr. John Barry of St. John, was in town a few days.

Dr. W. P. and Mrs. Bishop were very unexpectedly called to Newcastle on account of the serious accident with which their son, Master Sam met.

One of his boy friends in carelessly handling a slingshot, shot the contents into Master Sam's eye. He is suffering very much.

Mrs. O. F. Stacy and her daughter, Miss Lena, are spending the summer months here.

Miss Lizzie Mailin, who fills the position of post mistress in Sydney, C. B., is spending a short vacation with her home people here.

Miss S. F. Meahan, who has been for some months in New York, is at home.

Mr. G. Wheeler, teacher of the private school, has returned to his home, and I understand is not coming back to Bathurst.

Rev. Mr. Smith, of Chatham, was in town a short time last week.

Messrs. Frank McCullough, Charlie McManus, and J. McLaughlin, have returned from St. Joseph's College, Memramcook.

On last Thursday evening the ladies of the Wesleyan congregation held a tea and fancy sale in the Masonic hall, which was very well attended and proved quite a success.

Mrs. J. J. Burns chaperoned a gay party of young people who went to Carleton Place on Monday to spend a few days.

Alton Point presented quite a gay appearance on Monday last, when a number of our townspeople celebrated that day instead of the 1st in picnicking and outdoor games.

Miss Annie Henry, of Chatham, was the guest of Mrs. T. F. Keary, for a few days this week.

BAIE VERTE.

JULY 11.—Rev. L. S. Johnson and Mrs. Johnson returned from conference on Thursday.

Mrs. Albert Carter, of Point de Bute, is visiting Mrs. James Irvine, Tidnish.

Miss Maggie Goodwin is visiting at Aulac.

Mr. George McKean, of St. John, was in town on Thursday.

Mr. A. E. Wilson, of the postal department, St. John, is visiting Dr. and Mrs. Black.

Miss Baxter, who has been visiting at Brooklin, returned on Friday.

Prof. Gaily, of Philadelphia, was in town on Tuesday.

Mr. and Mrs. Mahoney and children, of Melrose, spent a few days in town last week.

Mr. William Goodwin, teacher at St. John, is visiting at his old home, Tidnish.

I hear there will be a wedding in our village in the near future, when Baie Verte will lose one of its most popular young ladies.

Mr. and Mrs. Hazen Goodwin, of Point de Bute, was in town Tuesday.

Miss Purdy, of Amherst, is the guest of Miss Nettie Goodwin.

Miss Goodwin and Miss Lincens returned from Cape Tormentine, on Wednesday.

Mrs. Arthur Avaril Tidnish, were in town on Sunday.

Mr. and Mrs. Albert Wilson returned to their home in St. John, on Saturday.

Miss Kate Prescott left for Halifax, on Monday.

Mrs. Walter Allison Halifax, was visiting her sister, Mr. Prescott, on Tuesday.

Mr. and Mrs. Albert Copp spent Sunday at North Point.

Coun. Truman, of Point de Bute, was in town on Monday, the guest of A. Copp.

Mrs. Crane, of Amherst, and Miss Blanche Donil, of Charlottetown, are in Baie Verte, the guests of Mrs. Casey.

Mr. Albert Trueman, and the Misses Trueman, of Point de Bute, are the guests of Mrs. W. Prescott.

Mrs. Edward Ogden left for her home in Sackville, on Friday, having spent two weeks with her father, Mr. Jacob Silliker, who is seriously ill.

Mr. T. A. Kinnear, of Sackville, was in town on Tuesday.

HOULTON, ME.

[PROGRESS is on sale at W. T. Frend's and O. M. Smith's bookstands.]

JULY 12.—Mrs. S. W. Hurst and daughter are here visiting from Kansas city.

Mrs. Saulson, of Portland, gave a "Health Talk" to ladies only, this Wednesday evening in Music Hall.

Miss Kate Watson, of Upper Andover, N. B., is here visiting.

Mrs. O. F. French leaves Friday of this week for Ilesboro, Me., for a two weeks' outing trip. Her father and daughter will accompany her.

Hon. Llewellyn Powers left here Tuesday for St. John on business.

Mr. and Mrs. W. A. Nickerson and two daughters arrived Tuesday from Chicago, after a pleasant visit of one month at the Exposition.

Mrs. W. Z. Earle has arrived from St. John, and is happily located with Mrs. M. Philbrick, on Court St.

Miss Langley, of Portland, is visiting Mrs. E. A. Moody, on Charles St.

Tuesday a Methodist picnic was held at Nickerson's Lake.

A pleasant evening party was given by Mrs. C. H. Fogg, this Wednesday evening.

Miss Hattie A. Merritt is now acting as book-keeper in the store of E. Merritt & Sons.

PLEASANT.

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ST. MARY'S, N. B.

JULY 5.—Mr. Edward C. Barry went to Boston a few days ago. He has secured a good situation in that city, and will likely remain there for some time. He will be very much missed in musical and social circles.

Mr. John Barry and family, of Zionville, have lately moved from their former home, and will reside at the old homestead in Lower St. Mary's with Mr. Barry's mother.

Master James Barry spent Sunday with his friends at Lower St. Mary's.

Mrs. James Ryan, of Fredericton, visited her old home lately.

Miss M. G. Biden has returned home for a vacation.

Mr. W. A. Gamble, of Manguerville, spent Sunday with friends in Fredericton and vicinity.

Mr. John Ruel, who was badly burned at the late fire at Gibson, died at the Victoria hospital on Sunday morning. The funeral took place yesterday from the residence of his son, Mr. James Ruel. The remains were taken to St. Mary's English church, where a service was held, and were interred in the cemetery of Trinity chapel, Lower St. Mary's. The sympathy of the community is extended to Mrs. Ruel and her family in their great affliction.

Mrs. Ruel, Miss Ruel and Master Ernest have been residing with Mr. and Mrs. James Ruel since the fire.

Miss Rosa Ruel and her sister, Mrs. Dibblee, came down from Woodstock to attend their father's funeral. Two of Mr. Ruel's sons, Charles and John, are absent in the Northwest, and one, Mr. George Ruel, in Chicago.

Rev. Mr. Parkinson and family, who were entertained at Mrs. W. Jaffrey's for some time after the fire, have secured apartments at Upper St. Mary's, and have begun housekeeping. The Misses Secley reside with them.

Miss Maggie Jaffrey has been residing in Woodstock lately.

Mr. and Mrs. Kyle and family, who were the guests of Mrs. Goldworthy at Lower St. Mary's after the fire, have gone to housekeeping in a cottage on the Nashua road.

Mrs. Byram, and the Misses Byram, are residing with Mrs. Hallett at Gibson.

Mr. Roper of Blackville, is visiting here, moved to Fredericton Junction last week.

The death of Mrs. Josiah Lint of Marysville, took place on Sunday. Much sympathy is felt for Mr. Lint, and his son and daughter, Mrs. John B. Gill who formerly resided in Lower St. Mary's.

Messrs. Tom and Jack Wilson spent Sunday with their parents in Upper Manguerville.

Mrs. T. Robinson of Blackville is the guest of her parents, Mr. and Mrs. Charles Brown, at Robinson Villa.

Miss Strange has been visiting Miss Gertrude Browne the past week.

Dr. and Mrs. Flemming of Winnipeg, are expected home to-day.

Master Frederick Biden spent Sunday at St. Mary's, the guest of his parents.

Mr. Roper of Blackville is visiting here.

Miss M. Biden has taken the organ in Trinity Chapel, for the vacation. Miss Carol Polkers acted as organist for some time previous to Miss Biden's return.

Mrs. Johnston spent a few days here last week. Mr. Hugh Peters is in hospital for the holidays.

Mr. William Baker who has been ill, is now convalescent.

Miss Charlotte Barker of Barker Point, visited friends in Manguerville lately.

Master Tom Duffy, who was ill with bronchitis, is able to attend to business.

Miss Mary Pepper is able to be out again, after her slight indisposition.

Mr. and Mrs. Hieler of Roxbury, Mass., are expected here during the summer.

Miss Clements has been visiting Miss Jaffrey.

Mr. and Mrs. Manguerville, was here for a short time last week.

Mrs. Logan and family are staying with Mrs. Armstrong below the Nashua.

Miss Pepper entertained a few friends the other evening from 8 to 11 o'clock. A very enjoyable time was spent with games and music.

OAKLAND.

NEWCASTLE.

JULY 5.—Another delightful dance was given last Friday evening on board the "To Brodrie." Capt. Oisen ably assisted by Capt. Krutz, of the "Try" succeeded admirably in making the affair a most enjoyable one, and they will ever be held in pleasant remembrance by the young people. The two ships were lying side by side and