

## WOMAN and HER WORK.

Christmas will soon be here now, and everybody will be wanting new ideas for Christmas presents, and to know what would be suitable to give a gentleman friend, or what would be an appropriate present for a young man who is more than a friend but who does not use tobacco in any form, or indulge in spirituous drinks of any kind—this sort of young angel has always been an especial thorn in the flesh to me, because I cannot tell his girl to give him either a tobacco pouch, a pipe rack, or a silver pocket flask. I have to rack my brains thinking of a strictly moral present for him—the girl who never takes the trouble of thinking for herself will be wanting to know what she shall give her mother, and her younger brothers, and the girl who has "thunk" till she is weary, will be writing to ask if I can suggest anything suitable for her father, and her grown up brothers. And all the while here have I been lying in bed with a bursting head and a racking cough, burning with fever, and moaning with pain, taking more interest in phenacetine powders than Christmas presents, and in lime-water draughts than fancy work; when I should have been trotting around town seeing everything that was pretty, and making mental notes for the benefit of my own columns.

However, there is no use in crying over spilled milk, and I am too thankful to have my clothes on once more, and have my meals off a plate instead of out of a tumbler, to lament much over lost opportunities; I shan't make any presents this year; that is, all the few I can give, I shall have to buy, though there never seems the same amount of love and thought, about a present one buys, as if all the beauty had been wrought stitch by stitch, or stroke by stroke, by one's own hand. It is hard to choose gifts for one's friends, but there are two classes of presents about which one need never be in doubt. If your friend is married it is always safe to give her some dainty bit of your own work, in the shape of a doyley or two, or a centre piece for her table; she may be well provided with such luxuries already, but she can never have too many, and any addition to her stock is always welcome. If she is single, anything in silver, which she can display on her toilet table is sure to delight her. It may be the smallest glove buttoner, or even a silver frog with his foolish mouth wide open and stuffed with pink plush, so that stick pins may be thrust into it, but the mania for silver toilet articles is so pronounced that every girl is eagerly collecting any scrap of silver she can obtain to decorate her dressing table.

One hint in the shape of a present for a male friend may be valuable, to those who are at their wits' end for something really useful to give husband, father, or sweetheart for Christmas, provided I am not to late with my information. It is that the fancy vests worked in afghan stitch, which were so popular last year, have been superseded by something newer, the corduroy vest, which is worked on canvas in the stitch familiar to most of us, but of which I cannot recall the name just now. I mean the stitch which was in raised blocks, or ridges when it was finished, and which had to be cut like velvet before the design showed. Well this same stitch worked in the finest of designs in the thickest wool with just a few threads of bright colored silk defining the lines, is all the rage for fancy vests, just now. After it is cut the ridges are like fine corduroy and each one shows a fine line of red, blue or yellow silk dividing it from the other. Such a vest is a beautiful present for any man, but the difficulty is that if you have it made up for him by his own tailor, who is of course, sworn to secrecy, it costs you a small fortune by the time it is finished. And if you simply work it for him and present it in the raw state, as it were, it is not of the slightest use to him until he pays out at least three dollars to get it made up, and as no one likes to give a friend a present which will entail expense upon him, the worked vest seems to be pretty well barred out of the race unless one wants to spend something like five dollars, and that is more than the average girl generally has at her disposal for each one of the male friends to whom she wishes to give some little souvenir.

The very latest fad amongst women of fashion is going out in the rain without any protection whatever in order that the rain shall have unchecked access to their faces; it seems that a celebrated French specialist has recently written an article in which he announces that he knows of no face or complexion tonic equal to warm rain water fresh from the heavens. Consequently the belles of New York are to be met any rainy day now, promading the streets with their heads and their faces held well up, so that nature's own cosmetic may pour through the little gauze veils they wear. What a funny sight it must be! Just fancy how their bonnets will look limp and soaked and how their hair will come out of curl and the dye in those little gauze veils will be sure to run, and the rain will drip from their hair down their collars in little muddy streams, and they will get wet in the most disagreeable and uncomfortable manner.

On the whole it is rather a high price to pay for beauty, and it I wanted to court the influenza, and pneumonia microbe after that fashion I think I would prefer to woo him in my own back yard far from the eyes of my friends. Or, better still, I would catch the waters "fresh from the heavens" in a pail pour it over my thirsty countenance by the dipperful, in the seclusion of the bathroom. But of course there is no accounting for taste. This new fancy has taken so deep a hold upon the darlings of fashion in New York, that it has resulted in the invention of a regular rainy day dress, most of which is thoroughly waterproof, even the little toque which goes with it being made of a peculiar kind of Scotch leather which is especially manufactured to stand any amount of wetting. Decidedly it is nice to be rich, and be able to carry out all one's whims with as little discomfort as possible.

The present rule seems to be that the evening dress shall be as plain as possible and the reception, or street dress shall have all the ornamentation possible, lavished upon it. This is all very well for the woman whose neck and arms are so perfect that she needs no adornment save her own charms, but as she is in a decided minority the fashion is scarcely likely to be popular. There was a time not so long ago when one could go to a party in a dress cut square, heart shape, or low, and feel perfectly well dressed. But now there is little choice, a dress is either cut square across from shoulder to shoulder, and drooping very much at the shoulder itself; made quite plain, and without ruffles or frills to relieve the severity of the cut; or else it is high necked and trimmed in the most elaborate manner from waist to throat. The separate waist after a season of uncertainty seems to have taken a new lease of life, and to be occupying a more secure position than ever and once more the fashion plates abound in pretty designs for silk blouses, and blouses of chiffon, crepon and cashmere. The newest, and for slender figures the most becoming, are made with the front falling loose and flat in blouse effect to the waist line. The narrow belt and the full blouse giving the waist an absurdly small look. Some of the handsomest winter dresses are shown in velvet with skirt and sleeves to match and with a bloused bodice of fur. It sounds odd I know, but the effect is very handsome, and rich. A lovely gown of this type is of royal blue velvet as far as sleeves and skirt go, with a blouse bodice of ermine. The toque, cuffs and muff were all of ermine, and the effect was truly royal. Many cloth gowns are made with a sleeveless blouse bodice which can be slipped on at will, and which gives the effect of a fur bodiced gown, deep cuffs of the fur are added, and toque and muff of the same fur go with the costume. Such bodices are made with an invisible fastening, and cut away as much as possible in the plaiting at the waist, so that they are really not at all clumsy in effect.

Fur is also much used for vests, and last season's coat can be made quite swell and up-to-date by facing the collar revers, and cuffs with fur. Dresses for everyday wear are made of every material from the richest velvet which is often seen in street dresses to the plainest mohair. Plain cloth boucle goods of mixed colors, zeline, serge and chevot, are all equally fashionable, and fur trimmings of sable and persian lamb are used for the handsomest costumes. Something bright-colored in the shape of trimming forms a part of almost every gown, and it is usually to be found in the bodice. The fancy silks or satin finished velvets are often used for the entire bodice or else for the sleeves and wide revers of the coat bodices, which often have vests of soft creamy lace, or accordion plaited chiffon. Wide lace has once more taken the place of the narrow variety so much used last summer, and it is seen in jabots, bibs and neck ruffles, as well as gathered into the wrist to fall in a soft frill over the hand.

Plain and striped silks are very fashionable as combination trimmings for cloth gowns. For instance a gown of dark blue cloth has a bright plaid silk under bodice and sleeves, over which there is a coat of blue with full epaulettes, and wide revers. It is open wide in front, and has a wide belt of dark blue velvet. Another dress has a skirt of dark blue zeline and a waist and sleeves of Oriental silk striped across with guipure insertion, and finished at the neck and belt with plain dark blue silk. A dress of black camel's hair is rendered very effective by a yoke of dull pink velvet striped around with silver braid, and a wide collar of black satin edged with chin-chilla fur and a band of the velvet trimmed with braid. A band of the same trimming is carried down the left side of the skirt. The bodice of a blue crepon gown has sleeves of blue lisse wrinkled over blue silk to the frills of lisse at the top. This lisse also forms the rest, and a wide collar of cream white batiste edged with lace turns over the dress at the neck.

Hats for little girls are generally in large

sizes and beaver and felt are the materials most commonly seen. They are trimmed with loops and bows of velvet and sometimes bright colored silk pompons, or a cluster of ostrich tips vary the character of the trimming. Covered hats are very fashionable for children of four and five years old and they are usually made of the cloth which is the chief material in their dress, or wrap. Such hats are trimmed with velvet bows and pompons, or small wings. Wraps for little folks are trimmed with chinchilla fur, fox or ermine but the quantity of trimming used is very small, and the fur only shows in narrow stripes edging capes, collars and cuffs.

White fur seems to be a perfect rage not only for children, but also for adults, and the white thibet, which we are accustomed to connect with very small children is now worn by damsels and matrons who have long reached years of discretion. Of course it is perishable, but perhaps that is one of its charms, and at the worst it can always be cleaned. Elegant capes of white thibet fur, are shown with long lap fronts reaching to the knee. Little three decked capes of the same fur are finished with an ermine yoke and collar for the top cape. It is needless to say that such garments are very expensive, but of course they are lovely, and as theatre wraps, they are especially popular.

### Domestic Ducks At Their Best.

Now is the season when domestic ducks are at their best, and if properly cooked they are exceedingly fine fare and a great addition to the daily menu. Probably the most general way of cooking ducks is roasting. Having plucked, drawn, and singed a young duck, cut off the neck and flatten the breastbone, skewer down the wings and legs, and fill the bird with the following stuffing: with two pints of bread crumbs mix six ounces of butter, two onions that have been scalded and chopped fine, one teaspoonful of powdered sage, and salt and pepper to taste. Do not stuff very full and sew up the opening firmly. Put some slices of pork on the duck and keep them in place by pinning down with wooden tooth-picks. Place in a baking pan with a little water and an onion sliced in it. Sprinkle the duck with pepper and roast in a hot oven forty minutes, basting frequently. The duck should be roasted longer if it is not young and tender. Serve very hot with currant jelly or a puree of apples.

### Another Way.

Another nice and more delicate way of roasting a duck is to make a filling of bread crumbs, a very little mixed herbs, some parsley chopped very fine, a piece of butter the size of an egg, pepper, and salt. Mix thoroughly together with a beaten egg and fill the duck. Roast for forty minutes in a hot oven, or longer, according to the size of the duck. Serve with a brown sauce flavored with parsley.

### Grilled Duck.

Young ducks grilled are exceptionally fine. Cut the duck open down the back and flatten the breastbone. Rub the duck with salt and pepper and put it on a grid-iron. Have a bright, clear fire and cook to a nice brown.

### A Luncheon Dish.

A delicious luncheon dish may be made with the remains of a duck that has been previously cooked. Remove the meat from the bones and cut fine. Mix with this a piece of butter, salt, and pepper and the stuffing and any dressing that may have been left over. It there is not enough to moisten the mixture thoroughly use a little flour with lemon juice. Butter individual shells and fill them with this mixture; sprinkle bread crumbs over the top and place in a hot oven for ten minutes.

### Fried Ducks.

An appetizing dish may be made with young tender ducks in the following way: Cut the ducks into six pieces each, wash each piece and roll in flour, sprinkle salt and pepper and a tiny bit of dry mustard over each, and then dip in a beaten egg and bread crumbs and fry in butter to a nice brown. Slice some small tomatoes and fry in the same dish with the ducks. Put the pieces of duck in the centre of a heated dish and place the tomatoes around them. Meanwhile cook some French peas, and make a border around the tomatoes. Scatter chopped parsley over the whole and serve.

### Ragout.

To make a ragout of duck cut the duck into pieces large enough to serve, and place in a saucepan with half a pint of clear stock, season with salt and a little cayenne pepper, and let it heat slowly until it comes to a boiling point. Add half a can of mushrooms and one dozen pitted olives, and cook five minutes. Then add half a pint of Spanish sauce and cook until it again boils; then add half a tumbler of sherry or Madeira, and the juice of a lemon. Heap the pieces of duck in the centre of a hot platter, and arrange the mushrooms and olives around them. Finish the edges with triangular pieces of toast. Pour the sauce over the duck, and serve hot.

### Devilled Duck.

A dish that is used a great deal at stag suppers, and generally liked, is devilled duck. To prepare it boil or roast a duck and let it become cool. Remove the skin and bones and cut the meat into moderate sized pieces. Boil the livers and mash to a paste and put in a saucepan with one tablespoonful of dry mustard, one teaspoon-

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ONE GIVES RELIEF.

ful of salt, a dash of cayenne pepper, and two tablespoonfuls of lemon juice. Mix thoroughly and gradually, add two tablespoonfuls of melted butter and the same amount of water. In this put one and one half pints of the cold duck and one gill of Madeira. Place the saucepan over the fire and stir until the mixture is smoking hot. Turn on a hot dish and garnish with sliced lemon and sprigs of parsley. Send to the table as soon as possible. Serve with the duck thin pieces of buttered toast and olives.

### Salad of Duck.

A delicious salad may be made with duck. Boil a duck until it is tender and remove the meat from the bones. When cold take a sharp knife and cut the meat into small pieces. Place in a dish and cover with port wine and put in a cold place for two hours. Cook half a can of small mushrooms and cut them in quarters. Have as much crisp cut celery as you have mushrooms. Fill a flat dish with lettuce leaves, and lay the pieces of duck on the lettuce, then the mushroom and the celery. Garnish the dish with sliced cucumbers and stars cut from cooked carrots. Serve with French dressing or mayonnaise if preferred.

### Filets of Duck.

To make filets of duck with stuffed olives remove the filets of two ducks and cut them in nice sized pieces. Sprinkle them with salt and pepper and fry in butter. Take them up and dish in a border of puree of green peas. Fill the centre of the dish with olives that has been pitted and filled with foie-gras and heat them in some clear stock. Serve with this a browned sauce flavored with lemon.

A delicious sauce for eating with ducks may be made by beating a generous teaspoonful of dry mustard into a tumbler of current jelly.

### Preserved Tomatoes.

To make tomato preserves select small smooth tomatoes, yellow ones if you can get them. Scald, peel, and weigh them, and to six pounds of fruit allow five pounds of sugar, three lemons sliced very thin, and one quarter of a pound of ginger root scraped and cut into thin pieces. Place in a porcelain kettle and cook very slowly three hours. Put in glasses or jars, but do not cover until cold.

Tomatoes will be in season as long as they can be kept either in the grocer's cellar, or the thrifty housewife can ripen them in a sunny window, and with careful looking after fresh tomatoes will be at hand until well on in November. I have known housekeepers who either bought, or gathered from their gardens, a bushel or two of the largest and finest green tomatoes which had been left out until the very last moment before the frost, so as to attain as much growth as possible. These were carefully spread out on sheets of paper in the attic, or some vacant room where the sun came in, and they ripened by degrees until nearly Christmas. Of course they lacked the flavor, and some of the firmness of tomatoes ripened in the open air, but they were very good all the same, and lent themselves to various ways of cooking in which the use of canned vegetables would be out of the question.

ASTRA,

### A GRAATEFUL LETTER.

A PRINCE EDWARD ISLAND LADY SPEAKS FOR THE BENEFIT OF HER SEX.

Had no Appetite, Was Pale and Easily Exhausted—Subject to Severe Spells of Dizziness and Other Distressing Symptoms, TIGNISH, P. E. I., May 30th, 1895.

To the Editor of L'Impartial;

Dear Sir,—I see by your paper the names of many who have been benefited by the use of Dr. Williams' Pink Pills. I feel that I ought to let my case be known as I am sure that many women might be benefited as I have been. For a number of years I have been almost an invalid. I did not know the nature of my malady. I had a tired feeling being exhausted at the least exertion. I had no appetite and was very pale. I sometimes felt like lying down never to rise. A dizziness would sometimes take me causing me to drop where I would be. During these spells of



A Dizziness Would Overtake me. dizziness I had a roaring sound in my head. I took medical treatment but found no relief. My husband and father both drew my attention to the many articles which appeared from time to time in your paper concerning the cures wrought by Dr. Williams' Pink Pills. At first I had no faith in them, in fact I had lost faith in all medicines and was resigned to my lot, thinking that my days were numbered in this world. Finally, however, I consented to try the Pink Pills. I had not taken them long before I felt an improvement and hope revived. I ordered more and continued taking the pills for three months and I must say that to-day I am as well and strong as ever and the many ailments which I had are completely cured. I attribute my complete recovery to the Dr. Williams' Pink Pills and hope by telling you this that others may be benefited by them.

Mrs. WILLIAM PERRY. After reading the above letter we sent a reporter to interview Mrs. Perry and she repeated what she had already stated in her letter. Her husband, William Perry, and her father, Mr. J. H. Lander, J. P., and fishery warden, corroborated her statements.—E. J. L'Impartial. Dr. Williams' Pink Pills for Pale People make pure, rich blood, restore shattered nerves and drive out disease. They cure when other medicines fail and are beyond all question the greatest life-saving medicine ever discovered. Sold by all dealers, but only in boxes the wrapper around which bears the full trade mark "Dr. Williams' Pink Pills for Pale People." Pills offered in loose form, by the hundred or ounce, are imitations and should be avoided, as they are worthless and perhaps dangerous.

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