

WOMAN and HER WORK.

I heard a mother say, not long ago how hard she thought it that as soon as girls were educated, and beginning to be of some use to their mothers they should want to go out into the world and either earn their own living or else turn their accomplishments to some account at home and either give lessons, sing at concerts, or otherwise occupy the most of their time so that they were of little more use to their families than when they were at school. I suppose there is something in the complaint from the mother's point of view, and perhaps it is scarcely fair that the girl's parents should not reap more benefit from the money spent upon her education, but surely there is something to be said from the girl's side of the question too; it is hard to have talents and not be allowed to put them to any practical use, to feel that you have spent years of your life in acquiring accomplishments which must be used only for the entertainment of the family circle which, dear as it may be, is but a narrow sphere, and one from which very little emolument is likely to accrue. Which of us would like to feel that money spent upon our education was a sort of sinking fund on which no interest would ever be paid? The girl whose talent for drawing and color has enabled her to take high honors in the painting class at school, to do really artistic work, naturally feels when she returns home that she does not want to lay down her palette and brushes and let the rust collect on her palette knife; she can scarcely keep her hand in practice by covering the walls of her home with her work, and it is really sinful to hide her talent in a napkin; besides that, even accomplishments will deteriorate from disuse and the once skilful hand lose its cunning. So it is scarcely to be wondered at that the successful artist should wish to take orders from her friends for pictures, or to give lessons. What is the use of any technical training if it cannot be turned to practical account? And who would think of educating a boy and then expecting him to stay around home and either keep the family accounts, if his education has been a commercial one, or settle family disputes, cure family ailments, or preach sermons to his own home circle, once a week, in return for his board and clothing, if he has a profession? The thing would be absurd! Every boy is educated with a view to earning his own living and why not every girl?

The rich man's son who is worth anything does not settle contentedly down to a gradual process of forgetting all that it took him so many years to learn; if he has any ambition, he begins to make a name for himself as soon as he has graduated, and does not let the fact that he has no necessity for working interfere with his career: the education he has acquired is not an end but merely the means to an end, and his life is but beginning when he starts out on his professional career. But a girl is supposed either to be more useless or more ornamental, because as soon as she has graduated she is supposed to enter society and spend the days and nights in enjoying herself, or to settle down at home, and simply forget that she ever learned anything. Of course her family are proud of her accomplishments, and delight in showing her paintings or listening to her playing and singing, but the idea that she should think of turning those graces into money seems to give them a very distinct shock.

Now we all know that money earned by our own exertions is sweet, to all rightly constituted people, and the girl who has the ability to earn money has just as good a right to make use of her talents as the boy, who was educated for the purpose of making his way in the world! Why should the girl be condemned to live in idleness and dependence, obliged to ask her father for every cent she spends when she can easily earn enough, in a way that would be only a pleasure, for all her own personal expenses? Imagine having to ask for money to buy Christmas or birthday presents with! How small one would feel, and what a delightful sensation it is to be independent, and draw upon ones own resources for such purposes! I believe every girl who can, and does not earn money has a sturdy feeling of self respect which the dependent girl can never know.

I would not for a moment advocate the girl who is needed at home, imagining she has a "mission" and leaving the parent roof to seek after strange gods, the chief of which is mammon. Where there is only one girl in a family I believe her place is at home, unless it be really needful for her to help her people by contributing to the family support, no one can need her as much as her own parents do, and no outside call should have a hearing before that of her own hearth and home, until she is called to preside over a house of her own and even then I believe the old home has the first claim, though I am aware that few would agree with me there.

But where there are three or four girls in a household, one or two of whom could easily be spared for a few hours each day, I think it is the duty of parents to allow those girls to devote themselves to any career for which they are fitted, instead of expecting them to live a life of inaction in which their education is a sort of capital stock which is not only lying idle but steadily diminishing through disuse, in-

stead of drawing compound interest as it should.

Almost every house you enter now is redolent of the delicious perfume diffused by quinces where they are being preserved, because nearly every one likes this curious fruit which is so detestable when raw, so delicious when properly cooked, and at all times so expensive. The following recipes will all be found excellent, except that I think the amount of sugar given for the canned quinces is not by any means sufficient; the quince is such a harsh and astringent fruit in its raw state that I do not think it can ever be properly preserved with less than a full pound of sugar to each pound of fruit.

Canned Quinces.

It is a good plan to begin by selecting from your basket of quinces the handsomest and smoothest specimens; pare, core and halve or quarter these, putting skins and cores into a large bowl of cold water. The quinces, too, must be at once dropped into cold water to prevent their turning dark. Weigh the quinces, cover with boiling water and let them simmer very slowly while you make a syrup with half a pound of sugar and a gill of water for each pint of the fruit; boil and skim this until clear, and as soon as the quinces are tender enough to pierce with a knitting needle, lift them out with a skimmer and drop them into the syrup; ten minutes boiling in this will be sufficient. Fill the cans and if there is any syrup left, boil it down for jelly. This will give canned quinces of a beautiful pale amber. If you have a large quantity to do, it is best to boil a part at a time, say a quantity sufficient for two cans, making fresh syrup for each lot, but reserving the same water for use all through the various processes.

Quince Jelly.

Put the cores, skins, and broken and knotty pieces into the water in which the quinces for canning were boiled, and cook until very soft; there should only be enough water to barely cover them. Hang your jelly-bag over a large earthen bowl, pour in the pulp and let it hang all night. In the morning, measure and allow a pound of sugar for each pint of juice. Put the juice over the fire and the sugar in shallow dishes in a moderate oven. Boil the juice very fast, uncovered, for fifteen minutes, then begin to add the sugar slowly so as to check the boiling. It will require another five minutes to add the sugar properly. Give one boil and fill the heated jelly glasses. Amateurs who fail on small fruit jellies can scarcely help making a success of quince jelly.

Prepared Quinces.

For this also some of the finest fruit may be used. Make a syrup with a quarter of a pound of sugar and half a pint of water to each pound of fruit; simmer the pieces until tender in this, keeping the vessel closely covered, then add another quarter of a pound of sugar for each pound of fruit; after a few minutes, add a third quarter, and when this boils up, put in the last of the sugar. Then boil until clear and soft, but do not allow them to go to pieces. If they are not red enough, add a little cochineal powder tied in a muslin bag. Take out the pieces one by one, fill the jars nearly full, and boil the syrup down until it will jelly, when pour over the fruit and seal.

Quince Pudding.

Housekeepers all know the value of a few slices of quince in an apple pie, but the following pudding made from quinces may be new to some. Pare, core and quarter seven large quinces and simmer in just enough water to cover them. When soft, press through a coarse sieve allowing juice and all to go through, add the yolks of four eggs, a pint of rich cream and sugar to taste as soon as the pulp becomes cool. Butter a dish and put a strip of puff paste around the edge; fill with the above mixture and bake for three-quarters of an hour. Serve cold with sifted sugar over the top.

Quince Cakes.

To make a delightful confection, wash some quinces and boil with the skins on until soft enough to rub through a sieve; with each quart of pulp mix a pound and a half of pounded sugar; make it hot without boiling; spread upon shallow dishes, and dry in a very slow oven. Cut in small shapes, and pack up in tin boxes, with paraffine paper between each layer.

There are a number of ways of preparing quinces for immediate use. Pare and core a number of fine ones; fill the cavities with sugar, put them in a deep dish, pour over hot water to one-quarter cover them and bake until soft. They may now be eaten hot with butter, sugar and cream, or cold with whipped cream.

I notice in so many cookery books, and "Rules for good housekeeping" that the housewife is advised to use the mass of pulp remaining in the jelly bags, for inferior preserves, jam for the children and filling for tarts, puddings, etc., and I cannot help saying a few words on that subject myself. It is very housekeeper would take my advice she would discard all such counsel, and throw the contents of the jelly bag, into the swill pail, where it will probably do a great deal of good in feeding some poor hungry pig or cow. I never did believe in the false economy of feeding one's family on food that was not considered "good enough for company" and I think it simply extravagant to waste good sugar on such refuse as the leavings of the jelly bag, after all the best qualities of the fruit have been extracted.

ROBIN.—I was very glad to hear from you again, Robin, as I thought you had forgotten me. Have you moved away from

St. John, or are you only visiting? My dear child, do you know that there is nothing more unusual in the present day than for a letter to fail in reaching its destination. If you were certain of the address it is almost impossible that the letter can have gone astray, and don't you think you would feel rather small if you heard in reply that it had been safely received? May I ask what would be your object in asking for its return? Don't you think that such a request, besides being a most extraordinary one, would be almost an insult to the recipient, implying that he could not be trusted with a letter lest he should make some wrong use of it. We do not know each other Robin, and as you are so far away that there is no danger of anyone recognizing you, I may venture to give you and all the other girls a bit of advice which may be of use to you in your journey through the world. Never, unless a man is something more than a friend, permit yourself to ask him if he received a letter from you, because such a question is equivalent to asking him to answer it, or rather to forcing an answer from him, and I am sure no girl would like a man to think she would do that. I need scarcely say that in the case of an invitation, which there is any doubt about his having received, it gives him the benefit of the doubt, and ask him if he received it. You did no harm in acknowledging the note of farewell, but let it rest there, unless you should meet again, when the subject may come up again quite naturally, or he may refer to it himself; he certainly will, if he cares very much about it, and then you can explain. Your questions were no trouble to answer at all, Robin, and I hope it will not be so long again before you write to me.

A CLIP FROM BOARDING SCHOOL.—St. John.—I am obliged to use your ridiculous *nom de plume* as I do not wish to use your name, and as you have expressed a wish to know what I "think of the whole thing" I can give you my opinion of it, and of you, in a very few words. I think you a most unprincipled and ungrateful girl, and it is a great pity your parents have no one to warn them of the return you contemplate making them for their care of you. The man you intend marrying, and whom you delicately term "your husband" is even more to blame than you for he is old enough to have some sense, even if he has no principle, and I wish you joy of your bargain. Don't write to me again please, I have no time to waste in reading such effusions.

Don't Waste the Time.

It is wonderful to see how many hours prompt people contrive to make of a day; it is as if they picked up the moments the dawdlers lost. And if ever you find yourself where you have so many things pressing upon you that you hardly know how to begin, let me tell you a secret: Take hold of the very one that comes to hand, and you will find the rest will fall into file, and follow after, like a company of well drilled soldiers; and though work may be hard to meet when it charges in a squad, it is easily vanquished if you can bring it into line. You may have often seen the anecdote of the man who was asked how he had accomplished so much in his life. "My father taught me, 'to go and do it.' I had anything to do, was to go and do it. There is the secret—the magic word how!"

Showed Her Training.

Mrs. Swamper: "I had but one daughter and I reared her very carefully. She knows absolutely nothing of love and that sort of thing."
Mrs. Hardbush: "How interesting. I notice the account of the marriage of a Miss Swamper to a foreign nobleman. Any relative of yours?"
Mrs. Swamper: "That's my daughter."

The departure of a train from a Spanish station is generally a very leisurely proceeding. The first bell is taken to mean that the porters must leave off borrowing cigars from the passengers, the second is a hint to the engine-driver to finish his lunch, and at the third the guards begin to slam doors as a warning to the stragglers to get inside. Ten minutes afterward the head guard sounds his whistle, and five minutes later the engine responds with a shriek, which signifies that the excuses for delay are exhausted.



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EQUITY SALE.

THERE WILL BE SOLD AT PUBLIC AUCTION at Chubb's Corer (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 Decree of the Supreme Court in Equity, made on Tuesday, the 26th day of September, A. D. 1893, in a cause therein 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 Decree of the Court 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. 1825.

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

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

CLARENCE H. FERGUSON, C. N. SKINNER, Esq. C. Referee in Equity, Plaintiff's Solicitor.

W. A. LOCKHART, Auctioneer.

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COMMENCING November 13th the Steamers of this company will leave St. John for Bangport, Portland and Boston every Monday and Thursday mornings at 7:25 a.m. Returning will leave Boston same days at 8:30 a.m., and Portland at 6 p.m., for Eastport and St. John.

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Steamer "City of St. John" will leave Yarmouth every Friday at 7 a.m., for Halifax, calling 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.

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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.....	15.30
Express for Sussex.....	16.30
Express for Point duChene, Quebec, and Montreal.....	16.55

WILL ARRIVE AT ST. JOHN:

A Parlor Car runs each way on Express trains leaving St. John at 7:00 o'clock and Halifax at 7:30 o'clock.

Passengers from St. John for Quebec and Montreal take through Sleeping Cars at Montreal, at 10:40 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.....	22.30

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

All trains are run by Eastern Standard Time.

D. POTTINGER, 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 8:10 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. Express daily at 12:55 p.m.

LEAVE ANNAPOLIS—Express daily at 12:55 p.m.; Passengers and Freight Tuesday, Thursday and Saturday at 6:50 a.m.; arrive at Yarmouth at 11:15 a.m.

LEAVE WEYMOUTH—Passengers and Freight Monday, Wednesday and Friday at 8:16 a.m. Arrive at Yarmouth at 11:15 a.m.

CONNECTIONS.—At Annapolis with trains of Windsor and Annapolis Railway. At Digby with City of Monticello for St. John every Tuesday, Thursday and Saturday. At Yarmouth with steamers of Yarmouth Steamship Co. for Boston every Tuesday, Wednesday, Friday, and Saturday evenings; and from Boston every Tuesday, Wednesday, Friday and Saturday mornings. With Stage daily (Sunday excepted) to and from Barrington, Shelburne and Liverpool. Through tickets may be obtained at 126 Hollis St., Halifax, and the principal Stations on the Windsor and Annapolis Railway.

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