THE FASHIONS.

Some of the spring jacket bodices worn en suite with street costumes will worn en suite with street costumes will be slightly longer than the bobbed style new prevalent. Other separate coats to wear with any gown will be made variwear with of gray or tan Melton, and eyen cream white cloth, the very dressy sorts elaborately trimmed with brown or green relet overlaid with a design in bronze and jet beads and spangles in tricolors. Astlish model in Russian green cloth a stylish induct in reasonal green cloth is made in Empire fashion, the fronts finished with bands of very elegant Lyons velvet of a deeper shade made to simulate loose box pleats from shoulder to hem, on each side of the garment. Just in front is inserted a deep square of cream satin, framed with pointed revers. This sating is almost hidden by an embroidery of green, gold and blue sequins, beads and spangles. The Medici collar is of velvet. The class of gowns which are most

needed in the very early spring is the simple tailor-made type—jacket and skirt. The very plainest models are the best, the coat neither tight-fitting nor at all loose—just easy, but without a wrinkle, and cut either double-breasted. turned away slightly at the throat to show the linen collar or the fancy stock of the bodice beneath, or else openfronted over a narrow waistcoat. This, with a silk lined, perfectly hanging skirt, is all that can be desired, and a good sum of money expended on a firstclass quality of material, a silk lining that is now not an extravagance, is far and away a better choice than to fritter twice this amount away in haphazard purchases which in the end bring no such result for the money as the first seemingly expensive gown. No other sort of costume looks at once so neat, sensible, and it by no means lacks style. Most women provide themselves with one or two smart silk or fancy satin blouses to wear with the skirt indoors, but it is far better if possible to keep a walking dress exclusively for that pur pose. On the sample cards is a new shade in gray that suggests mauve, and this in tweed or cloth will make a very becoming and stylish spring costume.

The shop windows are already aglow with not only spring temptations in the way of light wools innumerable, and fancy silks galore, bu the most summer. like diaphanous gauzes, muslins, and tulles that one must go inside where i is comfortably warm to even look as without a chill. And now come also the inevitable mark-down sales, and here the greatest discretion is needed. As a rule deliberate choice and bargain sales have very little in common. One makes one's bed—I mean here wardrobe -recklessly, and then come the inevitable consequences. There are wise, clever shoppers, many of them women of wealth, who plan to wait each season for these sales. They are aware by past experience that many elegant trimmings, fabrics, wrape, etc., are at this time sold very often for half their original price because the heads of various de partments are aware that by another season these garments or materials will be wholly out of fashion or request, and will then go for a song, and they are thus sold for far less than they cost the merchant. But great discrimination is needed, and this countless women lack. At sight of some pretty bargain, away goes all pru dence, and money in a moment of im pulse is expended for something that is not needed and in the end may never be used. An experienced buyer knows the standard value of velvets, cloth, tweed, light-weight wools, laces.passementeries, etc. If she perceives that the importers or merchants are giving their customers the benefit of a sale of valuable fabrics likely, for some reason, in the near future to lose their present value, or if they wish the room they are occupying for more seasonable fabrics, she is a wise woman who takes the benefit of this passing opportunity. But the happy bunting ground of the rabid bargainseeker is no place for her, where anything and everything is purchased that is offered; and as a rule "bargains" of any actual worth are only found in firstclass business houses.

. C. D. F.

FASHION NOTES. [St. Louis Republic.]

Neck ruches are indispensable despite the not weather. It seems as though modistes had gone

embroidery mad. There is no use talking, the small

sleeve is certainly depressing to look Game sets are bewildering in the color

and variety of the birds depicted on their china surfaces.

There is no reason why a woman should not look as fetching in a travelling gown as in a reception toilet.

It generally happens when a woman is rushed to death that she has an en gagement with her dressmaker.

It is a fact to be thankful for that the inventor of numerous skirt supporters makes the untidy belt and skirt gaping almost a rarity.

It often happens that the woman just home from Europe is positively afraid to don her Paris-bought clothes, as they are so much in advance of what she sees

DRESSING THE CHILDREN.

FASHION WISELY DECREES THAT THEIR PROCKS MAY BE SIMPLY CONSTRUCTED.

"For a time the little ones were dressed so much like their mothers or grown-up sisters that there was little or othing left for them when they were katherine Howard in the February Woman's Home Companion. 'But now we have a radical change, and the rules of fashion wisely decree that we cannot dress our girls and boys too simply. This is a comforting decision to the mothers who have large families to look after, and whose many duties will not permit their making elaborate creations for the children. It is a sensible fashion that proclaims the plainly dressed child a

stylishly and well dressed one. "Of course, plain clothes do not of necessity mean severely straight up and-

bone to lend a childish effect, but they mean consistency with age and occasion, with a conspicuous absence of aping grown-up people and an appearance of overdress. The matter of dress means much all through life, and should form a certain part of children's training, just as cleanliness and good manners must be taught if the coming generation is to reflect credit upon its prede-

MILLIONS OF NEGROES

Unconnected with any Christian Church in the United States.

The Utica Globe is authority for the statement that "there are 10,000,000 colored persons in the United States, of which number 7,100 000 are unconnected with any Christian church and have never been haptized. The number who are Catholics sre 250,000, and they have furnished two priests, have 30 more studying for the priesthood three convents and and 200 sisters laboring in her interests. They have a dozen or more orphan asylume, the largest of which are in New Orleans, New York, Philadelphia, Bultimore, Richmond and Wilmington, N. C. They have a trade school in Detroit, in which are taught blacksmithing, carpentry, printing, tailoring, stenography, brick making, crockery and other trades. Louisiana leads off with 80,000 Catholics: Maryland is second with 36,000. They have their schools in plenty in these States and the higher education is looked after among the rest.

"It is claimed that the Catholic church is the only one in the south which permits blacks and whites to approach the communion rail at the same time. In Louisiana, with 80,000 communicants, there is only one colored church and half of its congregation is

Keep up hope. There are thousands of cases where recovery from Consumption has been complete. Plenty of fresh air and a well-nourished body will check the progress of the disease. Nutritious foods are well in their way, but the best food of all is Cod-liver Oil. When partly digested, as in Scott's Emulsion, it does not disturb the stomach and the body secures the whole benefit of the amount taken. If vou want to read more about it let us send you a book

SCOTT & BOWNE, Belleville, Ont.

JAS. O'SHAUGHNESSY

DEALER IN CHOICE

Groceries, Wines, Liquors, Provisions, etc.

86 VICTORIA SQR.

Cor. Latour St. - - Montreal BELL TELEPHONE 2660.



anadian Royal = = Art Union. (Incorporated by Letters-Patent Feb. 14,1894.)

43~43~43~43~43~43~43~43~43~43~43~43

238 & 240 St James Street This Company distributes Works of Art, painted by the Masters of the Modern French School

A novel method of Distribution Tickets, from 25c to \$10 each. Awards, from \$5 to \$5,000 each. Art School opens Oct 14' I on fre-

WE SELL

Rutland Stove Lining

IT FITS ANY STOVE. GEO. W. REED, AGENT.

783 & 785 CRAIG STREET.

OF CANADA.

Free School of Drawing and Painting on every Tuesday and Friday, at the Society's Ball, down styles, without soft laces and rib- 1666 and 1668 Notre-Dame.



CLEVER COOKS' COMPOUNDS.

Peel the rind off 12 lemons, two Seville ranges, and one tangerine: steep them oranges, and one tangerine: steep them for two days in one-half bottle of rum, add the juice of the lemons, two pounds of sifted sugar, one grated nutmeg, and a little finely-pounded cinnamon and mace, one quart of water, one and onehalf bottles of rum, one of brandy, mix well, add one quart of boiling milk, let it stand for two hours, strain through a jelly-bag till quite clear and bottle for

GINGER BISCUITS.

Three ounces pounded loaf sugar, six ounces fresh butter, six ounces flour, one dessertspoonful paisley flour, one egg, three-quarter ounces ground ginger; mix all the dry ingredients thoroughly, rub in the butter and last add the beaten egg. Put the mixture on a pasteboard, roll out twice, the second time to the thickness of about onequarter inch, cut into biscuits rather larger than the top of a wineglass, put on a buttered tin, and bake in a hot oven from 10 to 15 minutes. The bis-cuits should not be scorched nor browned. These are delicious biscuits for those who like ginger.

CHESHIRE DISCUITS.

One pound flour, one half pound butter 10 ounces castor sugar, two eggs, a few drops of essence of lemon; rub the but ter in the flour, add the castor sugar, and mix into a paste with two eggs; roll out cut into rounds with a pastry cutter, and bake in a moderate oven for about fifteen minutes.

STUFFED EGGS.

Take five eggs and boil them until quire hard, then lay them in cold water er a few minutes, shell them and cut in halves crosswise, remove the yolks very car 'ully, and cut the tip off the white so that they will stand firm; mix up the yolks in a basin with a piece of sta e bread soaked in milk, five or six finely chopped capers, and two good size sar dines which had previously been washed boned and minced; add to the mixture a little vinegar, oil, cayenne pepper and salt, mix well together, and till the whites of the eggs with the forcement garmsh the dish with aspic jelly.

POACHED EGGS IN BATTER.

Poach some fresh eggs and let them ger cold, then trim the eggs neatly, and roll each one in a thin slice of bacon, dip in thick batter, and fry a golden brown. Dish on paper, and garnish with

MADRAS CURRY.

Cut one large onion in thin slices, put t r, and when it is well browned add some meat cut into square pieces and let it get brown, then add one-quarter of a grated cocounut, some curry powder, salt, and pepper to taste, one apple chopped small, and one half pint of milk or cream, put over a clear fire, and stew gently until the meat becomes tender. The pieces of meat should be about one inch square; it will take, after the onion is browned, about three-quarters of an

SHEEP KIDNEY.

Take a very sharp knife and cut the kidneys in the thinnest slices possible flour them and fry in a little butter until they are quite crisp; while frying add pepper and salt totaste, then souse them in a good brown gravy, to which add a small piece of garlie if liked.

BISCONTINI SOUP,

Cut three carrots and three onions into slices, place them in a stewpan with two pounds beef and two pounds mutten ent into pieces, a a some seasoning, a few allspice, two bay leaves, some soy. a little mushroom ketchup, the liquor from one tin of preserved mushrooms, and four quarts of water; put the stewpan on the fire and let boil, take off the scum as it rises, adding a little more cold water to raise the secondary or white scum; when free from scum place the stewpan on the stove, and let it simmer three hours; boil hard four eggs, separate the whites from the yolks, lay the whites in cold water, then chop them very fine; cut the mushrooms into thin slices, well wash one lettuce, cut it into thin strips, throw them into boiling water with a pinch of salt added, let boil one minute, drain on a sieve. Strain the soup through a fine cloth into a stew pan, then let it boil, take off any remaining fat with a sheet of clean paper laid lightly on the soup; place the mushrooms, lettuce and chopped white of the cg s in the tureen, pour the boiling soup over them, and serve.

COD AU GRATIN.

Boil three pounds of codfish 30 minutes in boiling water with a handful of salt added; when cooked take the meat off the bones and place it in a stewpan to keep hot; into a stewpan put a half pint of milk, some seasoning, and a little roux; let boil 10 minutes, then pour the sauce over the codfish, add a tablespoonful of anchovy sauce, a little finely-chopped parsley, a little grated nutmeg and a glass of white wine; mix gently together with a spoon; well butter a flit pie dish large enough to hold the fish, put in the fish, cover the top with bread crumbs, add in small pieces on the top three ounces of butter; put in a hot oven from 20 to 80 minutes so as to well

PERFECT and permanent are the cures by Hood's Sarsaparilla, because it makes pure, rich, healthy, life and health-giving BLOOD.

OF EDINBURGH, SCOTLAND.

. , Annets Exceed . .

Investments in Canada:

Forty Million Dollars.

. . . \$1,783,487.83.

MONTREAL OFFICE, 117 St. François Xavier St.

WALTER KAVANAGH, Chief Agent. Losses Settled and Paid Without Reference to Home Office.

brown the top of the fish; when cooked place the pie dish on a flat dish with a border of green parsley, and serve.

SALMIS OF SNIPES. Take four snipes, lightly roast them, cut them in halves, lay each half on a piece of toasted bread the same size, and keep very hot; make a sauce as follows One pint stock, a few allepice, two bay leaves, a blade of mace, a piece of onion and celery, some scasoning, boiled to-gether 10 minutes, thicken with a little roux add two glasses of sherry and a little soy, and strain through a fine hair sieve. Dish the halves of snipes on the toast in a circle overlapping one another, and pour the boiling sauce over them

CALVES' FEET A LA CINTRA. Cut the meat off three calves' feet in long strips, place them in a stewpan, with one onion and one carrot, cut in thin slices, some seasoning, a bay leaf one pint of stock, one quart of milk, and let boil until tender; cook one-half pint of lentils in one pint of stock; when the strips of calves' feet are cooked, strain off the gravy into a stewpan, add a little roux and the juice of two lemons, let it boil then sharply whisk in four eggs, and keep stirring until it boils. Place the strips of feet on a hot dish, pour the sauce over them, and lay the lentils round them; garnish with crontons of fried bread.

BRODIE & HARVIE'8 Self-Raising Flour

IS THE BEST and the ONLY GENUINE article. Housekeepersshould ask for it and see that they get it. Allothers are imitations.



THE Promotive of Arts Association.

LIMITED Incorporated by Letters Patent, 7th October, 1896.

1687 Notre Dame Street

MONTREAL. Over \$5,000 in value.

distributed every Friday.

PRICE OF SCRIPS 10 CTS

AGENTS WANTED

Murray & Lanman's FLORIDA WATER

THE SWEETEST MOST FRAGRANT, MOST REFRESHING AND ENDURING. OF ALL PERFUMES FOR THE

ALL DRUGGISTS, PERFUMERS AND GENERAL DEALERS.

HANDKERCHIEF, TOILET OR BATH.

Alkali Ike-When they hauled Cop-

perhead Bill up in Court yesterday he uddenly jerked out his gun an' turned it loose permiscuss. The lawyers dived out of the winder. Dr. Slade Did Bill escape?

Alkali Ike—Nope; they captured him right off, but the judge is still at large.—

"PLEASE OMIT FLOWERS."

(Colorado Catholic.)

This is the request we find at the end of advertisements announcing deaths and funerals. At last the evil has grown to such a degree that sensible people begin to rebel. What was in the beginning a pretty and touching custom of placing on the coffin of a young child a simple bouquet, or a few flowers, has degenerated into an ostentations recognition by the side of a bier, or by an open grave.

We overdo everything in this country. We have only two holidays, Fourth of July and Thanksgiving. We have tried to have more, and we have some others on the statute book, but we have not yet learned how to make use of them. We killed New Year's day by abusing the laudable custom of paying triendly visits. When everybody felt at liberty to enter any house whose door was open, it was time to close and lock doors. We are trying hard to kill the two remaining holidays by not enjoying them in season. The first is given over to noise. the second to stuffing. We used to do a little praying on both, but we are gradually omitting this part of the day's celebration. Now a bunch of flowers placed by a

fond mother by the side of her dead child is touching, but a cart load of flowers heaped up wherever room can be found for them, is simply vulgar and cavoring of shoddy. The abuse is explained by the large number of people in the country suddenly pitched into the lap of riches. They jump at every possible chance to make a show of their money. The house of mourning is not sacred to minds that have not learned the delicacy which guards such a same tuary. They rush in with their big display. Columns and crosses and anchors and hearts, of flowers large and loud encumber the chamber of death, and leave no place for the crucitix and the burning lights, with their deep religious meaning. The above is correcting itself quicker than was supposed possible. The loads of flowers, costing hundreds and thousands of dollars, have smothered the poetry. Besides, the card hanging to the offering reminded the receiver of this delicate attention that a similar mark of affection would be look ed for when death paid a visit to the house of the giver. So the pretty custom has dropped down to the level of give

and take. Five hundred dollars' worth of flowers sent as floral offerings mean five hundred dollars worth to be distributed in the

course of time. We are not the victims of this evil custom in a marked manner, but the poorest in the country want to be equal to the best. The check is coming none too soon. In the large towns of the East the vulgar displays of flowers at funerals are forbidden by the more refined classes of society. Lest acquaintances of their mode of thinking should intrude with their floral offerings, the polite request at the head of this article serves as a reminder. The rich owe the lesson of simplicity and good taste to the humbler classes. This is one way in which it can be wisely imparted. Fanerals have other abuses and extravagances. Ind. ed, so many and so great are they that a man fears to die fest his burial should beggar his family, although in these hard times he can scarcely keep out of bank ruptcy. Anyhow, for good taste's sake and not to be vulgar, let the rich give the lesson, and "omit the flowers."

MY NEIGHBOR TOLD ME About Hood's Sarsaparilla and advised me try it-This is the kind of advertising which gives Hood's Sarsaparilla the largest sales in the world. Friend tells friend that Hood's Sarsaparilla cures; that it gives strength, health, vitality and vigor, and whole neighborhoods use it as a family medicine.

Hoop's Pills act easily and promptly on the liver and bowels. Cure sick head-

"I am sorry to have kept you waiting so long." said the physician, as he finished prescribing for Slowpeigh, "You will really have to excuse me." "Don't mention it, doctor," said the patient, grimly; "it is my turn next, "ou know."—Cincinnati Commercial

"Yes," exclaimed the elephant bit-terly, "they have gone and educated my wife to almost human intelligence, and now she doesn't know how to get along with one trunk any more."

There were times, possibly, when education was not the blessing it was cracked up to be.

Carlo de A Wholesome Tonic Horsford's Acu Phosphate Strengthens the brain and nerves.

CONTRACTORY TO THE

Business Cards.

CALLAHAN & CO., Book and Job Printers. 741 CRAIG STREET,

The above business is carried on by his Widow and two of her

West Victoria 8q.

VISITING . WEDDING AND AT HOME

LEGALLEE BROS., Engravers, 674 Lagauchetiere St. .. Bell Telephone 2458

P. A. MILLOY,

GINGER ALE, GINGER POP, GINGER BEER, CREAM SODA PLAIN SODA, :-: CIDERINE.

Sole Agent for Plantagenet Waters

119, 121 ST. ANDRE St. TELEPHONE 6978.

M. HICKS & CO. **AUCTIONEERS**

AND COMMISSION MERCHANTS 1821 & 1823 Notre Dame St. [Near McGill Street.] MONTREAL

Sales of Household Furniture, Farm Stock, Res Estate, Damaged Goods and General Merchandisc respectfully solicited. Advances made on Consignments. Charges moderate and returns prompt.

N.B.-Large consignments of Turkish Rugsand Carpets always on hand. Sales of Fine Art Good and High Class Pictures as pecialty.

CARROLL BROS.,

Registered Pactical Saultarians. Plumbers, Steam Fitters, Metal and Slate Roofers.

795 CRAIG STREET, nour St. **Amioim**s Drainage and Ventilation a specialty. Telephone 1886 Charges moderate.

RETABLISHED 1864

C. O'BRIEN House. Sign and Decorative Painter

PLAIN AND DECORATIVE PAPER HANGER. Whitewashing and Tinting. All orders prompt/p attended to. Terms moderats.

Residence, 646 DorchesterSt. | East of Bleury. Office. 647 MONTREAL LORGE & CO.,

HATTER : AND : FURRIBR

81 ST. LAWRENCE STREET, MONTREAL.

TELEPHONE 8393.

THOMAS O'CONNELL. Dealer in General Household Hardware, Paints and Gils,

137 McCORD STREET. Cor. Otlawa. PRACTICAL PLUMBER, Gas. Steam and Hot Water Fitter. Rutland Lining, fits any Stove,

Cheap. Orders promptly attended to. Moderate sharker. A trialsolatived.

DANIEL FURLONG,

WHOLESALE AND RETAIL DEALERIES CHOICE BEEF, VEAL, MUTTON & POLE Special rates for charitable institutions. 54 PRINCE ARTHUR STREET TELEPHONE 6474.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL, SUPERIOR COURT.

Dame Marie Exilda Décarie, of the city and disrict of Montreal, wife common as to property of Narcisse Circé, merchant, of the same place, has this day, with the authorization of a Judge. instituted an action in separation as to property

against her said husband. Montreal, 19th January, 1897.

BEAUDIN, CARDINAL, LORANGER & ST. GERMAIN,

Attorneys for Plaintiff.

PROVINCE OF QUEBEC, SUPERIOR COURT.
No. 2739.

Dame Onesime Fournier, of the City and District of Montreal, wife common as to property of Areade Montchamp, gentleman, of the same place. has, this day, sued her said husband in separation

Montreal, December 22nd, 1896. WILBROD PAGNUELO, Attorney for the Plaintiff.

CANADA.
PROVINCE OF QUEBEC,
District of Montreal.

SUPERIOR COURT-No. 2052.

Dame Marie Arzelie Josephine Hivon, of the city and district of Montreal, wife of Joseph Couture, of the same place, Mason, judicially authorized thereto. Plaintiff; said Joseph Couture, Defendant. An action for separation at to property, has been instituted in this cause.

Montreal, 21st December, 1896

J. F. DUBREUIL.

29-5

Attorney for Plaintiff.