

WOMAN and HER WORK.

There is no more appetizing or attractive dish for luncheon, tea, or supper than the croquette, when that luxury is properly made, and daintily served. I have seen something dignified by that name which would need a court of inquiry to determine its real nature, and even then its edible

spoonful each of grated and chopped parsley. The meat or fish must be cooked previously, and if it is prepared, especially for the croquettes, it will be found much better for chicken or veal, to be either steamed or boiled in very little water, the stock being saved for use



MILLINERY FOR SPRING.

The hat at the right is of drab Italian straw trimmed with drab faille ribbon and short black tips. The bonnet in the center is of gray tulle, faced with maize and ornamented with fine jet and black velvet strings. The hat at the left is of dark green straw with soft crown of surah. Three black tips are clustered above.

qualities would be still a matter of doubt. The croquette proper should not be a hard impenetrable ball, but a dainty golden brown cylinder firm and crisp on the outside, but soft and creamy in the interior. They may be made of the left-over cold meat from yesterday's dinner, and there are far better ways of utilizing such remains of former feasts; but when the croquettes are intended for "very best," especially for a company dish, they will be much nicer if fresh material is employed. I need scarcely remind even an inexperienced cook that the foundation of all croquettes is a sort of cream sauce, called a roux, which keeps the different materials together; binds them, as it were, like a cement, and preserves their shape. It is made as follows:

Put a lump of butter the size of an egg in a porcelain-lined, or granite ware saucepan place on the stove, and when the butter begins to sizzle stir in an even table-

spoonful of sifted flour, and keeping stirring until it is quite smooth, then thin it with half a pint of milk, or soup stock. Season with salt and cayenne pepper. When the mixture is smooth, and the flour cooked, take it off the fire and stir it into one pint of finely chopped veal, chicken or fish, into which has been put one half tea-

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SPRING WALKING COSTUMES.

The costume on the right is of biscuit wool, armure with applique outline design and pearl buttons. The jacket is similarly trimmed. The central figure shows a tau cheviot, tailor finished, and a cape of mottled brown and black diagonal, lined with blue plaid silk. The figure on the left is of stone gray cloth, laid in plaits all around. The short cape is of heavy black faille with yoke of moire and bertha of green faille, bordered.

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For a Lenten entertainment, especially a fish luncheon, nothing could be nicer than fish croquettes. They are made exactly as any others, and almost any fish of firm texture is suitable. Boil the fish for twenty minutes in salted water, to which a small cupful of vinegar has been added, and when cold, pick it carefully from the bones, and mix as above.

It croquettes are needed in too large a quantity to be cooked at the time, they may be fried the day before, kept in a cold place till needed, and then placed in pans on white paper and heated in a hot oven. The paper absorbs any grease which may still adhere to them.

Fricassee of Sweetbreads.

Carefully remove all the tough and fibrous skins. Put them in a dish of cold water for 10 or 15 minutes, and they are then ready to be boiled 20 minutes, no matter what the method of cooking may be. Take two good sized sweetbreads and after they have been cleaned, place them in a stewpan with a pint of broth and a teaspoonful of salt and white pepper, four small onions and a blade of mace: add two ounces of butter rubbed smooth with one teaspoonful of flour. Simmer all together for half an hour. Beat up the yolks of three eggs in half a pint of cream, and grate into it one-fourth of a nutmeg. Add this gradually to the contents of stewpan, and cook a few minutes, and shake all the time while the mixture is cooking. Remove the onions and mace. Serve sweetbreads with the sauce around them.

Omelet Fried.

Six eggs, six teaspoonfuls of milk, half a cup of melted butter and a little salt. Beat the eggs well and add the milk, butter and salt. Butter a hot griddle and drop the omelet on it like large cakes; when they begin to set, turn up the edge, and as they brown, fold them over and over. Let them lie a moment and serve as hot as possible.

It is not everybody who cares for rabbit, no matter how daintily prepared. In the first place it is a vulgarly cheap dish, and in the second it is so terribly suggestive of the cat family, that one feels inclined to assure himself of the safety of the family cat before venturing to partake of it. The following, however is almost delicious enough to convert the most obstinate enemy of the rabbit as an article of food.

Gibelotte of Rabbit.

Cut a middle-sized rabbit up into neat pieces; cut four ounces of fat bacon into dice, and toss them over the fire until they are browned. Then lay in the rabbit, and let it also brown delicately, turning it from time to time to get it evenly colored; now mix an ounce of butter with a spoonful of flour, stirring it all over the fire till smooth and perfectly amalgamated; then pour into it half a pint of boiling water or stock, stir it well together, pour it on to the rabbit with either a wineglassful of white French wine (or a spoonful of white wine vinegar), lay in a bouquet of thyme, parsley, marjoram, bay leaf, and a piece of lemon peel, one large onion or a handful of little silver onions; cover the pan carefully, placing a weight on it so as to prevent the escape of the steam, and let it cook steadily, but without boiling, for one and a half hours. The meat must be turned over two or three times while cooking, but it must be done quickly, so as to let as little steam as possible escape. To serve it, cut a slice of bread (the whole round of the loaf, removing the crust), cut this again into four, and fry it a golden brown in plenty of boiling fat; drain it, season it lightly with a very little cayenne and a few drops of lemon juice, place it on a hot dish, arrange the pieces of rabbit symmetrically upon it, pour the gravy round and over it, and garnish, if liked, with boiled mushrooms.

Here is recipe for a dainty little tea, or luncheon dish which I never saw in print before, and which I imagined was the especial property of a lady friend of mine, who saw them in a French restaurant in New York. The only difference in the two recipes is in the name—my friend called them "Little pigs in a blanket"—and in the fact that she placed them in a pan, and baked them in the oven; much the easiest way I think.

Angels on Horseback.

Twelve oysters, twelve thin slices of bacon, a slice of buttered toast. Take the oysters from their shells, removing their beards, covering each with a thin slice of bacon, which has been previously dipped in hot water and dried with a cloth, roll it round the oyster, place them on a fine skewer and suspend them before the fire till the bacon is nicely cooked. Place thin toast underneath them when cooking and send the oysters to table on it.

Bannocks—But not the Scotch Ones.

Take a large half pint of Indian meal, add salt and a teaspoonful or tablespoonful (according to taste) of brown sugar; scald till stiff. When cold, add a spoonful of melted butter, two well-beaten eggs and a half a teaspoonful of soda dissolved in a scant cup of buttermilk or sour milk. Bake in gem pans half an hour.

Silence is only golden when you cannot think of a good answer. Every singer in a quartette can give three good reasons why the organization isn't absolutely perfect.

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will leave from Windsor Street Station, Montreal at 9:50 a. m., every Thursday. Holders of second-class passage tickets to Pacific Coast points will be accommodated in these cars on payment of a small additional charge per berth.

Further information, ticket rates, &c., on application to Ticket Agents.

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

Intercolonial Railway.

On and after MONDAY, the 1st October, 1894, the trains of this Railway will run daily (Sunday excepted) as follows:

TRAINS WILL LEAVE ST. JOHN:

Express for Campbellton, Pictou, Pictou and Halifax..... 7.06 Express for Halifax..... 13.50 Express for Quebec and Montreal..... 16.30 Express for Sussex..... 16.40

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 19:30 o'clock.

TRAINS WILL ARRIVE AT ST. JOHN:

Express from Sussex..... 8.30 Express from Montreal and Quebec (Monday excepted)..... 10.30 Express from Halifax (daily)..... 10.30 Express from Halifax, Pictou and Campbellton..... 15.50 Accommodation from Montreal..... 16.30

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. POTTINGER, General Manager

Railway Office, Montreal, N. B., 27th Sept., 1894.

GERARD G. RUEL, BARRISTER, &C.

Walker's Building, Canterbury Street, St. John, N. B.

EQUITY SALE.

THERE WILL BE SOLD AT PUBLIC AUCTION at Chubb's Corner, Prince William Street, in the city of St. John, in the city and county of St. John, and Province of New Brunswick, on

SATURDAY, THE THIRTIETH DAY OF MARCH NEXT,

at the hour of twelve o'clock noon, pursuant to a Decreeal Order of the Supreme Court in Equity made on Tuesday, the sixteenth day of October, A. D. 1894, in a cause therein pending wherein Charlotte Ann Morrison is Plaintiff, and Samuel Morrison, Jane Morrison, his wife, Archibald Sinclair and James Collins are Defendants and by amendment wherein Charlotte Ann Morrison is Plaintiff and Samuel Morrison, Jane Morrison and Susan Weidon are Defendants, with the approval of the undersigned Referee in Equity, the lands and premises described in the said Decreeal Order as follows:

ALL that certain lot, piece and parcel of land being the westernmost half part of lot number forty-one, situate in the Parish of Simonds aforesaid, the division of the said lot being by a line running lengthwise through the same parallel with the side lines thereof, and dividing the same into two equal parts or portions containing each one hundred and thirty acres more or less, as upon reference to: 25 used of partition thereof made and executed between Robert Power and William Hawkes, bearing date the second day of July in the year of our Lord one thousand eight hundred and forty-six, will more fully appear, the same being registered in the office of the Registrar of Deeds in and for the city and county of St. John in Book I No. 3, page 285. And also the lands conveyed by the mortgage to the Plaintiff's Bill inter alia "as all that other certain lot of land and premises situate at Black River in the Parish of Simonds and formerly owned by the father of the said Samuel Morrison." And the balance of the lands (if any) owned by Thomas Morrison, deceased, at the time of his death.

For Terms and other particulars apply to the Plaintiff's Solicitor or to the undersigned Referee. Dated this ninth day of January, A. D. 1895.

J. KING KELLEY, Plaintiff's Solicitor. DANIEL MULLIN, Referee in Equity. T. E. LANTALUM, Auctioneer

Dominion Atlantic R'y.

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On and after WEDNESDAY, October 3rd, 1894, trains will run (Sunday excepted) as follows:

EXPRESS TRAINS, DAILY:

Leave Yarmouth, 8:10 a. m. Arrive Halifax, 6:25 p. m. Leave Halifax, 6:40 a. m. Arrive Yarmouth, 4:50 p. m. Leave Kentville, 5:30 a. m. Arrive Halifax, 8:45 a. m. Leave Halifax, 3:10 p. m. Arrive Kentville, 6:15 p. m.

ACCOMMODATION TRAINS:

Leave Annapolis Monday, Wednesday and Friday at 5:50 a. m. Arrive Halifax, 4:30 p. m. Leave Halifax, Tuesday, Thursday and Saturday, at 6:00 a. m. Arrive Annapolis, 4:55 p. m. Leave Yarmouth, Tuesday, Thursday and Friday, 8:45 a. m. Arrive Kentville, 1:20 p. m. Leave Kentville, Monday, Wednesday and Saturday, 6:50 a. m. Arrive Yarmouth, 6:05 p. m. Leave Kentville Daily, 6:00 a. m. Arrive Richmond, 11:15 a. m. Leave Richmond Daily, 2:30 p. m. Arrive Kentville, 8:10 p. m.

Connections made at Annapolis with the Bay of Fundy Steamship Company; at Yarmouth, where close connection is made with the Yarmouth Steamship Company for Boston; at Middleton with the trains of the Nova Scotia Central Railway for the South Coast; at Kentville with trains of the Cornwallis Valley Branch for Canning and Kingsport, for all points in P. E. Island and Cape Breton, at W. Junction and Halifax with Intercolonial and Canadian Pacific trains for points West.

For Tickets, Time Tables, &c., apply to Station Agents, to 129 Hollis Street, Halifax, or to the City Office, 114 Prince William Street, St. John, N. B. W. R. Campbell, General Manager.

K. Sutherland, Superintendent