

WOMAN and HER WORK.

In spite of all the varied designs in jackets, from the hideous box coat, to the long stylish ulster, the cape still holds first place, and as long as the sleeves retain their magnificent proportions it will continue to do so. No matter how roomy the jacket sleeve, no fibre chamois, lined and stiff-cuffed sleeve will go into it with comfort, and the effort of getting in and out of a jacket is too much of a gymnastic feat to be undertaken very frequently. The cape has its disadvantages I know, and as I said last week, it lacks the all embracing warmth of the jacket, but then with a cape you can wear your entire dress instead of going about in this season's skirt, and an old bodice of two years ago, haunted by the perpetual dread that something will happen to compel you to take off your jacket. Just now very jaunty little affairs of the collarette family are worn, and during the mild weather we have had lately, they are quite warm enough to make a blazer suit of heavy cloth as comfortable as any one could require for a walking dress. These collarettes suggest the fur shoulder capes of ten years ago, being made just long enough to reach the tip of the shoulder, and not quite so full as they were in the spring. A very pretty little garment of Persian lamb is slashed up the back, and on the shoulder to the neck, and though this method of decoration is far from adding to the warmth of the cape, it gives an appearance of fulness which is increased by a lavish trimming of mink tails. The neck is finished with a ruche of black satin ribbon, and a large bow. A round cape of Russian sable is richly trimmed with the tails and paws of the little animal, and has a rolled collar which is wired, so it can be worn either high or low. Of course a cape like this is expensive, but there are numerous pretty little substitutes in black, or colored velvet, which any skillful dressmaker can make for a small price. Black, green, and golden brown, are the favorite colors, and when lined with light brocade they require very little trimming; a band of fur around the edge, or a fur collar makes a handsome finish.

Of all the combinations of white and black that I have described heretofore I never expected to see black broadcloth used in a dress! There is something so funereal about the very look of the fabric that one would feel inclined to shrink from it, feeling sure it would be unbecoming, even when used as a mourning dress. But here is a dress worn recently for late mourning, and which really does not sound so bad.

The bodice and skirt are of black broadcloth, and the sleeves are of white gros grain, with black satin stripes. A ruche of clear white lace is about the neck, and a fall of the same takes the place of a yoke in front. A bias band of black gros grain forms the belt, and the skirt is untrimmed.

I think I may say that green is the one popular shade for all the most elegant garments! It is shown in all materials, and in the new mirror velvet, in a shade of emerald or grape it forms a combination safe to use with most colors of blue.

Hand embroidery is so much used on all the dressy toilettes that a girl who is at all clever with her needle can have just as handsome a gown as her wealthy neighbor, and at no further expense than the price of silk and stamping, though it she was obliged to buy the trimming she would find it the most expensive garment worn. Tailor made gowns thus trimmed, have no ornament except the wide embroidered collar, and cuffs. For evening dresses this style of garniture offers endless possibilities, and a simple little gown of white china silk becomes an elegant robe, when sprayed literally with flowers, and branches.

A new shade of green called willow, is very becoming to any one who has a clear pink and white complexion be she blonde, or on the brunette side, but it is a snare and a pitfall to any one who is at all inclined to be sal-low. For the brown eyed woman golden brown is the color par excellence, and browns of all shades rank next in popularity with greens this season, so she may safely study her own individual needs, and still be in the height of the mode. I think few women realize how important a part color plays in good dressing. If we did I am sure we would take more pains to find out which color suits us best, especially for any article of dress which is to go near the face. A woman blessed with good taste in dress has no difficulty in discovering which tint sets off her complexion best, but for those who are not sure of their own judgment it is an excellent rule to use the color of the eyes, as the keynote of color in dress. If the eyes are blue, even of the faintest palest shade, blue worn near the face will deepen them, give them a brighter expression, and a clearer tint, and any color with which blue can be successfully combined is sure to be becoming to their owner. Therefore anyone who studies effect at all will soon learn that the color which improves and intensifies the color of her eyes, must necessarily be the most becoming. Pale blue and pink should be carefully avoided

by girls whose hair inclines towards red, as both these colors accentuate rather than soften the natural coloring. But no red haired woman will ever make a mistake in choosing any of the darker shades of brown, especially red brown, but she must never dream of indulging in golden, amber or leaf brown. Grey is the color for women with grey hair, and for fresh cheeked girls who have grey eyes, but to the generality of people it is a very trying color, and yet, just as, surely as a woman has a sallow complexion, and hair of no particular color, she seems to be possessed with the idea that grey is the only color she can wear successfully. Contrary to the general opinion, white is almost becoming to almost everyone, old and young, provided the right tint is selected. The blonde can wear the purest white without a tint of yellow, or pink in it, but the brunette has to be more careful, and choose the soft cream shades. If this same brunette wears black at all, it must be in some glossy fabric, while the blonde may safely indulge in dull black which is usually worn as mourning. Green, is a lovely safe color, because there is sure to be some shade of it which is suitable for every known complexion and all you have to do is find the shade, rather a hard task sometimes.

There is a perfect rage for checked velvet lately, and it certainly is a lovely material though decidedly expensive. Whole blouses are made of it, and a lovely little Norfolk coat, closely belted in at the waist in checked brown and white, and worn with a brown cloth skirt, was worn lately by one of the society's darlings.

An odd dress, which seems to illustrate the fondness for plaid and checks of all kinds, is of blue cloth covered to the depth of five eighths of a yard around the foot of the skirt, with blue silk in the same shade plaided with narrow strips of black velvet and finished at the top with a milliner's fold of the cloth. The bodice, and the sleeves to the elbow are of the silk, and bib shaped pieces of the cloth embroidered at the top with jet are arranged in front and back alike, while over the shoulders are arranged little draperies of black chiffon edged with plaited frills.

A pretty dress of green cloth, the bodice of which is round, and quite plain in the back, has a full front of green velvet embroidered with an applique of light green velvet and fine jet, and a chemise of creamy lace. A round zouave of the cloth trimmed on the edge with the same applique falls on each side, and the belt, as well as the collar which has a ruche of lace, all of the plain velvet. The sleeves are of cloth and made in the Marie Antoinette style, wrinkled from the wrist to three or four inches above the elbow, where a short draped puff begins.

Cuffs of black chiffon, larger than any which have made their appearance yet, are made to look very pretty with tiny bits of ostrich feathers on the edge like a fringe, and in addition to these are neck ruches of innumerable loops of velvet ribbon a little more than an inch wide or gauze ribbon with a satin edge, sewn to a satin ribbon two inches wide, which ties in a bow in front.

The loveliest short capes for evening wear, are made of white velvet, patterned all over with shadowy roses, and the newest models show the outline of the shoulder instead of disguising it by numerous frills. Black satin ribbon four or five inches wide, and elaborately jetted, is used for trimming silk and velvet capes and it is most effective. It is sewn lengthwise at intervals all around and the upper ends told over in loops and are gathered in to partially form the ruche.

One of fashion's most useful makeshifts this season, is a wide collar and revers of satin embroidered all over with jet and steel, or gold and jet, which can be worn with any evening dress.

A new variety of the much trimmed collar band is obtained by tying the bow in front, instead of at the back, as the fashion has been for so long.

Fur trimmings from one to three inches wide are more in demand than ever and they are used in combination with lace, chiffon and dainty embroideries on the most dressy gowns. Stock collars, revers, wide belts, and bretelles of fur are seen on cloth dresses, and an entire bodice of fur is not unusual, Persian lamb, with cream lace on the waist of a black satin gown makes a very elegant costume.

Leather for dress waists is something unique in the winter fashions. It is tan in color, thin enough to be quite pliable, and is decorated with applique lace, as it it were satin or velvet.

The very latest dress sleeve is moulded to the arm from the waist, to two inches above the elbow, and the puff at the top is full, short and drooping.

Oysters again Fried.

Use good-sized oysters, and with a soft cloth wipe each one and lay on a flat dish.

Cover with a mixture of melted butter, cayenne pepper, and lemon juice. Let them remain in this for twenty minutes, turning them often. Roll in cracker dust, then in a beaten egg, and again in the cracker dust, and fry in very hot butter and lard until both sides are a nice brown. Serve on pieces of toast.

Another Way.

Oysters may also be fried in batter. Drain the oysters and then dip into a batter made of two eggs beaten light, one cup of milk, and flour enough to form a soft batter, and season with pepper and salt. Put equal quantities of butter and lard into a spider, and let the mixture be smoking hot before you put in the oysters. Do not crowd them. Turn them so as to cook both sides a delicate brown. Serve very hot and garnish with parsley and sliced lemon.

Scalloped Oysters.

One quart of solid oysters is required for a dish that will hold two quarts. Butter the dish and put on the bottom a layer of oysters. Cover them with a layer of rolled crackers or bread crumbs, sprinkle with salt and pepper and pieces of butter, and alternate until the dish is filled, using the crumbs for the last layer, moisten well with the oyster liquor and a wineglassful of good sherry. If milk is preferred in place of the oyster liquor, omit the wine and use spice to suit the taste. Bake in a hot oven thirty minutes.

Sliced Tomatoes.

To serve fresh tomatoes, pour boiling water on them until they are covered and let them stand a few moments, when they may be easily peeled. Put them on ice and let them remain until perfectly cold. Then slice and serve with a dressing or with powdered sugar, salt, pepper, and vinegar. A combination of claret and sugar is considered a delicious dressing for tomatoes.

Tomato Soups.

A fine tomato soup may be made with one quart of chopped tomatoes, put over the fire with a quart of boiling water and one onion sliced. Rub together three tablespoonsful of flour, one tablespoonful of butter, and a little tomato juice. Stir this into the boiling mixture, season with salt and pepper, and add one tablespoonful of sugar. Boil together fifteen minutes. Rub through a sieve, and the soup is ready for the table. Serve with this soup bread cut into small squares and fried until a dark brown.

Tomato Bisque.

To prepare bisque of tomato soup, peel and quarter enough ripe tomatoes to make three pints and place them over the fire in a saucepan with one onion. When they have boiled strain first through a colander and then through a sieve; again put over the fire and add a piece of butter the size of an egg, a little salt, four milk crackers rolled very fine, and a dash of cayenne pepper. Meanwhile have heating one quart of rich milk. When it is time to serve add the milk to the tomato mixture with one teaspoonful of soda. Let it remain only a moment over the fire and turn into a tureen.

Baked Tomatoes.

Tomatoes are excellent stuffed and baked. Select round tomatoes uniform in size, wash and drain, and without peeling cut off the top, take out the inside, throw away the seeds, and chop the remainder with one onion and part of a green pepper. Thicken with fine bread crumbs, add some melted butter, and season with salt. Fill the tomatoes with this mixture, allowing the stuffing to project half an inch above the tomato. Stand the tomatoes in a dripping pan with a little water, and bake in a moderate oven three-quarters of an hour.

Tomato Chowder.

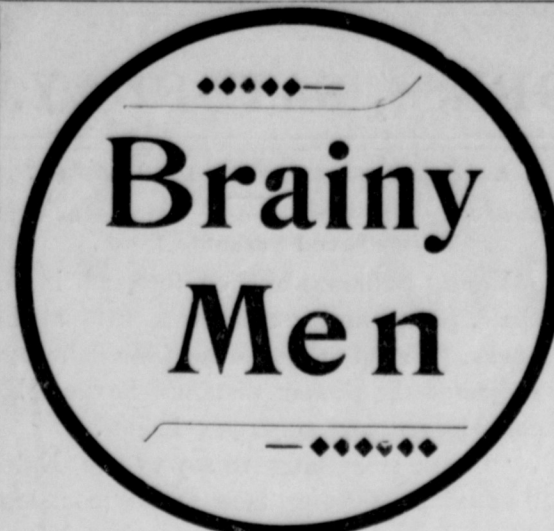
An appetizing chowder may be made with tomatoes in the following way. Slice and cut into pieces a quarter of a pound of salt pork and fry to light brown; then add two onions chopped, and when they are slightly browned add one teaspoonful of flour. Cook and stir for three minutes. Now add one quart of boiling water, one teaspoonful of washed rice, and two quarts of fresh tomatoes, pared and sliced. Season with a spoonful of salt and a quarter of a teaspoonful of pepper. Let it cook slowly one hour.

Salads.

Considerable variety may be given to fish meat and vegetable salads by the use of lemon juice, chopped parsley, and a bit of onion which, properly blended, give a piquancy of flavor not to be had by the use of French or mayonnaise dressings only. Even a cold potato or two, a ripe firm tomato, and a cucumber combined will make an excellent dinner salad if served very cold. Use equal parts of each, chopping them fine; season with a dressing made by a teaspoonful of onion juice, a tablespoonful of oil, the juice of two lemons, salt, a dash of pepper, and a tablespoonful of chopped parsley. Cut stale bread without the crust into pieces half an inch square. Mix with the vegetables, turn the dressing over the top, and stand in a cool place twenty minutes. Beets are excellent with the same dressing, leaving out the onion juice, but adding two or three small onions chopped fine to each half dozen beets used.

Dishes Easy to Make.

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ONE GIVES RELIEF.

Fruit is both easily prepared and healthful, yet one cannot have that continuously. A nice substitute which may be made in a quantity sufficiently large to be used for more than one meal is orange jelly. The receipt for this: One-quarter cup of gelatine soaked in one-quarter cup of cold water and dissolved later in one-quarter cup boiling water. To this add one cup orange juice, one-half cup lemon juice, one-half cup sugar. Strain into moulds wet with cold water and place where it is cool. If orange skins are used for molds, soak them first for half an hour in cold water.

A pudding which tastes good and keeps well is made by taking one cup of soft soaked bread crumbs, one teaspoonful grated cinnamon, one-quarter teaspoonful grated cloves, one-quarter teaspoonful grated allspice. Beat two eggs lightly and add one-quarter cup of milk. Mix one-quarter cup chopped figs and two tablespoonsful of flour and add eggs to mixture. Pour this into bread crumbs and spices, add one tablespoonful sugar and turn the whole mixture into a small greased pail, then steam for one and a half hours. If there is need of haste, pour the mixture into four buttered cups and cook in a pan of hot water for twenty-two minutes. This may be served with hard or soft sauce.

For curried tomatoes: Peel and stew tomatoes, with a generous seasoning of salt and one teaspoonful of curry powder to a quart of the fruit. Butter a baking dish, and put in a thick layer of tomatoes, then a layer of uncooked rice, over that a layer of sliced okra, and last a layer of tomatoes. Cover them with bread crumbs, and scatter bits of butter over the top and bake slowly one hour.

Stuffed Tomatoes. Tomatoes make a desirable dish for a company luncheon when stuffed with meat. Prepare the tomatoes as in the above recipe. Chop fine any left over cold meat or chicken to make one cupful for six tomatoes; add to it one chopped onion and one tablespoonful of parsley and season with butter, salt, and pepper. Mix thoroughly and fill the tomatoes, heaping them. Cover them with bread crumbs and put in a pan with one cup of water, six cloves, one bay leaf, and a teaspoonful of butter. Bake half an hour, basting several times with the liquid. Place the tomatoes on a hot platter and to the sauce add half a cup of boiling water, salt and cayenne pepper, and two tablespoonsful of flour moistened with a little water. Flavor with the juice of a lemon and sherry wine. Stir until it boils; then strain over the tomatoes.

Tomato Jelly.

Tomato jelly is an appetizing and effective relish. To make it dissolve half a box of gelatine in half a pint of cold water and add one quart of stewed tomatoes, a generous teaspoonful of sugar, and salt and cayenne pepper to taste. Strain through a sieve while hot and pour into cups or individual moulds and put in a cold place to harden. Turn each form on a lettuce leaf and serve with mayonnaise dressing.

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Tomatoes Spiced.

Spiced tomatoes make a delicious relish for meats. To seven pounds of peeled tomatoes add four pounds of granulated sugar, one pint of vinegar, and one ounce each of whole cloves, cinnamon, allspice and ginger. Put all in a porcelain kettle and place over the fire. Cook slowly until as thick as required. Put in jelly glasses and when cold cover.

Tomato Catsup.

A good tomato catsup may be made thus: Boil one peck of ripe tomatoes and four onions until soft; then rub them through a wire sieve and return to the preserving kettle with one pint of vinegar, one gill of salt, one ounce each of whole cloves and allspice, half a teaspoonful of black pepper and the same quantity of cayenne pepper. Boil until the mixture is reduced to about one-half. Skim out the spices and bottle without straining. Seal.

The Deepest Lake.

Lake Baikal, in Siberia, according to recent Russian surveys, covers 15,300 square miles, is 5,621 feet deep in some parts, and is 380 miles from one end of its crescent to the other. It is the sixth largest lake in the world, and the deepest of all. Its level is 1,561 feet above that of the sea.

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