

WOMAN and HER WORK.

"The blouse is dead! Long live the bodice!" says a fashion writer who should know whereof she speaks, but I don't think it's all the same; if so, it is a very lively corpse, if one may judge by the number of pretty blouses leaving the dressmakers' hands every day, but the oracle I have quoted insists that instead of multitudinous blouses, and one skirt, plain, voluminous untrimmed, we are to have a bodice for each skirt, and the latter will be less full, and much more trimmed.

Velvet will be the fabric of fabrics this winter, and the stamped and printed velvets which are now making their appearance, are the novelty of the hour. Besides these, which will be greatly utilized as braid in patterns. Velvet collars, cuffs and belts will be fashionable with nearly all materials.

"Hoops and bustles are approaching as noiselessly but as swiftly and relentlessly as a pneumatic tire bicycle!" So says another oracle and in support of her assertion she points to the facing of wire tape nearly nine inches deep which is getting to be a feature of all stylish dress skirts, and she says that bustles are inevitable to support the heavy stiff skirts, and then she reads us, and all whom it may concern a lecture on the way we have spoiled our divine forms by warping them out of shape through our inability to sit properly, and improper carriage of the body. But for this she says there would be no need of building up our dresses at the back with artificial contrivances.

There seems a perfect rage for sequin trimming and tinsel of all kinds just now! It comes in bands bearing odd designs of birds, and beasts, to be used chiefly for skirts trimming, and in very narrow cords, which are used in outlining the seams of handsome silk bodices, and sometimes also for skirt seams. Such trimming is odd, and effective but not exactly pretty.

Crepons have been steadily going out of favor since the early summer, if fashion reports are to be believed, and yet some of the very finest and most expensive crepons are still to be found in the best shops. The popular taste inclines towards the very widely crimped waves rather than the finer markings, as they are more stylish, and are supposed to wear better. As a material for fancy waists and bodices crepon is unrivalled, and is taking the place of silk.

As the boucle effect so popular for several seasons has shown itself in mohairs already, so has it appeared in crepons also, and a curled effect is quite commonly seen amongst the newest designs. The ground is of one color, and the curls or knots, show a contrasting shade. A pretty model of boucle crepon, is of terra cotta and black, the ground of the terra cotta, with black curls thrown upon the surface. The bodice is shirred for a few inches below the shoulder seam, and the fullness thus given is drawn down to the waist in trim gathers which do not blouse in the least; the collar is of black velvet, and extends down the front for a short distance in two tabs very much after the manner of a barrister's hands, each tab being fastened with a fancy jet button. The sleeves are large and cuffs of black velvet finished with straps similar to the collar, and fastening on the puffs with the same buttons, extend to the elbow. The full, plain skirt is lined with terra cotta silk, and finished with two straps of velvet reaching from the belt, on each side of the front breadth, to nearly the foot of the skirt. A plain belt of black velvet, about two inches wide finishes the costume. A felt hat of the same shade as the dress, and trimmed with black velvet and bunches of black quills is worn with this dress.

Everything in the shape of novelty for which the inventor is at a loss for a name, seems to be called Louis XVI. and when great variety is required Marie Antoinette's name is bestowed upon it. Some of the new redingotes called Louis XVI. may be picturesque, but they certainly have not much else to recommend them as their appearance is clumsy and "floppy" in the extreme. A long coat extending quite to the foot of the dress, with wide revers turned back all the way down, for all the world like a gentleman's dressing gown, and without much more fit about it, finished with a deep square collar coming down to the waist, and full bishop sleeves; such is the Louis XVI. redingote in which few girls who possess a figure at all would care to disguise their charms.

The box coat, hideous beyond imagination is another effective disguise for feminine charms; it is shapeless, it is untidy looking, starting as it does just at the bust line in front, and at the shoulder blades at the back, to fall into ungainly folds in a sort of imitation of the godet skirt it is worn over. And how many women of good taste, or even vanity enough to know when she looks well, can follow a fashion to such lengths, is more than I can understand.

The old connemara cloak of nine years ago is being revised, its claim to consideration being its convenience for evening

wear, in covering up the large sleeves. It is slightly modified, and improved, the shirred neck being replaced by a velvet collar; and the further addition of a short cape completely transforms the garment.

Fond as women are of fur, I think few of us would care to indulge in such a garment as one recently shown in New York! The entire dress was of black Persian lamb, with trimming of ermine, and the effect was more striking than comfortable in appearance. The plain full skirt was entirely of fur, and cut to walking length which insured its hanging well. The coat was quite short double breasted, and fastened with large pearl buttons, and the broad collar and revers were of ermine with the little black ermine tails forming a border. The sleeves are mutton leg shape, finished closely at the hand, and fastened with a large pearl button.

With this novel outfit was worn a toque which had a crown of Persian lamb, and brim of leaf green velvet drawn through jet buckles: a bunch of black and white quills was placed high on the left side.

It is a comfort to people whose purses are not fathomless, to know that the lining of a dress no longer costs more than the outside, and that we of modest means may now have two dresses where we formerly had but one. Silk has been considered the only correct lining for a best dress during the past few seasons, and almost a fortune had to be expended in haircloth before the skirt had the correct degree of fullness. But now the rustic cambric for ordinary dresses, and the many varieties of changeable mohair are taking the place of silk; they are of light weight and of sufficient stiffness and wiriness to set the dress out well. Speaking of fur, it will be safe to invest in any amount of fur this autumn, as it will worn more than ever. Even the most costly kinds will be cut into strips for trimming, and the wise home dressmaker with an economical mind will turn this fashion to good account in utilizing half worn fur garments.

Double breasted directorie effects are greatly in favor for the newest dress bodices, they either extend about an inch below the waist, or are cut in dull points in front and back. Immense fancy buttons either of gold, silver, or steel filigree, are placed down the front. Basques with lip pieces sewed on beneath a pointed waist, and very short basques with ripple backs are equally popular, and many of them open over a loose puffed or plaited front of chiffon or soft silk, strapped across with bands of velvet or brilliant spangles.

Round waists are still popular, and fanciful girdles of velvet, ribbon, or bias silk are worn with them. A novel fashion is for a Norman sash twisted about the waist and neck, to form draped bretelles and finished on each shoulder with a loose knot.

Collars seem to be more a feature than ever, and the disposition seems to be to mass most of the decorations at the back. A collar may seem the plainest of stocks in front, but once you catch a glimpse of the wearer's back you are undeceived, for the plain collar is sure to branch out at the back into some unsuspected eccentricity. It may be merely an enormous bow, or it may be a cluster of fur tails arranged in a fanciful device. A ribbon stock of velvet or silk, is usually the unpretending foundation upon which such structures are built.

Stock collars of velvet with one large rosette like bow in the back are a novelty; the front is either a plain crush of velvet, or has two little tabs of lace falling over it.

Since the cold, calm, but so delicious oyster is with us once more in all his glory, I suppose one can scarcely have too many different recipes for cooking him, and here are a few which, if not exactly new, are at least the very newest I know of. Of course we all know that it is only a pleasant fiction that we don't get oysters from the last of April till the first of September, but perhaps we don't all know that we only get them in perfection during the other eight months of the year, so we should make the most of him while we have him at his best.

Oyster Fritters.

Oyster fritters make an excellent breakfast dish. Drain the liquor from the oysters, and to a cupful of the liquor add the same quantity of milk, three eggs well beaten, salt and pepper, and flour enough to make a thin batter. Chop the oysters and stir into the batter. Drop by spoonfuls into very hot lard and fry to a light brown. Garnish the platter with parsley and serve as soon as possible.

Curried Oysters.

Drain the oyster juice into a saucepan and put on the fire to boil. Wipe the oysters, which should be large and firm, with a clean cloth, carefully removing any pieces of shell. Put in another saucepan the butter and flour. Rub smooth, but do not brown. When the oyster juice, to which you have added a little milk or cream, comes to a boil stir it into the flour very slowly, stirring constantly to prevent lumps. Let this boil a few moments. Rub up the curry powder with a pinch of cor

starch or flour and a few drops of water. Stir this into the sauce. When boiling hard, drop in the oysters as dry as possible and let them cook quickly until you can feel the fat firm. Add salt; if the sauce is not thick enough add corn starch. Boil up once and serve in a dish bordered with rice. Sprinkle chopped parsley over the oysters and serve.

Broiled Oysters.

For broiling, choose large, fat oysters, and wipe each one with a soft cloth. Sprinkle salt and cayenne pepper upon them, and dip in melted butter. Roll each one in cracker dust. Butter well a fine wire double broiler, and lay on it the oysters. Let the fire be hot and clear. Serve on round pieces of toast, buttered.

Oyster outlets are excellent as a course for a luncheon. To make them, chop very fine a half pint of oysters. Soak two tablespoonfuls of cracker crumbs in the oyster liquor and mix with the prepared oysters and a cupful of the white meat of chicken, chopped fine. Place in a saucepan over the fire a tablespoonful of butter, and when it is melted stir into it a tablespoonful of flour. Add the oyster and chicken mixture and stir a few moments. Add two eggs, well beaten. Mix thoroughly and take from the fire. Turn on a platter to cool. When the mixture has cooled butter a cuplet mould and cover with bread crumbs. Pack with the cold mixture and turn out on a dish sprinkled with crumbs. When all the material has been moulded, dip the outlets in beaten eggs and then in crumbs. Cook in boiling fat until a nice brown. Drain on paper. Serve very hot with the following sauce: Put three tablespoonfuls of butter into a saucepan. When melted, add the same quantity of flour and beat together. Add gradually one pint of white stock. Season with some sprigs of parsley, a piece of mace, one small onion, and a few pepper corns. Let it simmer twenty minutes, then strain and put it over the fire once more. Add half a cup of rich milk, and salt to the taste.

Creamed oysters are delicious. To one quart of oysters use one pint of cream. Put the cream over the fire in a double boiler, mix a generous tablespoonful of flour with a little cold milk and stir into the cream when it is boiling. Season with salt, a little cayenne pepper, and a teaspoonful of onion juice. Let the oysters come to a boil in their own liquor. Drain off all the liquor and turn the oysters into the cream mixture. Have ready on a hot platter square pieces of toast well buttered and turn the mixture over them. Serve at once. Oyster patties may be made by using patty shells of rich puff paste baked to a good brown and filling them with a mixture prepared as for creamed oysters.

To Pickle Oysters.

Put 100 large oysters, with the liquor, into a porcelain-lined kettle. Heat slowly until the oysters are very hot, but not boiling. Take them out with a skimmer and set aside in a stone jar to cool. To the liquor which remains in the kettle add one pint of vinegar, one ounce of whole mace, the same quantity of whole cloves, and two large red peppers, cut into pieces. When it comes to a boil pour over the oysters. Cover the jar and put in a cool place. The following day put the pickled oysters into pint glass jars and seal. The air, like the light, will turn them dark, so keep the jars in a dark, cool place.

Devilled Oysters, No. 2.

Chop twenty-five large oysters very fine, and add to them half a cup of cracker crumbs, one tablespoonful of melted butter, one cup of cream, and salt and cayenne pepper to the taste. Batter well the deepest side of the oyster shells and fill with the mixture, heating it. Place in a dripping pan and bake in a hot oven twenty minutes.

CLARA BELL—my dear little girl your verses were very pretty, and did you great credit, but I am afraid I must tell you they are scarcely good enough to print! You know there are so many requisites which one would never think of, in writing them, but which must be complied with, before an editor would consider a poem worthy of print. Yours have a pretty ring, and if you persevere and study—poetry and rhyme I mean—you may see yourself in print some day yet.

I wrote a little "poem" myself once, and left it on the chief editor's desk, fully expecting that he would come to me with tears of joy running down his cheeks, and implore me to write some more, and keep on writing. But he didn't! On the contrary he placed my poem tenderly on my own desk while I was away at dinner, and when I returned I found it, decorated with a large, N. G. in dark blue pencil. N. G. stands for "no good" in a newspaper office, and I have not broken forth into song since.—Would you like me to return your verses.

ASTRA.

California Fruit.

There has been a great falling off in the quantity of fruit shipped from California to the East up to Sept. 1, this year as compared with previous years. This year's shipments fall 30,960,000 pounds below those of last year up to the same date. Only 2,990 car loads crossed the Sierra Nevada this year, as against 4,280 car loads during the same period last year, or 71,760,000 pounds, as compared with 102,720,000. It is estimated that 1,500 car loads will yet go forward this season, but even then the shipments will be fully 1,500 car loads, or 36,000,000 pounds below last year's record. The decrease is

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ONE GIVES RELIEF.

attributed to the failure of the apricot and early pear and peach crops. Two severe frosts last spring caused most of the damage. The grape crop is very large, and the late pears and peaches have turned out well. As now estimated, the total fruit shipments by rail from California this year will foot up 107,760 pounds.

PROTESTANT AND CATHOLIC CLERGYMAN.

Are of One Mind Touching the Remedial Character of Dr. Agnew's Catarrhal Powder.

While Protestants and Roman Catholics are wide apart as to certain remedial measures proposed just now, they find common meeting ground in Dr. Agnew's Catarrhal Powder. Take Hamilton alone. This medicine has been used by Presbyterians like the Rev. Mungo Fraser, D. D., and Rev. John Scott, D. D., by Episcopalians as with the Rev. W. H. Wade, and Rev. Chas. E. Whitcombe; by the well known baptist, Rev. G. Anderson; by prominent members of the Methodist church, and by the Rev. Father Hinchey, and many of his parishioners. They all tell the one story of the great good this medicine has done them. The same story has come from the most prominent clergymen in Toronto and elsewhere. It is unlike any other catarrhal remedy, simple, easy and pleasant to take, and quick in a cure. It will give relief within ten minutes in Hay Fever. Sold by all Druggists. Simple bottle and blower sent on receipt of two 3-cent stamps S. G. Detchon, 44 Church street, Toronto.

Taxes in China.

A member of the British Legation in China estimates the amount of taxes collected in the empire at \$50,000,000, of which only \$12,500,000 finds its way into the public treasury.

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I take much pleasure in stating that I have been using South American Kidney Cure, and found relief within six hours after first dose taken. I became sick in January, 1892, when I employed several of the local physicians, and was treated by them until the fall of 1893 without receiving much benefit. I then began using South American Kidney Cure, and have found great benefit, and am almost, if not quite, cured. Have not been taking any of the medicine for seven weeks, and feel as well as ever. Mrs. A. E. Young, Barnston, P. Q.

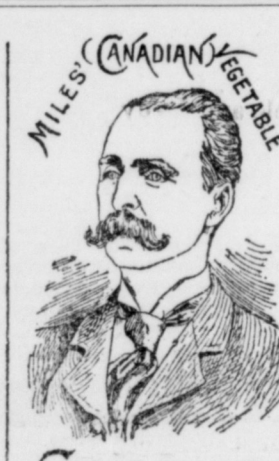
Curious Code Message.

One of the curiosities of the cable code method of sending information is shown in a recent message announcing the loss by fire of ship at sea. The whole message was conveyed in three words of Scott's cable code: "Smoldered, hurrah, halallelujah!" "Smoldered" stands for "the ship has been destroyed by fire," "hurrah" for "crew saved by boats," and "halallelujah" for "all hands saved—infirm wives and sweethearts."

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None BETTER. None so GOOD.
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It strengthens the muscles of the Uterus, and thus lifts that organ into its proper and original position, and by relieving the strain cures the pain. Women who live in constant dread of PAIN, recurring at REGULAR PERIODS, may be enabled to pass that stage without a single unpleasant sensation.

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Applications for Patents, Trade Marks and Designs, searches made, Defective Patents reissued. Opinions on infringement, validity, scope, etc. Reports on state of art and improvements on any subject. Assignments, licenses, contracts, etc., drawn and recorded. Expert testimony prepared, arbitration conducted. Office, New York life HANBURY A. BUDDEN, Building, Montreal. (B. A., B. C. L., A. Can. Cable address "Brevet." Soc. C. E.) Advocate, Patent Attorney.

Intercolonial Railway.

On and after MONDAY, the 9th September, 1895, the trains of this Railway will run daily (Sunday excepted) as follows:

TRAINS WILL LEAVE ST. JOHN:

Express for Campbellton, Pictou, Pictou and Halifax.....	7.00
Express for Halifax.....	13.40
Express for Quebec and Montreal.....	14.00
Express for Sussex.....	15.40

Passengers from St. John for Quebec and Montreal take through sleeping car at Moncton 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 Moncton (daily).....	10.30
Express from Halifax, Pictou and Campbellton.....	15.40
Accommodation from Moncton.....	14.00

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, Moncton, N. B., 8th September, 1895.

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