

A DANGEROUS INNOVATION.

The London Times' Comment on Spelling Reform.

London, Aug. 28.—The Times in an editorial this morning says:—There are two great dangers, very serious in their outcome, to which the common English tongue may be exposed by the rather headlong leap President Roosevelt has taken into the abyss of spelling reform. If the lead of the President is not universally followed by the press of the United States and there is every indication that it will not be, a great gulf will sooner or later be fixed between the official language of the United States and the common language of the people. Still worse, if the new fashion should be universally adopted in the United States and universally repudiated in this country, a still greater, and perhaps in the long run an almost impassable, gulf would be fixed between the language, literature and thoughts of the English-speaking peoples on either side of the Atlantic and in other parts of the world. Surely this would be a calamity worth while taking some trouble, even at the cost of logic, uniformity, and consistency, to avert. The English language has a common and a noble history for both sides of the Atlantic and even its chaotic system of spelling is no inconsiderable part of that history. We are ready to learn many things from the United States, and we might even have been persuaded to adopt some of its views on spelling had we been consulted beforehand, but it seems rather inconsiderate of President Roosevelt to have suddenly thrown the great weight of his authority and personality on the side of a reform about which, as far as we know, no one on this side of the Atlantic has been consulted. The community and historical continuity of the noble English tongue is a bond uniting the two peoples far stronger than any which can be formed by treaties and international understandings. It is painful to think its rupture may be enlivened by the sudden and unconcerted action of a man

whom all Englishmen respect so highly as the president of the United States.

YANKY PANKY.

The Globe in a leader, under the heading "Yanky Panky" concludes:—We really think Ruzvelt and his friends must leave us our own language. They have not left us much else. In some instances it may be puzzling, especially to a foreigner, and an immature schoolboy, but its orthography has a certain historical value and we do not like to part with it. Of Ruzvelt, backed up by Carnegie, sez we have got to reform our spelling we shall have to, and that will be the end of it, for Carnegie has a will the dollars and Ruzvelt has a will the brains, but a will the same it will be dashed hard lines."

SOME SAMPLES.

New York, Aug. 28.—The American gives the following among other "reformed spelling" words which President Roosevelt has approved:—Abridgment, accurst, addrest, adz, altho, anemia, anesthesi, anesthetic, archology, artizgn, ax, bark (not bark), blest, blusht, caliber, chapt, clangor, clapt, claspit, confest, cropt, crost, crusht, curst, carest (not caressed), dasht, demagog, deprest, discust, distrest, dript, droopt, enamor, envelop, fagot, fan, fixt, gild (not gilded), gram, gript, heapt, hematin, hiccup, hush, idolize, imprest, kist, lacrimal, lapt, lasht, lookt, lopt, maneuver, medic, meter, mist (not missed), niterl, nipt, ocher, odor, opprest, phenix, phenomenon, prest, priest, program, prolog, propt, rapt (not rapped), raze, rime, ript, saber, septet, sextet, silvan, simitar, sipt, sihte, skipt, stript, subenna, tho, thoro, thore, thorioly, thru, thruout, valor, vext, wagon, washt, whipt, winkt, wisht, wo, woful, woolen.

HOUSEHOLD HINTS.

Some Interesting Information for Busy Housewives.

If brooms are wetted in boiling suds once a week, they will become very tough, will not cut the carpet, will last longer, and sweep like new brooms.

Do not forget to see that the dishcloth is thoroughly boiled, and don't use the same one longer than a week. The women of Holland and Belgium who make their linen so beautifully white, used refined borax instead of washing soda, in the proportion of one large handful of borax to about ten gallons of boiling water. They thus save in soap nearly half. All the foreign washing establishments use the same mode. For laces, cambrics, etc., an extra quantity of the powder is used. Borax is a neutral salt and does not in the slightest degree injure the texture of the linen, its effect is to soften the hardest water, and, therefore, it should be kept on every toilet table. It is good for cleansing the hair; is an excellent dentifrice, combined with tartaric acid and bicarbonate of soda it is a cooling beverage.

Egg shells crushed and shaken in glass bottles half filled with water will clean them very quickly.

One-third of a pint of alcohol, two-thirds of a gill of ammonia, and two level teaspoons of whitening makes an excellent silver polish. Apply and rub with flannel before the solution dries.

Shred up a cake of yellow soap in a saucepan, and over it pour just sufficient water to cover. Let the boil till clear, stirring it occasionally. Have a tub of tepid water, make it into a lather with some of the boiled soap, and wash the flannels quickly in it. Rinse in more water in which a little soap is dissolved. Dry by passing through the wringer carefully, and then hang in the shade. To keep linoleum in good order, and to preserve it, let it be washed very seldom. If it gets dirty and needs to be washed, it should be done with a flannel dipped in warm soapy water then thoroughly dried, for if any water is left on it will percolate through the linoleum and make it rotten on the other side. It should be well polished with flannel dipped in beeswax and turpentine, or a little plain linseed oil, then polished with a cloth. Rubbing with a cloth dipped in milk keeps the surface clean and in good condition, and prevents it wearing.

RECIPES.

Light Fruit Cake.—Beat one cup of sugar with one-half cup of butter. Add two tablespoons of molasses, the yolks of three eggs and the whites of two, both beaten light, one-half cup of milk, two cups of flour sifted with three level teaspoons of baking powder. Add last one cup of seeded raisins, one-half cup of currants, and one teaspoon each of cinnamon and cloves.

Peach Cake.—Cream one-half cup of butter with one and one-half cups of sugar and add one-half cup of milk. Sift two cups of flour with two level teaspoons of baking powder and add to the first mixture. Add

a few drops of almond flavoring and the whites of four eggs beaten stiff. Bake in two layers. Pare a dozen ripe peaches and slice thin. Add sugar to sweeten and use as a filling between the layers. Put some of the peaches on the top and cover with whipped cream.

Beef Soup.—Crack the bones of a beef shank and put into six quarts of cold water. When it has come to the boiling point, set it back where the water will just simmer. Skim often to take off all the fat that is possible. Add one quart of shelled beans, six ripe tomatoes, cut in pieces after peeling and, if you can get, one quart of okra. Twenty minutes before the soup is done add two cups of corn shaved from the cob. Season with salt and pepper. This soup will take about six hours to make.

Escalloped Cauliflower.—Break a cauliflower into several pieces and cook in slightly salted water until tender. Drain and put into a buttered baking dish. Make a sauce from one cup of bread crumbs, three cups of salt and beaten egg, one level teaspoon of salt and a little pepper. When the sauce is thick add a cup of chopped meat and pour over the cauliflower. Set in a hot oven to brown.

Gingerbread.—Cream one cup of butter with one cup of brown sugar, add one and one-half cups of molasses, two well beaten eggs, one cup of sour milk with one level teaspoon of soda dissolved in it, one level teaspoon of ginger, three and one-half cups of flour and beat well. Add one teaspoon of vinegar, beat again and turn it into a buttered pan and bake in a moderate oven.

Coffee Cream.—Soak one-half box of gelatin in one-third cup of cold water for an hour, pour on one cup of boiling hot strong coffee and stir until the gelatin is dissolved. Add one cup of sugar, strain into a bowl set in a pan of ice water or cracked ice and beat occasionally until the mixture begins to thicken, then beat very light and fold one cup of cream measured before beating and then beaten or whipped very light. Pour into molds, set away to chill and serve with cream and sugar.

Orange Snow.—Soak one-half box of gelatin in one-half cup of cold water for half an hour, pour on one and one-half cups of boiling water, stir until the gelatin is all dissolved, add the juice of six oranges and two lemons. Add sugar to make sweet, strain and let stand until beginning to be thick, then beat light and add the beaten whites of two eggs and beat longer until a stiff white snow is formed. Fill molds and set on ice.

HEALTH AND BEAUTY.

The smallest vibration of sound can be distinguished better with one ear than with both.

Only one person in fifteen has perfect eyes, the largest percentage of defects prevailing among fair-haired people.

The nails of two fingers never grow with the same rapidity that of the

middle finger growing the fastest, while that of the thumb grows slowest.

Harsh soaps are ruinous to hands or any good hygienic soap, rinsing all away and drying the hands carefully. By touching the finger nails every night with white vaseline or sweet oil you will keep them delicate and fine. To remove stains, dip an orange-wood stick in peroxide of hydrogen and when the discolorations are extremely noticeable use also a tiny bit of powdered pumice stone.

For a hair trouble to which little schoolgirls are sometimes subjected this method of treatment will prove safe and successful: Get a bar of bichloride of mercury soap and wash the hair thoroughly, making a strong lather. After a careful rinsing with warm vinegar, apply a lotion made of five grains of bichloride of mercury in solution and one hundred grains of glycerine. Continue the shampoo and the lotion as frequently as possible and you should be well rid of the trouble in a few days' time.

To make lavender water, mix two ounces of essential oil of lavender, two drams of essence of ambergris with a pint of spirit of wine; cork the bottle and shake it hard for a few minutes every day for a fortnight.

To cure a sprain or bruise, take a handful of sage leaves and boil them in a gill of vinegar for five minutes. Bathe freely with this and keep the part covered with cloths saturated with this remedy.

Beef marrow pomade is made by dissolving and straining marrow to the amount of one gill when liquid. To that add a teaspoonful of olive oil and a few drops of essence of rose or oil of lavender. Keep in a little glass jar.

TO KEEP CUT FLOWERS.

The popular graduate whose admiring relatives and friends shower with large and small tokens of their regard in the form of flowers at commencement and class day may profit by a few suggestions as to how to treat these flowers so that they will last for a few days at least. With the proper sort of care they could be kept alive for three or four days and in some cases a week.

Put the flowers in paper boxes in the evening, wrapped in oil paper. They must be sprinkled well, being careful not to wet the petals, as delicate roses and several of the spotted brown when wet. But if the stems are wet thoroughly then wrapped, put in a box and kept in a cool place, they will be fresh in the morning.

Before placing them in the vases, cut off about a quarter of an inch of the stem where it has become hardened, and then wash thoroughly with warm water in order to remove all traces of scum or slime, letting the water gradually get cold.

Chocolate Cake.—Four cups of flour, two teaspoonsful of baking powder, sift together two cups of sugar, one cup each of butter and milk, and the yolks and whites of four eggs beaten separately. Filling.—One cake of sweet chocolate, two cups of sugar, one egg and two-thirds cup of milk, stir fifteen minutes after it begins to boil, and when done, add one-half teaspoonful of vanilla, and spread on the cake immediately. If wanted extra nice, stir in one cup of chopped hickory nut meats, and ornament the top with whole halves of the nuts. It makes a large cake, and is best when made the day before used.

Corn Bread.—One-half pint of white corn meal and an equal quantity of flour, one-half pint of sweet milk, one tablespoonful of sugar, one-half teaspoon of salt, one teaspoonful of soda and two of cream of tartar, or three small teaspoonsful of baking powder; two eggs and one tablespoonful of butter. Stir butter and sugar together, add the eggs, then the milk and salt, and last the dry ingredients. The flour, meal and baking powder, or soda and cream of tartar, should be stirred together and sifted twice. Bech thoroughly and pour in a well-greased pan not much deeper than a pie-pan. Bake till a broom straw run in will be dry. Serve hot.

Advice to Housekeepers.—Relieve pain in the side by the application of mustard.

One cannot afford to beat eggs with a fork, when for ten cents a beater can be purchased that will do the work in one-tenth the time.

A simple remedy for neuralgia is to apply grated horse-radish, prepared the same as for table use, to the temple when the face or head is affected, or to the wrist when the pain is in the arm or shoulder. In boiling meat for soup put cold water to it and let it come slowly to a simmer to extract the juice. If meat is boiled for itself alone, put it into boiling water, which causes the outer surface to contract, and the richness of the meat is retained within.

To make sealing-wax for fruit cans take eight ounces of rosin, two ounces gum shilac and one-half-ounce of beeswax. Melt all together. This will make a quantity and may be melted for use when wanted.

Thick brown paper should be laid under carpets if the patent lining is not to be had. It saves wear and prevents the inroads of moths, which, however, will seldom give trouble if salt is sprinkled around the edges when the carpet is laid.

Green corn and Lima beans deteriorate more quickly than any other vegetables; they should be spread out singly on the cool cellar floor as quickly as possible after they come from the market.

In oiling your floor with linseed oil use a half-gallon of boiled linseed oil mixed with a quart of a pound of burnt sienna, and rub it on the floor with a large woollen rag. A strong decoction of the inside of red oak bark, set with coppers, makes a nice dye for floors. After rubbing it in thoroughly, and letting it dry, rub the floor with a waxed brush, which will give it a pretty polish.

To insure paste from moulding, put into it a proportion of alum and resin. A few drops of any essential oil will preserve leather from mould, and a single clove put into a bottle of ink

will have the same effect upon it. Dark Cake.—Four pounds of flour, three pounds of butter, three pounds of raisins stoned and chopped, twenty eggs, six tablespoonsful of essence of lemon or vanilla, one ounce of mace, three pulverized nutmegs, half a pound of sliced citron; to be baked two hours and a half or three hours. This is a most excellent recipe for a wedding cake.

Chopped Paste.—One quart of flour, two cups of butter, one tablespoonful of salt, do not wash the butter; put all together in a chopping tray and chop until thoroughly mixed; then add cold water (or iced water) to make a stiff paste, which will take less than a cup of water; roll out once and place in the ice chest to harden.

Steamed Fish With Tomatoes.—Put a can of tomatoes in a saucepan with a teaspoonful of finely chopped onion, a dessertspoonful of salad oil, and a little cayenne pepper and salt; simmer for half an hour; then lay in the fish—a pair of flounders (usually called soles) or any white fish—adding a little water if there be not sufficient liquid to cook them. Beat up the yolk of an egg with the juice of a lemon, and five minutes before dishing the fish pour it in, and shake the saucepan to prevent curdling.

Layer Fruit Cake.—One coffee-cup of sugar, three-fourths of a cup of butter, two cups of flour, the whites of five eggs, three teaspoonfuls of fine sugar, three teaspoonfuls of vanilla. Mix all together and take out one large tablespoonful of the batter; bake the rest in two cakes as for jelly cake. To the tablespoonful of batter add half a cup each of chopped raisins, chopped citron, of flour, and molasses, two teaspoonfuls of cinnamon, half a teaspoonful of cloves. Bake in one cake. Put the whole cake together with soft frosting, putting the fruit layer in the centre.

Boiled Mutton With Caper Sauce.—Wash it well with vinegar, peeling off as much of the tough outer skin as will come away easily; boil twelve minutes to the pound in a pot of hot salted water; take out, wipe all over with a clean cloth, and rub with butter. For the sauce, take out a large cupful of the liquor half an hour before the meat is done; set the vessel containing this in cold water, to throw up the fat; skim carefully, strain into a saucepan, bring to a boil, stir in a great-spoonful of butter rubbed in as much flour. When it has cooked three minutes add two tablespoonfuls of capers.

Advice to Housekeepers.—A salt ham should be soaked over night in plenty of soft water previous to boiling. Use a warm knife in cutting warm bread and the like.

After washing a wooden bowl place it where it will dry equally on all sides, away from the stove.



A DOUBLE BREASTED SHIRT

Some one has said "The apparel oft proclaims the man," and the blouse portrayed would surely bespeak a wearer of good style and excellent taste. For one who is particular to have her valets becoming and suited to her style as well as up-to-date in design the model shown will appeal with peculiar force. The broad-shouldered effect gained by the deep tucks over the shoulders combines well with the double-breasted front and its dainty chemisette effect. Tuckers and chemisettes are very much in vogue just now and not only are they very becoming but practical as well. The sleeves of this waist may be of full length or shorter. For a chemisette, chiffon, broadcloth or tulle; the design is excellent while almost any reasonable fabric may be used in its development. The medium size calls for 3 1/2 yards of 27-inch material. 6743—sizes, 32 to 42 inches bust measure.

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CAUTION.—Be careful so send size of pattern wanted. When the pattern is bust 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 the figure representing the age. It is not necessary to write "inches" or "yards." Patterns cannot reach you in less than three or four days from the date of order. The price of each pattern is 10 cents in cash or postal order or stamps.

INTERCOLONIAL RAILWAY.

TENDER

Sealed Tenders, addressed to the undersigned, and marked on the outside "Tenders for Excavation at Halifax," will be received up to and including SATURDAY, SEPTEMBER 8th, 1906, for all labor and material in connection with the excavating and grading for new tracks between North Street Station and the grain elevator at Halifax, N. S.

Plans and specification may be seen at the Terminal Agent's Office, Halifax, and at the Chief Engineer's Office, Moncton, N. B., where forms of tender may be obtained.

All the conditions of the specification must be complied with.

D. POTTINGER, General Manager.

Railway Office, Moncton, N. B., 16th Aug. 1907. Aug. 21—d14i.

Prince Edward Island Railway.

TENDER

Sealed Tenders, addressed to the undersigned, and marked on the outside "Tender for Car Shop at Charlottetown," will be received up to and including TUESDAY, SEPTEMBER 4th, 1906, for the construction of a Car Shop at Charlottetown, P. E. I.

Plans and specification may be seen at the Resident Engineer's Office, Charlottetown, P. E. I.; at the office of the Secretary of the department of Railways and Canals, Ottawa, Ont., and at the Chief Engineer's Office, Moncton, N. B., where forms of tender may be obtained.

All the conditions of the specification must be complied with.

D. POTTINGER, General Manager.

Railway Office, Moncton, N. B., 17th Aug. 1906. Aug. 21—d11i.

Intercolonial Railway.

TENDER FOR BRIDGES.

Sealed Tenders, addressed to the undersigned, and marked on the outside "Tender for Bridges," will be received up to and including Monday, September 3rd, 1906, for the construction and erection of the steel superstructure of a bridge at Boiestown (both on the Loggieville-Fredericton Section), and also for the construction and erection of the steel superstructure of a bridge at Boyer River, near St. Charles Junction, P. E. I. Masonry plans and general specification may be seen at the Chief Engineer's Office, Moncton, N. B., and at the office of the Superintendent of the Province of Quebec, Montreal, where forms of tender may be obtained. All the conditions of the specification must be complied with.

D. POTTINGER, General Manager.

Railway Office, Moncton, N. B., Aug. 14th, 1906. Aug. 21—d10i.

UNEEDA

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65c. Men's Soft Shirts for 49c. only.
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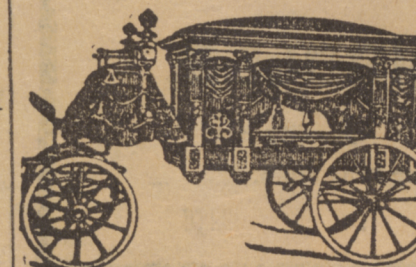
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On and after Sunday, June 24th, 1906, trains will run daily (Sundays excepted) as follows: TRAINS WILL LEAVE FREDERICTON.

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	16.30
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

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