

# WOMEN'S DEPARTMENT.

Conducted by HELENE.

Walking across the mountain recently and looking over our great city, the thought came, what vast resources are ours. Smokestack after smokestack rises, speaking of the activity of commerce and the abundance of work for all. Away down in the city's great heart was bustle and striving for the goal, each man in a different way eking out a living. Then one saw towering above even the highest chimneys the cross resplendent from a hundred spires, a silent sentinel, watching, guarding jealously and defending the rights of the weak against the strong. Then one became conscious of the peace reigning all over dear old Mount Royal. Nature was preparing for her rest. Decay was visible on every hand. We missed the greeting of our little song-bird friends; we missed, too, the wild flowers. Still, Nature's fiat has gone forth—all things must get ready for their winter's sleep, but we have the happy assurance of a bright spring awakening.

## FASHIONS.

All that is most dainty finds its way into the party gown. Any amount of work may be put upon them, and a reasonable amount of trimming, without affecting in the least the simplicity of design. The lines of the bodice have slowly been undergoing a change, and the close-fitting, pointed waist is in favor. The regular pointed waist, suggesting the Louis XV style, has the material draped over a rounded and carefully fitted lining. The new bodices show the waist without the decided pouch, and the higher bust-line with the folds or fullness of the waist drawn closely to the figure. The draped girdles are all made in such a way that they come more or less below the immediate waist line. This arrangement helps to give the new effect in a simple, easy way. Morning gowns made shapely and attractive without sacrificing comfort are always desirable, and this season are shown in an exceptional number of effective designs. A very graceful model is made in shirt waist style, and is fitted at the back by means of tucks, while it is loose at the front, the tucks extending to yoke depth only. Leather-colored chalice dotted with brown, and combined with collar and cuffs of plain brown finished with braid makes up prettily. The color must be chosen to suit the individual.

New short dresses are very short. New long dresses are very long. The accepted tailor dress for morning wear has a skirt that stops from two and a half inches to three and a half inches above the ground. It is made of pepper and salt tweed or of dull brown homespun. Perhaps its skirt is cut with five, seven, or eleven gores, its seams finished with straps and stitching. Perhaps it is laid in box plaits at intervals of six inches all around. In either case it flares wide at the feet.

Kimono dressing sacks are always satisfactory and comfortable at the same time that they are graceful. To have one purely oriental in style, combine a Japanese silk, white with figures of red and blue, with bands of plain blue. The full fronts and back are joined to a shallow yoke, and the banding which finishes the front also forms a collar. To make the kimono for a woman of medium size will be required four and three-eighths yards twenty-one, four yards twenty-seven or three and a half yards thirty-two inches wide, with one and seven-eighths yards in any width for banding.

Ribbons are much used this autumn in millinery. Bows, rosettes, cockades and choux adorn hats; also flat ruchings rather than quillings. Some of the ribbons will be shirred or plaited. Huge rosettes made from short bits of ribbon, with vandyke points in several harmonizing or contrasting shades, are used in these rosettes. Double rosettes—that is, two, with a sort of sheaf effect between—also appear in ribbons.

The girl who has had trouble with the ruching and ribbon combination should try one of the new skeleton collars. The ruching is basted on the collar, which is pinned around the neck, and then the ribbon is tied around it. Thus the weight of the ruching does not bear down the ribbons, and the neck has a more trim and tailored look.

A hat with all the tints of autumn in it, of smooth felt of an old green shade, is quite smart. It has a

broad brim rolled up envelope fashion on the right side, and a little less rolled on the left. A wreath of dahlias shaded from pale straw to deep, rich crimson, cross the top of the hat and extend over the turned up brim. A band of green and brown shaded velvet encircles the brim, and a shaded green feather falls over the brim in the back.

Pale yellow and poppy red are the latest things for skirt linings, and both wool and silk are lined with these two daring shades. A touch of the same shade as the lining either on the stock or in jewels on the girdle is quite the thing.

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## TIMELY HINTS.

Grate breadcrumbs and brown them slightly. Allow one-half teaspoonful to an egg, and strew them in when making a plain omelet. Baker's stale bread makes the best crumbs. Tutti-frutti salad can be as comprehensive as one pleases; in fact the more variety that goes to make it the better, and canned fruit can be substituted when the fresh are out of season. Slice pineapple, bananas, oranges, peaches, etc., and arrange in layers with cherries, halved plums, strawberries and raspberries. Sugar well and let them stand till the juice given out makes a rich "syllabub" by beating meringue into it, then pour over fruit and freeze.

A mustard plaster made with the white of an egg will not blister. In making ketchup of any kind, never use anything but a porcelain lined kettle, or one of some make that does not impart a taste to the ketchup. It is wise to use new bottles and also to sterilize them by immersing them in boiling water and letting them stand for five minutes before using them. It is not necessary to purchase the bottles with patent stoppers. The cost of the simple bottles necessary is only a trifle if they are purchased in quantity.

A woman whose handsome back comb was forever slipping out of her hair had a little gold chain attached to it by means of a tiny hole bored through the upper right hand corner. To the other end of the chain was attached a shell hairpin. This simple device saved her many anxious moments, and she still has her comb. To clean and renew black chignon, lace, veils, or ribbons, boil an old black kid glove in water; strain the liquid thus made through a cloth and dilute it with warm water. When cold take a smooth, uncovered ironing board; upon it place the article to be cleaned, and with a sponge dipped in the solution go over a small portion at a time; smooth out every crease, making the article stick lightly to the board. Take good care to keep the edges straight. Leave it on the board until dry, then peel it off carefully, and the article will look crisp, new and fresh.

Powdered starch applied instantly will take out almost any fruit-stain from wash goods, if allowed to remain on the goods for a few hours until the discoloration passes into the starch. Starch applied in this way will remove iodine stains also.

The home milliner may be glad to know that by careful brushing, and alcohol applied with a soft brush, faded colored straw hats may be easily touched up with water-color paints and made to look like new. Blue hats may be recolored with bluing, using a weak solution for light blue hats, and increasing the quantity of bluing according to the shade required. A natural colored or white straw hat may be cleaned from dust and sunburn by cutting a lemon in half, covering the hat with powdered sulphur and then rubbing it with the half of the lemon. Dry the hat in the sun, and when perfectly dry brush off the sulphur.

Instead of sewing tapes or loops of braid on holders, use the brass rings so cheaply sold by the dozen. The largest size of these rings can sometimes supply the place of, and out-ward, buttonholes, as on waists to which skirts are buttoned.

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## ANGER IN SILKEN HOSE.

Women who lean towards the small extravagances of dress will probably not rejoice to learn that a celebrated scientist has recently traced a case of partial paralysis, with ataxic gait, to the wearing of silk stockings which, when analyzed, were found to have been dyed with a mixture containing large quantities of tin. The occurrence has led certain European

physicians to warn women in general against the wearing of silken hosiery unless it can be proved that the latter is not dyed with colors mordanted with tin—which might, in most cases, be a rather difficult task. The unfortunate phase of the matter is that colors which are perfectly "fast" so far as washing is concerned, are quite frequently capable of solution in perspiration, and are particularly dangerous when the fluid is exuded from the pores of a person who is not in perfect health. Under these circumstances it would seem that in hot weather one should approach dyed stockings of all kinds with considerable discretion—and particularly if one should happen not to be in good health.—Harriet Arnot, in Designer.

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## CARE OF GLOVES.

How few women realize that it is in the putting on and off of a glove that it is pulled out of shape if one is careless in this operation? Watch an experienced saleswoman some time, and you will see she puts the glove on the four fingers before she does on the thumb. In taking off begin at the wrist and turn back as far as the second joint of the fingers. It will then come off easily with a gentle pull at the finger tips.

Don't roll your gloves up in a little ball as if they were stockings, but stretch them out and lay them away as flat as possible, with the thumb folded inside the palm. If this care is taken your gloves will last twice as long, and look well every time you wear them.

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## DON'T USE CHEAP THIMBLES.

A soreness in what is called the thimble-finger, and even serious inflammation, is sometimes caused by the use of cheap thimbles. These thimbles, which are composed of lead or something equally injurious, may be tempting by reason of their low price, but they are not safe. Silver thimbles are the best, but for those to whom they prove too expensive nothing is better than thimbles of highly burnished steel. By a person who gains her living with the needle, a steel thimble is always liked, for it will outlast two or three of the more expensive silver.

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## MADE OF CLOVER.

For sachets gather the clover blossoms before they are ripe and they will retain their perfume for months. Place them in the shade to dry, turning them often. Net or any sheer fabric drawn up and tied with narrow ribbons makes dainty sachets. Or take the pretty Japanese handkerchiefs, or the little paper napkins; fill the centre with the dried flowers, gather the four corners together and tie with ribbons. Placed among handkerchiefs and bed linen, they impart a delicate fragrance, quite equal to lavender, the delight of the English housewife.—New World.

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## RECIPES.

Prune Souffle.—Remove the stones from half a pound of stewed prunes; press the prunes through a sieve, add to them the yolks of three eggs slightly beaten, with four tablespoonful of powdered sugar. Fold in the well-beaten whites of six eggs; turn at once into a baking dish, dust the top with powdered sugar, bake in a quick oven for five or six minutes, then send immediately to the table in the dish in which it was baked.

Rice Bavarian with Compote of Pears.—Mould rice Bavarian in a ring mould, garnish with a circle of raisins. When cold turn out upon a platter and fill the opening with pears which have been cooked whole in syrup. Serve very cold.

Porcupine Apples—Select apples of equal size; pare, core and cook them in syrup. Boil down the syrup; roll the apples in it. Stud with almonds, fill the centres with jelly. Arrange waters around the edge of the dish.

Norwegian Pudding—Soak half a pound of sago in cold water for four hours; then boil a pound of any ripe fruit (gooseberries or red currants are the most suitable) in a pint of water sweetened to taste. When quite soft pass them through a hair sieve and return to the saucepan with the sago. Stir over the fire until the sago is clear, then pour up to a mould. When set turn it out carefully, and serve with whipped cream.

Home-made Charlottes.—A very simple charlotte russe is made in the

following way, and is just as dainty and appetizing. Break apart some lady fingers and on each serving plate lay two halves of the lady fingers two and one-half inches apart. On top of these lay crosswise two more, thus forming a small crib. In these cribs heap some whipped cream which has been flavored and sweetened to taste. Garnish the cream with candied cherries and around the crib of lady fingers place some halves of Malaga grapes from which the seeds have been removed, some thin slices of orange and a few cubes of pineapple. Have the cream very cold. Serve the black coffee with this course. Candied orange peel may be used in place of the fresh fruit. No cake will be required.

Nut Sandwiches—Two Neuchatel cheese—the five cent size—one-half cup of salted almonds chopped fine, two or three tablespoonful of whipped cream. Beat the cheese with a silver fork, adding now and then a little of the whipped cream until the cheese is smooth and creamy and will spread easily. Add the chopped almonds, taking care to mix them thoroughly with the cream. Spread on very thin slices of bread cut into squares or triangles, and serve on a fringed napkin.

Bengal Curry—Cut two young chickens into joints, the same as for fricassee. Put the dark meat and bony pieces into the bottom of the saucepan, the white meat on top. Cover with boiling water, bring quickly to a boil, and simmer gently for one hour; add a chopped onion, a bay leaf, a teaspoonful of salt and simmer for thirty minutes longer. The chicken must be very tender.

Press through a sieve one can of Spanish sweet peppers; do not use any of the oil in which they are canned. Rub together a tablespoonful of butter and two of flour; add half a pint of water in which the chicken was boiled, and the peppers that have been passed through a sieve; add half a cupful of thick, stewed tomatoes, and stir the whole until it reaches the boiling point. Put two teaspoonful of curry in a bowl, add just a little stock to moisten; add this to the other sauce; then add grated onion. Cook, stirring constantly, for five minutes. Take from the fire, and add half a cupful of thick cream and another tablespoonful of butter. Lift the pieces of chicken, put them in the sauce, stand over hot water covered closely for at least twenty minutes. Serve in a deep dish, and pass with dry, plain boiled rice.

## A GOLDEN CYCLE.

The following tribute to the Immaculate Conception was an essay written by a young lady pupil of Notre Dame, Worcester, Mass., whose relatives were formerly esteemed residents of this city. It is said to be a beautiful interpretation of an important doctrine and will doubtless be appreciated by our readers.

"Hail radiant vision! hail, thou peerless queen!  
O lily sweet, whose petals hid no stain  
To mar their white and fragrant  
loveliness.  
O royal rose, at whose earth-tostered feet  
No cancer worm in secret silence gnawed!  
Pure fountain from thy life spring,  
Jewel fair,  
Unflecked, unmarred by flaw of primal sin.  
Immaculate! the bending seraphs sing  
Immaculate! lo, earth has caught the strain,  
And all a glad, sin-ransomed universe  
Rings with the echo of that blest refrain,  
And eager lips through earth and heaven repeat:  
"All fair art thou, beloved one, all fair!  
The spot original is not in thee."

What a glorious privilege for our Holy Father to begin his Pontificate on the eve of the golden year of the Immaculate Conception as a dogma, and how earnestly and lovingly has he entered on its celebration. Using his right of "the keys," he has unlocked the Church's treasure house and proclaimed a great jubilee; Rome, the city of the Popes, began the celebration and the various Sees throughout the world are taking it up, so that when the eighth of December dawns the entire Catholic world shall have clasped hands in honor of Our Lady's jubilee.

Is the belief in our blessed Mother's immaculate conception new in the Church? Some there are who think it is. But proof is not wanting to the contrary. Setting aside the many texts to be found in scripture confirmatory of the dogma of the Immaculate Conception there exists abundant proof in the writings of the early Christians. The Apostle St. Andrew, in a discourse before the proconsul Egus, says, "And, moreover, as the first man was created from immaculate earth, it was necessary that from an immaculate virgin should be born a perfect man; namely, the Son of God." St. Hippolytus styles her: "Holy and immaculate." Origen says: "She has not been tainted with the breath of the venomous serpent." St. Epiphanius calls the Blessed Virgin "the Immaculate Lily," "the Immaculate Lamb." St. Ambrose, St. Athanasius, St. Augustine, St. Jerome, all bear testimony to the belief of the Church on this point from the earliest ages. So, when the illustrious Pius IX. proclaimed the dogma of the Immaculate Conception he introduced no new belief into the Church. But why had not this been done centuries before? This question I am not able to answer further than this: The Church is the depositary of all wisdom, as of all truth, and she spoke when the time was ripe.

The festival of the Conception of the Blessed Virgin is known to have been celebrated in the oriental churches about the year 406. Matthew of Paris relates of the Archbishop of Armenia that in going into England about the year 1228, he was interrogated whether the Blessed Virgin in Armenia. The Archbishop replied: "It is celebrated." According to the most ancient authority, the festival is said to have been observed in Spain, even from the time of St. James, and it is certain that St. Ildephonsus, Bishop of Toledo, celebrated it with hymns, prayers and sermons as early as 667. In 1394 Don Juan I, King of Aragon, instituted by royal patent the feast of the Conception in all provinces then under his government. In 1506 an Association of the Conception was formed in Spain by Cardinal Ximenes. It is not only in festivals and solemn acts of religion that the people of Spain exhibit their devotion to this belief, but it is incorporated in their daily life; and the most ordinary form of salutation is, "Hail, most pure," to which is answered, "Without sin, conceived most holy." This feast was first established in England in 1066, and shortly after that was made general throughout the whole island by the zeal of the great St. Anselm, Archbishop of Canterbury. From England it passed into Normandy, and took root in France. We find it sanctioned in Germany in a council held in 1049. Lastly it was adopted by Rome herself, and her doing so rendered the united testimony of her children more imposing than ever. Thus did the churches of the west testify their faith in this mystery by accepting its feast, which is the expression of faith.

Apart from the old world devotion to Mary Immaculate our own land furnishes us with food for thought. "This is the Blessed Mary's Land." And truly it is, for under her auspices Columbus set sail in the Santa Maria on his hazardous voyage, and every evening, as the sun went down upon the waste of waters, the Salve Regina floated out upon the calm or raging wave. Following the example of the great Colon, Catholic voyagers and explorers scattered our sweet Mother's titles over the new world. While Lord Baltimore was on his way to colonize Maryland a storm arose that threatened to send the exiles to a watery grave. The Catholics united in prayer and promised to consecrate the province as a new votive offering to the Immaculate Conception. The storm ceased, and they entered the bay, which they called in honor of the Mother of God, but which was to bear its Indian name, Chesapeake. In 1672, when Father Marquette and his companions glided into the waters of the Mississippi, the dream of his life was accomplished; he had discovered the great waterway of the middle west, the artery of the continent, to which he gave the name of the Immaculate Conception. It was not to be wondered at, then, that in 1846, eight years before the promulgation of the dogma, that the fathers of the council of Baltimore elected the Immaculate Mother of God as the special patroness of the United States.

"The stars on our banner are gleaming for thee,  
Then, oh take them, loved queen, for thy crown,  
Clear star of the morning, bright star of the sea,  
On our star-blazoned banner shine down.  
E'er deep was our love for Columbia's shore,  
Worcester, 1904.

But now deeper's that love in our breast,  
She's the land of our Lady, now and e'er more,  
She's the pure virgin's crown of the West.  
Our banner is thine, Queen, oh bless all its stars,  
And undimmed through all years make them gleam  
With glory illumine its white and red bars,  
On its gemmed field of blue ever beam."

In the same year that the dogma was proclaimed the Blessed Virgin herself appeared at Lourdes to the little peasant girl Bernadette, and when the child asked the beautiful apparition its name she got for answer, "Je suis l'Immaculee Conception." The numerous prodigies which have taken place in this favored spot through Our Lady's intercession furnish splendid arguments against the incredulity of our days.

"Ah! thou didst change. O sovereign fair,  
That lonely desert bleak and bare;  
Thy mandate bade thy servant bring  
Turn barren rock the healing spring.  
When thou didst rise upon her view,  
In snowy white and stole of blue;  
Fit emblem of thy royal state,  
Thy grace and truth, Immaculate!"

Literature is so rich in our Lady's praises that it is difficult to say who has written most beautifully of her. Catholics are not alone in this field of prose and poetry; outsiders, men and women belonging to various sects, some of no creed whatever, have penned in most touching words her stainless loveliness. We are all familiar with Wordsworth's sonnet, which proclaims in no measured strain our Mother's title of immaculate. Charles Lamb says:

"Maternal lady with the virgin grace,  
Heaven-born thy Jesus seemeth sure,  
And thou a virgin pure.  
Lady most perfect, when thy sinless face  
Men look upon, they wish to be  
A Catholic, Madama fair, to worship thee."

From a poem by a Protestant minister of Cambridge, England, the following lines are taken:  
"She catches on her brow immaculate  
The fresh full glory of the day and is  
Herself an hierarchy, first and best,  
And next to God."

Professor Carrol D. Wright, in one of our popular magazines, says: "I used to feel that it was mere idolatry or absence of refined feeling that led the Spanish and Italian peasants to kneel before the image of the Virgin Mother. A deeper appreciation of the aspirations of the human soul has removed that feeling from my mind."

No one can accuse Wm. Cullen Bryant of loving aught Catholic. Yet these lines are taken from his "Mother's Hymn":  
"Such thanks the Blessed Mary gave  
When from her lap the holy Child  
Sent from on high to seek and save  
The lost on earth looked up and smiled."

Hawthorne's soul was Catholic or he could not have written: "I have always envied the Catholics their faith in the sweet sacred Virgin Mary who stands between them and the Deity, intercepting somewhat of His awful splendor, yet permitting His love to stream upon the worshipper more intelligibly to human comprehension, through the medium of a woman's tenderness."

Lecky speaks thus of devotion to Mary: "All that was best in Europe clustered around it, and it is the origin of many of the purest elements of our civilization."  
Goethe in his Faust:  
"Virgin! from all soil of sin,  
Virgin pure! to thee we bow!  
Sainted mother! chosen Queen  
One with the godlike thou."

So volumes could be quoted to honor her whose golden jubilee we are celebrating this year. What an honor for us, pupils of Notre Dame, to close our school career under such golden auspices. May we prove ourselves worthy of the mother most pure.  
"Soul, is it faith, or love, or hope,  
That lets me see her standing up  
When the light of the throne is bright?  
Unto the left, unto the right,  
The cherubim, arrayed, conjoined,  
Float inward to a golden point.  
And from between the seraphim  
The glory issues as a hymn  
O Mary, Mother, be not loth  
To listen, thou whom the stars  
clothe;  
Who see't and mayst not be seen;  
Hear us at last, O Mary Queen!  
Into our shadow bend thy face,  
Bowing thee from the sacred place,  
O Mary, Virgin, full of grace.

Dear Boys and Girls:  
What a nice lot of letters an interest in the "Corner," all are glad to welcome a little jolly time on Halloween, the evening's fun, for these amusement that all the new "Corner" all about the fun.

Dear Aunt Becky :-  
I am a little girl of seven old. I live in Sudbury. I Saint Aloysius separate school study arithmetic, spelling, and English reading. I am second reader in English, just second class. I am so glad to be a corner in the paper for the ren, and I am always anxious the paper to come so I m the letters. I hope to see in the paper next week. I very pleasant vacation at my ma's in the country. We use wild all day, pick berries, bathing when the weather was I have a little baby sister months old, and three brothers will tell you their names in letter.  
Good-bye, dear Aunt Becky  
From your little friend

## OUR BOY

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From your little friend

P.S.—This is not very good hope you will be able to read I will do better next time.  
Sudbury, Ont.

Dear Aunt Becky :-  
I am a little girl ten year go to St. Patrick's school. St. Aloysius is the Mother I learn a great many lessons have some cats and a home. I go to the Jesuit for books. I am very fond of books. Will there be a long your paper for children stories about schools. I have well.  
Your loving child

Dear Aunt Becky :-  
Pa says he will give me if I get a letter in the True I think if he gives me 50 cent I write a letter I'll write I asked him if he would give if I wrote two letters, but no. I don't want him to letter till the paper comes, haps there will be some more. Pa gave me a dog because I got first prize in His name is "Blinks," because has something the matter with eye. Every Sunday pa and me go for a walk on the town, and Blinks fights all with all the other dogs. I me to read books, but it long to spell the big words says if I want to be a lawyer read lots of books. Some lows on our street made a painted it red and put be and we play reels with it, ma and I go to every fire is in the middle of the night then pa goes alone with Blinks last year when a boat got ma let me get out of bed all went down to the whar the shed fall down. We anywhere in the summer e the island, because ma this never get enough to eat boarding houses going now pa will give me another 50 write again.

Dear Aunt Becky :-  
My chum Billy said he to write to you and ask fetch up a puzzle for the Corner, so I thought I'd and tell you I like to work kind of thing better than multiplication of fractions Brother gives us at school, ever make "Gobolinks"? easy to make. Just pour on a piece of paper and the paper in two and wait till Sometimes it looks like th and horses and frogs, and write poetry about it. them in school and the Br it wastes ink too much. My grandmother says to print some Irish fairy to the little children. She of mighty creepy ones about man with the long hair th and rings at the door wh is going to die. I think of thing would be too frigh