

# WOMAN and HER WORK.

I see that Dr. Talmage, that strong rugged preacher who is afraid of no man, be he prince or peasant, and who hurls his thunders from the pulpit with a force which hits out straight from the shoulder and makes the evil doer of all conditions shake in his wicked shoes—I see that this great preacher has been lifting up his voice in behalf of the helpless, dumb creatures who cannot speak for themselves and who need an advocate badly enough, God knows, in this cruel, as well as wicked world. Dr. Talmage has not contented himself with writing a short article, or even a paragraph in some paper on the subject; he has considered it of sufficient importance to be treated from his pulpit, and has preached a sermon lately which is at once an eloquent appeal for the merciful treatment of God's helpless ones, and a stern denunciation of those who ill treat them. I cannot refrain from giving an extract from this remarkable sermon, for the benefit of Progress readers, in the hope that the powerful words of one of America's greatest divines may serve to help the cause I have always had so closely at heart, and have ever striven to champion to the best of my small ability. "Behold in the first place, that on the first night of Christ's life God honored the brute creation. You cannot get into the Bethlehem barn without going past the camels, the mules, the dogs, and the oxen. The brutes of that stable heard the first cry of the infant Lord. Some of the old painters represent the oxen and camels kneeling that night before the new-born babe. And well might they kneel. Have you ever thought that Christ came, among other things, to alleviate the sufferings of the brute creation? Was it not appropriate that He should, during the first few days and nights of His life on earth, be surrounded by the dumb beasts whose moan and bellowing have for ages been a prayer to God for the arresting of their tortures and the righting of their wrongs? It did not merely 'happen so' that the intelligent creatures of God should have been that night in close neighbourhood.

"Not a kennel in all the centuries, not a bird's nest, not a worn-out horse on the tow-path, not a herd freezing in the poorly built cow-pen, not a freight car in the summer time bringing the bees to market without water through a thousand miles of agony, not a surgeon's room witnessing the struggles of fox, or rabbit, or pigeon, or dog, in the horrors of vivisection, but has an interest in the fact that Christ was born in a stable surrounded by brutes. He remembers that night, and the prayer He heard in their pitiful moan He will answer in the punishment of those who have maltreated the dumb brutes. They surely have as much right in the world as we have. In the first chapter of Genesis you may see that they were placed on the earth before man was—the fish and fowl created on the fifth day, and the quadrupeds the morning of the sixth day, and man not until the afternoon of that day. The whale, the eagle, the lion, and all the lesser creatures of their kind were the predecessors of the human family. They also paid rent for the places they occupied. What an army of defence all over the land are the faithful watchdogs. And who can tell what the world owes to the horse and camel and ox, for transportation? And robin and lark have, by the cantalas with which they have filled orchard and forest, more than paid for the few grains they have picked up for their sustenance. When you abuse any creature of God, you strike its creator, and you insult the Christ, who, though He might have been welcomed into life by princes and taken his first infantile slumber amid zryan plush and canopied couches, and rippling waters from royal aqueducts dripping into basins of ivory and pearl, chose to be born on a level with a cow's horn, or a camel's hoof, or a dog's nostril, that he might be the alleviator of animal suffering, as well as the Redeemer of man. He who was their creator humbled Himself to their companionship for a season, thus securing sympathy for them.

"Standing then, as I imagine I do, in that Bethlehem night with an infant Christ on the one side, and the speechless creatures of God on the other, I cry—take care how you strike the rowl into that horse's side. Take off that curb bit from that bleeding mouth. Remove the saddle from that raw back. Shoot not for fun that bird, too small for food. Forget not to put water into the cage of that canary. Throw out some crumbs to those birds caught to far north in the winter's inclemency. Arrest that man who is making one horse draw a load heavy enough for three. Rush in upon that scene where boys are torturing a cat or transfixing a butterfly or grasshopper. In your families and in your schools teach the coming generation more mercy than the present generation has ever shown, and in this marvelous picture of the nativity while you point out to them the angel, show them also the camel, and while they hear the celestial chant let them also hear the cow's moan. No more did Christ show interest in the botanical world when He said 'Consider the lilies' than He showed for the

est things in trimming is white kid with white braid sewn on in designs taken from guipure lace. The braid is sewn on so that it stands on edge, and the effect is very odd indeed.

A new fancy in the cut of skirts is to have the first side gore broad enough at the top to fit in below a tightly fitting hip piece, and the fullness at the back arranged in a box plait. This model of flouting is often seen in the new princess dresses, and it takes of from the excessive plainness of the princess skirt. Skirts trimmed around the bottom with Soutache braid, are amongst the latest importations. Another recent revival in skirt trimming which would have been much better left in the oblivion it well deserved, consists of waved bands of velvet in graduated widths, arranged far apart, with the widest at the foot, and the top one just below the hips.

Odd sleeves quite different from the gown itself are still seen in many dresses, and it would seem as if dame fashion must be exhausting all her ingenuity in devising novel shapes for them, so many and so varied are the designs seen. One, for any soft thin material, shows a very full puff all around the armhole, and a smaller one at the elbow, the intervening is tucked finely to fit the arm quite closely, and a ribbon tied in a bow on the outside encircles it, just above the smaller puff. It is a very quaint and pretty design beside being quite new. Another model which reaches to the waist, instead of the elbow, shows the familiar full double puff, drooping very much towards the elbow, and finished at the top by a close little cap of applique jet and embroidery, and at the wrist by a full lace ruffle falling over the hand. This ruffle of lace over the hand is a pretty, and most becoming fashion, as it makes a dainty white hand look prettier than ever, and is a mercurial screen beneath which the hand which is either too thin, too fat, or too pink, not to say red, for beauty, look almost pretty. Still another model for the sleeve of an evening dress in any light gauzy material has bands of satin or velvet ribbon arranged over it in stripes extending from the shoulder to the elbow, where they end in loops; a sort of ruche of longer loops forms an epaulette over the shoulder, one row standing up towards the neck, and the other about twice the length, falling over the sleeve.

Here is a particularly pretty evening bodice which any clever girl with a taste for dressmaking could easily make at home, and which would not be beyond the means of a girl very moderately provided with pin money. It is of yellow chiffon made over a lining of either silk or satin in the same color. The lining is of course close fitting and the chiffon is simply full at neck and waist and adjusted to the lining. It overhangs slightly at the belt which is of the same silk as the lining, and is finished with bretelles, which widen out over the shoulders into epaulettes, of white lace laid over the yellow. The collar is made of chiffon laid on stiff net and is edged with a frill of lace, it is in the standing Stuart shape, which flares slightly out from the neck and is cut away towards the front leaving the chin free. The sleeves are full soft double puffs of chiffon over a foundation of silk, and are finished at the elbows with a frill of white lace. Now considering that chiffon can be purchased in double width at 65 cents per yard that wide and pretty patterned white lace is very cheap, and then even if one does not happen to have an old evening dress which can be sponged and cut up for the lining, very good lining satin can be bought for 40 cents a yard; a waist like the one I have described should not cost very much if made at home.

I am afraid the flat has gone forth that the style in hairdressing is to be the pompadour, that the parting is to be discarded, and the full skye terrier bang extending from ear to ear will soon be a thing of the past. High authorities on fashion assure us that the change is a sensible and necessary one, as it is a mistake to part the hair for any length of time, and a change of arrangement brings a fresh layer of hair to the surface, and gives it just the rest it requires. Very satisfactory no doubt to the women who are blessed with round foreheads higher in the centre than at the temples, and to whom the new style will be becoming! But how about the rest of us? I suppose we poor souls whose foreheads are so low and so square that they scarcely give us room to raise our eyebrows, and make our tempers extend half way to the backs of our heads, must either suffer for the general welfare, or be content to keep entirely out of the fashion.

The Varied Uses of Apples.

Apples are universally liked, and at this season of the year they are the housewife's greatest stand-by. Many and various are the ways in which they may be used. A journal of health recently said; "Apples are excellent brain food, for more than any other food do they contain phosphoric acid in an easily digested state."

Old Fashioned "Apple Sauce."

Fill a small stone crock with firm sour apples that have been pared, quartered, and cored. Turn over them about a pint of sugar and a scant cup of water. Cover the crock closely and place it in the oven when the evening meal is over, and let it

remain until the next morning. The flavor and color of the apples are quite different to those stewed over the fire.

Jellied Apples.

To make jellied apples put over the fire in a saucepan a generous pint of water, two cups of sugar, and the juice of a lemon. Peel, quarter, and core tart apples enough to make two quarts, and when the syrup has been boiling ten minutes put in the prepared apples and cook slowly until they are tender, putting in as many apples at one time as may be cooked without crowding. Take them out with a wire spoon and spread on a dish. Meanwhile have soaking half a package of gelatine in one cup of cold water, and when the fruit is cooked remove the saucepan from the fire and add the soaked gelatine to the syrup and stir until it is dissolved. Stand the saucepan in a basin containing ice water and stir until it is cold. Put the cooked apples into a mould and turn the thickened syrup over them, and set in a cold place to harden. Serve with sugar and whipped cream.

Apple Meringue Pudding.

Peel, quarter and core tart apples enough to make two quarts. Place over the fire in a saucepan two cups of hot water and one large cup of granulated sugar. When the syrup is boiling hot put in the quartered apples, with the juice of a lemon. Cover closely and let them simmer twenty-five minutes. Skim out the apples and put them in a pretty shallow dish that they can be served in, heaping the fruit in the centre. Let the liquor boil down quickly and pour it over the apples. When the pudding becomes cold beat the whites of four eggs to a stiff dry froth, and add four heaping tablespoons of powdered sugar to them. Pipe the meringue roughly over the apples, and place the dish in the oven upon a board and lightly brown the meringue. For the sauce place over the fire in a double boiler one quart of milk, leaving out a cupful to moisten a tablespoonful of cornstarch with. When the milk boils stir in the cornstarch and a pinch of salt. Beat the yolks of four eggs light, and add to them one cup of sugar; stir this gradually into the boiling milk. Let it cook a moment, and remove from the fire. Stir the custard occasionally until it becomes cool, then flavor with extract of vanilla.

Apple Pies.

Pare half a dozen or more medium-sized apples, core them, and place in a saucepan with one cup of sugar, a little of the juice of a lemon, and water enough to cover the fruit. Cover the pan closely, and stew gently until the fruit is tender enough to allow a broom splint to pierce them. Line a baking dish about two inches deep with very thin, rich piecrust, and on this dish place the steamed apples, being careful not to break them. Fill the centre of the apples and around them with peach or orange marmalade. Cut narrow strips of pie crust and place over the top, crossing them in the form of diamonds, and bake in a quick oven. Serve with whipped cream if desired.

Apple Trifle.

Use a medium sized tart apple. Peel and core. Place the apples in a baking dish and pour over them half a cup of water. Put the pan in a hot oven, and when the apples become heated sprinkle over each one sugar enough to form a coating, and bake them until soft. Prepare a syrup with one small cup of water, half a cup of sugar, a spoonful of lemon juice, and a little of the grated rind. Blanch and chop fine almonds enough to make two tablespoonfuls; have the same quantity of chopped raisins, and cut into

Some Badly Broken Lines at Badly Broken Prices.

## February

SHOERLY They are marked down to prices which will sell them quickly.

# Waterbury & Rising,

61 King and 212 Union St.

# RIPANS

## ONE GIVES RELIEF.

bits two dozen candied cherries; add these to the ingredients. Place over the fire, and when the syrup becomes hot draw to the back of the stove and cook slowly thirty minutes. When the apples are baked take them from the pan and set close together on a pretty dish, taking care not to break them. Fill the centres and between the apples with pieces of the cooked fruits, and pour them over the hot syrup. Serve the apples cold with whipped cream piled around them.

Apple Salad.

Use a highly flavored apple. Spitzenberg, if to be obtained. Peel and cut the apples into cubes, and have as much crisp celery cut fine as you have fruit. Sprinkle them with salt and mix together with a little mayonnaise dressing. Place in a dish and cover the top with thick mayonnaise dressing. Garnish around the edge with the white leaves of the celery, and scatter a few pecan nuts over the dressing. Have the apples and celery very cold before cutting them. This salad is particularly nice with ducks or game of any sort.

Compotes.

Among the many ways of serving fruits in season, a compote is one of the most delicious, yet few cooks understand the art of making it properly, their attempts to do so resulting in a dish of stewed fruit. Firm, perfect fruit only should be selected, when a compote is to be made. It should be peeled quickly, dropped in alum water, or ice water and lemon juice, then into the boiling syrup, and cooked until clear.

Apple Compote.

Cut up and boil a dozen tart apples in a quart of water, when soft, take from the kettle, put in a jelly bag and strain without squeezing, put the juice in a preserving kettle with one pound of sugar and a slice of lemon peel. Skim, pare and core a dozen good cooking apples, drop into the syrup and let boil very gently until tender. Take up carefully, without breaking, on a perforated skimmer, and set aside to cool. Boil the syrup to a jelly, pour it over the apples. When cold, serve for luncheon or tea with whipped cream.

Apple Compote a la Flamme.

For a company luncheon or tea.—Cut one-half dozen sour apples, put in a preserve kettle with the juice and rind of a lemon and three cups of water, set over the fire to boil until tender, take up and strain, return the juice to the kettle with one-half pound of sugar, and let cook for two minutes.

Peel eight large apples, remove the cores carefully and drop the apples into the syrup, let simmer gently until tender and clear, take from the kettle, fill the centers with orange marmalade, carefully in a compote dish, boil the syrup slowly until thick, when the apples are very cold and the syrup cool pour over it. Set on ice until chilled before serving.

ASTRA.

No Room for Doubt.

Take Hawker's balsam for coughs and colds.

You have often thought of trying it. Try it now. It will cure.

One of Canada's best known piano makers, on a winter railway journey, contracted a cold and became so hoarse he could only speak in a whisper. One bottle of Hawker's balsam of tolu and wild cherry cured him. The hoarseness was entirely removed within a few hours.

His experience has been like that of very many public speakers and singers. But it is in the home, among the little ones, who so easily contract colds and are worried at night by a racking cough, that this remedy is of the greatest value. It is the mother's friend, soothing her little ones to peaceful slumber, and curing them of their ailment. It soothes and heals the irritated organs of throat and chest, and for all bronchial affections as well as in ordinary colds is an invaluable remedy. It is sold by all druggists and dealers in 25 and 50 cent bottles, and is manufactured only by the Hawker Medicine Co. (Ltd.) St. John, N. B.

## "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 Pro-lapsus 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.,

Price 75 cents. Montreal

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.

## Street Skirts

That are easy to walk in and never lose their proper rippling folds and firm hem, may be made by using light weight No. 10

## FIBRE CHAMOIS

all through them. But cut it across the goods and tack it frequently to the lining and put a narrow band of heavy weight, No. 30, around the bottom for extra stiffness.

Get the real Fibre Chamois The name is on each yard

Miss Jessie Campbell Whitlock

TEACHER OF PIANO-FORTE.

ST. STEPHEN, N. B.

For "Columbia" Method; also "Synthetic System," for beginners.

Apply at the residence of Mr. J. T. WHITLOCK

## I CURE FITS!

Valuable treatise and bottle of medicine sent free to any sufferer. Give figures and Post Office address, R. C. ROOT, M. C., 185 West Adelaide Street, Toronto, Ont.