The Decadence Which Has Taken Place During Recent Years.

Some of the Methods Employed by Past Generations.

The following interesting and timely article is from the current number of The Speaker, on the subject of "Housemakers As They Used To Be."

There is so little tender personality and individuality nowadays about the and monthings of daily life. Everything and everybody seems to be "turned out in lots." In many houses the furniture represents, not the taste of the owner, but that of the upholsterer who contracted to 'de it" for so much. and who supplies, to those who require them, even ancestral portraits. Everything must be done as hurriedly as possible, and with as little trouble as may be, so there is small leisure left for the sweet old fashioned graces and manners of life, and conspicuous among these lost treasures is the fine art of housekeeping. Not the mere ordering of dinners, and the determination that the expenditure shall not exceed a certain amount, but that personal supervision of everything which went to make a household's comfort and dignity. When a

WOMAN'S HOME WAS REALLY HER KINGDOM, delicate print of that woman's sway, and was the expression of the refinement of her taste, there must have been a flavor about the practical side which is now completely lost. The fair white linen, scented with cunning mixtures of sweet herbs, which has been handed down for generations, and was originally spun in the house; the quaint old screens and chairs, covered with finest needlework; the beautiful silk and linen counterpanes, which are heirlooms in most families to day,-all bore witness, not only to the definess of her hands, but also to the sweet gravity of her mind, making it possible to devote real thought to what we consider such trivial matters. Housekeeping in all its many branches used to be practiced by "ladies of quality," and was probably as much neglected by the middle classes then as it is now by the generality of women of all sorts and conditions. In the present day the still room only exists in large establishments; formerly it was as necessary in a gentleman's house as the "withdrawing room." The ladies of the house there compounded, or superintended the compounding of many wonderful confections, simple herb medicines and washes supposed to improve the complexion, besides dear old familiar scents, lavender, rosemary and sweetbrier, the very mention of which brings back memories of a time almost forgotten, like the vague sweet odor still pervading some venerable blue jar once filled with not nourri, made by the hand of one's great grandmother. Now,

STORES

or Bond Street, and has an indescribable old blue jar is gone, too. It "went in two" in the hands of the pert, befrizzled. up-to-date housemaid, and no one took the trouble to mend it, as it lacked intrinsic value, and we are too wise now for sentiment. Famous receipts were hereditary, part of the family documents, and were transmitted for generations; and various dishes and compounds were Lettice --- 's swallow water" for "curing the ague," and many great families had dishes which were considered peculiar to them, by reason of the art with which they were made. No doubt we are in some ways a much busier race of women than our great-grandmothers were. We travel more write more, talk more, clamor more, and generally fuss more than would have been considered becoming in their day. We publicly discuss every kind of

PERSONAL OR IMPERSONAL GRIEVANCE ON

PLATFORMS: we employ ourselves in airing our views, religious, political, scientific, and many difficult points in social ethics with which, in former days, women were not supposed to meddle. Then we have our social engagements. We think nothing of hurrying from England to Scotland or Ireland, for the sake of one ball and a two days' "shoot." We pay months of visits. Starting the end of July, we fly about the country until Christmas, except when we rush home to entertain a party ourselves, the consequence being that the house machinery does not run as amoothly, or with as much comfort to the guests as might be desired. Or, perhaps, we are seized with the craze for "travel," and we embark on expeditions of enterprise, on our return writing some more or less veracious account of how we never slept in a real bed for six weeks, and had nothing to eat but sardines. Our sports also absorb a great part of our time. We hunt four days a week, or are absent on bicycle tours, golfing tournaments, or ladies' cricket weeks, and some of us shoot, deer stalk, fence and even box. The women of the middle classes have, in their own way, just as many outside distractions, glee parties, chorus singings, practicings, cinderellas, tea-parties and parochial festivites innumerable. All these, of course, are the energetic couls, but there is

A LARGE CONTINGENT OF WOMEN

who apparently do nothing. They are interested in nothing, they have not the

and tender arts of home life. Iney and their households live in habitual discomfort. If they give a dinner party, either half the dinner is "sent in" or a either half the dinner is "sent in" or a cook is hired for the occasion, which no doubt accounts for those varnished mysteries called entrees, so frequently to be

We are always hearing of the difficulty of getting cooks, except to those blessed few who can afford first rate che's; but no doubt the solving of the difficulty lies in our own hands If only we gave a little more time, forethought and real interest to this lost art, cooks would cease from troubling, and weary husbands and discontented guests would be

THE FASHIONS.

Very beautiful black lace insertions varying from one to four inches in width are used with elegant effect on summer toilets of silk or diaphanous textiles Pleated ruches of black mousseline de soie finish the skirt hem and decorate the neck of the bodice.

Many of the hot weather gowns are made with surplice bodices most gracefully arranged. The skirts are garnished with ruches, frilling, flounces, ribbon in rows of fancy devices, accordern pleatings, and lace edgings and insertions put on in every manner that modern taste

and ingenuity can devise.

The bolero, the Eton, and all the trim and natty little jacket effects continue to be very much in evidence among the season's latest importations, and midsummer will find them as omnipresent when everything in that home bore the as the birds and butterflies These jackets. however, in no way interfere with the heat of charming and stylish basque bodices, the Louis XIV.. Louis XVI., Victorian, and other historical coats, or the pretty round waists. Breton corsages, the shire d, corded, puffed, and tucked bodices, with skirts decorated to correspond. Some of the very smart models for summer gowns show the skirt laid in alternate knife kiltings and narrow-braided panels. Robe dresses of plain and machine embroidered linen, batiste, or the lighter grass linen are particularly effective so made up, and in moire, satins, or tailles, in combination with sun pleated nets, grenadines, créps de Chine, or silk etamine, some extreme ly elegant costumes are shown.

For the summer are new semi-transparent materials for mourning gowns imitating India textiles in their patterns, also handsome foulards and China silks. grenadines, and etamines in black and white effects for light mourning, soft Liberty silks with black grounds sprinkled with various delicate white devices, and white grounds with black bars, vine stripes and all over designs and odd geometrical figures. White and black batistes, challies, and French organdies follow very closely the newest, hand somest patterns in summer silks.

Princesse dresses and princesse effects prevail among fashionable summer toilets, but the new models are so changed by their bolero fronts, surplice draperies, odd revers, and large picturesque collars, as to be hardly recognizable. On not a few of these gowns the bodice portion is cut low in the neck, THE POT POUREI PROBABLY COMES FROM THE | and this, when desired, is made high in effect by the addition of a tucked guimpe, the tucks alternating with rows or Bond Street, and has an indescribable of lace insertion. This guimpe or yoke modern and mercantile aroma; and the is arranged to veil or wholly cover the open portion. The guimpe is the easiest method of adjustment, as it is tastened to an invisible very thin silk corset cover that is put on before the dress is. If the yoke is preferred, it is adjusted after the gown is fastened. Wide lace is added to the extreme edge of the entire yoke, front and back. When completed, the yoke is hooked invisibly to the top of the low cut bodice of the known as "Lady Betty ——'s celebrated venison pasty," or "Mistress princesse dress. On slender figures a guimpe and sleeve puffs of accordeonpleated silk muslin is a cool and pretty arrangement.

Frills of Fashion.

White kid embroidered with colored beads is used for revers, cutfs and belts on cloth gowns.

"Louisene," a kind of poplinette, is among the new and popular materials, and it comes in very small checks of various colors.

A pretty chemisette vest for foulard and barege gowns is made of white mousseline del soie, striped across with little frills of narrow cream lace headed by one row of narrow black velvet rib-

Gros grain silk is revived again for dressy gowns worn by matronly women. Skirts flounced from the hem to the waist with ruffles shaped so that they require no gathers and edged with nar row cream lace are decidedly the latest fancy and are especially effective in glacé silk.

The new black cloth jackets are trimmed with white lace applique. The wise woman will not waste her substance on a sun plaited skirt if she

would be up to date two months later, for report says this variety of skirt is rapidly going out of fashion. Black china crape is very popular for

summer mourning costumes, and while the real is very expensive, the imitation is reasonable in price and looks almost Red, which is such a popular color this season, needs great care in making

a selection, as it is either very becoming or very vulgar, as it harmonizes or is discordant element in its effect on the woman who wears it.

Tiny sea shells are the latest decoration on some of the new galous and em-broideries with beads, silver and gold threads, and narrow ribbons so much employed in the season's trimmings.

opportunity for much social recreation. The special feature of the summer shey are indifferent to religious or philistolider cape is the short full effect authropic causes, and even their own which gives it the appearance of an expectation of the summer and the special feature of the summer shew are indifferent to religious or philistolider cape is the short full effect authropic causes, and even their own which gives it the appearance of an expectation of the summer shew and the special feature of the summer shew are indifferent to religious or philistolider cape is the short full effect and the special feature of the summer shew are indifferent to religious or philistolider cape is the short full effect and the special feature of the summer shew are indifferent to religious or philistolider cape is the short full effect and the special feature of the summer shew are indifferent to religious or philistolider cape is the short full effect and represent

batiste, and not, accordeon plaited very full, flourish in these garments, and jet and butter colored lace figures largely in the trimming. The zonave jacket style of garment, with the tull cape sleeves, ranks with the cape as good style, but it is not so useful owing to the inconvenience of putting it on and taking it

THE HOUSEHOLD.

The shops of the decorators show a decided return to gay effects in wallpapers and seem to indicate that the reign of negative backgrounds for rooms is seriously interfered with if not finished. A yellow figured paper that is almost an orange tint hangs next to one of deep red, which, in its turn, gives place to a rich and vivyiying green. These are, any of them, to be used fashionably with white woodwork.

A medical journal inveighs against rocking, warning its adherents that the soothing feeling which it superinduces is really a mild congestion of the brain. This, it is cited, is as applicable to the woman's rocking chair as to the baby's

Englishwomen complain when they come over here that they never get a cup of hot tea. This will not seem strange to any American who has partaken of that beverage in an English home, where it is served -- and drunk by the natives—at the boiling point.

Instead of butter a few tablespoonfuls of cream is a delicious addition to vegetables. If young, tender peas are boiled in a very little water—cold water, mind—till this has all evaporated, if salt, pepper, and a dash of cream be put to them, and the whole just boiled up once, the result will be a revelation to those who have eaten them cooked according to any printed recipe Our cooking school teachers concur in directing the boiling of peas in plenty of hot water, and draining when done; this process makes them about as savory as so many chips. The fresh vegetable taste has entirely disappeared. Stringbeans, of course, require more water, but it should be all boiled away-not drained oil' at the last, and then the cream be added, as to equash, to Limabeans, or to new potatoes. These last are another delightful surprise if scraped, instead of pared, boiled, drained and dished before pouring over them a little cream, and sprinkling with salt and pepper. The dish should be set in the warming oven a few moments only. The farmers' wives who, once upon a time, were the "good cooks" of this country, learned the cream method of serving vegetables. No better way of cooking those particular articles of food has ever been discovered, with all the improve ments of fin-desidele scientific cookery.

A very fine cream salad dressing is mate with the yolks of three hard-boiled eggs, rubbed smooth with one tablespoonlu. of olive oil. Add taragon vinegar to taste, and then best in slowly one cup of cream which has been whipped still

A cooking-school teacher directs her class in cooking not to stuff a fowl for roasting according to any of the ordinary recipes which call for warm water with the crumbs, and which make a sort of poultice most objectionable to many tastes. Instead, she tells the pupils to mix one cup of stale-bread crumbs with two tablespoonfuls of melted butter, one terspoonful salt, and one quarter teaspooning of chopped paraley, one drop o onion extract, one-half teaspoonful of celery salt. If too dry, add the yolk of an egg. Sweet marjoram and thyme may be used, and are preserable to sage.

Perhaps the most difficult of all vegetables to cok is cabbage with cream saure. If the water boils rapidly during the cooking the cabbage is unsightly and upalatable, and moreover, the house is filled with an unpleasant odor. If the following directions he carefully followed there will not escape one particle of odor. Select a head of cabbage, cut it into halves, then eighths. Fill a large kettle half full of water; when it reaches the boiling point add a teaspoonful of salt to each quart of water, and when it boils again, for now it will boil at a different temperature, put the cabbage into the kettle. Watch carefully until the water again boils, then push it to the back of the stove where it can summer slowly for thirty minutes, when the cabbage will be white and perfectly tender; lift and drain it carefully, and arrange neatly on a platter. Put a table spoonful of butter and one of flour in a saucepan; stir together until cooked add a half pint of milk; stir until boil ing; add a half teaspoonful of salt, a dash of pepper, and nour over the cabbage.

While one pound of oatmeal gives a food value equal to six pounds of po tatoes, the latter, however, are most necessary and useful in this country, where large quantities of beef are used, to supply the carbon in which such meat is deficient. Potatoes and beef, then, form a most healthful and rational combination, but never potatoes and pork.

SERVING CARROTS.

A way of serving carrots is the following, evolved by a cook desirous, as all cooks should be, of "something new." The vegetable is scraped diced and boiled till tender. Meanwhile a slice of onion is browned in a tablespoonful of butter. With this one tablespoonful of flour is rubbed smooth and stirred until the flour is cooked. Then one cup of to-mato juice, not heated, is added to the mixture with a half teaspoonful of salt and a dash of pepper. The whole is stewed together three or four minutes before being strained over the carrots, which have been drained This dish is

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much more palatable than the creamed carrots because it adds a needed flavor and is none the harder to prepare than the better known preparation.—New Yurk Poet.

MRS. M'KINLEY ON MARRIAGE.

SHE SAYS THAT IT IS WOMAN'S HIGHEST MISSION.

Washington, May 26.—At an informal reception at the White House yesterday the question turned upon the subject of matrimony. Mrs. McKinley talked so

brightly and so enthusiastically upon the subject that Miss Gary, daughter of the Postmaster General, who is soon to enter the wedded estate, laughingly remarked that Mrs. McKinley might open a select school for the instruction of future husbands. Miss Gary's suggestion met with general favor, and the discussion was kept up at a lively rate during the remainder of the hour.

If there is one topic more than another upon which Mrs. McKinley waxes eloquent, it is marriage. Above everything she extols the devotion of her husband as an example to young men. She unbesitatingly asserts that marriage is woman's highest mission when coupled with the mutual respect which begets perfect confidence In the discharge of her domestic duties she believes that a wife and mother finds her truest happiness and reward.—Pittsburgh Dispatch

A Sea Above the Clouds.

The curious superstition that there is an ocean above the clouds is illustrated by the following strange story by an old English writer: "One Sunday the people of a certain village were coming out of church on a thick, cloudy day, when they saw the anchor of a ship hooked to one of the tombstones—the cable, which was tightly stretched, hanging down from the air. The people were astonished, and while they were consulting about it suddenly they saw the rope move as though some one labored to pull up the anchor. The anchor, however, still held tast by the stone, and a great noise was heard in the air. like the shouting of sailors. Presently a sailor was seen sliding down the cable for the purpose of unfixing the anchor. When he had just loosened it, the villagers seized hold of him, and while in their hands he quickly died, just as though he had been drowned.

"About an hour after the sailors above hearing no more of their comrade, cut the cable and sailed away. In memory of this extraordinary event the people of the village made the hinges of the church doors out of the iron of the anchor." It is further stated that these hinges " are still to be seen there," a bit of evidence much like Munchausen's rope wherewith he once climbed to the moon. If you doubted the story, you were confronted with the rope.

There is another queer tale about this aerial ocean. "A merchant of Bristol," neighbors are called in—something as it is said, "set sail with his cargo for to an old fashioned New England ap-Ireland. Some time after, while his family were at supper, a knife suddenly arabic—that is "picking," and soon fell in through a picking and soon fell in through a window on the table. When the merchant returned and saw the knife, he declared it to be his own and said that on such a day, at such an hour, while sailing in an unknown part of the sea, be gropped the knife overboard, and the day and the hour were found to be exactly the time when it fell through the window." All of which was once implicitly believed by many and regarded as incontrovertible proof of the existence of a sea above the sky. One is at a loss to conjecture how that 'unknown part of the sea" connected with the rest of it. A physical geo-graphy showing this would be no small curiosity.—Boston Post.

The Australian Bear.

The Australian native bear is probably the oldest brute in existence. There are doctors call consumption. There is thousands of these bears to be found in absolutely no reason in the world why the great island continent and they are the toughest skinned of their species known. You can shoot at them with a shot gun all day at reasonable range without visible results. It takes a pretty the case where the disease has been good rifle to kill one at 50 yards. The animal has long, matted, woolly hair and a seemingly impenetrable hide.

osity of Australia was the only known member of the bear species which lived up a tree. He is still the only bear that has such a habitation. The queer little beast climbs aloft like a cat, and sleeps high on the limbs of the biggest tree he can find. This Australian bear is the only bruin in the world which feeds on leaves. He, however, devours with relish a leaf that no other creature will touch, that of the evergreen Eucalyptus tree, from which a pungent oil is obtained Indeed, he will eat nothing else, and, as his food cannot easily be obtained except in Australia, this strange beast is never seen alive in foreign zoological gardens. Efforts have been made to accustom him to other vegetable diets, but he soon succumbs; he will under no circumstances touch meat.

While this bear is not vicious, and is rarely known to attack even a child, he is pugnacious and stubborn if assailed. He is about two feet long, and relatively large around the body. His skin is ab normally thick for his size, and tough. Over his thick, tough hide is a dense mat of woolly hair two and one half to three inches long. This fur is very valuable for rugs, muffs, etc He has a very short nose, small mouth and short, croppy ears; his tail is scarcely visible. His legs are very sharp and armed with sharp claws. He fights—when brought to bay—in a sitting posture. While he can walk erect he doesn't affect that style very much. He rarely does it except for show purposes, when taught this lesson by a master. His weight is from 60 to 75 pounds.

The flesh of the Australian bear is eaten only by the natives of the bush. Every other living creature gives his carcass a wide berth as the meat is

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strongly flavored with the essential oil of Eucalyptus, which is not appetizing One of the strangest things about this fellow is his heart-rending human cry Whether from pain or pleasure, he cries just like a baby in its mother's arms Often have the wives of new settlers rushed to their houses at the cry of this bear, which they mistook for the call o their own babies. The ear seems never to get used to the cry. Old Australians. who have heard it for years, will start at its sound and cannot pass it unheeded.

How Silkworms Are Cultivated

Harry Fenn, the artist, has written a paper, entitled "Silk and Cedars," for St. Nicholas, describing his visit to the famous mountains of Lebanon. Concerning the silk industry, which plays such an important part in the lives of the natives, Mr. Fenn says:

As the time approaches for the silk worm to hatch out the egg the family move out of the house and camp under the trees, giving the entire establishment to the worms, after having placed the eggs on shelves made of a reed-like bamboo. At first the young worms are fed on finely chopped leaves, but as they grow larger the leaves need only be broken in two. The people have to feed and watch the worms night and day, or they wander in search of food and get lost, and in the silence of the night the sound of the worms feeding is like a gently falling rain. The worms fast three or four times

during this period, and about 23 hours is the length of each fast. A curious feature about their fast is their posture. They assume the attitude of a cobra snake about to strike and remain rigidly fixed in that position for the entire period. When they are ready to spin, small branches are placed on the shelves, and as the cocoonf are formed upon them the dead twigs seem to bear golden fruit. When the worms get through that part of the business, the you see piles of pale green, pure white and golden yellow cocoons heaped upon the floor. Later they may be spun into hanks, but usually the eccoons are sent down the mountains to Tripoli or Damascus, and after their 30 or 40 days of toil they, too, often have to sell the produce for next to nothing, as the Chinese are always ready to undersell

Another curious use Mr. Silkworm is put to is to soak him in vinegar for some hours, after which he is drawn out into so called "catgut" to make snells or leaders for fishhooks.

How many young men and young women are cut off just as the future seems brightest and fullest of promise! They are taken away by the disease which causes over one sixth of all the deaths in the world-the disease which consumption should be fatal-why it should be even serious. It is a disease of the blood, and can be cured absolutely and always by purifying and enriching the blood. The only exception to this is neglected and improperly treated until sons. it is stronger than the body-until the Until Prof. Garner discovered his monkey bear in Africa this furred curiGolden Medical Discovery will cure 98 body has become so weak as to have lost per cent. of all cases of consumption if used according to directions. It also cures all lingering coughs, bronchial and

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Long-Toed Shoes.

It is curious to note the follies of the numan race as they arise. The present. fad" for long-oed shoes is not new, the sistom was introduced by Fulk, Caint of Anjon, in France, many years ago, in order to hide an excresence on one of his feet; the toes were afterwards made so long that they were fastened to the knees with little chains of gold. Our dandles should take note of this.

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