

WOMAN and HER WORK.

Birds! birds! everywhere birds and still more birds! The milliner shops are like ghostly aviaries filled with "dead corpses," and the head of the average woman is such a melancholy spectacle, that I am sure if she fully realized how she appeared to unprejudiced eyes, she would hide it for shame. She is a sort of perambulating larder now-a-days, carrying around a load of dead game upon her shallow pate. Every conceivable attitude of bird life seems to be illustrated with ghastly faithfulness upon this season's millinery! The birds cower timorously upon the brim of an enormous felt hat, as if shrinking in terror from an enemy! They stand erect in the front of a so-called bonnet, with wings outspread and beak wide open as if catching flies, and anon they settle down in the centre of the crown as if engaged in the laudable occupation of laying an egg, or peep over a nest of velvet loops as though they might be hatching. Sometimes things take a masculine turn and a pair of belligerent youngsters evidently of the fighting sex will be perched on a big picture hat, facing each other, and apparently occupied in settling an old score, ala Corbett and Fitzsimmons.

That is one reason I so seldom touch on millinery in writing my fashion articles, because I cannot do it without violating my principles, and countenancing—by the mere fact of describing it—a fashion which is a disgrace to civilization, and so-called christianity. I cannot write about millinery without mentioning birds as trimming, and I prefer to avoid that if possible.

But don't I often wish that I was blessed with unlimited wealth! And wouldn't I employ a goodly share of it in hiring a small army of nice comfortable colored mamies, and big fat red checked Irish "wash ladies" to do nothing but promenade the most fashionable thoroughfares of the largest cities, arrayed in cloaks bordered with chicken and turkey feathers, and wearing immense hats on which turkey gobblers were rampant, and whole broods of young goslings and ducks wandered at will!

Wouldn't I personally superintend the trimming as far as possible and see that one huge symphony in green velvet contained a decoration of two life sized game roosters with brass spurs, engaged in a lively "scrap" and that another, say a least brown felt, trimmed with the softest brown velvet, bore a large mother hen snuggled down in a nest of twisted velvet solemnly hatching out her brood in the place intended for the crown? Yea verily, and I would take care that all these artistic fancies were developed in the very best of materials and the ladies wearing them were provided with the very best seats at theatre, opera and matinee; and that they had foremost pews in the most fashionable churches.

If women are at all susceptible to the shafts of ridicule methinks I should expect that reform which all the eloquence of all the writers who have devoted their best energies to the subject, and all the cruel facts, and sickening statistics, published in the last few years, have utterly failed to bring about. Ridicule is so unpleasant you know, that it finds a place in a spot far more vulnerable than our conscience, far more tender, alas, than our hearts—our self love.

It would seem that this evil had come to stay and no law could be framed to reach it, but I know I wish I had the absolute power enjoyed by the czar of Russia or the shah of Persia, and if I could not induce my subjects to see the force of moral suasion, I would resort to force; and simply issue orders to the different chiefs of police that every lady caught wearing a stuffed bird on her head should be gently but firmly detained, her hat removed, denuded of its objectionable decorations and politely returned to her, resistance to be followed by arrest. I think that would prove a radical measure.

But unfortunately, I am neither the possessor of vast wealth, nor unlimited power, so I must needs be content with using my feeble pen in the good cause. One suggestion which has struck me as feasible, is that the temperance people should give the liquor traffic a well earned rest, and turn their attention towards a crusade against the wearing or sale of stuffed birds as an article of female attire.

With this by way of preface it might be as well to touch lightly on some of the autumn styles.

In the first place the present indications seem to point towards less oppressive and flaunting richness and heaviness of material and a greater leaning towards the picturesque and becoming. Many of the Paris hats are simply gigantic and the general trend of fashion seems to be towards large hats. Velvet and felt are of course the usual materials, but some very charming French hats are shown in taffeta, shirred into fantastic forms and trimmed with tufts of feathers, antique lace, aigrettes and buckles. These hats have a very picturesque old time appearance which is most fascinating, when a pretty young face is beneath them. Chenille is a material very extensively in use, and it is a favorite combination with both velvet and felt. Jet is as popular as ever and many

bright colored velvet crowns are entirely covered by a network of jet.

A lovely hat of finest black felt has the brim turned straight up at the back with a broad bow of black velvet passed through an antique buckle. The outside of the hat was almost entirely concealed by turbaned folds of glace taffeta in a shot rose tint. Two black quills rose from a rosette of black velvet at the left side.

A striking hat suitable for church or evening wear, is of chamois colored taffeta shirred, and trimmed with clusters of white silk poppies with black centres. A Louis XVI. bow of chine ribbon was placed at the back and under the brim were three large blood red poppies.

Certainly this must be a most unique, not to say bizarre costume, and I should think the next step in this history would be the finding of a woman wealthy enough to indulge in such a luxury, and courageous enough to wear it.

The latest fancy in stock collars bears the fascinating name of "the Marlborough" though the duke whose name is on every lip just at present, should have been made responsible for the queer creation one is at a loss to conjecture. It encircles the throat of its wearer in a plain stock of Persian silk, and at the back spreads out into a wonderful bow, large and full. Fastened to the knot in the centre of the bow, is a tiny mink's head from which two furry tails hang down the back of the gown. It is also shown in American Beauty rose velvet, with the little head and tails of black Persian lamb, and is then known by the name of his grace's fiancée "Consuelo." It is adjustable, and may be worn with any costume.

Dishes to Tempt the Invalid.

Food for an invalid requires much thought and care, for the eyes as well as the palate must be pleased, and the food should be nourishing as well as dainty and inviting. Something for a change is always called for, and a few recipes may be welcome.

To make Nantucket raisin broth, boil one pound of raisins slowly in plenty of water for an hour. Make a thickening of corn starch, moistened with cold water and a small piece of butter. Grate in a quarter of an nutmeg and season with a tablespoonful of brandy or two of wine. Sweeten to the taste. Serve with a toasted cracker.

Beef and Sago Broth.

Beef and Sago make a very nourishing broth. Have two pounds of beef from the round cut into small pieces and put in a saucepan with two quarts of water. Cover and cook until the goodness is all extracted from the meat. Strain and season with salt. Meanwhile soak one cup of sago in water enough to cover it; add to it the strained broth and return the broth to the fire and let it simmer one hour. Add the yolks of two eggs beaten very light. Let it remain a moment and take from the fire. Serve at once with finger pieces of thin buttered toast.

Cream Soup.

Cream soups are a pleasing change after plain broths or teas. Sago, pearl tapioca, barley, or rice may be used. Take any white stock that is rich and well seasoned. Put into a saucepan a half pint of the stock and the same quantity of cream. When it comes to a boil add one tablespoonful of flour thoroughly moistened with cold milk, and let it boil up once. Have the tapioca or whatever you wish to use in the soup cooked and add it to the soup and serve. Barley requires two hours to cook, rice one hour; sago and pearl tapioca must be soaked in cold water half an hour and cooked the same length of time.

Sago Broth.

An excellent broth for any one with weak lungs is made from two pounds of knuckle of veal cracked into pieces and put over the fire with two quarts of cold water. Cover and cook slowly until it is reduced to one quart. Strain and season with salt. Meanwhile soak three tablespoonfuls of pearl sago in a cup of cold water, heat by setting the dish in a pan of boiling water for half an hour, and stir occasionally. Put the strained broth in a double boiler and add the warm sago to it, cook half an hour, and then stir into it one cup of cream heated to the boiling point and the well-beaten yolks of two fresh eggs. Let all only come to a boil and remove from the fire at once. Serve as soon as possible.

Chicken Jelly.

Chicken jelly may be used in a variety of ways. To make the jelly take a fowl weighing about three pounds. Clean and remove the skin and fat. Cut it into pieces and put them into a saucepan with two generous quarts of water, a bay leaf, and some pieces of celery. Cover and heat slowly up to the boiling point. Let it simmer for four hours. Then season with salt and strain into glasses and set away to cool. When cold remove the fat. This jelly may be used cold or heated, and served like soup. Heat a glass of the jelly and add a gill of sherry or Madeira wine, one teaspoonful of dissolved gelatine, some sugar and the juice of half a lemon. Pour

the liquid jelly into small cups and set away to harden. This makes a very nourishing wine jelly. Pieces of white meat of the fowl may be cut fine and put into a jelly glass and the liquid jelly poured over them. When cold, it is appetizing, sliced and put between thin pieces of bread, buttered, and with the crust taken off, or with slices of jellied chicken with toasted crackers.

Rice and Eggs.

Boiled rice with egg is excellent and generally liked. Wash thoroughly half a cup of rice and put it into a double boiler with just enough water to cover it. When the rice is nearly done if any water remains pour it off and add one cup of milk and a little salt. Let the rice cook slowly until done. Beat an egg thoroughly, and the last thing before taking the rice from the fire stir the egg into it as lightly as possible, and serve hot with sugar and cream.

Arrow-root Jelly.

Moisten three heaping tablespoonfuls of the best Bermuda arrow-root with a little cold water and turn into a large cup of water that is boiling over the fire and in which two teaspoonful of granulated sugar have been dissolved. Stir until clear and add one tablespoonful of brandy or three of wine. Wet in cold water individual moulds or small cups and pour in the liquid jelly, and put in a cold place to harden. Serve with whipped cream. When wine cannot be used, in place of it take one teaspoonful of lemon juice.

A big hat of pink felt had a straight brim and was trimmed about the crown with black velvet. A bow at the side was held in place by a buckle of cut steel, an osprey crest stood erect in the centre of a cluster of white ostrich tips and tufts of blush roses under the brim finished a charming hat.

Ostrich feathers will be very much used all this autumn and winter, not only for trimming hats and bonnets but also for collarettes, victorines, etc. Ospreys will also be very popular.

One of the newest millinery departures is the use of velvet and chenille flowers on winter hats, roses in all shades being the favorites, next come poppies, which bid fair to rival the queen of flowers. Jet and steel ornaments are also to be worn in great variety.

The tendency is decidedly towards higher crowns and some of the imported hats look almost like caricatures, some of them displaying crowns which mother goose herself might wear, but these are far too conspicuous, and unbecoming ever to become popular. For large hats, the low crown and wide brim still hold their place. Velvet and fur will be used in combination in the winter millinery; in fact fur will be worn so universally this winter that it is no wonder a little of it is creeping upon our hats.

The butterfly is a pretty design in trimming this season. You meet it everywhere, not only in millinery, but a decoration for dresses and it comes made up in lace, jet, cut steel and ordinary passanterie. A costly Parisian evening dress shows a swarm of real lace butterflies, each woven with most exact attention to nature and yet such butterflies are now being bought by the yard in the best shops. Black lace butterflies form a charming trimming for a yellow silk gown especially when the graceful insects have their wings touched daintily with gold. White thots of white lace have the veins in their wings outlined with silver, and are exquisite as any pale tinted-silk dress. Butterflies of passanterie studded with bright colored stones are quite the rage, and of course jet ones will be quite as popular. A very large one is sold for the bodice, and a perfect swarm of smaller ones go with it to be scattered about the corsage, collar and sleeves. These are not by any means confined to dresses of silk or satin, but are equally effective in trimming cloth costumes.

Velvet bodices are to be much worn with black skirts this winter. Velveteen is shown in many beautiful light shades, both plain and figured, and in such excellent quality that it will be used almost as much as velvet. Silk or velvet blouses, or bodices in any of the lovely shades of geranium pink, pale mauve, or turquoise, will be greatly worn and some of them will be made with a small yoke of heavy lace, from which start box plits which come down closely to the waist without any hint of blousing, and are finished with a belt of of the same color, which adds apparent length to the waist.

A charming gown suitable for evening, theatre, and dressy wear, is of white broadcloth, at least the skirt is, while one of the bodices is of white satin, trimmed with sequins, made into a collar and belt. The second bodice may be of geranium pink, or turquoise blue silk, and these three pieces will form a most useful, and inexpensive own.

The newest sealskin capes are very wide and full, standing out well from the figure, and giving more idea of style, than warmth, as the chilling blast has pretty free access to the figure they are supposed to protect, some of them show the novel, and not particularly attractive departure of jet trimmings, one of the newest having jet chains on the shoulders, and straps of jet across the front. Trimming any material so rich in itself as sealskin, is such a de-

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ONE GIVES RELIEF

vided mixture that I do not think it will ever be very generally adopted. Such an experiment can only cheapen a sealskin garment, and make it look tawdry.

I mentioned last week, in a timid whisper as it were an entire costume of persian lamb had been shown in New York. I scarcely dared describe it because it did seem so very improbable, not to say ridiculous for anyone to weight herself down with a whole suit of fur, but today I have something still more wonderful to describe nothing less than a dress composed of bison fur! This singular garment was actually exhibited at the beginning of this month by a well known costume and mantle house in New York. And the price was only the mere trifle of \$400. The fur is a dark rich tobacco brown with an undulating surface, and we are told that the skirt of the gown in question flares decidedly, and is cut a la Peignoir. The front breath is gored and on each side are placed flaps, simulating pockets. A heavy guipure passanterie in tan outlines the gore and is carried around the bottom of the skirt as a border. The waist has full sleeves of iridescent velvet in shades of brown and green of a corduroy weave, and black satin is effectively combined with the fur as an accessory. A jacket of the fur fits closely to the figure and displays a folded vest of black satin, which meets in front under a full jabot of ceru lace, extending from the throat to the waist line. A girdle of gold and pearl filigree encircles the waist. A ripple skirt of black satin, six inches deep falls in full folds about the hips and is attached to the bodice beneath the girdle. Bretelles of black satin surmount the sleeves and a stock collar of satin with loops and ends has both lace and fur associated in its composition.

Tapioca jelly is excellent. To prepare it soak one cup of tapioca in three cups of cold water over night. In the morning put it in a double boiler with a cup of hot water and let it simmer until perfectly clear, stirring often. Sweeten to taste and flavor with the juice of half a lemon and two tablespoonfuls of wine. Pour into cups and set away until perfectly cold. Whipped cream and sugar may be served with this jelly.

Mulled Wine

Use one cup of fine sugar, a tumbler of sherry, and one egg; beat the egg to a froth and add the sugar; heat the wine, and when it is at boiling point put the egg mixture in a pitcher and pour the hot wine over it, stirring it constantly; put in four whole cloves and the same quantity of allspice. Drink as soon as possible.

Another mulled wine is prepared thus; Put in an earthen bowl a small piece of cinnamon, three cloves, a little piece of mace, and a half cup of water; cover and place over the fire in a pan containing boiling water, and let it remain ten minutes: when heated add to it two tablespoonfuls of sugar and a half pint of port wine; again cover, and let it remain until the wine is hot; strain and let it be taken as

hot as possible, it may be poured over a well-beaten egg if nourishment is needed.

Egg Wine.

A delicate egg wine is made thus: Beat the yolk of an egg very light, add to it two teaspoonfuls of sherry or one of brandy or whiskey; beat the white of an egg to a stiff froth and stir into the yolk mixture. Pour into a glass with cracked ice.

Orange Jelly.

Orange jelly will often tempt, and looks inviting. To make it, soak half a package of Chx gelatine in a teacup of cold water for an hour. Select perfect oranges and cut them through the centre and remove the inside, keeping the divided orange skins whole. Take a generous half pint of orange juice, beat the white of an egg to a stiff froth and add to the juice a teacup of granulated sugar, a scant pint of hot water, and the soaked gelatine. Set the dish containing the mixture over a fire in a pan of boiling water and stir until it is thoroughly heated. Strain and fill the orange cups, and put in a cold place to harden.

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