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 sublect; he has considered it of sufficient importance to be treated from his pulpit, and has p.eached 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 uight in close neighbourhood.

birds nest, not a wora 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 beeves 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 strik 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 zyrian 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 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

"Not a kennel in all the centuries, not a

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 rowel into that horse's side. Take off that curbed bit from that bleeding mouth. Remove the saddle from that raw back. Shoot not for tun 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 gowns, not only in silk and velvet, but inclemency. Arrest that man who is mak- also in cloth is a touch of this embroiding one horse draw a load heavy enough ery somewhere on the bodice. Very open 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 bible picture of the nativity while you tom of the skirt above a band of fur. It point out to them the angel, show them also the camel, and while they hear the fective imitation of this expensive trimcelestial chant let them also hear the cow's ming may be easily made at home and at moan. No more did Christ show interest | the smallest cost, by substituting lace inin the botanical world when He said "Con- sertion for the embroidery, and lining it the crock closely and place it in the oven sider the lilies' than He showed for the carefully with satin. One of the very new-

orinthological when He said, Behold th fowls of the air,' and the quadruped world when He allowed Himself to be called in one place a lion, and in another place a lamb. Meanwhile may the Christ of the Bethlehem cattle pen have mercy on the suffering stock-yards, which are preparing diseased and fevered meat for our households. For the cattle, and the sheep in the folds and stalls and upon a thousand hills are His."

These are strong words and they bear weight with them, coming, as the do from man of Dr. Talmage's standing. rejoices my heart to that he has considered the innocent pastime in which so many dear young girls indulge, of impaling butterflies, grasshoppers, beetles etc., on pins and then leaving them to die, worthy of special mention. More power to Dr. Talmage elbow, and to that big resonant voice of his! May he live long and prosper, may his days be spent in peace and plenty, and his nights in refreshing sleep, may he long be spared to scare the wits out of the simful, to lift up his voice for the defenceless, and to guide the feet of his flock into the right path and may his shadow never grow less! I would that more clergymen were like him, and gave themselves a little more trouble about the dumb creation, who need their care, and a little less about the heathen

It seems positively ridiculous even to

mention cotton and linen fabrics now, when January has only just passed from the stage, and given place to his scarcely more gentle brother, February, but still these airy materials are already in evidence in many of the shops and if one would be up to date at all, now is the time to mention them while they are still a novelty, because in a few weeks more everyone will have seen them for themselves. Almost immediately after the Christmas rush has time we glanceat the lawns, muslins, prints and airy laces, which really seem to be shivering themselves. The new organdies, French ginghams, dimities and challies, all seem very much alike in pattern, most of them coming in dainty stripes either plain, or figured over with rose buds, small dots, or Persian designs in soft delicately blended colors. Batistes have lost none of their popularity, and come in more variety than ever, in fact I believe they are to be more fashionable this season even than they were last. White striped in various colors will be the most popular of all for summer dresses. It is really strange that the summer goods should be displayed so much sooner than the very carliest materials for spring wear. One scarcely gets a hint of spring goods before the end of February, and the best houses do not get in their spring importations much before the first

The best style dresses for late winter are nearly all made of plain smooth faced cloths and in plain colors, the various shades of green, plum, and brown having the preference. No matter in what style they are made there is usually a coat of cloth to match accompanying the gowr, and as it is lined with chameleon silk, as shot silk is now called, it gives a very distinguished appearance to the plainest dress. With most costumes the bodice con ists of a silk blouse matching the lining of the coat. For instance, a coat and skirt of black cloth, with lining and bodice of green and black chameleon silk makes a very elegant costume. Tailors are strapping the seams of skirts as well as coats, silk braid is often used for this purpose, but somehow the strapped seam has always had a very stiff appearance, and I do not fancy the fashion will prove at all lasting. One of the odd fashions which promises to last at least far on in the spring is the fur bodice with velvet sleeves. It is usually made with revers opening over a vest of some fancy silk, and as it frequently reaches only to the belt line, it is most useful and economical in using pieces of fur which would scarcely be available for any other purpose.

of March.

Embroideries of all kinds have never been so popular as they are now, for trimmings, but unfortnnately they are so expensive that it requires a very long purse to follow the fashion in this respect. White satin is a favorite background for the most elegant of these embroideries, and a distinctive feature of all the most dressy embroideries over colored satin are much used in bands of various widths, on the waist, sleeve and skirts, and they make a very stylish trimming. Sometimes they are scalloped on each edge, and arranged down the front seams and around the botmay be worth while to know that a very efest 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 cutting is often seen in the new princess dresses, and it takes of from the excessive plainness of the princess skirt. Skirts trimmed around the botton 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 tashion, as it makes a dainty white hand look prettier than ever, and is a merciful 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 any evening dress in any light gauzy material has bands of satin or velvet ribbon are arranged over it in stripes extending from the shoulder to the elbow, where they end subsided in the big stores, the new cotton in loops; a sort of ruche of longer loops goods make their appearance in the win- forms an epaulette over the shoulder, ore dows, and we get a mental chill, every row standing up towards the neck, and the other about twice the length, falling over

> 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 fulled 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 slighly 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 fril l of white Now considering that chiffon can be purchased in double width at 65 cents per yard that wide pretty patterned white lace is cheap, and than even if one does not happen to have an old evening 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 fiat 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 the fire. Stir the custard occasionally from ear to ear will soon be a thing of the until it becomes cool, then flavor with expast. High authorities on fashion assure | tract of vanilla. 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 :resh 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 as the ways in which they may be used. A journal of health recently said; "Apples are excellent brain tood, for more than any other food do they contain phosphoric acid in an easily digested state.

Old Fashloned "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 when the evening meal is over, and let

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remain until the next morning. 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 pretender, putting in as many apples at ore around them. time as may be cooked without crowding. Take them out with a wire spoon and spread on a dish. Meanwhile have soaking half a 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 into a mould and turn the thickened syrap

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 licious, yet few cooks understand the art of in the quartrred apples, with the juice of resulting in a dish of stewed fruit. Firm, is in the standing Stuart shape, which flares a lemon. Cover closely and let them sim- perfect fruit only should be selected, when mer twenty-five minutes. Skim out the a compote is to be made. It should be 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 tour heaping tablespoofuls of powder- kettle, put in a jelly bag and strain withed sugar to them. Pile the meringue out squeezing, put the juice in a preservroughly over the apples, and place the ing kettle with one pound of sugar and a dish in the oven upon a board and lightly slice of lemon peel. Skim, pare and core dress which can be sponged and cut up for | brown the meringue. For the sauce place | a dezen good cooking apples, drop into the over the fire in a double boiler one quart syrup and let boil very gently until tender. of milk, leaving out a cupful to moisten a Take up carefully, without breaking, on a tablespoonful of cornstarch with. When perforated skimmer, and set aside to cool. the milk boils stir in the cornstarch and a Boil the syrup to a jelly, pour it over the pinch of salt. Beat the yolkes of four eggs apples. When cold, serve for luncheon or light, and add to them one cup of sugar; stir this gradually into the boiling milk, let it cook a moment, and remove from

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 the mother's friend, soothing her little coating, and bake them until soft. Prepare a syrup with one small cup of water, irritated organs of throat and chest, and quantity of chopped raisins, and cut into St. John, N. B.

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. E Serve the pared apples and cook slowly until they are apples cold with whipped cream piled

Apple Salad.

Use a highly flavored apple. Spitzenberg, if to be obtained. Peal and cut the Here is a particularly pretty evening package of gelatine in one cup of cold apples into cubes, and have as much erisp them with salt and mix together with a little mayonaise dressing. Place in a dish and cover the top with thick mayonaise dressing. Garnish around the edge with the stir until it is cold. Put the cooked apples white leaves of the celery, and scatter a few pecannut meats over the dressing. Have abie service. over them, and set in a cold place to hard- the apples and celery very cold before en. Serve with sugar and whipped cream. cutting them. This salad is particularly nice with ducks or game of any sort. BUE Compotes.

Among the many ways of serving fruits in season, a compote is one of the most desugar. When the syrup is boiling hot put making it properly, their attempts to do so apples and put them in a pretty shallow peeled quickly, dropped in alum water, or dish that they can be served in, heaping ice water and lemon juice, then into the fort. boiling syrup, and cooked until clear.

> Cut up and boil a dozen tart apples in a quart of water, when soit, take from the tea with whipped cream.

Apple Compote a la Flame.

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 min-

Peel eight large apples, remove the cores carefully and drop the apples into the syrup, let simmer gentle 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.

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His experience has been like that very many public speakers an i singers. But it is in the home, among the little ones, who so easily contract cold and are worried at night by a racking cough, that ones to peaceful slumber, and curing them of their ailment. It soothes and heals the half a cup of sugar, a spoonful of lemon for all bronchial effections as well as in orjuice, and a little of the grated rind. dinary colds is an invaluable remedy. It Blanch and chop fine almonds enough to and 50 cent bottles, and is manufactured make two tablespoonfils; have the same only by the Hawker Medicine Co. (Ltd).



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