

WOMAN and HER WORK.

It seems to me that at the present time a few words of "advice to those about to houseclean," might not be out of place, since the time of spring cleaning is upon us. It is a time none of us look forward to with anything like pleasant anticipation, I am sure, although the insane delight we are supposed to take in the ceremony has been a time honored joke for generations amongst the other sex, especially those who belong to the newspaper fraternity, and we are supposed to revel with a sort of malicious enjoyment in the state of discomfort and general chaos we have called forth.

Why we should be supposed to enjoy such a season of hard work and "topsy-turviness" I am sure I don't understand; but perhaps it is because we know it is a necessary evil, and so try to be philosophical and make the best of it.

It is a terrible piece of work at best, and everyone dreads it for weeks before it has become an actual reality, but when once the trouble begins and the housecleaning carnival is fairly inaugurated a sort of fever seems to take possession of the housewife and she quite enjoys her work. At least, I know I do, a spirit of unrest claims me for its own and I love the work, hard as it is; while the delightful sweetness and cleanliness of everything, once the ordeal is over, repays me for all their labor.

So much for the work itself, but the point I wish to impress upon you, my dear sisters, is this, don't make housecleaning time any more of a toil than you can help. Take it a little easily, save your vitality as much as possible, and above all let your men folk find as little difference as possible in their daily lives during the melancholy days when soap and water, pearline and "elbow grease" reign supreme. Remember that if you are working hard at home, they are, in all probability, working just as hard abroad, and that they are entitled to a little comfort and consideration as well as a good and sufficient meal when they come home tired, and perhaps a little cross in the evening. Don't let the bread winners suffer, if you can possibly help it, and it is not much more trouble to broil a steak for Jack's dinner than to let him cut a dreary cold lump of mutton or beef off the remains of yesterday's dinner and help out the feast with bread and butter and a cup of lukewarm tea. Remember he has not had the excitement that comes with taking apart and putting together again that upheld you during the day, he has been out at his daily work as usual and he has a dim, injured feeling that he ought to come back to the same sort of house he left in the morning.

It is hard to get used to discomfort, and Jack is not so adaptable as Jill, therefore it is apt to ruffle his poor temper and spoil his digestion when there is anything wrong with his "wittles" and you will find yourself repaid a hundred-fold if you will only try to feed him tolerably well and not let him suffer too much from the general upheaval. Once he is fed and comforted he will feel so much better and will help you so manfully in putting to rights, that you will lose far less time in the end than if you had not broiled the steak or fried the cold potatoes. Indeed you will be the gainer in the end, because a man can do more in one hour in the shape of tacking down carpets and hanging pictures than a woman can in three. He is so strong, and he generally takes a hearty pleasure in the work which is such a novelty that it seems like play.

One thing more! Don't begin too early in the season while the weather is still cold and damp, so that open doors and windows are not only uncomfortable, but really dangerous and wet floors and fireless grates positively murderous; wait until the fires can be put out with comfort, and the spring mud as well as the winter dust is over; then begin, and if you only do one or two things at a time instead of pulling the whole house to pieces at once you will be able to finish them in one day, set them to rights the next, rest the third day, and then be fresh and good tempered to begin again on Thursday morning, and "repeat the process." If possible hire a good strong woman to help you, it will pay in the end, even if you have a servant, because it will help to keep the household affairs running just as if nothing unusual was going on by leaving the servant time to do the cooking. And if you have no servant it will leave you free to look after the meals, take care of the children, and above all prevent you from being a fit subject for entering a hospital by the time the housecleaning is over.

Here is another of those delicious Creole soups of which I have given two or three before, and which are certainly unequalled in flavor, and piquancy by even the best of Northern cookery. A black "mammy" ranks next to a first class French cook for the number and variety of her recipes and the almost invariable success of her most daring experiments.

Another Creole Soup.

Clean, and cut up fine, four red carrots, two large onions, one turnip, and two sticks of celery; put these to fry with butter the size of an egg, and a teaspoonful of sugar. Brown slightly, and pour in four or five tablespoonfuls of boiling water. Simmer a quarter of an hour, and turn into the soup kettle with salt and pepper to taste, adding a sprig of thyme, some parsley, a few cloves, and a bay leaf, tied together. Pour in a quart of boiling water,

cover, and let simmer gently, at least two hours, as the vegetables must be perfectly soft. Mash through a sieve and return to the fire adding a pint of new milk; when boiling, stir in a teaspoonful of flour, which has been blended in a little milk, let it boil a minute or two and serve at once with crotons.

There is the greatest difference in this soup when the carrots are mashed very fine; carrots form a large part of the stock in trade of the genuine French or Creole cook, and when they are properly boiled, and mashed they give a delicate flavor peculiarly their own to any dish into the composition of which they enter.

Canned Pea Soup—without meat.

Open a can of American peas, drain and lay them in cold water for half an hour. Boil them soft in three pints of hot salted water, with a slice of onion and a stick of celery. A sprig of green mint improves the flavor. When broken to pieces, rub them with the water in which they were cooked, through a colander; put over the fire and bring to a boil. Add two heaping tablespoonfuls of butter, rolled in three parts of flour, half a cupful of hot milk, a small teaspoonful of sugar, salt and pepper to your taste, and simmer and stir for five minutes, when turn into a tureen in which is a handful of fried bread-dice.

Puree Maitre.

One turnip, one carrot, half an onion, one tablespoonful of chopped cabbage, half a can of tomatoes, half a cup of raw rice, stalk of celery, chopped; three tablespoonfuls of butter cut up in two of sifted flour, two tablespoonfuls of chopped parsley, one quart cold water; pepper and salt to taste; one teaspoonful of sugar, one cup of milk. Pare and grate turnip and carrot. Peel and slice the onion and parboil it with the cabbage for twenty minutes, throwing the water away. Soak the rice for two hours. Put all the vegetables except the tomatoes, with the rice and cold water, into the soup pot; cover and stew gently for an hour after the boil is reached. Add the tomatoes, simmer for half an hour, and run through a colander. Return to the fire, stir to a boil add the floured butter, boil up a little faster, and stir in the milk, scalding hot. Season and pour out. Be careful not to let the puree "catch" in the cooking, and put a tiny bit of soda in the milk.

Spaghetti.

This is an Italian dish, and a very delicious one. Get half a pound of straw macaroni, not pipe macaroni, which will not answer at all. Break it into even lengths of about two inches and cook gently in salted boiling water until clear and tender, but not broken. Twenty minutes should be sufficient. Drain, and fill a buttered baking dish with layers of the macaroni divided by layers of grated cheese. Parmesan cheese is best. Strew bits of butter and a little salt between the layers, and add a cupful of milk poured over all. Strew grated cheese thickly over the top, and bake covered, for half an hour, afterwards removing the cover and browning on the top grating of the oven.

Baked Shad.

Wash and wipe a large shad, taking care to dry it well, both inside and out. Make a dressing of bread crumbs, a little salt pork chopped very fine, a teaspoonful of butter, and one of chopped parsley, seasoned with salt and pepper; fill the fish with this and lay it in a pan, pour over it a cup of boiling water, and bake for an hour, basting it five times with butter and water, while cooking, than take the fish out, lay on a heated dish, and make the gravy by stirring into the liquor left in the pan the juice of a lemon a teaspoonful of browned flour wet with cold water, a bit of butter, and pepper and salt, let it boil up well, and serve in a gravy boat but do not pour any over the shad, which should be garnished with slices of lemon.

Here are two tempting dishes one for breakfast, and the other for tea. I am quite aware that fish balls are far from being a new dish, but I think the addition of the melted butter amounts to a variation of the old theme, and makes them particularly nice.

Fish Balls.

Mince, or pick into fine shreds a cupful of salt codfish, soaked, boiled and cold; mix with it an equal quantity of freshly mashed potatoes and half a cup of drawn butter, in which a raw egg has been beaten; work lightly with a fork until it is well mixed, then drop in spoonfuls on a well floured board; roll into balls and lay aside in a cool place until they are to be used, then fry in a deep frying pan; a few at a time in enough hot lard to cover them. When they are a delicate golden brown take out, and lay them on a heated colander or sieve to free them from grease, heap on a hot dish and serve. Be sure the lard is very hot, boiling, in fact, as if for doughnuts, before you put the balls in.

Rechauffe of Fish.

Pick cold boiled halibut or cod into small even flakes; put into a frying pan a cup of boiling water, for each heaping cupful of fish, season with pepper and salt and stir in a tablespoonful of butter cut up in a large spoonful of flour. When it simmers add the fish, keep turning briskly with a fork and when piping hot put in three tablespoonfuls of cream. It should be stiff enough to be moulded in the centre of a dish and remain firm. Have ready the whites of two eggs beaten to a stiff froth, spread them quickly over the moulded fish and put into the oven just long enough to bake the meringue a light brown, garnish with slices of lemon and serve.

H. R. A. G. St. John.—I am glad to know that you find pleasure in this column. I will give you a place in it with pleasure. (1) I was not able to go to the play you mention, and therefore missed seeing the paragon who caught your fancy. (2) No, I did not know it, and it is true that there are teachers, or even one teacher, in the St. John City schools who murders the Queen's English in the manner you describe. I quite agree with you, that the matter should be looked into, grammar is taught quite as much by example as precept, and the teacher who sets her scholars the awful example of saying "Why wasn't you here last week?" "You was sick was you?" should take a vacation and devote it to the study of grammar, because all the rules, of

all the books contained in the St. John schools would not neutralize the effect of such an example kept before the children every day. (3) That is right, always keep the same name when you write and it will save confusion. (4) When he is fourteen or fifteen, if he is a large boy. Yes, I am very fond of nice boys, but I simply detest forward, and impertinent ones.

I—Be, St. John.—A girl of sixteen is too young to trouble her head about the other sex at all, but as our grandmothers often got married at sixteen I suppose we have excellent authority for following their example if we choose. I think a girl should stay a child as long as possible because she has so much a better time, but unfortunately the girls seem to have their own opinions on that point, and it is not very easy to change them. She should have her dress coming well below her ankles, and if she looks very grown up for her age, they should be as long as any grown up young lady would wear them. (2) It is a very common prank for girls to play, and although it is foolish there is no particular harm in it when they are as young as the one you speak of, but it is scarcely lady-like; indeed it is decidedly a hoydenish trick.

BLUEBERRIES, St. John.—It must be a very delightful mode of locomotion, and is so common now that no one thinks of making any remark when they meet a lady on her bicycle or tricycle, but I think the exercise rather violent. Sailor hats are to be very much worn this summer, and nothing could be prettier for you than one of the new shapes with low crown and turned up brim. You know the shape I mean. They are most becoming and stylish when prettily trimmed. You should always use ink in writing to a newspaper office. I am afraid I shall make the others feel jealous if I say that the letter written in ink was the best, but it is impossible to judge when two specimens are in pencil and the other in ink. They should be all the same.

A. G. F., St. John.—Many thanks for your kindness in sending me the addresses, it was very good of you to take so much trouble, and I have no doubt they will be of great use to me.

IGNORANCE, St. John.—With pleasure. The generally accepted pronunciation amongst the best authorities is—Vonyer with the accent on the first syllable. I have heard so many different opinions as to the correct pronunciation of that most wonderful opera that I am almost afraid to say, but I heard a good authority pronounce it—as nearly as I can describe it on paper—thus—Low-hine-gren, while many well educated people pronounce it as spelled, considering it less pedantic to anglicize it, and let it be simply Low-en-gren. My own knowledge of the German language is so very elementary, that I would not presume to give any opinion of my own.

ASTRA.

VERY COSTLY DRESSES.

Cloaks and Mantles that Have Cost Most Surprising Amounts.

The most expensive materials out of which a lady's dress has been made are pure gold and silver, says London Tit Bits. The metals after being formed into exceedingly fine wire are woven into cloth, and afterwards made into dresses. These costly dresses are worn by the women of Sumatra. In Germany articles of dress are now being made of aluminium, and are advertised as "feather-light, silver-white wash goods, that will last forever." The gold and silver tissue used in connection with some of the stage dresses at the performance of "Henry VIII." at the Lyceum, is said to have cost sixteen guineas a yard.

Some fur-trimmed dresses are exceedingly expensive. A cloak, presented by Lord Alington to his bride last year, which was trimmed with sable from specially selected skins, cost a thousand pounds. At the first Paris Exhibition, in 1855, Worth, the great milliner, exhibited a court train of moire antique, of which the ground almost entirely disappeared under embroidery in gold thread and pearls. A series of flounces in gold thread spread out in the form of a fan. Even then, when £500 was considered a high price for a lady to pay for a dress, this one was valued at £1,200, and now would be set at a far higher figure.

One of the gowns received by the present Empress of Russia, on the occasion of her silver-wedding, was an ermine mantle, the gift of the nobility of the province of Kherson, which cost £10,000; £3,500 has been paid for a lace robe by the late Mrs. John Jacob Astor to a Paris firm; £5,000 was recently paid the same firm for another such robe. Lace at £40 the ounce, or ten times the price of standard gold, is one of the most expensive materials from which a lady's dress has ever been made. The cost of the fine hand-made thread from which Brussels lace is made, is enormous. It is spun from flax grown at Hai and Rebecq-Rognon, and has been known to fetch the price of £500 per pound.

Tea With Accessories.

The fashionable tea table with its cordials and jugs and sliced lemon is suggestive of an apothecary shop or a cafe bar. The old-time simple beverage is taking on foreign airs and graces, and will soon lose its right and title to the time-worn "cup that cheers, but not inebriates," for tea a la Russe has a touch of rum with its lemon and sugar, and the dainty flavor of a cordial may add its piquancy to the brew which dainty ladies pride themselves on concocting in a great variety of ways unknown to their guileless grandmothers, who served the cup with thick, rich cream and sugar. This custom of tea serving is almost as general in New York as in London, from which it is copied, and a graceful, hospitable custom it is too, even if the tea is, as is usual, atrocious.

Love Philtrons.

A favorite plant with the old herbalists was satyrion, a name applied to several species of orchis. As far back as the days of the Roman Empire it was commonly supposed that the roots of the satyrion supplied the satyrs with food and prompted them to commit those excesses for which they became proverbial. Kircher relates the case of a youth who, whenever he visits a certain corner of his garden, became so lovesick that he mentioned this strange circumstance to a friend. On examining the spot, it was found to be overgrown with a species of satyrion, the odor of which alone had the effect of inspiring love.—Chambers' Journal.

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WOMAN STUDENTS AT ZURICH.

Their Study and Manner of Life About the Old University.

It is now about fifty years since women students have been admitted to lectures in Zurich University, and though from time to time reports not altogether favorable have been circulated about them, perhaps without foundation in fact, and certainly greatly exaggerated, the seriousness and ability of the woman student of to-day is gaining well-merited respect. The community of students comprises all nationalities and conditions of woman. In the year 1892 seventy ladies matriculated, belonging to no less than fifteen different countries. As a rule they are older than the men. Indeed, one of the American medical students became a grandmother while pursuing her studies at the university, but she was only 41, and her new honor did not prevent her passing an excellent examination. According to the custom in German and Swiss universities, the women have little to do with the professors outside the lectures, although they would be much benefited by the aid and advice of their instructors did not conventional prejudice forbid; nor is there any great social intercourse between the professors and the women in their classes. The relations between men and women students are formal, each sex holding out for its respective rights. Flirtations is almost unknown, and the marriages contracted between the students are few. At least half of the women live in lodgings and prepare their own breakfast and supper, practising strictest economy, and being fully occupied with their studies. In the town itself the medical students are much liked from the gentle manner in which they perform their duties at the hospitals.

WONDERFUL PRESENCE OF MIND.

A Celebrated Authoress Proves Equal to the Occasion.

There are few who are not familiar with the story of "Elizabeth; or the Exile of Siberia," but there are not many who know that the author, Mme. Sophie Cottin, was not only a woman of genius, but a patriot whose sympathy for distress made her risk her own life without a question or hesitation. She was a widow, young and beautiful, and who, mourning her husband, inconsolable, retired from the world and in her strict seclusion devoted herself to her literary work.

While the reign of terror was at its height a man whose name was on the proscribed list, but who was personally unknown to her, appealed to her for aid. He was in hiding, doomed to the guillotine should he be arrested. To assist him meant, in case of detection, arrest and death for herself. But notwithstanding this she went to work at once to complete an unfinished story that she might have money for him when he came. While thus engaged she was surprised by a domiciliary visit from the gendarmes. The compromising letter lay upon her desk. With wonderful presence of mind, she explained that she was a literary woman engaged in her usual occupation and offered to read a portion of what she had written. They were soldiers themselves, and she read with all the dramatic power she possessed the entire manuscript so far as it had been completed. They were charmed and gratified and went away, retaining from searching the papers or molesting her in any way.—Chicago Inter-Ocean.

Women Doctors and Undertakers.

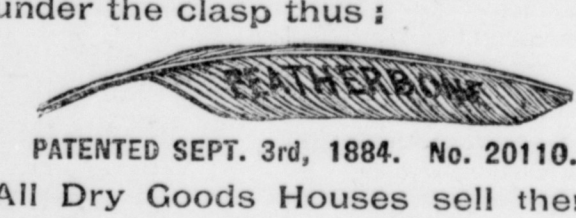
Russia boasts of over three hundred women doctors and America claims about the same number of women undertakers. Fortunately the two countries are widely separated or one profession might be considered responsible for the other. Those that are wealthy in the lugubrious profession—and everything is a profession now from plumbing to philosophy—are embalmers as well, and receive generous compensation for their service. One can imagine how even the ghastly offices to the dead may take on a tenderness of ministrations when performed by quiet, gentle women that would be grateful to the bereft. But what of the women themselves? Men undertakers are proverbially jolly and philosophical, but women are naturally given over to melancholy.

The Complexion.

What a vast number of persons, and more especially with the gentler sex, the state of the skin is a matter of profound importance. With all a clear, pure complexion is desirable as indicating sound health and bright intellect. There may be "pimples" or "acne" of various forms, size or color; or there are "freckles" in blotches or discrete, or there may be a minute scaly eruption, causing "roughness;" or there may be "discoloration" from excess or imperfect elimination of pigment, to say nothing of more decided forms of disease. All these varied forms all directly under the curative action of HUMPHREY'S SPECIFIC NO. FOURTEEN. No one can use this marvelously effective SPECIFIC for even a few weeks, without witnessing the most surprising results in clearing the complexion, dissipating the cloudy or searthy appearance, and gradually giving a better, brighter, healthier tone to the entire face as well as to the skin in general. Thousands, while using SPECIFIC NO. FOURTEEN, for eruptive diseases without even a thought of the "complexion," have been surprised and delighted beyond measure at this unlooked for result. For sale by all Druggists, manual rec.

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