PROGRESS, SATURDAY AUGUST 10, 1895

WOMAN and HER WORK.

It is hard to write about fashions, in that | low the shoulders giving the long effect seen on many French dresses. The back -crisp and breazy manner which is the amis finished with a trill of black lace which bition ot all conscientious writers, during forms a basque, and a wide cape-like the deadly dullaess of late summer. And flounce of the same lace starts on each side one of the worst difficulties the fashion of the front, and hings full across the writer has to contend with this year is the shoulders. Taken altogether, the fashion extraordinary contradictiousness, to coin a is neither graceful nor stylish, and it is word, which the fashions display this sumdifficult to imagine a reason for its revival. mer. If one were simply to write down the fact that everything is worn, it would cover the entire ground ; but then it would cover very little space, and carry the cara silk dress, or even a blouse will soon te dinal newspaper virtue of condensation, out of reach of any but fortunes favorites. just a trifle too far.

To go back to the subject of contradiction, it is decidedly embarrassing to make a careful study of all the best available fashions authorities, and then announce Wat this will absolutely be worn, only to be forced next week to cantradict all that you said, without even being able to give a plausible reason for the change.

The chief difficulty of this kind relates to sleeves, skirts, and that material about which their has been so much diversity of opinion ever since its first introduction the much abused, and extravagantly praised crepon.

"Sleeves are now worn almost skin tight," writes one Paris correspondent "Sleeves are more distended than ever," Wirites another who is equally reliable, and so the battle goes on and one hears so much about sleeves, that it almost seems as if there was nothing else about the costume of any importance except the sleeves.

Their is less uncertainty about the skirts, they may truthfully be said to be wider than ever, and at the same time to cling closer because being unstiffened they must have more material than ever in them, in order to preserve anything like the voluminous appearance which has become white sauce, strewing each layer with a little salt and white pepper, finely chopped parsley, freshly grated Parmesan cheese, and a few white breadcrumbs. This layer should be the last; put some morsels of butter on the top, and bake till it is nicely browned all over, and serve at once.

Casolettes meringues again are a pretty way of serving up any otherwise unproducable scraps. Cut some bread $2\frac{1}{2}$ inches thick, and with a plain cutter stamp these out in rounds, marking each with a smaller cutter to three-quarters of its depth. Fry these a golden brown, drain well, remove the centre entirely, brush the edges over with a little butter, and dip them in chopped up parsley, then fill them up with anything-fish, flesh, or towl, you choose-cut up into dice, and heat in warm sauce of suitable kind; put a spoontnl of stiffly whipped white of egg on each (being careful not to epill it over the garnished edges), and place it in the oven till brown-If preterred, the cassolettes can be garnished with the whipped white of egg, seasoned rather highly with coraline pepper and minced parsley.

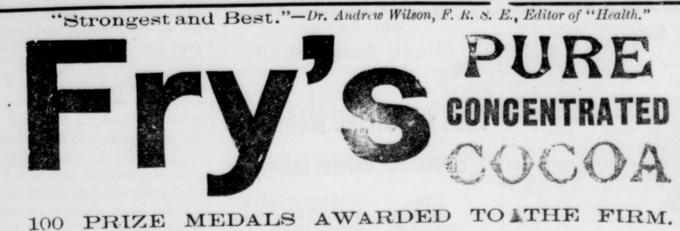
The remains of a saddle of mutton can be served in a variety of ways. For instance, cut the slices long and thin, and heat them son could scarcely be given, since common in a buttered baking tin, with a little wine sense tells us that a blouse, no matter how and seasoning, and serve arranged around a dish with tomato sauce, and garnished either with fried tomatces or mushrooms; or they can be served with a good espagwith skirt of some different material is far nole sauce and stewed olives; or, again with a very rich white sauce (supreme) and hot fried croutons, spread thickly with anchovy butter. Cold cutlets are also very nice if trimmed, spread thickly with a nice puree of onions, dipped in egg or warm butter and seasoned breadcrumbs, lightly broiled, and dished round a ragout of cucumber ar any other vegetable at hand.

> Fruit salads are so popular now that any new way of serving them is welcomed, and this dressing which is very new, will doubtless be useful to many housekeepers.

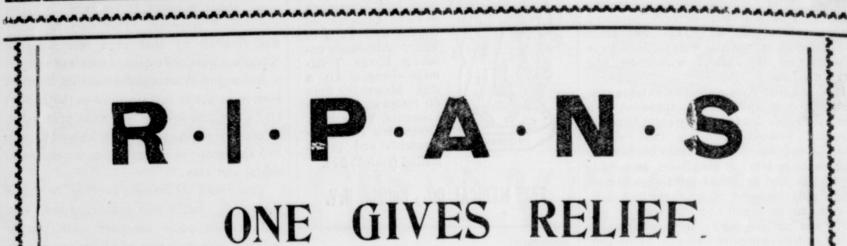
Mrs. Lincoln's Salad Dressing.

Mrs. Lincoln, of Boston cooking fame. is the authority for a new dressing for frui salads. Its formula is as follows: Beat the yolks of four eggs until very thick and tiny trill of white satin. The blouse waist light colored, then beat into them gracually was of white satin striped across with one cupful of sitted powered sugar and half guipure insertion, and confined at the waist a level teaspoonful of salt, and beat until





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indispensible to the fsshioned costume of the day.

Crepon is as popular as ever with some people while with others who have worn it and grown tired of its crinkles, it is as much out as the seersucker, of which it sometimes seems a revival. Therefore the wearing of it is entirely a matter of choice and everyone is free to in lulge her fancy in the direction which seems most desirable to her.

But for the cool and pretty summer gown which is dainty and stylish, and at the same time inexpensive the sheer all-wool delame takes first place. Trimmed with ribbon in any of the hundred and one ways approved by fashion, or more elaborate with both lace and ribbon, no more attractive gown can well be imagined. The material possesses the advantage of suitability for both elderly and young women, as it comes in dark as well as well as light colors, but the latter are of course, by far the most dressy.

1

The surplice front, which is so becoming to slender as well as stout figures, is seen on many of the newest bodices. The fullness is gathered on the shoulders instead of below the throat, and is lapped across the bust to be fastened on the left side under the belt. Some of the prettiest surplice waists are made in black net, or mousseline de soie, ornamented with bands of yellow valenciennes lace and bows of ribbon. Black and white is more fashionable than it has ever been before. Light-weight silks in black and white, very narrowly striped, are amongst the most popular of this sesson's fabrics. Their trimming is as varied as it is striking, frequently consisting of either white or bright colored chiffon or mousseline de soie. Thus a fine lightweight surah silk of the variety known as black and silver, will be lavishly trimmed about the bodice with chiffon in a delicate shade of green, full collar, rosettes, ruches and bertha, while another will show an elaborate decoration of maize or butterfly vellow chiffon, and a third will be daintily, if not perishably ornamented with pure white mousseline de soie. These costumes are extremely dainty and dressy looking, and it is really surprising how long the chiffon will keep fresh, if ordinary care is taken of the dress. Strange to say, black velvet ribbon and black lace, are as popular for trimming white, and all light colored muslins, as the light colors for black maerials.

Amongst the favorite trimmings for handsome collars, yokes and berthas, are all sorts of ecru laces, which are comwith a belt of white and black satin ribbon. one band of each. The white ribbon collar is covered with guipure applique.

It is reported that the price of silk [is

going up with such alarming rapidity ; that

1 don't know whether the silk worms have

followed the example of other artisans and

gone out on strike, or the crop of mulberry

leaves failed, but certainly the silk market

is on the rise, and some authorities attri-

bute the fact to the enormous size of the

fashionable sleeve. A more absurd rea-

large the sleeves must take less material

than an entire costume, and the silk blouse.

more popular, than the whole silk dress.

However that may be, the fact remains

that raw silk has increased in price 50 cents

a pound since June and it is likely to reach

double that amount in a short time, iso it

behooves the thrifty woman to make her

purchases in silk as soon as possible, if she

The old-fashioned barege is a material

much used for summer gowns, in fact it al-

most divides popularity with delaine. One

recently seen was in a pale, pretty shade

of yellow, and showed a skirt edged with

a band of cream white guipure lace, and a

does not want to pay high.

It is said that the extreme has been reached in razor pointed shoes, and that the footgear of the near future will be much more rounded; which is indeed good news for all lovers of the beautiful, since the razor toe shoe, comfortable as it undoubtedly is, has little in the shape of beauty, to recommend it.

One of the most difficult problems which the careful housewife is called upon to solve, is the satisfactory and palatable disposal of "left overs" in the shape of cold meat

Few people care for cold meat pure and simple and still fewer can endure the hashes and rehases, under which the left over usually masquerades atter it has been "heated up."

But only a little ingenuity and a good recipe or two are required to transform these despised fragments into the daintiest of side dishes which might well tempt the appetite of an epicure, and all at the expense of so little time, and trouble that few people would grudge it.

Say you have a piece of roast veal which has already appeared twice, cut some neat slices from it, carefully removing any skin, sinew, or overcooked part. Fry a sliced onion in butter, till it is a delicate brown then in the same pan fry a spoonful or two of curry powder, and dilute all this with enough veal stock to make a good gravy. Let it stew gently with a sliced tomato or two until the same is quite thick; then lay the slices of veal in, and let it stand for an hour at the side of the fire till thoroughly hot, without being allowed to cook. Now boil some rice as for curry, and when dry and separate, mix in it some warmed butter and enough coralline pepper to color it a delicate pink, make a wall of this, and pour the stew into the centre, and serve as Franhes du vean a la Bombay, which sounds much better than "sliced veal stewed in curry sauce" though it tastes the same.

Veal a la Princesse.

Another way of using up the veal is a la Princesse. For this make a good white sauce, flavored with a little finely chopped green tarragon or a spoontul of tarragon vinegar and some chopped parsley. and heat the veal, sliced and prepared as before, in this, without allowing it to do more than heat (if it boils it is spoilt), and serve garnished with little bunches of Indian pickles and crontons of fried bread (spread with a mixture of chutney and minced ham, pre-

the sugar is dissolved. Add the juice of two lemons, and beat again. Peel and slice thin six bananas. Peel four oranges cutting close to the pulp, pick out the seeds and slice them across in thin slices. Put into a deep glass dish a layer of bananas, then of the dressing, then of the oranges, then again a layer of each, with the banana the top, and pour the remainder of on the dressing over it. Set on ice, and serve very cold. Pineapples, cut very fine, or large strawberries, may be used, with bananas, for the salad, If acid fruits are used, add a little more sugar; if sweet, tasteless fruits, more lemon juice .- New York Tribuae.

A good housekeeper is a very busy woman, for she has to have her mind on many things. She may have servants, but they are yet another care for her. Each day now brings its extra work. The pineapples and strawberries she has "put up," but she still wants them on her table as long as she can get them good. Cherries now claim her attention. They are ready for canning for winter pies and puddings.

For spiced cherries use one pint of vinegar to four pounds of truit and two pounds

like. Natural crystals. Try it. of sugar, cloves and cinnamon to taste. Scall them three times and put in jars. An excellent cherry pudding is made of two teacups of milk, one egg, and a pinch of salt, six teaspoons of baking powder, for adhering to the perspiring body, the and flour enough to make a thick batter. daily bath becomes more of a necessity Put a little of the batter in a pudding dish during the summer months than at any and then a layer of pitted cherries, and reother time of the year. One should take peat until all the batter is used. Steam three-quarters of an hour and serve with a liquid sauce, You can use canned cherries when you cannot get the fresh fruit.

Cherries preserved in the sun have a better flavor and color than those preserved in the old way. For every pound of fruit use a pound of grandulated sugar. Place the sugar in the preserving kettle and moisten with a little water ; set on the fire and bring to a scald; put in the truit and boil five minutes; take from the stove and spread on large platters and place in the sun, covering with netting or glass. Put the platters out each day until the cherries are as thick as you want them; put in glasses and ASTRA. cover.

MYSTERY OF A MAINE ISLAND. A Hermit Englishman Who Ended His

Misery by Cutting His Throat. "Some years ago, up at North Haven Island, on the Maine coast," said a New Yorker. "I came across a mystery that haunts me still. A bare rocky point juts out into the sea on one side of the island, and the first year that I visited the place there was a rude cabin on the rock. Having gone out there from curiosity one day, I found a man in shameful rags trying out the oil from the refuse from a fish-canning the middle room, which is perfectly darkfactory. When I came to examine the ened. After this follows a sort of general man his appearance astonished me. He was an extremely handsome, well-made Englishman of forty or thereabouts. His

factory the privilege of trying oil "HEALTH Intercolonial Railway.

-FOR THE-

This caption,

"Health for the

Mother Sex," is of

such immense and

pressing import-

Mother

(ANADIAN)

UNE S

Sex." On and after MONDAY, the 24th June, 1894, the trains of this Railway will run daily (Sunday excepted) as follows:

TRAINS WILL LEAVE ST. JOHN :

13

Express for Campbellton, Pugwash, Pictou ance that it has of necessity become

> A Buffet Parlor Car runs each way on Express train: leaving St. John at 7.00 o'clock and Halifax at 7.20 o'clock.

Buffet Sleeping Cars for Montreal, Levis, St John and Halifax will be attached to trains leaving St. John at 22.10 and Halifax at 18.40 o'clock.

TRAINS WILL ARRIVE AT ST. JOHN

Accomodation from Sydney,) H-lifax and Moncton (Monday excepted)..... Through express from Montreal and Quebec (Monday excepted) Express from Sussex 8 30 Accommodation from Pt. du Chene 12.55 Express from Halifax, Pictou and Camp-

18.30 by train arriving at St. John at 5.00 o'clock will be allowed to remain in the sleeping car until 7.00 o'clock the morning of arrival.

The trains of the Intercolonial Railway are heated by steam from the locomotive, and those between Halifax and Montreal, via Levis, are lighted by * All trains are run by Eastern Standard Time.

D, POTTINGER, General Manager. Railway Office,

Moncton, N. B., 20 th June, 1895.

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Letters from suffering women will be opened and answered by a confidential lady clerk if addressed as above and marked "Personal." Please mention this paper when writing. Sold by all druggists.

Prepared by the months, and so it is doubly important that during this trying season we should keep the skin in a healthy and cleanly condition. Herrnhuter Marriages. In "Curious Church Ceremonies," William Andrews tells of the rather startling courtship of the Herruhuters (Moravians) "The men and women of a marriageable

from the retuse. From the product he ob-

tained a little ready money for tobacco and

other luxuries. At some time between my

two visits his cabin was discovered to be on

fire late one night, and, hurrying down, his

neighbors saw him amid the flumes dead,

with his throat cut. The fire had so seized,

upon the hut that his body could not be re-

moved until it was nearly consumed. He

was burried, and no solution of the mys-

tery was discovered. Life had evidently

become insupportable to him, and he had

taken the way of suicide as the easiest one

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Is used Windsor Table Salt, purest and

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Care of the Body in Summer.

the atmosphere, and its natural propensity

on the evaporation of the water are re-

moved by subsequent brisk towelling or

tresh water sponging. Not only is the

perspiration an efficient means of removing

superflouous heat, but by this same chan-

nel go out many of the waste products of

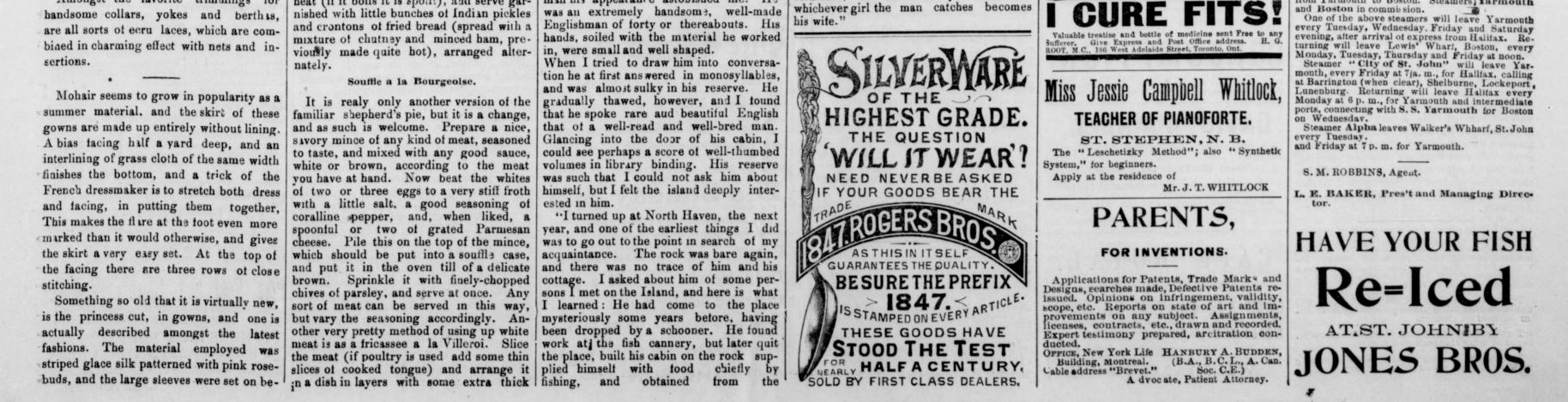
the body. These waste products are al-

ways relatively increased in the summer

With the increased amount of dust in

out of migery."

age are collected in a house with a suite of three rooms, each opening into the other, the young men in one end room and the yonng women in the other; then the doors from these two rooms are thrown open into scramble, or 'catch who you can,' and whichever girl the man catches becomes



the banner gry of OMPOUND the age. have been pros-Women who trated for long years with Prolapsus Uteri, and illnesses following in its train, need no longer stop in the ranks of the suffering. Miles'

(Can.) Vegetable Compound does not perform a useless surgical operation, but it does a far more reasonable service.

great care, however, that the bodily It strengthens the muscles of the temperature is reduced as nearly as pos-Uterus, and thus lifts that organ sible to normal before the bath is taken into its proper and original position, If the temperature is somewhat high, and and by relieving the strain cures the the body perspiring treely, the danger of pain. Women who live in constant taking cold will be increased, by reason of dread of PAIN, recurring at REGUthe sudden congestion of the blood in the dilated vessels at the surface of the body. LAR PERIODS, may be enabled to Much of the advantage to be derived from pass that stage without a single unseabathing will be lost, unless the cru ts pleasant sensation. of salt which form in the pores of the skin

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