have kept my word, even better than my word, for I have given you some others be-sides, so as not to neglect the substantials altogether. By the way talking of sub-stantials do you ever have stewed corn for tea, and if so how do you cook it? Take it out of the can, I suppose and warm it in a sauce pan the way most people do, with a little milk, and then complain that a can of corn makes such a small dish; I know that is the way we used to do at our house until we learned better, but now we do it

Put half a pint of milk into a shallow saucepan, the frying pan will do beautifully, add a good sized lump of butter and let it come to a boil then mix a heaping teaspoonful of corn starch in a very little cold nilk, stir it into the boiling milk and but ter, and then turn the can of corn into the mixture, stir till thoroughly hot and serve This is enough for one can of corn, double the quantity of milk, and butter, if a second

Scalloped Corn

deep dish, then a layer of canned corn, and

worth reading and pondering over, but well worth eating also:

Many will recall the oft-repeated story of the young epicure, Brillat Savarin's son, who ordered thirty turkeys for his dinner. When his father reprimanded him for such extravagance on an occasion when he dined alone, the youth recalled the fact that there was one portion of the turkey which his father had always reserved for himself-the very tid-bit of the bird—and, as there were but two small portions of it in each bird, the order could in no way be called extravagant. This tid-bit is known as the "oyster" of the turkey; and probably not one carver in twenty can tell exactly where it lies. It is not, as many suppose, a piece of the white meat of the breast. The breast is composed of only two distinct layers on each side, the upper and the lower fillets. The "oyster," in fact, is a portion of exceedingly tender dark meat which lies in a hollow on each side of the backbone, near and just above the second joint. By examining the bare carcass of a carved turkey, the two bollows where the "oysters" lie will be easily perceived, and one will note that their shape is a long oval. Unhappily this tid-bit is often ignored by the carver, or is sliced with the second joint. It should be served intact to any one at the table who can appreciate the best bit of the bird.

I have often wondered, as I pensully

I have often wondered, as I pensively carved this delicious portion from the otherwise denuded carcase of a turkey, why so few people knew about it, and I have alays been careful to carve off that dainty orsel with an air of studied carelessness blended with resignation, est the other members of the family should penetrate my motives for selecting it, and by and by enter the lists gastronimic as my rival.

Butter Scotch.

Butter Scotch.

Seven tablespoonfuls of rolasses.

Two tablespoonfuls of water.

Two tablespoonfuls of sugar.

One tablespoonful of butter.

Boil. When it will break easily after dropping in cold water it is done. Add a pinch of soda, stir once or twice, and pour upon buttered nans.

Chocolate Caramels

step between cookery and fashions, but don't you remember that what to eat and and what to drink came first, and "where-withal shall we be clothed," afterwards, so I am only following the natural sequence. We must be clothed, and we may as well denote a reasonable amount of time and consideration to the shaping and fitting of our garments, that we may appear as beau-tiful as possible to those who love us, though I am very much atraid we spend a good deal more time in dressing for those who don't ove us at all; neither do we love them, but we merely wish to outshine them if possible.

"every woman's duty to be beautiful, accan't all be beantiful, only a few of us are accomplished to a very marked degree, and cooks, like poets, are born, not made. But still most of us can succeed in being at least a little fair to look upon if we will only take the trouble, since no one is Scalloped Corn

Is an easy and appetitizing tea dish. Roll some biscuits very fine and put a layer in a deep dish, then a layer of canned corn, and deep dish, then a layer of canned corn, and continue until the dish is full. Then dot the last layer, which should be of the crumbs, with bits of butter, pour over it and ber general air of neatness and freshnearly a cup of milk, and bake for half an

The well dressed woman has long discovered the fact that it she could get the full amount of wear out of each dress in is engaged, and the other too cold to be of much service.

To return to the bodice, every woman tight bodice. Sometimes this blouse is made of goods which contrast in color, and material, with the skirt, but frequently it matches, to a certain extent. Thus for a black serge costume, the blouse may either be of geranium red cashmere, poppy red china silk, or any of the figured tennis china silk, or any of the figured tennis thannels, so fashionable now, or again it may match the skirt by being made of black tennis flannel, with large polka dots of white, yellow, or red. A blue serge dress would have a blouse in any of the colors mentioned above, or one to match colors mentioned above, or one to match colors mentioned above, or one to match of blue flannel, spotted in cream, or white, red spots are also worn, but they are not out this, can that young lady legally hold me

Never were the accessories of woman's dress so pretty, and dainty, as they are now, frills and jabots without end, are worn; they are usually made of chiffon, as it is so much softer, and more graceful than lace, besides it drapes better.

Bright colored vests are worn with all sorts of costumes; they are generally made to slip in and out easily, so they can be readily changed.

Chocolate Caramels.

One-fourth pound of chocolate, grated.
Two teacupfuls of sugar.
One teacupful of molasses.
Piece of butter the size of an egg.
Boil fitteen or twenty minutes; pour into buttered pans until one-tourth of an inch thick, and just before cold cut into squares.

Nut Candy.

Two cupfuls of water.

One cupful of water.

Two cupfuls of wite sugar.
One cupful of water.

Two tablespoonfuls of vinegar.

Abil half an hour, and just before taking off the stove add the kernels of any kind of nuts you prefer, chopped.

Chocolate Creams.

Prepare the cream the same as for nuts; form into balls, and set aside for a short time to harden; then drop into Baker's chocolate, to which has been added one and one-half tablespoonfuls of pulverized sugar and beaten until smooth. Place upon grassed paper until cool.

Cocoonut Kisses.

What do you think of the Empire styles girls; I hope you like them, because I really think they have come to stay; but I cannot honestly say I admire them mysell the canse I do like to see people have a waist. I think a trim waist is the prettiest thing a woman can have, and the idea of disguising it by trying to move it up about six inches, is most absurd and, I think most ungrace-tul. However it is the fashion, and it is as well to be out of the world as out of the fashion. As yet the Empire gown pure and simple is only seen in the evening, for the excellent reason that low necked dresses would be decidedly uncomtortable this time of year, for general, or street when the previous of the first time of year, for general, or street when the most distant prospect of being able to marry—with an aged mother and thirteen spiners risters, all over 40, to provide for. If that does not frighten her off, nothing of the stove and the kernels of a short time to harden; the most distant prospect of being able to marry—with an aged mother and thirteen spiners risters, all over 40, to provide for life the most distant prospect of being able to marry—with an aged mother and thirteen spiners risters, al What do you think of the Empire styles girls; I hope you like them, because I really think they have come to stay; but I cannot honestly say I admire them myself Take the whites of two eggs and ten teaspoonfuls of powdered sugar to each egg. Beat until stiff enough for icing, and add half a teacupful of grated cocoanut. Drop upon buttered paper and bake a delicate brown. over the shoulders like a berthe. The Take the kernels that are popped out perfectly white; pour over them a little taffy before it is done quite enough for candy. Work very quickly into bails with the hands.

French Candy.

Over the shoulders like a berthe. The sleeves were merely great puffs of cream colored velvet made bias, and from under the arms a long, very long sash of soft cream colored silk started, crossed just below the bust, and tied between the shoulders live love the sands falling pearly to Whites of two eggs, the same quantity of cold water; put into a bowl and stir well together, with a tablespoonful of vanilla; add very slowly, stirring constantly, two pounds A I confectioners' sugar.

Have ready one-half pound English walnuts, carefully cracked, so that the kernels will be whole; also one-half pound of almonds and other varieties of nuts you may desire and one-half pound of almonds and other varieties of nuts you may desire and one-half pound of almonds and other varieties of nuts you may desire and one-half pound of dates.

After molding the paste stiff enough to roll, place upon a molding board. Cut small bits of the paste and press a half kernel of walnut on either side, and drop into granulated sugar. Mold a portion around the almonds and drop into granulated sugar.

in their calculation, as it is positively announced now that the bell skirt will last for another year, and more power, to it, for it is the most convenient. Economical, and easily made garment that has been in fashion for years. Health and long life to the bell skirt. bell skirt.

It may seem at first sight, quite a long ion circles that an effort will soon be made ot fashion which will in time bring us to the we can against it girls, in the name of

93 will do just as well, and as it has only just begun, we shall have a grand opportunity of getting acquainted before it i over, and you know new comers are always welcome to our column. (1) I am afraid I cannot be of much service to you, as it is something I know very little about Suppose you make inquiries through your friends in the different offices you have on your list of "calls," or else your friends in the profession, and ask them to keep a bright look out for vacancies and remember you when they hear of any. I believe you could send your name in to the head office and have it placed on the list of applicants so, they are supposed to be thoroughly respectable you know, and on a level with yourself, so you would probably make nearly a cup of milk, and bake for half an hour.

The following tid-bit is not only well worth reading and pondering over, but well worth eating also.

The person who first said that "fine feathers make fine birds," was wiser than he knew, for a plain woman prettily dressed is a far more charming object than a pretty one badly dressed.

The person who first said that "fine feathers make fine birds," was wiser than he knew, for a plain woman prettily dressed is a far more charming object than a pretty one badly dressed. ill-bred and boorish. I would not let them imagine I cared sufficiently to refuse to speak to them, but would take as little notice of them as possible in future. (4.) her wardrobe, she must always have two No, it is probably no tault of hers. She bodices for it, as constant wear is fatal to a may be coming home from church, and you close fitting bodice causing it to become shiny and wrinkled, even if the sleeves do not give out, or the seams fray, long before the skirt is shabby, that is if the skirt is taken reasonably good care of, and held attends to her own concerns, no one and attends to her own concerns, no one out of the mud in walking, not dragged through it as so many do when one hand (5.) I do not think so at all. They sometimes look a little awkward dancing to gether, but nothing to equal the awkwardness of the position reversed—the height who likes to look well dressed, has a blouse on the wrong side. Thank you for the made for each skirt, in addition to the kind wishes, both on Geoffrey's behalt and

The following letter is, I think worth pub

DEAR ASTRA: I am a young and unprotected mar, and in a case of deep auxiety and dire distress I come to you, the friend of the defenceless, for aid and counsel.

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