

# WOMAN and HER WORK.

The term "A Rubens Woman," "A full blown Rubens beauty," and "A woman Rubens would have loved to paint"—are familiar to us all, and we understand them at once as describing a woman of ample charms; one who possesses both flesh and color in abundance, and whose beauty would have appealed to the great painter who chose only large and handsome models for his wonderful portraits. But a certain number of exclusive New York women have taken advantage of the great artist's preference for women of "heroic proportions" and closely adapted it to their own special requirements.

The result has been the formation of a society called the Rubens Club, composed of the stout society women of the city, and having for its object "the study and promotion of gowns and other wearing apparel for women who weigh more than 140 pounds, or are too stout for their height."

Now we trust that a certain degree of stoutness was distinctly fashionable in the days when Rubens flourished; the thin beauty was nowhere, and I think Rubens himself was largely to blame for the hardship of her lot, since it was he who made her stout sister so fashionable, and so artistically did he pose them, so clearly drape and color them that to sit for a portrait to Rubens, was the ambition of every beauty of his day, since to be painted by him was all that was needed as a full mark of grace, beauty, and every feminine loveliness.

But it cannot be denied that flesh is not in fashion now, the thin sisters are having their innings, and therefore the stout women of New York feeling themselves slighted by the season's fashions, all of which seem to be especially designed for "sylphlike figures, resolved to strike out in a path of their own, and the Rubens club was the result of their determination.

The new organization has twenty members now, and its number will be limited to 40. One of its chief aims will be the designing of dresses for the members, and a professional designer is employed for this purpose. The one chosen is an artist of no small ability who contracts to supply each member of the club with designs for six gowns a season. The president of the club is a woman of wealth and beauty, and it goes without saying that the entire club is composed of wealthy women, since no others could afford the dues of the artist, and the special modiste who carries out his designs. But members have not only a selfish object in view; they hope their example may prove so good that others will follow their lead, and before long the choked, puffy fat woman slavishly following fashions which are utterly unsuited may be a thing of the past.

There are some excellent practical ideas to be gained from the Rubens club designer, which stout women would do well to take advantage of. His clever designs in belts are particularly worthy of note. Every woman must have a belt line, he says, even though she never dare indulge in a belt and buckle; her basque comes to an end just beyond this line and shows the place where the waist ends, and the skirt begins. This he asserts, is the most trying region for the stout woman, showing with cruel distinctness the swell of the hips and stomach, and the rise of the bust, which a pinched in valley of waist, renders all the more conspicuous. To counteract this, the Rubens artist has a remedy of his own. To the lower part of the bodice he attaches a belt of either satin, or ribbon, this he brings down to a long low point both in front, and at the back, thus doing away with the short waist line, and giving the wearer a length of waist which is exactly what she needs. I believe the stout woman on whom this style of garment is first tried invariably objects, feeling sure that it will add to instead of diminishing her size, but only until she has seen herself in a mirror, then she is instantly converted. A low corset which prevents the stuffed, cooked look so commonly seen in stout women, and an avoidance of all high neck dressing, are two other essentials with the Rubens artist, which will be valuable hints towards the artistic dressing of those amongst us who are beautiful, but alas, too stout to be graceful!

The fashion writers who are supposed to know best and be in touch with what is newest in the gay world have announced that the new sleeve is with us at last! I have seen so many new sleeves that I am not greatly disquieted by the proclamation, even when it is accompanied by the solemn announcement that those of us who have not drooping shoulders will be placed in an awkward position during the coming winter, since the fashionable sleeve will leave the shoulder line utterly unprotected and not a frill or puff shall we see until well down between shoulder and elbow, at which point it will burst into blossom to such an extent that it will require quite as much material as the most exaggerated leg of mutton, that ever measured 38 inches from tip to tip.

There is some comfort in the reflection that many of those women who are not blessed with pretty drooping shoulders, may be afflicted with sharp long elbows, so the fashion which uncovers one defect to

the cold light of day, will at least conceal the other; and those who have the correct style of shoulder to set off the sleeve will be in such a small minority that the rest of us will have plenty of company.

Some of the newest evening dresses have sleeves which at first sight are actual caricatures! The latest fancy is to have the bodice made of some filmy material with bretelles of jewelled trimming passing over the shoulders. The arm is uncovered from this strap to half way between the shoulder and the elbow; at this point a puff suddenly appears, looking as if it were glued to the arm. It is generally of the same material as the bodice, but occasionally it is made of feathers, or artificial flowers. The flower puff is likely to be very popular once it obtains a foothold. The blossoms of which it is composed will match those which appear in the design of brocade or taffeta used in the gown, and the effect will be very picturesque and dainty.

Another new sleeve for evening dresses will have two ruffles in place of the elbow puff; these ruffles are usually made of embroidered mousseline de soie, over silk, and do not appear on the arm until four or five inches below the shoulder. Those who have seen these new designs say that if the wearer's arm is at all well shaped the effect is rather graceful than grotesque, odd as it sounds. Feathers will also form a novel evening sleeve, being bound around the upper part of the arm almost like a boa. To produce the proper effect the feathers should be black, and the gown with which they are worn of some very light colored silk.

In the sleeves of cloth street costumes there are almost as many odd designs shown as in the evening dresses. The mandolin sleeve is one, and it certainly deserves its name for it follows the shape of the mandolin as closely as possible, having the greatest breadth at the elbow. It is usually braided, or jetted in lines which define its shape very clearly. As a usual thing the sleeves will be of the same material as the gown, especially in evening dresses, but there will be exceptions in the shape of the ever popular velvet sleeve.

Never have the trimmings been more elaborate than they will be this season. Sequins, spangles, jewelled, passementerie jet, velvet, silk and fur; all find a place amongst the fashionable garnitures of the hour. Even the lace are sprinkled with tiny spangles or crystals, like precious stones, and girdles composed of festoons of glittering beads decorate some of the costumes, the costly ornaments falling to the knee, and sometimes to the foot of the skirt, in imitation of twelfth century costumes.

Fashion decrees this winter, that whatever fur is worn, hat, muff and cape must match. Whether this means that fur hats are to be worn, I am not prepared to say but I know that velvet will be very much used both for muffs and shoulder capes, and that many lovely "sets" are shown. Green will be a leading color in these sets, and one very pretty one shows a hat and muff of green velvet, accompanied by a very odd collar, instead of a shoulder cape. It is made of an equal quantity of the velvet, and black satin ribbon arranged in a full box-plaited ruche around the neck, the velvet inside the ribbon. The plaits are caught down at intervals to show the lining of green, and where it fastens at the throat there is a very elaborate buckle. The green turns back from the fastening, and long black tabs hang from the neck to the foot of the dress. The velvet used is the new mirror velvet which is much softer than the ordinary velvet. The hat worn with this collar is of an odd shape, something between a Tam O'Shanter, and a toque. It is of the green velvet and is trimmed around with sable tails, the same tails are arranged in a pompon at the left side. At the back of the collar there are three more tails. The muff is of the velvet trimmed with bands of sable and four little tails tied up with a knot of satin ribbon decorate the front.

New plaids seem to be coming out every year that is to say new combinations of fancy plaids—so that those who can wear these bright combinations of color, and are fond of them, have ample choice. Amongst the real clan tartans most seen, are the Gordon, Campbell, Forbes, Mackenzie and Forty-Second. All these tartans display the fashionable colors, green and blue with black, or red with black, and as these are the combinations most affected just now in all materials, that fact has probably influenced the public taste in regard to plaids also.

I once heard an old gardener say, that it was one of the characteristics of a gentleman to be fond of celery! I sincerely hope that it is one of the characteristics of a lady also, for then have I unmistakably blue blood, since no more ardent lover of celery ever lived than I. I only wish that particular weakness of mine was

shared by more people than it is, since I believe celery to be one of the greatest boons that the vegetable world offers us, and I would more than endorse all the praise lavished upon it in the following paragraph. The recipes I publish today have the advantage of showing how every bit of a head of celery may be utilized in both palatable and wholesome forms. It is in season now, and the more we eat of it the better.

## Celery.

Celery is fast taking a prominent place among our vegetables, but even yet does not receive the attention that its merits demand. As an article of food for those who suffer from rheumatism, nervousness and some forms of dyspepsia it is invaluable. It is one of our finest esculents, and, once its merits are fully known, it will become a staple instead of a luxury upon our tables. No part of the plant need be wasted.

## Celery Salad.

Slice boiled beets, chop celery and add a little finely-minced onion. Sprinkle with salt and pour over it a dressing of oil and vinegar. Serve at once.

## Celery Spinach.

Wash the blanched and unbleached leaves of celery and boil in salted water until tender. Drain, press and chop lightly. Season with butter, pepper and salt and send to table hot.

## Celery Catsup.

Bruse one ounce celery seed, one teaspoonful white pepper, one tablespoonful salt, one-half dozen oysters in a mortar. Rub through a sieve, add one quart best white vinegar, and bottle for use.

## Stewed Celery.

Cut blanched or unbleached celery into inch pieces; boil in salted water until tender. Thicken with a little flour rubbed smooth in cold water, season with butter, pepper and salt if needed, and serve hot.

## Celery Toast.

Cut the celery in small bits and boil until tender. Drain off the water and mash the celery. Put in the saucepan with two tablespoonfuls of butter, heated; season with pepper and salt. Put a spoonful on each square of toast and send to table hot, with thickened milk in separate dish.

## Celery Cream Soup.

Boil one cup of rice in two pints of sweet milk and one pint of cream. Rub it through a sieve. Grate the blanched parts of three heads of celery and add to the rice and milk. Add one quart of white stock and boil it until the celery is tender. Season with salt and red pepper and serve hot.

## Celery Pickles.

Two quarts of chopped celery, two quarts chopped cabbage, one ounce of crushed ginger root, one half ounce of turmeric, one-quarter pound white mustard seed, two tablespoonfuls salt, five tablespoonfuls of white sugar, three quarts of vinegar; put all in a porcelain kettle and cook slowly until cabbage and celery are tender. Keep in an earthenware jar, closely covered.

## Celery Mayonnaise.

Cut the celery into inch bits and these into strips. Put in a salad bowl and pour over it a plain salad dressing of vinegar and oil. Drain this off and cover the celery with mayonnaise sauce as follows: Two eggs, one half teaspoonful raw mustard mixed with vinegar; mix in oil drop by drop until the mixture is thick. Add the yolks of two eggs well beaten and the juice of one lemon and one-half teaspoonful of salt. Keep on ice until ready to serve, then pour it over the celery and send it to table at once.

## Celery Salad No. 2.

One hard-boiled egg, one raw egg, one tablespoonful olive oil or butter, one teaspoonful white sugar, one-half teaspoonful salt, one-half teaspoonful of pepper, four tablespoonfuls of vinegar, one teaspoonful of made mustard, four bunches of celery. Rub the yolk of the cooked egg to a paste and blend the other ingredients into a smooth, cream-like mixture, as in all salad dressings. Chop the white of the egg and add it to the celery, which should be chopped or shredded. Pour the dressing over it and serve at once.

Celery should lie in cold water three or four hours before using, to crisp it. It should be served with bread and butter, and with cut cheese in a small dish garnished, if desired, with parsley. It is said that the odor of onions may be removed from the breath by partaking of raw celery; and from the hands by rubbing them with the leaves or stalks.

## SPIDERS FOR SALE.

They Are Farmed and Put on the Market by a Frenchman.

A singular French industry has been imported into this country. A few miles outside of Philadelphia a Frenchman has established a spider farm, where the insects are bred and furnished at so much a hundred for distribution in the wine vaults of merchants and the cellars of private consumers who set as much store by the external evidence borne by the bottle containing the wine as the date of its vintage. A batch of these spiders is a fine investment for the wholesale merchant, who has newly stocked his cellar. In three months the new, shining, freshly labeled bottles are so veiled with filmy cobwebs that the appearance of twenty years' storage is gained, and the effect on the customer is impressive. It would be very easy to cover the bins with dust, but this would give no such conclusive results as the rare device of dressing the bottles with naturally spun cobwebs that drape the necks like delicate lace.

When the proprietor of the farm has an order from a wine merchant he places the spiders in small paper boxes, one pair in each box, and ships them in a crate with plenty of holes for the ingress of air. The price asked, \$10 a hundred, is satisfactory to both buyer and seller. The farmer is paid well for his product, and the wine merchant, at an expenditure of \$40 or \$50,

may add a thousand or more dollars to the price at which he would have sold his stock of wine had it not been covered with its lacework drapery.

It is not all kinds of spiders that weave the particular web most desired. The pattern should be large and circular, and this is only given by two special varieties of spiders. The stock of the farm comprises 10,000 spiders, old and young, the eggs of some of which, the choicest, are obtained from France. The mother spider, in laying her eggs, makes a small web in a broad circle, and lays about fifty eggs, which she covers with a soft silk cocoon.

In two weeks (or longer in winter) the eggs begin to hatch, an operation which takes one or two days. The eggs shells crack off in flakes, and the young spiders have to fight their way out. Although they begin to grow at once, it is a week before they look like spiders. They often moult and shed their skins like snakes. The brood have to be separated, or they would devour each other until only one was left. —Pittsburg Dispatch.

## THE DEAD RAISED UP.

### Excitement in a Canadian Town Runs High.

A Former Resident Thought to be Dying of Bright's Disease, Used Dodd's Kidney Pills and Appears on the Street in Perfect Health.

### Special to THE PROGRESS.

Listowel, Nov. 9, 1895.—The press despatch, first read here in a Toronto paper, but dated from Neepawa, Manitoba, has caused quite as much local furor as in the town of its origin. The subject, Mrs. T. H. McKee, formerly lived here and has a large circle of sympathizing friends who had for months past believed her to be dying or dead. A recovery from Bright's disease and reappearance so remarkable—so much past common belief—naturally resulted in many enquiries for confirmation of the facts.

Similar press despatches having been of such frequent occurrence, during the past few months, coming from various parts of Canada, the management of this paper has decided not to permit their publication without verification. To this end every despatch hitherto published has been investigated with a most gratifying result. In every case where we have written we got prompt replies, very friendly in their tone, and in many cases stating that their case had been under, instead of over, stated. It is found also, they state, that from those remarkable cures the sales of Dodd's Kidney Pills in the surrounding country has doubled and quadrupled during the past year, and that these pills are being successfully used in as many cases as there are names of diseases in the catalogue. The proprietors of Dodd's Kidney Pills were equally prompt in placing all the data for the successful issue of our investigation and we have ourselves become convinced of the sterling merits of this wonderful medicine.

Dodd's Kidney Pills is the only medicine or treatment in the world that has ever cured Bright's disease.

### Cameo Worth a Fortune.

One of the rarest and most valuable cameos in the world is now in the museum of the University of Pennsylvania, in Philadelphia. It is a head of Jupiter Aegrochus, exquisitely carved from a single chrysopease, and is seven inches long by nearly five inches in width. It dates

from the second century. A. D. and is said to be the finest specimen of cut chrysopease now known to exist. The antiquarians place it above price because it shows both the oak leaves and the aegis, or armour, a combination known in only two or three other representations of Jupiter. This rare gem is valued at \$50,000, and is a part of the famous Somerville collection. —St. Louis Republic.

### Not Born Precisely There.

The precocious frankness and simplicity of a class of six-year-olds has been forcibly impressed upon one of the teachers in the new Blaine School, at Thirteenth and Norris streets, during the past few days. Preparatory to opening the school the children are being registered, and their answers to the questions put to them are often quite ludicrous. One of the teachers asked a youngster what was his father's name.

"Baxter," was the reply.

"What is his full name?"

"Mister Baxter," said the boy.

"No, no," the teacher continued, rather impatiently; "what is his first name?"

A gleam of comprehension brightened the lad's face, and he blurted out:

"Ma calls him 'Bill'!"

In order to determine another lit fellow's place of nativity, he was asked:

"Where you born here?"

With all seriousness he replied:

"No'me. I was borned on Tyler street."

There is every reason to believe that the ancient Caledonii, the Belgae, and the Cimbric, and the Saxons and Frisians, as well as the Danes and Normans, were all people of great stature. On the other hand, the prehistoric race or races of Britain appear to have been of low or moderate stature.

**DOROMA**  
THE PERFECT TOOTH POWDER  
—Sweetens the breath.  
—Strengthens the gums.  
—Cleanses the Teeth and preserves them permanently.  
A new thing in Canada though most popular abroad.  
None BETTER. None so GOOD.  
Druggists, 25 cent.

**INTERNATIONAL**  
...S. S. Co.  
Three Trips a Week  
...FOR...  
**BOSTON**

Commencing Sept. 11th the steamers of this company will leave St. John for Eastport, Lubec, Portland and Boston, every MONDAY, WEDNESDAY and FRIDAY MORNING at 10 Standard. Returning will leave Boston same days at 8 a. m. and Portland at 5 p. m. for Eastport and St. John. On Wednesday trip steamers will not touch at Portland. Connections made at Eastport with steamers for Calais and St. Stephen. Freight received daily up to 5 p. m.  
C. E. LAEHLER, Agent.

## A Curious Remark

By a customer in our store the other day was this: "When I want a pair of good shoes I always come here, but if I only want a cheap pair I am not particular where I go."

This was a compliment so far as it went, but it only took a few minutes to prove to this customer that we are giving, as well, the very best value in the cheaper grades.

By the way, our new lines of Misses' and Children's Laced and Button School Boots will prove this beyond the shadow of a doubt.

## Waterbury & Rising,

61 King, 212 Union.

"Strongest and Best."—Dr. Andrew Wilson, F.R.S.E., Editor of "Health."

# Fry's PURE CONCENTRATED COCOA

100 PRIZE MEDALS AWARDED TO THE FIRM.

Purchasers should ask specially for Fry's Pure Concentrated Cocoa, to distinguish it from other varieties manufactured by the Firm.

# R. I. P. A. N. S

ONE GIVES RELIEF.

**"HEALTH"**  
—FOR THE—  
**Mother Sex.**  
This caption, "Health for the Mother Sex," is of such immense and pressing importance that it has of necessity become the banner cry of the age.

Women who have been prostrated for long years with Protruded 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.

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.

Four tablespoonfuls of Miles' (Can.) Vegetable Compound taken per day for (3) three days before the period will render the utmost ease and comfort.

For sale by all druggists.  
Prepared by the  
A. M. C. MEDICINE CO.,  
136 St. Lawrence Main St.,  
Montreal.  
Price 75 cents.  
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.

## I CURE FITS!

Miss Jessie Campbell Whitlock, TEACHER OF PIANOFORTE. ST. STEPHEN, N. B.  
The "Lecheitzky" Method; also "Synthetic System," for beginners.  
Apply at the residence of Mr. J. T. WHITLOCK.

## Copartnership Notice.

The undersigned, constituting a limited partnership under the laws of New Brunswick, under the name Merritt Brothers and Company, which will expire on the first day of July, A. D. 1895, continue the said partnership until the first day of February, A. D. 1896, (one thousand eight hundred and ninety-six), dated this twenty-seventh day of June A. D. 1895.  
J. F. MERRITT,  
G. WETMORE MERRITT,  
WM. W. TURNBULL.