Feminine Fancies and Home Circle Chat





OOD TASTE! What is it? Who has it? Unanswerable questions! What is good taste in one place is bad in another. And as to fashion! another. And as to fashion:
What is right one year is pretty
certain to be wrong the next. The
standard is a moveable one,
In England every wearer of a

petticoat imagines she is the pos-sessor of good taste, and prides herself upon the same. Sooner would she be thought wicked than

husband or father, when any domestic matter involving what we call "taste" crops up. But she, truth to tell, will often make worse blunders than he does. Many a woman has found this out, particularly in matters of dress, but is never so happy as when she can annex some being of the male persuasion to support her when shopping. In choosing furniture, frocks, chiffons, and even hats—generally a woman's most valued treasures—man's taste is often the best. Perhaps it is because he is less easily led astray by the charms of temporary fashlons, less dazzled by the merely new, more proof against the persuasive shopwoman, and the bait of 'bargains'—who shall say? But the fact remains that what our male belongings have had a hand in choosing for us is generally satisfactory, and we often feel, too, more sure that it is in good taste. We do not look askance at it the moment it comes home, and hate it before the end of a week work of the power property is

is generally satisfactory, and we often feel, too, more sure that it is in good taste. We do not look askance at it the moment it comes home, and hate it before the end of a week. And often, too, how perfect is the bachelor menage—often so perfect as to the smallest detail, as to prove provokingly so to feminine visitors, who do not altogether appreciate seeing how well they can be done without.

As to good taste in behavior and in speech, there is a general likeness in this all the world over. This sort of taste is the outcome of character more than of custom. It is like the float on the top of the water, betraying the hidden force that lies beneath.

Good taste is not to be learnt. For instance, no one has passed an examination in it, but culture helps, and, of course, association with the cultured. Surface good taste is very quickly seen through, and those who possess it in all things must be sound at the core; and they must love simplicity and have an inborn sense of the fitness of things. Money helps, but in itself may be only a snare; and to 'imitate other people's good taste will only prove a delusion. So all through, the question of good taste is full of puzzles. It is a little surprising sometimes to find the legions of a house that are dedicated to special service, showing better taste than any others, the nursery for instance, the dairy or the kitchen. We do not overload these rooms with ornaments or fidget them with the superfluous. Simplicity and the useful hand-in-hand almost ensure good taste, and so delight both heart and eye. delight both heart and eye.

FASHION'S FANCIES

lines and smart simplicity are the keynotes. It is just this touch of elegant simplicity that it is so difficult to obtain, and the wise woman who aims at its acquirement pins her faith to the softest clinging cloths and fabrics, and uses wise discretion in the matter of trimmings and all decorative details. There need be no sameness about her toilettes, for Madange la Mode in most generous models has given within matter of trimmings and all decorative details. There need be no sameness about her toilettes, for Madame la Mode in most generous moods has given us this season some of the most lovely fabrics in new weaves, and has renewed from past seasons one or two old materials which can be relied on to express the long; clinging lines of present day modes with admirable discretion. Noticeable among these revivals is cashmere, which for a year or two has been placed entirely in the background for modistic schemes. Its hard-wearing qualities, combined with its extreme pliability, should endear it to the heart of the well-dressed woman, who is not over liberally endowed with pin-money. Chiffon broadcloth, one of the newest weaves, is also to be relied on for elegant service in the cause of the draped skirts and bodices which everyone who can is adding to the season's wardrobe. Other nice materials are wool batiste, figured taffetas, silk marquessette, and China crepe cloth. The aforesaid cashmere would fabricate a lovely house gown. In moleskin brown, elephant grey, or lily green, it would be very charming with a vest of raised filet lace. The chief feature of the gown would be an in-let front panel of striped silk in horizontal lines, graduating in width from/ just below the waisline to the hem of the skirt, which should be a graceful trained length all the way round. The great extravagance which exists in the fashions of today is undoubtedly a growing evil. It is a well known fact that girls spend far more than they are entitled to, or can afford, on dress. And why is it? For the simple reason that they do not understand the art of dressing economically, and think they cannot dress well and follow the fashions save by For the simple reason that they do not understand the art of dressing economically, and think they cannot dress well and follow the fashions save by buying expensive clothing. This is a great fallacy. the art of dressing economically, and think they cannot dress well and follow the fashions save by buying expensive clothing. This is a great fallacy. Over-elaboration is quite unnecessary; most girls look far better simply attired, in daintily fitting clothes, than others who have spent twice as much on their betrilled or overfucked garments, which neither fit or set well, or agree with their environments. For tailor-made coatumes frilled cravata, also plain ones made of embroidery, are very generally worn. Some of the frills are made of lawn, which is closely accordeon-pleated each side of a centreplece. Others have only the frill on one side. Another kind is composed of muslin embroidery. Both the lapel fronts and the collarband are outlined with a marrow beading; this in fits turn is finished with lace, at the edge, Through the beading is run baby ribbon or velvet. The collarband fastens at the back with tiny buttons and loops, and in front ft is held in position with fancy safety pins.

Yet another change comes in the fashion of hair tressing. Last vear it was dressed high, now the hair to be fashionable is outwardly directed, the heart of the forehead being left bare. The hair is waved in front, then it is parted from ear to ear, the parting taking a slight curve towards the front in the centre. The front portion is divided into two, and in such a way as to show no parting. The hair is wide and loose at the sides, and fairly flat in the centre. The back hair is gathered up and slightly twisted into a large broad chignon at the top. For dressy occasions ribbon about two inches wide and six inches long is bodkined through the hair and finished with a bow on the left side.

The short-waisted silk coats are certain to be popular for smart spring wear, and though they are their smartest in colors, black is proverbially useful and becoming, too. If there are one or two good and fashionable skirts which will bear the bright gilnts of April sunshine, the silk coats are certain to be popular for smart spring wear,

bows, or fancy quills. The new French ospreys are specially attractive, and so fussy and picturesque, and the colors are really beautiful. A charming hat of black crinoline, its brim slightly upturned, had for sole adornment three of these fussy ospreys, with huge bows of ribbon and a graceful twist round the crown, the whole in lovely shades of vieux-rose. Of similar fashion for morning wear is a hat of cinamon straw, with ribbon and osprey of nattler-blue, and a charming black chapeau in bell-form, with black ostrich plumes held by an immense gilt buckle outlined with cut steel, is just the thing for light-colored gowns.

FASHIONABLE FLIPPANCY

Is flippancy coming into fashion? Is it—startling thought!—aiready fashionable? It is no new thing. Our grandmothers called it pertness, and disliked it intensely. It has never been without its votaries. Frequently girls of very imperfect education, who, either through nervousness or a misapprehension of the requirements and customs of polite society, take refuge in what they suppose to be wit, much to the distress of their well-wishers. But of late flippancy seems to have gained ground and social position. It has moved further west, and is, as it were, on its promotion. We find evidence of its improved prospects not only in our daily intercourse with our fellows, but in the plays and novels that are supposed faithfully to represent contemporary life. Still it is difficult to find in any of its various presentations anything to admire. It is neither mirth, wit, or humor, and we might say honestly that flippancy is tions anything to admire. It is neither mirth, wit, or humor, and we might say honestly that filippancy is the child of ignorance and self-conceit, and that among its ancestors may be found impertinence and irreverence. The brief inantities which pass for aphorisms in some plays and novels, and in a certain kind of conversation, do not give one a very favorable idea of the perceptive powers or critical faculty of those who read, listen or applaud. Too often they are concerned with topics that are still, happily, sacred to most of us; with love, faith, and death. In many cases these concerning woman etc. offensive many cases those concerning women are offensive, in some even libellous. And still there are some who laugh. Though in the mind of many, flippancy might be hastily set down as a feminine defect, it is quite as frequently to be found in the works of men as of women writers and playwrights. The pity of it is that the saner portions of society do not more frequently and more decidedly make the offenders feel that flippancy is, as a great lady once said, adapting a famous French "mot," "worse than wicked, it is

THE USE AND ABUSE OF PHYSICAL EXERCISE

One of the best methods of keeping the body in good health, especially when a sedentary occupation is followed and very little out-of-door exercise can be obtained, is the daily practice of physical and breathing exercises. Used judiciously and with discretion, physical exercises are also of great value in improving the contour of the figure, developing the jungs and giving grace to the movements. For cretion, physical exercises are also of great value in improving the contour of the figure, developing the lungs and giving grace to the movements. For young girls, especially those who are growing very fast, and who are inclined to be round-shouldered and narrow-chested, physical exercises are of great value in correcting these defects. It should be understood, however, that physical exercises to be of any real benefit, should be adapted to the needs, and especially to the physique of the individual. Exercises, for instance, which might safety be carried out by strong, robust girls, might be duite unsultable to those who are delicate and weakly. This is a point which is often not sufficiently borne in mind by many teachers of physical culture, who seek to develop the lungs and muscles without due regard to the constitutions and condition of health of the pupils. The dangers of over-exertion are sometimes ignored, or forgotten, until mischief has been done. The chief danger for delicate young people in practicing physical exercises is over-strain of the heart. The heart, of course, is the largest and most important muscle of the body, and is so wonderfully constituted that it can bear a great deal of strain if in a normal condition. Many girls, unknown to their relatives or it themselves, have weak hearts. This weakness is not discovered until some undue or prolonged strain is put upon the organ—such as physical exercises demanding great exertion—and the exercises may possibly be carried on for a long, period before any appreciable effect is felt. Sooner or later, however, the heart begins to give signs of over-strain, and when this happens, the unfortunate individual may have a long period of invalidism to go through. Distension of the heart following upon excessive physical exercises supervenes, and there is a constant sense of langour and fatigue. If heart-strain is recognized in its early stage, the proper treatment instituted, fine recovery may be as "athletic heart"—the pulse is feeble and irregular, the color pale, sleeplessness supervenes, and there is a constant sense of langour and fatigue. If heart-strain is recognized in its early stage, the proper treatment instituted, the recovery may be both quick and complete, by reason of the great powers of compensation with which the heart has been endowed. Especially is this the case with young people; but with the middle-aged or eiderly the condition of heart-strain is much more serious, for the heart has lost the capacity of making new tissue, and has not the recuperative powers of youth. When there has been a condition of strained heart, it is very important that after the period of necessary rest and treatment has elapsed, the return to any form of active exercise should be looked upon as experimental—it should be both guarded and gradual; and the patient should be kept under medical supervision for some time. Another point which it would be well for parents to bear in mind with regard to physical culture for girls, is that muscular development, pure and simple, is by no means the only goal to be aimed at. It is an accepted fact that physical culture in schools during the past fifteen or twenty years has done much towards increasing the physical development of our young girls. The modern girl is stronger, healthler, more muscularly developed and many inches tailer than the girl of the Victorian Age. On the other hand, however, it must sadly be admitted that she has lost much of the grace of movement and dignity of carriage possessed by her ancestress. When our mothers were young, "deportment" was as important a subject in the curriculum of the "young ladies' seminary" as "the use of the globes," but the idea of girls using a vaulting-horse, turning somerasults over horizontal bars, or climbing ropes (as in modern gymnasiums) would have caused the school mistresses of our mothers' day to shudder with horror. The early Victorian miss, with her sloping shoulders, her ring-lets and her eighteen-inch waist

A DAINTY MENU FOR THE MONTH OF APRIL

Spinach Soup.
Savory Filleted Haddock.
Carmelon; Kidneys, Indian Style.
Browned Knuckle of Veal.
Baked Chocolate Custard; Fig Tartlets.
Herring Fritters.

Spinach Soup.

Required: Two pounds of spinach, half an ounce of flour, half an ounce of butter, half a pint of milk, half a pint of stock, two tablespoonfuls of cream, one small onion, pepper and salt.

Method: Pick over the spinach carefully, and wash it, and do not drain too dry. Place it in a stewpan, without more water than the drops on the leaves; cook fast till the spinach is done, and then drain off the water, pressing the spinach well.

Next dissolve the butter.

Stir in the flour with a wooden spoon, and when

smooth add the milk and stock, and stir till the soun Then pass the spinach through a sleve, stir into the sauce and keep stirring till it bolls. If too thick, add a little stock or milk, and season

with pepper and salt.

Just before serving add the cream.

Send to table with it sippets of fried bread on

Savory Filleted Haddock.

Required: A rather large haddock, one teaspoonful of oil, one teaspoonful of tarragon vinegar, plain vinegar, and a shallot, cayenne and salt, flour, frying fat, half an ounce of butter, frying batter, half an ounce of flour, one gill of brown stock, chopped

Method: Make a marinade with the salad oil, Method: Make a marinade with the sailed on, tarragon vinegar, vinegar and minced shallot, and season all highly with cayenne and sailt. Fillet a haddock, cut the fillets into strips and soak in this marinade for an hour.

Drain them and then flour lightly, dip in frying

batter; and frying in deep frying fat.

The fillets should be tied in knots before being cooked.

Serve with this sauce: Melt half an ounce of butter, and add to it half an ounce of flour, stirring till quite smooth, then add a gill of brown stock. Stir till it bolls, and then put in a teaspoonful of finely-chopped gherkins, a few drops of tarragon vinegar, and salt and cavenne to taste.

Carmelon.

Required: One pound of underdone beef, half a pound of bacon, nutmeg, pepper, salt, parsley, thyme, marjoram, one egg, half a pint of good gravy, carrots and turnips, and flour.

Method: Chop the underdone meat finely, also

with nutmeg, pepper, salt, a teaspoonful of chopped parsley, some majoram, and thyme.

Bind all together with a beaten egg.

Form the mince into a roll, tie some greased paper over, and bake in a moderate oven for three-

quarters of an hour.

When done, take off the paper, brush over with meat glaze, and pour some good gravy round.

Garnish either end of the dish with boiled turnips and carrots cut, into fancy shapes.

Kidneys, Indian Style. Required: A small tin of kidneys, one onion, one apple, one carrot, some heros, one ounce of butter, one gill of gravy, curry powder, boiled rice, browned flour.

flour.

Method: Remove all fat from the contents of the tin, and put the jelly or gravy on one side.

Fry an onion, a sliced apple, and a carrot, and some herbs in butter, dredge in sufficient curry powder to taste, and slowly add the gravy. Let the sauce cook gently for twenty minutes, and then strain it into a clean saucepan, and thicken with browned flour. Place the kidneys in the sauce and let all cook

slowly for twenty minutes.

Serve with a border of well boiled rice, and scatter chopped parsley thickly over.

Browned Knuckle of Veal.

Required: Four or five pounds of knuckle of veal, two eggs, salt and pepper, one ounce of good dripping, browned, breadcrumbs, three-quarters of a pint of stock, a heaped tables boonful of flour, a table-spoonful of lemon juice.

Method: Put the veal in a saucepan cover with cold water, and stew slewly till tender.

Take the meat up and remove the superfluons lower bone, fold the meat over and keep in place with a skewer.

Beat the yolks of the eggs with pepper and salt. Brush the meat over with this and sprinkle with breadcrumbs.

Brown in the oven for about twenty-five minutes.

Meanwhile the sauce should be made. First melt the dripping, add the flour, and let ft brown, stirring constantly so that it does not burn; add the boiling stock by degrees, stirring all the time, boil for five minutes or longer if the sauce is not thick enough. Serve the joint on a dish with a few brown crumbs, and the sauce in a tureen. This is a very nice looking dish, and inexpensive.

Baked Chocolate Custard.

Required: One pint of milk, a tablespoonful of grated chocolate, two or three eggs, and one ounce Method: Work the cold milk gradually into the chocolate, and stir till it comes to the boil, and then simmer for a few minutes.

Beat the yolks of two or three eggs with a little sugar (an ounce) and stir into the milk after it has cooled a little.

Pour into fancy china pie dish, and bake very slowly till the custard has set.

When cold, whip up the whites of the eggs stiffly with powdered sugar, pile on the custard, brown lightly in the oven, and serve.

Egg Tartlets.

Required: Twelve figs, lemon rind, two cloves, sugar to taste, a quarter of a pound of short pastry, whole rice.

Method: Make some tartlet cases with some nice short paste, fill them with dry rice, and bake.

The figs should have been previously soaked and stewed till tender, with a strip of lemon rind, two cloves, and sugar to taste.

When the fruit is quite tender, take it up, add more sugar to the juice and make it a syrup, boil it fast to reduce it, and then let it get cold. Put a fig into each tartlet, pour the thick syrup over, and serve either very hot or else cold.

Herring Fritters.

Required: Two smoked herrings, lemon juice, pepper, a little selad oil, frying batter, deep fat, parsley and grated cheese.

Method: Skin and fillet the herrings, cut them into neat pieces, place in a deep pie dish, season with pepper and lemon juice, and moisten with a little salad oil.

Prenage a thick freely better

tle salad oil.

Prepare a thick frying batter, and after it has soaked an hour, drop in the pieces of herring, take out carefully, and fry in deep fat to a light brown.

Dish on a folded napkin, garnished with fried parsley, and dust grated cheese over the fillets.

I am sure this will be found an acceptable little menu for a small dinner at this time of year, when all the various ingredients are in season, as it is both dainty and yet at the same time satisfying.

Chelmsford Pudding

Required: A tablespoonful of sage, two eggs, half a teacupful of milk, a teacupful of breadcrumbs, two ounces of suet, a dessertspoonful of flour, stoned raisins, sugar and flavoring, sweet sauce.

Method: Cook the sage in water till it is tender and nearly dry. Beat the eggs thoroughly and add to the milk while stirring, then the breadcrumbs, sweetening and flavoring, all to taste.

Mix the suet with the sage and the flour, then stir all the ingredients together.

Butter a mould, line it in a pattern with stoned raisins, and fill it up with the batter.

Boil for one and a half hours at a gallop, and serve with sweet sauce poured round.

Required: Four cunces of dry cheese, three ounces of breadcrumbs, one onion, one or two eggs, cayenne and salt, frying batter and deep fat.

Method: Chop the cheese coarsely and set in a mortar with the sifted dried breadcrumbs, a table-spoonful of minced onion, and a good seasoning of dry mustard, cayenne, pepper and salt.

Pound these ingredients to a smooth paste, and add sufficient eggs to moisten thoroughly, then make into balls the size of a walnut. Flatten out, slightly, dip in rich frying batter, and cook in deep fat. When colored a delicate brown, drain the croquettes thoroughly on blotting paper, and pile them carefully in

pyramid form. Garnish quickly so as to serve very the foliage, the brooch is a very pretty addition to

Celery Salt.

Procure some celery seed, dry it thoroughly on a baking sheet, pound in a mortar, and add two parts of it to one of dried salt. Curry Powder.

Four ounces of tumeric, three ounces of coriander seeds, one ounce each of cayenne, black pepper, ginger, one drachm of mace, half an ounce of cardamoms, and three-quarters of an ounce of carraway seeds, all to be finely powdered and passed through a wire sleve three times, and then bottled for use.

Quince Syrup. Try this recipe, and you will have a delicious reserve for flavoring jellies and creams:

Choose ripe quinces, peel and cut them in small leces, and place in an enamelled pan, barely covered to the place in an enamelled pan, barely covered to the contraction.

pleces, and place in an enamelied pan, barely covering the fruit with water.

Cook with the lid on the pan till the fruit is quite soft and broken. Then turn on to a sieve so that the juice can drain off into a basin below. Let this stand in a cool place till the next day.

Then skim and strain through a jelly bar.

To each quart of liquor thus produced add one and a half pounds of the best loaf sugar.

Cook all together in a skillet, keeping it at beling point, for five minutes, and skim it carefully.

When cool, bottle in very dry hot bottles, cork and seal carefully.

Keep a few months before using.

RENOVATIONS

Keep a few months before using.

Where the dress allowance is of modest proportions, renovations are of the utmbst importance, and these must be of the strictly economic order. Millinery is almost the first consideration, and a decent hat of chip or straw is generally amenable to the changes of fashion. Of course it is impossible to select some totally diverse shape and expect it to be re-blocked, but take one with a little resemblance to the original and the up-to-date cleaner will rethe original, and the up-to-date cleaner will re-

very cheaply.

season's feather ruffles or boas will clean up, and new coque ones are moderate in price, and old ones might be washed. Many are sold as washable, and plunged into a basin of warm soapy water, are quickly, rejuvenated.

are quickly rejuvenated.

Returning to the question of millinery, it is often more economical to buy a new shape in straw and use the old trimmings; these brushed and pressed and the feathers hung near the fire to re-curl.

Skirts are lengthened by bands of darker cloth, and a tweed contrasted by a darker self-colored cloth looks quite nice.

and a tweed contrasted by a darker self-colored cloth looks quite nice.

On short skirts a little braid and a few velvet buttons—easily covered—work wonders, particularly if the pleats are re-pressed and the hem freshened up by sponging with benzoline. This dangerous cleanser is really quite safe if used in daylight and quite away from fire and light, and the garment hung in the air for twenty-four hours.

Bodices are alterable in many ways. Sleeves may be re-made in epaulette style, with undersleeves of silk or lace, or braces, added to freshen the bodice.

A long narrow plastron of ganged net or lace inserted front and back makes an afternoon gown quite smart, and the material if released from the lining can be folded to cover the edge of the plastron of the lining can be folded to cover the edge of the plastron.

COMMENTS OF AN ONLOOKER

The announcement that the Prince of Wales and perhaps the Princess will visit Canada on the occassion of the Champlain Tercentenary, has been received with the greatest enthusiasm by the British and French residents in the old Dominion. It has been the earnest hope of the Canadian people that a representative of the King should attend the national festival, and thus give the finishing touch to the greatest celebration of the Imperial unity that an English colony has ever seen. The sight will be a magnificent one, for on the splendid St. Lawrence river, British, French and American battleships will be anchored together. The entire programme of the pageants and festivities has not yet, of course, been drawn up, but neither pains nor money will be spared to make the celebration perfect in every respect.

No woman says a classic aphorism is honest. Honesty is generally believed to be the best policy, and not much seems likely to be gained by denying so respectable a faith; but when the meaning of dishonesty is extended to paltering with the truth, the fair sex are in a difficulty. "The truth, the whole truth, and nothing but the truth," is essentially a masually a layer for the sex are in a difficulty. truth, and nothing but the truth," is essentially a masculine invention. Apart from everlasting misunderstandings from a man's and a woman's point of view as to the actual truth, when the man thinks the woman a liar, and the woman thinks the man a fool, and they are, perhaps, both right and both wrong, we have also to consider the general tendency of women to say smooth things. Much of feminine conversation is conducted on the great principle which ordains that a servant shall say, "Not at home," when you are, Men in their friendly relations with one another use the most rude frankness. "A friend," says a masculine definition, "is a man you can swear at." Women use the exact opposite—a friend is a dear soul, who is always sweet to you. This passion for being sweet causes continual manipulation of the truth. But in great issues the woman's code is much the same as the man's. So that by the joint aid of both sexes the world goes along fairly happily.

The "Merry Widow" is said to be responsible for a form of dancing in the ballroom which gives great offence to certain old-fashioned hostesses. It is a waltz in which the man holds his partner round the neck, while she clasps him round the waist. There are variations, but this is the principle, which the ballroom has adopted from the stage. I hear the most comic part about it is the miserable expression on the face of the ladles who do this bold, bad, unconventional thing, as if they were far from enjoying it. As for offence, there seems to me to be none, and a very great deal less vulgarity than is still permitted in the hideous, romping, shouting "Lancers," which, as danced now, are a disgrace to civilized society.

The fair complexion is dying out in England—at least, so we are told—and when we look round in any large town we certainly notice that the fair-faced, fair-haired, blue-eyed English of tradition are conspicuous by their absence. Even people whose complexions are a matter of their own choice, avoid the pink and white for which the Englishwoman was once famous, and "make up" in the dinglest colorings. But as nowadays the fair English type is not common in rural districts either, there must be a more scientific reason for its gradual extinction than the unhealthy life and dirty air of the towns.

ODDS AND ENDS

The Nosegay Fashion.

The very charming habit of wearing a bouquet of flowers tucked into the corsage is again universal among the best dressed women, only, as often as not, the flowers are artificial.

A bunch of malmaisons or roses, or of violas, is modish. The first named blossoms wear well, so real ones are often chosen in preferance to the made ones; but roses soon droop, and violas cannot always be obtained, so in their case artificial ones are preferred. Roses for the corsage are sold singly, with an enormously long stalk, but violas are best tiked in a big bunch deftly arranged in a most natural-looking group.

The iewelers have produced a present breach

a big bunch derty arranged in a mosegay brooch ing group.

The jewelers have produced a nosegay brooch that clasps the bouquet round the stalks, and secures it to the bodice or coat. It has a humped bar across it through which the stalks are slipped. Ornamented with diamonds, which sparkle like dewdrops among

The Secret of a Beautiful Old Age.

We occasionally meet a woman whose old is as beautiful as the bloom of youth. We won how it has come about, and what her secret is. Here are a few of the reasons: She knew how to forget disagreeable things! She kept her "nerves" well in hand and inflicted

em on no one. She mastered the art of saying pleasant things. She mastered the art of saying please friends.

She did not expect too much from her friends.

She made whatever work came to her congenial.

She retained her illusions, and did not believe all the world to be wicked and unkind.

She relieved the miserable and sympathized with

She never forgot that kind words and a si

couraged.
She did unto others as she would be done by, and now that old age has come to her, and there is a halo of white hair round her head, she is beloved and considered.

This is the secret of a long life and a happy one.

Footwear Wisdom.

It is wiser both for economy and for comfort to wear alternately two pairs of shoes instead of wearing one pair all the time.

When patent leather shows signs of cracking, take the shoes at once to a good shoe dealer and have them oiled to prevent further Jamage.

When shoes are wet do not not them to be shoes are wet do not not them. When shoes are wet, do not put them too near the fire or heat, as they will stiffen and crack. Turn them rather on one side in a dry but not warm place.

Remember that shoes too tightly laced retard the circulation, and in this case even the thickest leather will not prevent the feet from being cold.

It should be remembered that the feet spread with exercise, and this fact should be taken into consideration when sitting comfortably in the shoe store trying on shoes.

If You Have Pearls!

They should be worn constantly to preserve their Put away in a jewel box they will become yellow and dead-looking, and in time they will really die, and it will be impossible to ever revive them.

They should never be placed in hot water, or come into contact with grease. Clean them with a soft linen handkerchief, damped and rubbed gently over the surface. Afterwards rub them gently with a soft piece of dry chamols leather.

When putting them away wrap them in jeweler's cotton to preserve their color.

Never keep them in a box lined with colored silk or satin. They will absorb the color and become stained.

If cracked or broken an experienced jeweler can mend them so cleverly that the flaw will never be

Literary Hors d'OEuvres. When a girl is unhappy at home it generally means that there is something wrong with her own

When a particularly nice, good woman sets out to sacrifice herself, she never considers the injuity of sacrificing other people into the bargain.

About her marriage she is sometimes a little sorry herself. It seemed such a pity that she and George Wynne should be thrown away on each other. She put it that way to herself in a spirit of great fairness.—From the Given Proof.

HOW AN AMERICAN SILKWORM SPENDS THE WINTER

You would never have imagined to look at him that he was such a clever architect and builder. "Why, he's only a great, nasty, green caterpillar. Ugh!" you would have said and gotten out of his way as quickly as possible.

To be sure, those queer blue and red knobs were rather pretty, if anything could be pretty on a caterpillar, but—

If, however, you could conquer your dislike long enough to pick him up, carry him home and keep him well fed on apple or pear or maple leaves, for he's not very particular about what he eats, you would soon change your opinion in regard to him. Mr. Caterpillar may live—in fact, does live—only to eat and grow bigger and fatter all summer long; but this is simply to prepare for the arduous toll and long fast of fall and winter.

When Jack Frost sends his first chill winds to announce that he himself is on the way, Mr. Caterpillar knows that his time for eating is at an end. He must get ready to build his winter home.

Sleeping out of doors is all very well on summer

pillar knows that his time for eating is at an end. He must get ready to build his winter home.

Sleaping out of doors is all very well on summer nights, but quite another matter when the snow is on the ground. As a site for his home he chooses a convenient twig—pear, apple or whatever happens to be the tree upon which he has been feeding.

Then he begins to spin a rough framework, entangling leaves and tiny branches in the silky threads which come forth from two little glands just underneath his head.

Hour after hour he weaves away, gradually shutting-himself out of sight, as he works inward from without, like any other builder.

When all is finished and he has vanished completely, you might expect to find his winter home

When all is finished and he has vanished completely, you might expect to find his winter home quite readily. But he is far too clever for that.

The leaves, so cunningly fastened in the outer layer, were put there with intent to decelve. At a casual glance the whole structure looks simply like a bunch of leaves still clinging to the branch.

Take it down and examine it. You can see no opening. If, however, you part the fibres carefully at one end and poke a pencil down, you will find a curious and intricate doorway.

The fibres are elastic and bend, inward. Immediately after the pencil is removed, they spring back into place, once more effectually concealing the entrance.

The cocoon itself is really double. It consists of a loose outer coat and a closely-woven, parchment-like inner one, so hard and firm in texture that it is difficult to dut.

Inner one, so hard and firm in texture that it is difficult to cut.

Snugly tucked away inside the inner chamber is a queer, brown, headless, legless creature called a pupa, that bears little resemblance either to a moth or a caterpillar. For after Mr. Caterpillar has put the last thread in place, his caterpillar coat begins to split down the back and he gradually wriggles out of it. You can see the remains of it—a crumpled bunch—at one end of the cocoon.

The word pupa is the Latin term for baby, and, as the Roman babies were wrapped in swaddling bands, so this "moth baby" has his feet, wings and antenna all bound fast by the brown pupa skin. The antennae are folded back over the wings, which, in turn, are folded close to the body.

Some fine day in spring this prison suit will burst, and, parting the fibres carefully at the hidden doorway, out will come a great, soft, furry Cecropia moth, to dry his wings in the sunshine until strong enough to fly away.

His legs are deep coral red, his body red and white and black, and his wings a beautiful mosaic of brown and gray with many black and white markings. He may well be a gorgeous creature, for he is own cousin to the famous Eastern silkworm.

Harry Lauder, the vaudeville top-liner, who recently visited New York, is accused of stinginess. As a matter of fact, he's merely thrifty. He heard that one man in particular had criticized severely the manner in which he drew the purse strings tight. Not long afterwards this man asked him for an interview. Lauder gave him an address, and told him to come at 10 o'clock the following night. In the meantime, he did a bit of stage managing. When the caller came, he was ushered into a garret in a poor tenement, in a bad part of town. There sat Lauder, blue with cold, by the light of a single candle, and scribbling away. "Arre ye goin to put doon what I say?" Lauder asked. The reporter assured him, with pride, that he never made notes during an interview. "My memory is excellent," he boasted. "Weel, then," said Lauder, "we'll aye save the licht." And he blew out the candle.

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