

## WOMAN and HER WORK.

The New Woman again! I am almost afraid to mention her, but then as everyone else is talking about her continually, and every writer whose MS. enjoys the distinction of getting into print, is using his pen either in defence of her, or offence towards her, I suppose I may as well flat with the stream and add my mite towards advertising her. However I am not venturing on any opinion of my own on the momentous subject just now, but I am quoting from a well known author who has been expressing himself with great force against the New Woman. I cannot say that I notice anything very original or striking about his remarks, they have a very familiar sound, as if the same ideas had occurred to lots of people before, but still that little touch about the Blue Flower of the German romanticists which vanishes between your fingers if you presume to pluck it, is distinction striking, and the idea of the two suns trying to shine at the same time in the orbit of the domestic circle, with the alternative of a "cosmic cataclysm" caught my eye at once, and almost frightened the life out of me, it has such an astronomical sound, and conveyed an impression of the immutability of the laws which governed the heavenly bodies, that I felt at once as if the cause of the New Woman was hopeless, and I determined to take the first opportunity of warning her that Mr. Hjalmer Hjorth Boyesen thought she was fighting with a cosmic cataclysm, and he probably knew what he was talking about, so she had better stop, and devote her time to fighting it out with her husband and settling, once for all which of them was to be sun, and which satellite.

Here is what Mr. Hjalmer Hjorth Boyesen says in the North American Reviews, to the N. W. can judge for herself, of the perils by which she is surrounded, and take heed how she advances to the fate which awaits her!

"If women are the equals of men, he says, they are not entitled to dower in their husbands' estates, any more than husbands are entitled to dower in the estates of their wives. If at the same time they jostle men in their professions and become their competitors in the struggle for existence, chivalrous sentiments with which they are now regarded will not long survive. They must make their choice with their eyes open. There is no middle way.

"It is because they are trying to do this very thing that such a large number of women at the present time make such wretched wives. They are the transitional types which are neither fish, flesh, nor fowl, and therefore fit badly into every position. If they desire quality, independence, and development of individuality (which is surely a legitimate desire), they ought to have the courage to face celibacy and renounce matrimony is an 'iridescent dream'."

"Nature herself has done her best to interdict it. And as for independence, it is like the Blue Flower of the German romanticists, which is always beckoning to you from the distance; whose fragrance intoxicates you, but vanishes between your fingers if you attempt to pluck it. Surely the last place to look for it would be in matrimony.

"If the one partner is solar, the other has to consent to be lunar. One or the other must be the satellite. Two suns were never yet known to revolve in the same orbit. It would result in a cosmic cataclysm.

"I want to live my own life," you now hear women cry on every hand; and there can be no objections to such a resolution if they are also competent to make their own living and have the courage to make it.

"But love," cry my emancipated damsel, "where does love come in your philosophy? Who cares for 'Hamlet' with the prince left out?" Love, permit me humbly to remonstrate, delights not in self-assertion but in self-surrender; and all this loud trumpeting of independence will make the shy little god hang his head with shame, if it does not frighten him away altogether.

"Even though he be present at the wedding, it takes a wise and generous landlord to induce him to remain. Where he is a lieutenant, all problems dissolve into roseate vapor. Where he is not present, they bristle with a thousand wounding prickles, like the quills upon the fretful porcupine."

A bitter wall goes up from the stout ones of the earth, that the present fashions are framed only for the sylphs, and there seems to be no place in the world of fashion for any woman who weighs more than nine stone, and those who exceed that limit must take their choice of being completely out of the fashion, or looking utterly ridiculous. Both alternatives are indeed hard, and the stout woman has good cause for complaint. We all like to follow the prevailing modes as far as possible, and it is very hard to feel that you would like to dress as fashionably as your slender neighbor, but at the same time to know that the skirt and dainty puffed and plaited blouse of delicately tinted silk or chiffon, which is so becoming, would only make you look like one of the parti colored Chinese lan-

terns which have one-half light, and the rest dark.

It is not easy to confine oneself to a certain style of dress and wear dark quiet costumes all one color while everyone else is revelling in the greatest variety that half a dozen bodices, for each skirt can give, but still the fat woman must do it, or consent to look as if she was cut in half horizontally. She cannot wear any of the lovely light tinted materials in which the slender, and even the scraggy ones of her sex revel, and somehow dark colors will look dowdy when light ones are fashionable, especially in summer, but still if the plump sisters are blessed with good taste, they are not left comfortless by any means. The huge sleeves, and wide flaring skirts of the present mode are blessings indeed to them, reducing, as they do, all womankind to much the same level, as far as appearance goes. If a woman measures fully a yard from shoulder to shoulder, the eye fails to note that her waist measures 27 inches, in fact it looks so slender by contrast that it is impossible to realize the fact. And when a dress skirt is yards around the hem, and held out in voluminous pleats by linings of horsehair and canvas, the hips of the wearer cannot help looking narrow in comparison.

There is another especial boon to the stout woman which the fashions of to-day offers—the blazer suit of duck, or linen, so universally worn in summer. Here she can indulge her fancy almost without limit; of course her own sense will tell her to avoid a suit of the white, blush rose, pink or baby blue duck which are all so alluring, and look so charming on fresh faced, slender young girls. But there is sufficient variety in these goods to give everyone the greatest freedom of choice. The half fitting blazer, with its close fitting double or single breasted rest underneath, or its full soft blouse, its wide revers, and simple outlines, and the full plain skirt, form almost an ideal costume for either the stout, or the thin woman, besides being becoming it is both cool, seasonable, and distinctly stylish and fashionable as well.

Another blessing which the Junos may grasp if they will is the skirt of black faille Francais, or satin which she can wear with as fanciful a bodice as she pleases, provided the color is not light, and what could be more charming than the light weight silks, either China or pongee, with small bright flowers shown on a black ground? These are eminently suited to large women, and may be made up in almost any style, and trimmed quite lavishly with black lace, without adding to the apparent bulk of the wearer, as a little trimming is far better for a full figure than the rigid plainness of a tailor-made gown. Indeed it is only the form cast in nature's most perfect mould which can stand absolute plainness and severity of outline.

One of the most common mistakes that the large woman makes is in supposing that her only choice in the bodice line, is a short tight basque, when in reality it is the most trying garment she could possibly don, and the long coat basque, which opens over a vest, and is only half fitting in front, is the bodice especially adapted to her needs.

Fashion is an odd thing, and a contradiction withal! We have been hearing, for six months past that the sleeves of the up-to-date gown showed a steady diminution in size, and that the spring costumes would be distinguished by very moderate sized sleeves, but so far the prediction has fallen a long way short of fulfilment, as the newest dresses show an actual increase in the voluminousness of the chief feature.

But though there is as much material as ever in the sleeve, the fulness is certainly changing its position, slipping down gradually, and now it is greatest at the elbow. The threatened horror of the old fashioned long shouldered seam has so far been averted, almost the same effect being gained by the uttering of the fullness at the shoulder, and the increase in size at the elbow, especially when the collar is very high.

A very pretty and at the same time simple English model for a spring dress which would be suitable for almost any material or color, was of soft loosely woven wool, showing a surface of cornflower blue over a foundation of navy blue with little black knots in it. The skirt was untrimmed of course, the lower part of the sleeve tight, and the bodice laid in box plaits which bloused slightly over a belt of narrow black velvet fastened on each side with an ornament of old silver. The spare yoke, and the puffed tops of the sleeves were of white silk covered with a scroll design done in narrow black velvet ribbon.

We are promised a revival of the Eton jacket in the near future, and it is to come in a form which will stay, the picturesque form of velvet, preferably black velvet of course. In fact no well regulated wardrobe will be without one this coming season, it one can place any dependence at all upon fashion predictions. It will be worn with cloth skirts and fancy vest fronts,

and it will win immediate popularity. I hope it may, I am sure for it was always a charming and convenient little garment, filling a place no other coat ever did, or ever could hold.

The dress which will be made up without the brightening effect of a bit of silk somewhere, will be the exception during the coming season, and entire costumes of silk will be the rule, but of course the combinations will be simply endless. The new bright shade of blue, called mistral, turquoise and the many varieties of bluet blues, are mingled, with charming effects in skilled hands, with the reddish pink, a few tones of violet, and the yellowish greens, which come in the newest spring goods.

The silk waist has reached the proportions of a craze, and there is no doubt a very convenient one. It will be worn with separate skirts of black silk, satin, or figured taffeta. Colored skirts for the same purpose are shown in pretty pompadours, and Dresden designs.

One of the prettiest novelties yet shown this season, is the perforated and open embroidery tissue which is likely to be very fashionable, during the summer. It is most effective when mounted over bright Liberty silk, and flounces to correspond, usually accompany each design. Veiling the brilliant shades of mandarin, cherry, and emerald green which are so much worn, they form elegant costumes for receptions, and other formal occasions.

"I believe," said a professional cook the other day, "that hot bread is every bit as wholesome as griddle cakes, for instance. And I also believe that much indigestion is charged to hot bread that something else is accountable for. Of course, it is the liver that has to take care of all the starch eaten. If the liver is overcrowded it will rebel. But the bread may be the last means of taking starch and so have to answer for it all. Some cooking school lecturers are condemning bread in unmeasured terms of late. I myself think it too late to begin maligning it. The world has lived upon it too long for that."

In moulding bread over the dough constantly and rapidly, always keeping the two dry sides together. For two loaves about five cups of flour will be required, although no positive amount can be given. Prick the moulded loaf gently, only piercing the thin crust that has formed in rising. Brush it over on top with melted dripping, water or milk. The kneading should have taken about fifteen minutes. It should also be done entirely with the tips of the fingers. It will facilitate the moulding if the mass is lifted in the arms and smartly dropped on the board several times.

It is always better to set bread at night, as the yeast germ being of a fungus growth will grow best in darkness. In mixing that all milk makes a moist, tough loaf, and all water makes a tender, dry loaf. It is no longer needed with the excellent brands of flour that we now have in use to use a potato according to the old fashion, with the yeast. Always keep on hand both pastry and bread flour. The first should never be used for bread and the second should never be used for cakes or for pastry.

If you can't mould the bread the first thing in the morning and it is very frothy add a little flour to it. Or it will wait several hours it not only the flour is put into it, but it is set into the refrigerator till you are ready to attend to it. Bread will require more flour to mould it in warm weather than in cold.

It is a great mistake to make a large tea biscuit. Properly speaking, a tea biscuit should not be more than two inches in diameter and proportionately thick when baked. This gives a delicate, moist, flaky biscuit, which will be cooked through before the outside crust has become hard or over brown.

### White Soup.

Boil a knuckle or shank of veal in two quarts of water until all the flavor is extracted, and the meat boiled to pieces, then strain and skim the liquor. It is better to do this the day before it is served. When ready to use boil a cupful of vermicelli tender, add it to the soup, and just before sending it to the table stir in the yolks of three or four eggs well beaten and mixed with a pint of sweet cream. Stir this very quickly into the boiling soup until it again comes to a boil, then quickly remove from the fire, as the soup is spoiled if allowed to actually come to a boil after the eggs are in.

### Barley Soup.

One sheep's head, or two-pound shin of beef, two quarts of water, quarter of a pint of barley, three onions, a small bunch of parsley, pepper and salt. Put all the ingredients in a stewpan, and simmer gently for two or three hours; stirring frequently to prevent the meat from burning, but do not let it boil quickly; take the meat out, strain the soup, and if sheep's head is used, put some of the best pieces back into the pan. The tongue should be skinned and cut into slices, and the brains, which should be boiled in a piece of muslin, should be added to the soup.

### Two Hints About Cooking.

"How in the world do you manage al-

## We Positively Affirm—

That no Shoe Dealer in Canada can duplicate our stock of every style, color, pattern and quality of

# OXFORDS.

They are the cream of the leading shoe manufacturers. We guarantee our prices to be the lowest in the land, and will be glad to show them to intending patrons.

OXFORDS.

## Waterbury & Rising,

ST. JOHN, N. B.

"Strongest and Best."—Dr. Andrew Wilson, F. R. S. E., Editor of "Health."

# Fry's

# PURE CONCENTRATED COCOA

100 PRIZE MEDALS AWARDED TO THE FIRM.

Purchasers should ask specially for Fry's Pure Concentrated Cocoa, to distinguish it from other varieties manufactured by the Firm.

# RIPANS

## ONE GIVES RELIEF.

## Baby's Own Soap

### PRIZE COMPETITION

FOR BRIGHT CHILDREN...

A handsomely framed oleograph, one which will be prized in any drawing room (it has no advertising matter on it) will be given each week by the proprietors of Baby's Own Soap to the boy or girl under sixteen years of age, who will have sent during the current week the best advertisement, illustrated or not, suitable for publication in the newspapers for advertising Baby's Own Soap.

The prize winning advertisements will become our property and no others will be returned unless they have been accompanied by postage stamps for the purpose.

CONDITIONS:—1st. That competitors be under sixteen years of age.

2nd. That the wrapper of a cake of Baby's Own Soap accompany the advertisement.

3rd. That the age, name (in full) and address of the competitor be plainly written and attached to the submitted advertisement.

REMEMBER: One prize is given every week and if not successful at first, try again.

N. B. Two or more advertisements may be submitted at the same time by any competitor.

Address, E. D., Account, Albert Toilet Soap Co., McCord and William Street, Montreal.



## INSIST

Upon having Featherbone Corsets.

Refuse all substitutes.

See they are stamped thus:



PATENTED SEPT. 3rd, 1884. No. 20110.

NONE ARE GENUINE UNLESS SO STAMPED.

ways to have your mashed potatoes so snowy and light?" asked one woman of another, as she watched her whisking up the foamy mass that looked almost like beaten egg for whiteness and lightness.

"Shall I tell you my secret?" replied the one addressed, with a laugh, as she laid the dish down on the table. "It is very simple. I learned it years ago from a professional cook, and have used ever since.

The potatoes are boiled and mashed in the usual way, and then I add to them a little milk and butter, pinch of baking powder, and beat them lightly with a fork as if I were beating cake. Sometimes I keep them up in a dish and set them in the oven for a few minutes till they are delicately browned on top. They don't taste any better for it, but it looks pretty and is that most desirable of things—a change.

"Another thing that this same cook, who by the way, was a man, told me was how to boil a ham properly. Any one can put it in water and cook it the other way, however, to bring out the sweetness and tenderness and flavor that is in the ham is this: Put it on to boil with plenty of water early in the morning, and let it boil for a full hour longer than you are in the habit of doing. Then let it stand all day in the liquid in which it has been cooked in a cool place. About an hour before you want to

put it on the table take it out of liquor and skin it. Then rub it with mace and black pepper and stick it full of cloves and bake it for an hour. The meat will be delicate and pink. This of course is for an evening dinner. If it is wanted for the midday meal it should be boiled the day before and left to stand all night."



### A Complexion

### Like a Baby's

Free from Freckles, Tan, Liver Spots, Pimples, Blackheads, Blisters, Roughness, Eczema, Ulcers, Redness, etc., etc. If you wish a beautiful complexion you may have it by using

The Princess Complexion Purifier

which is guaranteed to cure the worst case of freckles, etc. If your skin is already perfect and you want something softening and cleansing try Jasmine Kosmos Face by mail.

### IS YOUR HAIR TURNING GRAY?

Mrs. Graham's Hair Restorer will turn it to its natural color in six to twelve days. It is naturally harmless and neither greasy or sticky. Price \$1. Send stamp for booklet, containing information as to the use of hair, hair, face and figure.

### RAILWAYS.

## 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, and Halifax	7.00
Express for Halifax	18.50
Express for Quebec and Montreal	16.50
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 7.20 o'clock. Passengers from St. John for Quebec and Montreal take through Sleeping Cars at Montreal, at 10.30 o'clock.

### TRAINS WILL ARRIVE AT ST. JOHN:

Express from Sussex	8.30
Express from Montreal and Quebec (Monday excepted)	10.30
Express from Montreal (daily)	10.30
Express from Halifax	16.50
Express from Halifax, Pictou and Campbellton	18.30
Accommodation from Montreal	24.40

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

## Dominion Atlantic R'y

LAND OF EVANGELINE ROUTE.

THE POPULAR AND SHORT LINE BETWEEN St. John and Halifax.

(Trains run on Eastern Standard Time.)

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, 6.30 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 Saturday at 8.45 a. m. Arrive Kentville, 7.20 p. m. Leave Kentville, Monday, Wednesday and Friday, 6.50 a. m. Arrive Yarmouth, 6.05 p. m. Leave Kentville Daily, 6.50 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 Steaming Company; at Yarmouth, where close connections are made with the Yarmouth Steamship Company for Boston; at Montreal 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 N. 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 126 Hollis Street, Halifax, or to the City Office, 114 Prince William Street, St. John, N. B. W. R. Campbell, General Manager.

K. Sutherland, Superintendent.

## EPILEPSY

### Fits, Nervous Debility.

Cases, Symptoms, Results and How to Cure. Treatise free on application to M. G. Euson, 36 d. Salisbury St., Montreal.

## GERARD G. RUEL, BARRISTER, &c.

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