

WOMAN and HER WORK.

It seems to me that certain types of women once as familiar to us as the girl of the period are rapidly disappearing from the face of the earth, and that it will not be long before they are as extinct as the gods or the mastodons!

Some time ago I drew the attention of my readers to the gradual decadence of the grandmother; the real white haired, spectacled, white capped grandmother of our youthful days, who knitted stockings, and wore black silk or satin for best, soft black French-merino for every afternoon and black and white print in the morning.

All these dresses used to have very deep pockets, which seemed to be inexhaustible reservoirs of candy, raisins, and figs, and they were all finished at the neck with a handkerchief of folded white lawn or a fichu of soft white lace.

She has a delightful institution, this grandmother of whom I speak with a sort of envious regret, as those who have never loved, speak of love, because I never had a grandmother of my own, that I can remember, mine died when I was a baby. But I can remember how I envied my little friends who had grandmas, and I always felt as if I had been cheated out of my rights in having a mother who was an orphan, and only one grandfather to take the place of all I had missed.

There are a few grandmothers left, I admit but not many, and they are very different from those I remember long ago. They don't have white curls or caps and their dresses are made in the height of the fashion; in fact they look so little older than their daughters that it seems disrespectful even to think of them as grandmothers they belong so emphatically to the present generation, and are so completely up to date. The other type, which is approaching extinction is the old maid, who has had so much to endure at the hands of the comic newspaper, and play writers, for generations, that one can scarcely blame her for taking the first opportunity that offered, of effacing herself.

Once upon a time everyone had a maiden aunt; no family of any standing would have been able to hold up its head if it was destitute of such an evidence of respectability. Sometimes she was the rich old maiden aunt to whom everybody deferred, and whose word was law in the household; but more often it was the patient unselfish woman who had not much of this world's goods, but who made her home with her married sister, as much from choice, as from necessity, and who lived out as far as possible, the life of domestic happiness she had missed herself, at second hand, in caring for that sister's children, and helping to lighten her burdens as far as it was in her power.

In fact the old maid in the family was as much a hall mark of respectability as the possession of ancestors, family portraits, or a crest.

But now all this is changed! The maiden aunt is a rare bird, and few families are fortunate enough to possess one, and the old maid herself has become a thing of the past, figuratively, as well as literally. True she still lingers in old fashioned novels, and the playwright who wishes his compositions to take well with the galleries always provides the traditional old maid with the time honored crop of corkscrew curls who makes love to the (quaintly traditional mild timid young curate, and is as skittish youthful, and utterly ridiculous as the most exacting audience could desire, and whose vagaries provoke uproarious applause, and often constitute the success of the piece, with a certain element of theatre goers.

But whoever sees that grotesque creation in real life? If such a creature ever existed she died ages ago and now, in her place, we have the bachelor woman, the strong sensible woman who may be comparatively young, middle-aged, or elderly, but whose personality is strong enough to prevent our giving enough thought to her age, to know whether she is young or old. The woman who has lived her life perhaps, and loved and suffered, but who has conquered her sorrow, and learned to live outside of herself. Who has gathered together the broken threads of what once promised to be such a wonderful welt, and managed to weave them into a pattern of her own, more outre perhaps than the original one, and minus the golden thread which was to have rendered it so dazzlingly bright; but still finished, and bearing the mark of careful understanding.

Such women have effectually pushed the once ridiculed old maid from her place, and are to be found every day occupying important and respectable positions in the world. From their ranks are drawn the trusted amanuensis, and private secretary, the responsible hospital superintendent, the clever nurse, the confidential clerk, or the painstaking journalists; and they fill a place in the world which it is equally impossible for the busy men of affairs, the matron with her hands full of household cares, or the gay young girl with all her life before her, ever to occupy. No one makes fun of the bachelor woman now-a-days, her importance in the scheme of creations is fully realized and her place established. She is not to be confounded with the advanced woman who claims for

her right to the ballot, or the emancipated female who thinks she has as good a right to smoke cigarettes and swear, as her coon-companion, man. She is rather a gracious evolution of the highest civilizations of this age of improvement and progress, and she is fully entitled to all the respect and honor, she has now for herself by her own unaided exertions. It is no light matter to turn the tide of public opinion and compel respect by force of sheer hard work, but that is what the bachelor woman of today has done; and though she cannot exactly take the place of the dear grandmother of yore, she represents a sort of survival of the fittest, and forms a very happy substitute for the much ridiculed, and unjustly sneered at old maid. May she live long and flourish, may her shadow never grow less, and may she long continue to be a power in the land.

I am always preaching the lessening of labor and simplifying of household cares for our sex, during the hot weather, and perhaps it is just because I am a woman, and care not what I have to eat—so long as it is nice, of course—that I have such strong opinions on the subject; but I cannot help thinking that as much cold food as possible, and as light a diet as is consistent with health, is best for everyone during the hot months of the year.

Someone has said that if women were left to themselves they would return to a primitive diet, and live on fruits and roots. I daresay we would, because a woman's first idea when the masculine element of the house is away is to dispense with the usual meals as far as possible, and have a cup of tea and a bit of bread and butter, in place of dinner. I don't advocate quite such simplicity of diet myself, but I do believe that in hot weather woman's work should be simplified as far as possible, not only for the mistress but for the maid also: the kitchen is a terrible place to spend one's time these stifling days, and besides the regular daily work there is the ironing which is so much heavier now than in winter and autumn, and above all things there is the preserving which lasts pretty well through the entire summer, each fruit following the other in almost unbroken succession from the first strawberry to the last quince, or preserving pear.

Therefore the wise housekeeper saves up her energies as far as possible, and, to use a homely expression, makes her head save her feet in every way in her power. Many a nice dinner can be put upon the table without the use of the fire at all, on the day it is served, except to boil potatoes, and even they can be cooked on the oil stove if they are considered indispensable to the meal, and canned corn, canned peas, or beans can almost be heated over a lamp. Cold lamb, sliced tomatoes, cucumbers and salad. Orange pudding, boiled custard, blanc mange and cream, or even ice cream and cake, are all dainty inexpensive sweets easy to prepare and forming toothsome finishes for a dinner, far more suitable for warm weather than pastry, or hot puddings.

Here are some hot weather dishes quite attractive enough to convert anyone to my theories.

Cucumber Sauce.

At this season fresh sauces are exceedingly nice to serve with cold meats and fish. Try cucumber sauce with your boiled fish. It is made of one good-sized cucumber, chopped fine and drained in the colander. Season well with salt and pepper, and mix with it two tablespoonfuls of cream; then add a teaspoonful of lemon juice and turn at once into a little dish. Tomatoes may be treated in the same way.

Bavarian Cream

Cold desserts that can be made in the early parts of the day are better for this time of year. For maraschino Bavarian cream take a pint and a half of cream, half a cup of cold water, half a package of gelatine, half a pint of milk, a cup of sugar, the yolks of four eggs, and two tablespoonfuls of maraschino. Soak the gelatine in the cold water for two hours. At the end of that time whip the cream to a froth. Put milk on the stove in a double boiler. Beat the yolks of the eggs and add them and the sugar to the soaked gelatine. Stir this mixture into the hot milk and cook for three minutes, stirring all the time; then remove from the fire and strain into a basin that holds three quarts. Add the maraschino, and, setting the basin in a pan of ice water, stir the mixture until it becomes cold; then stir in the whipped cream in lightly and pour into moulds that have been dipped in cold water. Set away to harden. The cream should be firm in an hour, but it is well to let it stand longer.

Pineapple Parfait.

A delicious desert is pineapple parfait. Take one quart of cream and whip to a stiff froth, to which add one grated pineapple and three-quarters of a cup of powdered sugar. Turn this into a mould and take a strip of muslin and dip into melted lard and put around the mould where the cover goes on, to keep out the salt. Pack in ice and salt for three hours, canned pineapple will answer equally as well as fresh, for this dish.

Lemon Meringue.

Lemon meringue pudding can be eaten hot or cold. Heat one pint of milk and pour over one cup of bread crumbs, add to this the beaten yolks of two eggs, one ounce of butter, and half a cup of sugar stirred to a cream, and the juice and rind of one lemon. Put in a buttered dish and bake half an hour. Make a meringue of the whites of the eggs beaten to a stiff

foam and three tablespoonfuls of powdered sugar and a little of the lemon juice; spread over the top of the pudding and brown slightly in the oven.

Cherry Tapioca.

Cover four tablespoonfuls of granulated tapioca with one pint of water, let it soak over night in a cold place. Next morning pit a pint of cherries and add to the tapioca, with another pint of water. Cook in a double boiler fifteen minutes; sweeten to taste. As soon as you can, turn into a glass dish and stand aside to cool. Serve with cream.

Egg Cream.

Two eggs, two tablespoonfuls of sugar, the juice and grated rind of half a lemon. Beat the yolks of the eggs with the sugar until both are well mixed; put in the lemon-juice and rind, and place the bowl in which they are mixed into a dish of boiling water on the stove. Stir slowly until the mixture begins to thicken, then add the beaten whites of the eggs, and stir for two minutes or until it is like thick cream. Serve cold.

Coffee Jelly.

One fourth of a box of gelatin, one fourth of a cup of cold water, one cup of boiling water, half-cup of strong coffee, half-teaspoonful of vanilla, half-cup of sugar. Soak the gelatin in the cold water for half an hour, then pour on the boiling water, and put in the sugar, coffee, and vanilla. Strain through a napkin into the dish in which it is to be served, and serve cold.

Summer Vegetable Salads.

Vegetable salads are delicious when one needs something piquant to prick the appetite, writes Elizabeth Robinson Scovil in the July Ladies' Home Journal. They can be made of tomato, celery, green string beans, dandelion, cauliflower, potato, cucumber, asparagus and cabbage, beside the ever popular lettuce.

Cold potatoes cut in dice and laid on a bed of lettuce can be covered with cream dressing.

Dandelion salad is made of the young leaves of the plant, thoroughly washed, soaked in cold water for an hour, shaken dry and saturated with French dressing. Lettuce should be put in cold water to make it crisp, and shaken dry in a napkin before being dressed.

Strawberry Sauce.

Take one gill of butter, one cup of ripe strawberries, mashed, one cup of sugar and one white of an egg. Cream together, butter and sugar, add the white of egg beaten to a very stiff froth and the strawberries thoroughly mashed. When well beaten together serve cold.

TO KEEP METAL BRIGHT.

How to Take Care of the Articles of Silver, Pewter and Britannia.

To keep your silver bright without constant cleaning, which is injurious to the plated articles, dissolve a small handful of borax in a dishpan of hot water with a little soap, put the silver in and let it stand all the morning (or afternoon, as the case may be), then pour off the suds, rinse with clear cold water, and wipe with a soft cloth.

The best cleaning medium for pewter and Britannia metal is rottenstone mixed with scraped-up yellow soap, or soft soap, with the addition of some turpentine. This sounds a curious mixture, but the effect is magical on discolored pewter. The final rubbing, is best done with flannel and dry rottenstone, it is a highly polished surface is desired.

Another favorite cleaning agent is brick. Two pieces may be rubbed down, and the resulting powder sifted and mixed with sweet oil, or with paraffin oil. When rust has once got hold of steel goods it is difficult to eradicate it, especially when, like fenders, they are usually in a direct draft. After cleaning they may be lacquered with Zapon.

Grates that have been blacked must be scraped with a steel scraper, supplemented by turpentine applied on a brush or rag. A chain brush will also help in giving a high polish to bright steel goods.

Cream of tartar, mixed into a paste with water and applied on a rag, does very well to clean any silver of plated work which is applied on brass or copper. It also does well for monograms and similar devices on brushbacks, etc. Whatever dries in between the letters can be brushed out or picked out when dry.

It ought not to be necessary to point out that any plate powders containing mercury are injurious to the articles upon which they are used.

Woman on the Wheel.

There was a good deal of pith to Mrs. Stanton's remark in reply to Bishop Doane, that "women are riding to suffrage, on the bicycle." They may not be riding to suffrage, but they are riding everywhere and everywhere they want to go. Certainly and conspicuously they are riding into any sort of costume it suits them to put on. Bloomers are getting so common that it seems possible that the untutored eye will presently dwell upon them without a shock. The more circumspect American ladies still keep out of them, and may never come to prefer them to skirts, but the young and giddy experiment with them pretty freely. Was there ever anything so efficacious to give woman an idea of what she could do if she tried as the bicycle? Soberly speaking, if she had to choose between the ballot and the bicycle as a means of development and advancement, she might better cleave to the bike. It is worth more to her than the ballot. It is more fun, more use, less trouble, and very much less costly. There was pith in what Mrs. Stanton said, but there was not some substance in the suggestion that the bicycle has brought woman so many new opportunities and privileges that she never needed or wanted the suffrage so little as now?—Harper's Weekly.

A Sunday Dinner Desert.

The dinner which ends well has much in its favor. Try this recipe, and the memory of your dinner is sure to be a pleasant one: Line a quart bowl with fresh strawberries. To one-third of a box of gelatin add one-third of a cup of cold water. Soak half an hour, then add one-third of a cup of boiling water and one cup of sugar. Scald and cool to luke-warm. Flavor to taste. Beat the whites of two eggs, add these and beat all together stiff and white, then turn into the bowl of berries. Cool

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ONE GIVES RELIEF.

on ice. To serve, turn into a glass dish and cover with whipped cream. This dessert is called strawberry charlotte.

For a Yellow Room.

A lovely color scheme for a yellow room is carried out in shell and ribbon pattern by the Associated Artists. The frieze is of chintz in yellow on a cream ground; the paper is a pale yellow. The chintz forms the coverlid and valance of the brass bedstead, which is canopied with Liberty pale yellow silk gauze. The draperies at the windows are of creamy muslins printed with the same yellow ribbon and shell pattern, and there are cushions of chintz and of plain yellow silk. The chamois cloths are costly goods, but for simple country rooms the chintzes that cost but 50 cents a yard are fully as effective. Some of the lovely patterns in this chintz are the spring periwinkle. Striped periwinkle patterns in delft blue are especially charming, and are popular in colonial rooms decorated in delft blue and white. Colonial fashions have brought out a demand for striped effect in cretonnes as well as wall-papers.

Woman's Greatest Charm.

I am quite sure that men regard "sweet simplicity" as the greatest charm in women, and especially in girls, writes Ethel Ingalls in a delightful little dissertation on the "Girl in Society," in the July Ladies' Home Journal. This does not mean simplicity in the limping sense, but an absence of that affected air of boldness and mannishness which has lately been assumed by too many really lovely girls. Then, too, sincerity in expression is one of the characteristics that charm men. To be sincere and candid the girl in society need never be abrupt nor self-assertive.

A Dainty Photograph Frame.

The following directions make pretty and very simple little photograph frames; Switch to the back of two square, heavy linen envelopes pastedboard strips for a two small slits, crossing each other, in the middle, and roll back these points. Insert the picture here. Punch the envelopes a each end and tie together with Tom Thumb ribbon. Seal the flaps to hold the picture in place.—Philadelphia Press.



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Express for Campbellton, Pictou and Halifax.....	7.00
Express for Pictou and Halifax.....	10.10
Express for Quebec and Montreal.....	12.15
Express for Sussex.....	16.15
Express for Quebec and Montreal.....	22.10

A Built Parlor Car runs each way on Express train leaving St. John at 7.00 o'clock and Halifax at 7.30 o'clock. Built Sleeping Cars for Montreal, Lewis, 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

Accommodation from Sydney, Halifax and Montreal (Monday excepted).....	5.00
Through express from Pictou and Halifax (Monday excepted).....	8.05
Express from Sussex.....	8.30
Accommodation from Pictou and Halifax.....	12.55
Express from Halifax, Pictou and Campbellton.....	18.30

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