

HOUSEHOLD HINTS.

Some Interesting Information for Busy Housewives.

NEEDLEWORK NOTES.

Openwork stockings of fine lisle with hand work, such as rows of vermicelli or nowadays often decorated with braid stitching or French knots between the rows of open work.

When cutting a sleeve of a woollen shirt or a leg of a pair of drawers into rags, cut it in one long slip by cutting round and round with the shears always pointing slightly upward, somewhat as one takes the paring off an apple in one piece.

Here is the way a dressmaker cuts buttonholes in material that frayed easily. First she marked the buttonhole, then stitched close around it on the sewing machine, before cutting it. This prevented the fraying and gave something firm to work on.

A good way to turn even hems on table linen, ready for hand sewing, is to put the hemmer attachment on the sewing machine and run the linen through without any thread on the machine. This turns a straight hem very quickly, which is merely folded back when overhand hemming is done the orthodox hemming for table linen.

A common half bushel basket, enameled, white and lined with pretty chintz, will make the most useful of workbaskets for a housekeeper. It will hold a whole week's mending, with room to slip in the ordinary small workbasket on the top. This keeps all sewing materials just where they are needed, without the trouble of diving under a layer of worn garments in search of a darned cotton or thimble.

To hemstitch on the machine the only time or labor required above that of doing plain work is drawing the threads as usual. Turn the hem under nearly to uppr edge of threads and baste evenly, then stitch just as closely to edge of hem as possible.

Then, taking hold of under part of hem, draw it carefully down to bottom of threads, then draw stitching to bottom of threads. Keep tension tight, stitch moderately and use 100 thread for rather coarse goods, and finer for fine goods.

HEALTH HINTS.

Take plenty of outdoor exercise. Live in the open air as much as possible.

Get up early in the morning and go to bed betimes at night.

Drink a tumblerful of cold water the first thing in the morning and another before going to bed.

Avoid much meat in hot weather.

Take plenty of vegetables and ripe sound fruit.

Avoid strong tea and coffee, and take milk in preference to either.

Abjure salted or smoked fish or meat.

Bathe the face in cold water immediately on rising.

After the morning bath rub the body over well with damp salt, and then sponge with tepid water.

Perform a few simple muscle exercises for two minutes before dressing in the morning.

Avoid tight corsets, tight shoes, tight neckbands and gloves.

Practice breathing exercises by the open window.

Wear light clothing, with silk or wool as an absorbent next the skin.

NEW YORK FORECAST OF FASHION.

The new gowns show no marked deviation from the lines followed all through the spring and summer, although there are some entirely new and distinguishing features which will stamp this autumn's costume for its own.

In coats there are four distinct models—the short, mannish coat, perfectly fitted and cut away in front, the long semi-fitting one more or less trimmed, the half-long one, and the blouse belt.

It is in deciding which is best to one's own particular style.

A RAGE FOR BRAIDS.

Braiding is tremendously popular, and is used in a great many different manner of elaborate devices, but in combination with stitching, velvet bands, and motifs, shirred bands and even on the more dressy toilettes, with lace. The wide silk braids in plain and fancy weaves are outlined with one, two, a half-dozen rows of soutache, sometimes in the same color, and the narrow itself piped with velvet of its own color.

The girdles which were deeply pointed back and front are now curved convexly in front, and arched in the back, and, if properly made, which means being well boned, go far toward giving the much desired vanishing curve to the figure. For stout women, however, they are quite the reverse of admirable.

COATS MUCH TRIMMED.

The long coats, although built up on the lines of those of last spring, are much more trimmied, even those of the more severe lines being given some sort of fringing. Here again braiding is brought into play, and a long, straight coat may have a wide collar, and, perhaps a band up the front of braid wrought into a complicated scroll design done on the goods, and the coat itself piped with velvet of its own color.

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QUAINTNESS OF DESIGN.

All the features of the summer dresses that tended toward quaintness also have taken on new life vigor, and we find the ficht, the fringed shoulder caps effects, the long, knotted sashes, the plaited ruffles, etc. all shown on the new models in conjunction with the typically up-to-date appointments as high, boned stocks and the skirt that sweeps the floor all round.

VESTS A NEW FEATURE.

Vests, incidentally, are conspicuous features of the incoming modes, and these are made of almost any material that is in any way adaptable.

Many of the separate houses, the coats, and the etons, what there are left, are made with real or simulated vests and no mode permits of more variation.

JELLIES.

FRUIT JELLY.

The fruit should be placed in a jar and the jar set in a stewpan of warm water, covered, and allowed to boil until the fruit is broken. Take a little at a time, turning out the skins each time. Allow two pounds of sugar to one pound of juice; set on the stove to boil again. Many good cooks heat the sugar by placing in the oven and stirring now and then to prevent burning. When the juice begins to boil—watch that it does not boil over 25 minutes—add the heated sugar. Stir well and just bring to a boil; remove directly from the stove. Dip the vessels to contain it in hot water and set them up on a discloth wrung out of warm water, pour the boiling liquid into them. Cover in the usual way.

QUINCE JELLY.

Ripe quinces allowing one pint of water to each pound of fruit, three-fourths pound sugar to each pound of fruit. Prepare the quinces and put them in water in the above proportions. Simmer gently till the juice becomes colored, but only pale. Strain the juice through a jelly bag, but do not press the fruit; allow it to drain itself. Put the strained juice in a preserving pan and boil 20 minutes, then stir in the sugar in the above proportions and stir over the fire for 20 minutes, taking off the scum, and pour into glasses to set.

RASPBERRY JELLY.

Ripe, four-fifths picked raspberries. Allow three-fourths pound of powdered sugar to every pound of fruit. Boil the raspberries for ten minutes, strain and weigh the juice, and add the sugar in the above proportions, and boil for 15 or 20 minutes. Skim and stir well.

RHUBARB JELLY.

Soak two ounces of gelatine in a pint of water with one-half pound best lump sugar. Well wash and slice about two and one-half pounds of rhubarb of a nice bright green color, put it in a stewpan to boil with a quart of water. Leave it to get thoroughly stewed, but not long enough to let the juice get thick. Strain the latter and add one and one-half pints of it to the dissolved gelatine, with the white and shells of three eggs. Whisk it all quickly on the fire, pass through the jelly bag, and pour it into a mold and leave it to set.

ORANGE AND TAPIOCA JELLY.

Soak six tablespoonfuls of tapioca for three hours in two cupfuls of salted water. Set it in hot water and boil, adding four tablespoonfuls of sugar and a little boiling water if too thick. When like custard add juice of one orange. Cover the bottom of the mold with sliced oranges and when the jelly is cool pour it over the fruit.

APPLE JELLY.

Allow three-fourths pound of sugar to each pound of juice. Peel, core and quarter the apples and throw them into cold water as they are done. Boil them till tender, then strain the juice from them through a fine sieve and afterward through a jelly bag. If necessary, pass it through twice as the juice should be quite clear. Boil up the juice, add the sugar, stir till melted and boil for another ten minutes. Add the strained juice of a lemon to every one and one-half pounds of juice just before it is finished.

ROUTE TO IRELAND MADE MUCH SHORTER.

Railway Builds a New Line and Makes a Fine New Port at Fishguard Bay.

London, Sept. 13.—Touring in Ireland, which has been increasing in popularity in recent years, will receive fresh impetus from the opening of the Great Western Railway Company's new route by Fishguard. This will form the most convenient and expeditious way of reaching the lovely scenery of Killarney, Glengarriff, and the valley of Blackwater.

The sea journey from Fishguard Harbor to Rosslare will occupy two hours and thirty-five minutes, the distance being fifty-five nautical miles. Three fine 224 knot turbine steamers, St. Patrick, St. David and St. George, have been specially built by the Great Western Company for this service. Express trains will convey passengers from Paddington to Fishguard in five and a half hours. There is to be a day and night service, starting at a quarter to nine a. m.,

and a quarter to nine p. m., from London. Passengers by the night service will reach Cork at a quarter past nine next morning, and Killarney at twenty-five minutes to eleven.

Fishguard Bay is a very fine expanse of water, well protected by precipitous cliffs. The blasting of these cliffs in order to provide adequate quay and railway space was a very arduous and difficult business, but a fine quay has now been made 1,100 feet in length while a breakwater 2,000 feet long has been erected to guard the entrance to the harbor. Some idea of the magnitude of this barrier can be gathered from the fact that about a million and a half tons of rock were used in its formation. The railway line has been laid from Goodwick Station to the harbor, and ample platform accommodation has been provided both for passengers and goods, with sidings, cranes, and a special gallery for cattle.

To facilitate the journey from London to Fishguard, the Great Western Railway have constructed a new line between the harbor, Goodwick, and their main South Wales line at Clifton Road, thus avoiding all use of the steep and tortuous branch line from Clyderwen.

The new route will be opened tomorrow.

CHILDREN DECOYS FOR HOTELS BEATS.

Their Presence in Impeccable Family Party Averts Suspicion of Sharpwitted Clerks.

New York, Sept. 13.—Instead of capacious trunks the high class hotel "head" these days is going from place to place with children of tender years as a means of inspiring the confidence of the bonafides.

Persons connected with reporting agencies and the hotel detectives say that the custom is on the increase and that the clerks of the New York hotels are more than usually cautious.

"It seems hard to understand," said Andrew Hanley, house detective of the Hotel Victoria, "why men and women are willing to subject small children to such a life. Not long ago while at another hotel, I had an experience with one of the patrons, who came there with his wife and two children. He had a record at least three other hotels, where he had posed in the same way, as a substantial citizen. The fact that he had his family with him would tend to make anybody careful about showing any suspicion. The presentation of a bill made him nervous and he made his preparations to decamp. He had a cab in waiting a block away from the hotel one evening, and he smuggled his wife and children out of the place and got as far as a restaurant in Harlem. It was late at night after supper had been served his wife took one child and he another and the separate later traced them on an apartment house and captured him after a perilous descent of it, and she died this morning."

A SQUARE DEAL

Is assured you when you buy one of Dr. Pierce's Family Medicines—for all the ingredients entering into them are printed on the bottle-wrappers and their formula are attested under oath as being complete and correct. You know just what you are paying for and that the ingredients are gathered from Nature's laboratory, being selected from the most valuable native medicinal roots found growing in our American forests. While potent to cure they are perfectly harmless even to the most delicate women and children.

Not a drop of alcohol enters into their composition. A much better agent is used both for extracting and preserving the medicinal principles used in them, viz.—pure triple-refined glycerine of proper strength. This agent possesses intrinsic medicinal properties of its own, being a most valuable anti-septic and anti-ferment, nutritive and soothing demulcent.

Glycerine plays an important part in Dr. Pierce's Golden Medical Discovery in the cure of indigestion, dyspepsia and weak stomach, attended by sour risings, "heartburn," foul breath, coated tongue, poor appetite, gnawing feeling in stomach, biliousness and kindred derangements of the stomach, liver and bowels.

Besides curing all the above distressing ailments, the "Golden Medical Discovery" is a specific for all diseases of the mucous membranes, as catarrh, whether of the nasal passages or of the stomach, bowels or pelvic organs. Even in its ulcerative stages it will yield to this sovereign remedy if its use be persevered in. In Chronic Catarrh of the Nasal passages, it is well, while taking the "Golden Medical Discovery" for the necessary constitutional treatment, to cleanse the passages freely two or three times a day with Dr. Sage's Catarrh Remedy. This thorough course of treatment generally cures even in the worst cases.

In coughs and hoarseness caused by bronchial, throat and lung affections, except consumption in its advanced stages, the "Golden Medical Discovery" is a most efficient remedy, especially in those obstinate, hang-on-coughs caused by irritation and congestion of the bronchial mucous membranes. The "Discovery" is not so good for acute coughs arising from sudden colds, nor must it be expected to cure consumption in its advanced stages—no medicine will do that—but for all the obstinate hang-on, or chronic coughs, which, if neglected, or badly treated, lead up to consumption, it is the best medicine that can be taken.

If the sweet taste of the "Discovery," caused by the glycerine, is disliked, a few drops of lemon juice, orange or lime juice, added to each dose will make it agreeable and pleasant and will not in the slightest interfere with its beneficial effects.

It's an insult to your intelligence for a dealer to endeavor to palm off upon you some nostrum of unknown composition in place of Dr. Pierce's world-famed medicines which are OF KNOWN COMPOSITION. Most dealers recommend Dr. Pierce's medicines because they know what they are made of and that the ingredients employed are among the most valuable that a medicine for like purposes can be made of. The same is true of leading physicians who do not hesitate to recommend them, since they know exactly what they contain and that their ingredients are the very best known to medical science for the cure of the several diseases for which these medicines are recommended.

With tricky dealers it is different.

Something else that pays them a little greater profit will be urged upon you as "just as good," or even better. You can hardly afford to accept a substitute of unknown composition and without any particular record of cures in place of Dr. Pierce's medicines which are OF KNOWN COMPOSITION and have a record of forty years of cures behind them. You know what you want and it is the dealer's business to supply that want. Insist upon it.

TWO BOYS SHOT.

Gun Carelessly Left on Floor of Cabin.

Quebec, Sept. 13.—Details concerning the fatal shooting accident which resulted in the death of two boys at St. Edouard de Lotbiniere on Sunday reached town yesterday. It appears that on Sunday afternoon about 1 o'clock a number of boys left on a fruit-gathering trip some miles from the village. Among the party were Delphis and Victor Poulin, aged respectively twelve and fifteen years, sons of Eloi Poulin, a wealthy farmer. The boys reached a small camp, where they stopped, depositing a gun which they had with them at the door of the cabin while they pursued their amusements. A cousin of the two victims, who had been in the woods, came running into the cabin but tripped over the gun at the door discharging it, the charge striking both the young Poulins, one in the head and the other in the left lung. The first boy was killed instantly while the other staggered a few paces and fell dead.

CHILD BURNED TO DEATH.

Played With Matches in Its Mother's Absence.

Winnipeg, Sept. 13.—Permanence Beauchamp, aged four years, daughter of Bernard Beauchamp, was burned fatally yesterday. She appears that Mrs. Beauchamp had gone into the garden to get some vegetables, leaving the children in the house. Hearing the little one cry, she thought it was one of the others teasing her, and did not go in for the moment. Her screams increasing in intensity, Mrs. Beauchamp returned and was horrified to find the little one up stairs in flames, where she had apparently been playing with matches. A rig was sent into St. Boniface in post haste for Dr. Lambert, who went out to the scene instantly and dressed the child's wounds and those of the mother, who had severely burned her hands extinguishing the flames on the child's clothing. It was expected that the child would recover, but the dreadful nature of her burns prevented her from doing so, and she died this morning.

6750



A DAINTY APRON FOR AFTER-NOON WEAR.

The informal hostess is always dainty in her little apron which she dons when sewing or serving tea and such a one as this sketched is not only useful but adorning. The old fashion of donning an apron when the day's tasks were done was far from a foolish one for the old-time housewife knew the becomingness of this same bit of muslin and lace and looked her best when wearing it. Here the bib is of unique shaping and very graceful. The pocket is shirred at top and bottom and will be found very convenient. For the medium size 1 1/2 yards 36 inches wide are needed. 6750—Sizes, one.

FREDERICTON HERALD.

Please send the above mentioned pattern, as per directions given below, to Name..... Street..... Town..... Province.....

Measurements—Waist..... Bust..... Age (if child's or miss' pattern).....

CAUTION.—Be careful so send size of pattern wanted. When the pattern is sent measure you need only mark 32, 34, or whatever it may be. When in waist measure, 22, 24, 26, or whatever it may be. If a skirt, give waist and length measure. When miss' or child's pattern write only figure representing the age. It is not necessary to write "inches" or "years." Patterns cannot reach you in less than three or four days from date of order. The price of each pattern is 10 cents in cash or postal order or stamps.

Toto—You remember, papa, that you told me to be a good boy and to be nice to all my little schoolmates? Papa—Certainly I do.

Toto—Well, they won't be able to say anything to the contrary, I've left them all the prizes.—Gil Blas.

UNEEDA BISCUIT

Saltines, A. B. Snaps, Fluted Coconut, Spice Jumbles, Mary Ann, Vanilla Creams, Royal Fruit and many other varieties just opened at

G. T. WHELPLEY'S

310, Queen Street, F'con.

LETTER HEADS.

BILL HEADS

NOTE HEADS

STATEMENTS

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CANNED GOODS UNSOLD.

Heaps of Foodstuff Piled up in British Warehouses.

Ottawa, Sept. 13.—It must be borne in mind that the canned goods trade in Great Britain just now is absolutely dead, that stacks of fish, tongues, vegetables and other products which have stood various critical tests and been pronounced perfectly wholesome in every way are standing in warehouses to the amount of thousands of cases, utterly unsaleable. In this strain does Mr. McKinnon, Canadian Commercial Agent in Bristol, descend upon the present condition of the English market for canned goods.

To remove suspicion Mr. McKinnon says, and restore confidence the certificates of government inspection is what the trade in England stipulates as the first requisite. The date of packing should also be clearly stamped on the tin.

In the case of Canadian goods, the fact that they are from the Dominion should be prominently displayed. Canadian makers of the very finest goods must not look for immediate returns,

but be patient while quality and sales men do their work.

BOYS BLEW UP THE SCHOOL.

They Hoped Thereby to Get a Longer Vacation.

New York, Sept. 13.—According to a Trenton, N. J., despatch to The World, vacation was not long enough for the boys of the Prospect Hill school, two miles from Newtown, Pa., so they blew up the school house late Sunday night with dynamite. The building was badly damaged, but temporary quarters were obtained and the school was opened notwithstanding.

The boys make no denial of their guilt. They say that if the month of September had been added to their vacation they would have been satisfied. The board of education is in a quandary as to what to do with the youths. All of them are attending school in the temporary quarters, much to their chagrin.

SPECIAL

Clothing Sale SAT. morning, at 9 a. m.

We start a

SPECIAL CLOTHING SALE

Ladies' and Gentlemen's Clothing of all Descriptions, will be sold at 1-3rd their regular prices.

You cannot afford to miss these grand Bargains; some of the bargains:

8 Dollars	Ladies' Pretty Coats	for \$4.75
10 Dollars	Ladies' Pretty Coats	for \$5.50
12 Dollars	Ladies' Pretty Coats	for \$8.50
18 Dollars	Ladies' Pretty Coats	for \$13.00

Skirts from \$1.50 to \$4.50 specials. A special line of Black Sateen Underskirts worth \$1.75 for 99c. only.

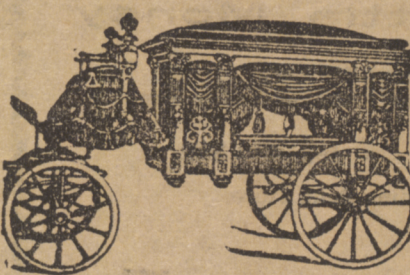
10 Dollars	Men's Overcoats	for \$5.50
16 Dollars	Men's Overcoats	for \$7.50
16 Dollars	Men's Overcoats	for \$9.99

A Special line of Men's Suits, the latest styles, worth \$13.00 for \$8.50. Everybody should have a Suit like this as it is something pretty and well made.

10 Dollar Special Suits for \$6.50. Lots of other good values which we have no space to mention here, but come and see for yourself.

S. KERNER, THE STORE OF SATISFACTION.

FREE



ROBT. B. ADAMS

Above the Herald Office. Tel. 130.

INTERCOLONIAL RAILWAY

On and after Sunday, June 24th, 1906, trains will run daily (Sundays excepted) as follows: TRAINS WILL LEAVE FREDERICTON.

No. 303 Mixed train for Chatham, Loggieville, Campbellton, St. John and Halifax	5.00
No. 301 Express for Montreal, Chatham, Loggieville	17.00
No. 317 Suburban for Marysville	6.15
No. 321—Suburban for Marysville	11.15
No. 323 Suburban for Marysville	15.00
No. 327 Suburban for Marysville	18.25
No. 329 Suburban for Marysville	21.00

TRAINS WILL ARRIVE AT FREDERICTON.

No. 302 Express from Montreal, Quebec, Chatham and Loggieville	12.00
No. 304 Mixed from Chatham Junction, Chatham and Loggieville	16.80
No. 318 Suburban from Marysville	8.15
No. 322 Suburban from Marysville	13.25
No. 326 Suburban from Marysville	18.20
No. 328 Suburban from Marysville	19.15

All trains are run by Atlantic Standard time. Twenty-four hour notation. 24.00 o'clock is midnight. Moncton, June 20th, 1906.

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