

HOUSE AND HOUSEHOLD.

WOMAN'S COMING.

The legend as to the origin of woman is different with various heathen nations. The Japanese believe that she grew on a tree, the Laplanders that she was once a rabbit, the Persians that she fell from the heavens, and the Australians that she was first a toadstool.

HOW WOMEN GO SHOPPING.

But it is when fair women come shopping that the legend becomes most admirable. Then her hand is raised against every woman who crosses her path. From the moment she pushes open the swinging doors of the first retail shop she enters, and lets them fly back into the face of the woman behind her, till she reaches her home again, she has laid herself open at every turn to the charge of bad manners. She has in her progress made tired clerks spend hours in taking down goods simply for her amusement, when she has not the smallest intention of purchasing from them. She has made audible comments upon "stupidity and slowness of these shop girls." She has swept off from loaded shop counters with her draperies more than one easily-damaged article, which she has scorned to pick up and replace. She has jostled against other women and met their indignant looks with a stony, not to say insolent, stare. She has needlessly blocked the way when others wished to pass her. She carried her closed umbrella or sunshade at an angle that was a perpetual menace to any woman who came near her. She has put up her glass and stared haughtily through it at the gown of the woman next her at the bargain-counter. In her shrill, penetrating voice, she has discussed in the most public places gossip reflecting more or less injuriously upon other people. She has, in short, done very little that she should have done, and very, very much that she ought not to have done; yet she returns from it all with a serene consciousness that a mediæval saint coming home to the convent after a day particularly well filled with meritorious deeds. She will tell you complacently that a man can never be so thankful for his inability in this particular direction.

A GIRL'S OWN BROTHER.

"But, he's my own brother."
Is that any reason why you should take his courtesies for granted, and never say "thank you?"
Is that any reason why you should not try and make an evening at home pleasant for him, instead of forcing him by your selfishness to seek his happiness somewhere else?
Is that any reason why you should not think his opinion of your frocks, your bonnets or your looks, worth consideration?
Is that any reason why you should appear before him in a clumsy wrapper and with hair in papers?
Is that any reason why, when you have a man visitor, he should be made to feel that you endure your brother when there was nobody else, but that when there was—well, then it was different?
Is that any reason why you should not listen to his word of advice about other girls or their brothers?
Is that any reason why you should not be interested in his story of the shooting or the

hunting, when you do to the same tales from other people?
Is that any reason why you should push him to the wall, except when you need him, and then claim his attention as your right?
Because he is your very own brother you ought to be ten-fold more considerate of him than of the brothers of other girls. Because he is your very own brother you ought to study his tastes and cater to them; read the books that he likes and suggest others to him; study the songs he fancies and be glad to make new ones known to him. In this way you will make your brother your very own, and to him "elster" will be the most delightful among girls. Are you your brother's keeper? Yes, in a way; but you do not keep him by fetters formed of ill-temper, untidiness and lack of courtesy, but by one made of every feminine grace and brightened by a sisterly love. That is the keeper that will give you your brother's love, and make you worthy the heart of some other girl's brother too.—Ruth Ashmore, in Ladies' Home Journal.

INCONSISTENCY.

If a stately Minerva or beautiful Psyche should come to earth now, with ribbon-bound hair and softly flowing draperies, I wonder if people would dare to call her "cute!" I don't think they would, and yet our standard of beauty is taken from the Greeks, and occasionally some lovely womanly soul comes forward and tries to remind us of that fact and encourage us to live up to our ideal. Perhaps she is the means of making a few enthusiastic girls, with classic profiles, wear fillets in their hair, or causes the fussy draperies of skirts to be pleasantly modified, for a few seasons; but then the reaction comes and fair womanhood wends her way carrying a hoop skirt or a bustle. And yet she raves over the beauty of ancient corseting whenever an opportunity presents itself. Inconsistent, is it not? It is exactly the same with the human form. Nearly every woman who considers herself educated up to the point of artistic appreciation (and unfortunately, there are few who consider themselves otherwise) will stand before the marble Venus in the Louvre and loudly enthuse over the wonderful symmetry and graceful lines of the ideal figure. But let the Venus appear in the flesh, clad in a modern tailor-made suit, nine women out of ten would say her bust and hips were too small and her waist too large, and probably in a short time the poor goddess, demoralized by adverse criticism, would don a "Judic" corset, lace her waist into fashionable diminutiveness, and, having gained as much in popular opinion, her photograph would in all likelihood appear in Sarony's window, taken in a seamless bodice, a tight English skirt and a felt Derby. "Does like the picture?"—May Earle.

THE KITCHEN.

OX-CHEEK SOUP.

An ox-cheek is always to be bought cheap; let it be thoroughly washed in several waters, place it whole in a three gallon boiling-pot filled up with water, and set it to boil on the fire; skim it well, season with carrots, turnips, onions, celery, allspice, pepper, and salt; and allow the whole to boil very gently by the side of the hob for about three hours and a-half, by which time the ox-cheek, etc., will be done quite tender; the cheek must then be taken out on to a dish, the meat removed from the bone, and after being cut up in pieces, put back into the soup again.

Next mix smoothly twelve ounces of flour with a quart of cold water, pour this into the soup, and stir the whole on the fire, keeping it boiling for about twenty-five minutes longer; when it will be ready for dinner. One ox-cheek, properly managed, will, by attending to the foregoing instructions, furnish an ample quantity of substantial and nutritious food, equal to the wants of a large family, for three days' consumption.

SHEEP'S-HEAD BROTH.

Get the butcher to split the sheep's head into halves, wash these clean, and put them into a boiling-pot with two gallons of water; set this on the fire to boil, skim it well, add carrots, turnips, onions, leeks, celery, thyme or winter savory, season with pepper and salt; add a pint of Patna rice, or Scotch barley; and allow the whole to keep gently boiling by the side of the fire for three hours, adding a little water to make up the deficiency in quantity occasioned by boiling.

BOILED BEEF.

This is an economical dinner, especially where there are many mouths to feed; and consequently comes within the reach of your means. Buy a few pounds of either salt brisket, thick or thin flank, or buttock of beef; these pieces are always to be had at a low rate. Let us suppose you have bought a piece of salt beef for a Sunday's dinner, weighing about five pounds at 6d. per pound, that would come to 2s. 5d.; two pounds of common flour, 4s., to be made into suet pudding or dumplings, and say 5s. for cabbage, parsnips, and potatoes; altogether 3s. 9d. This would produce a substantial dinner for ten persons in family, and would, moreover, as children do not require much meat when they have pudding, admit of there being enough left to help out the next day's dinner, with potatoes.

HOW TO BOIL BEEF.

Put the beef into your three or four gallon pot, three parts filled with cold water, and set it on the fire to boil; remove all the scum that rises to the surface, and then let it boil gently on the hob; when the meat is about half done, which will take an hour, add the parsnips in a net, and at the end of another half hour put in the cabbage, also in a net. A piece of beef weighing five or six pounds will require about two hours' gentle boiling to cook it thoroughly. The dumplings may, of course, be boiled with the beef, etc. I may here observe that the dumplings and vegetables, with a small quantity of the meat, would be all-sufficient for the children's meal.

COCKY LEEKY.

I hope that at some odd times you may afford yourselves an old hen or cock; and when this occurs, this is the way in which I recommend that it be cooked, viz.:—First pluck, draw, singe off the hairs, and tie the fowl up in a plump shape; next, put it into a boiling-pot with a gallon of water, and a pound of Patna rice, a dozen leeks cut in pieces, some pepper-corns and salt to season; boil the whole very gently for three hours, and divide the fowl to be eaten with the soup, which will prove not only nourishing but invigorating to the system.

SHARP SAUCE FOR BROILED MEATS.

Coop fine an onion and a pennyworth of mixed pickles; put these into a saucepan with half a gill of vinegar, a tea-spoonful of mustard, a small bit of butter, a large table-spoonful of bread-crumbs, and pepper and salt to season; boil all together on the fire for at least six minutes; then add a gill of

water, and allow the sauce to boil again for ten minutes longer. This sauce will give an appetizing flip to the coarsest meats or fish when broiled or fried, and also when you are intending to make any cold meat into a hash or stew. In the latter case, the quantity of water and raspings must be doubled.

ROAST VEAL, STUFFED.

A piece of the shoulder, breast, or chop-end of the loin of veal, is the cheapest part for you, and whichever of these pieces you may happen to buy, should be seasoned with the following stuffing:—To eight ounces of bruised crumbs of bread add four ounces of chopped suet, shallot, thyme, marjoram, and winter savory, all chopped fine; two eggs, pepper and salt to season; mix all these ingredients into a firm compact kind of paste, and use this stuffing to fill a hole or pocket which you will have cut with a knife in some part of the piece of veal, taking care to fasten it in with a skewer. If you intend roasting the veal, and should not possess what is called a bottle-jack, nor even a Dutch oven, in that case the veal should be suspended by, and fastened to, the end of a twisted skoin of worsted, made fast at the upper end by tying it to a large nail driven into the centre of the mantelpiece for that purpose. This contrivance will enable you to roast the veal by dangling it before your fire; the exact time for cooking which must depend upon its weight. A piece of veal weighing four pounds would require rather more than an hour to cook it thoroughly before your small fire.

The Admiral and the Seaters.

VICTORIA, B.C., September 10.—At Admiral Hotham's request and invitation the following gentlemen connected with sailing yesterday visited the Warship and had an interview with him: Captains J. G. G. and W. Cox, Hattle and Hackett. The Admiral asked them where their vessels had most of the sailing, to which the reply was, "On the North Pacific Coast." He asked particularly the reason of the vessels leaving sea so early, and was answered that the only cause was scarcity of seals and foggy, unfavorable weather. No statement of any kind was made on either side concerning the revenue cruisers or the action of the American Government and no grievances were aired.

The Alleged Train Wreckers.

TROY, September 10.—John Kiernan and John Cordial, two of the Knights of Labor charged with wrecking the Montreal express Thursday night on the Central Hudson railroad, were arranged before County Judge Griffith this morning. The prisoners pleaded not guilty to a charge of placing obstructions on the track and the examination was adjourned till Saturday at 11 a.m. Lee gave each of the prisoners money. They were taken back to the Troy jail. Read was not arranged and it was stated that he is still a prisoner in Albany. The affidavit of A. Harrington, assistant superintendent of the Central Hudson railroad, charges five men with the offence, John Reed, John Cordial, John Kiernan, Thomas Kane and Arthur Buett. It is said Buett fled the next morning after the wreck. His right name is said to be Buell. John Reed was brought to Troy on Wednesday afternoon and arraigned before Judge Griffith. The prisoner pleaded not guilty to the formal charge and said he did not care for an examination at present. He was committed to the Troy jail. Thewith the case.

grand jury will convene Monday, and it is probable that the case of the train wreckers will be considered at once by that body. Master Workman Powderly writes in the current number of the *Journal of the Knights of Labor* denouncing the funds who wrecked the New York Central railroad train at Ouelleton, and protesting against the charge that the Knights of Labor did the dastardly work. As to a similar attempt at train wrecking at Karner's, Powderly states that he believes from the testimony of a passenger that there was no obstruction on the track there. It is his opinion that the officials of the New York Central railroad are attempting to bring the Knights into discredit, and that their own hired Pinkerton men have been in the train wrecking plot.

THE ST. CLAIR TUNNEL.

The Governor-General Pays a Visit to the New Grand Trunk Undertaking.

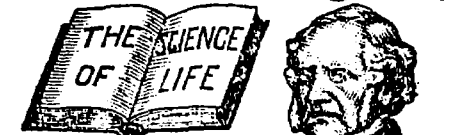
POINT EDWARD, Ont., September 11.—His Excellency the Governor-General, with Sir John Ross and the Hon. Mr. Stanley arrived here yesterday at half-past two by special train. Mr. James Stephenson, superintendent, accompanied the party from Point Levi. The station was tastefully decorated with flowers and bunting. The party were received by Sir Henry Tyler and Sir Joseph Hickson. Shortly after his arrival His Excellency was taken down the St. Clair river for a boat ride, which was enjoyable after the long journey by rail. This morning the viceregal party, accompanied by Sir Henry Tyler, Sir Joseph Hickson, Mr. W. J. Spicer, Sir Joseph Hickson, Mr. Jas. Stephenson, and Mr. J. J. Lanning, went down to the St. Clair tunnel. His Excellency, with President Tyler, the Hon. Mr. Stanley, and Mr. Hobson passed through the compressed air chamber to the western end of the tunnel, from whence they returned to Point Edward. In the afternoon they went down to Sarala at the invitation of Mr. J. H. Bratty, to have a look at his new steamer. At dinner to-night His Excellency was serenaded by the Sarala band. His Excellency was greatly pleased with the grand international work he had seen and made many enquiries from the engineers in charge. Whilst in the compressed air chamber he received quite an ovation from the workmen. The viceregal party leave early to-morrow morning for Toronto and the east. Point Edward station, always a bright and tidy place, never looked more so than to-day and the Grand Trunk company may be proud of its local officers in this respect.

The Burtzell Case.

NEW YORK, September 10.—Archbishop Corrigan returned from Europe to-day on the Teutonic. Interviewed by a reporter regarding the case of Dr. Burtzell, he said:—"As to Dr. Burtzell his silence has never been contemplated. When he was transferred from the Church of the Epiphany to Rondout he disagreed with me and appealed to the Holy See. The Pope has passed upon it and Dr. Burtzell has the key of the situation in his own hands. The case is entirely out of mine. He can go to Rome at whenever he chooses to fulfil the conditions imposed upon him, not by me, but by the Holy See. I have said before I have nothing at all to do with the case."

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African Barbarities.

MARSEILLES, September 10.—The steamer Taurus has arrived here with mariners and soldiers from Dahomey. The men are in a pitiable condition, their health having been completely shattered by the hardships they have endured. The Taurus brings details of the defeat of Egbaa by the Dahomians. The victors, it appears, destroyed thirty villages and took 3,000 prisoners. The Dahomians showed no mercy and were guilty of the most inhuman acts of cruelty. All the natives that were captured in the villages were killed, many of them being burned alive. Egbaa and 20,000 followers fled to the Catholic mission at Abokouli. King Behaczu afterwards advanced into the interior and captured 2,000 more prisoners. A thousand women who were made prisoners were put to death.

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