

The Ladies' Column.

COOKERY NOTES.

In choosing the following breakfast menu, we are guided not only by satisfactory results but by simplicity of preparation. Breakfast is a meal over which little care is usually taken, though it should be, to a healthy man, the most enjoyable of the day. Nowhere have its capabilities been so fully tested as in the English Universities, where it is the favorite meal for entertaining friends, both among working and non-working men. A good breakfast is within the means of all who possess a decent cook.

MENU.

Eggs a la Tripe
Broiled sardines on toast,
Mutton chops, Soyer with fried potatoes,
Orange Marmalade.

EGGS A LA TRIPE.—Fry two medium sized, sound, sliced onions in a frying-pan with 2 ounces of butter, but do not brown them, mix in half a spoonful of flour, and a large cupful of sweet cream; season with a pinch of salt, half a pinch of white pepper, and the third of a pinch of grated nutmeg. Cook for 8 minutes stirring constantly with the spatula, add 12 sliced, hard boiled eggs, and heat together thoroughly for 2 minutes without letting it boil again; pour on a hot dish and serve.

BROILED SARDINES ON TOAST.—Select 12 good-sized, fine and firm sardines; arrange them in a double broiler, and broil for 2 minutes on each side on a very brisk fire. Place 6 fresh, dry toasts on a hot dish, lay the sardines over, being careful not to break them, pour half a gill maitre d'hotel butter over, decorate with 6 quarters of lemon and serve.

CHOPS SOYER, WITH POTATOES.—Take 5 lbs. of saddle of mutton, cut and saw it into 6 pieces crosswise. Flatten, pare, and trim, season with one tablespoon of salt, and a teaspoonful of pepper. Broil them for 6 minutes on each side, then place them on a hot dish, and serve with a garnishing of 1 pint or the equivalent of fried potatoes around the dish.

(For Butter maitre d'hotel, put 1 oz. good butter in a bowl with a teaspoonful of finely chopped parsley, adding the juice of half a sound lemon. Mix it well with a very little nutmeg, and keep in a cool place to use when needed.)

97 TO 101
BARRINGTON STREET.
MAHON BROS.,

The Largest Retail Dry Goods House in the City.

"Discount for Cash."

DURING their honeymoon they had been sitting and sighing and talking poetry in the balcony for three hours, all of which time he had both her hands tightly clasped in his. Finally she broke forth:

"Tommy, dearest, I want to ask you something."

"Ask me a hundred—a thousand—a million things!" he exclaimed, in reply.

"Well, Tommy, I've got an awful cold in my head," she continued, "and if I draw one of my hands away to use my pocket-handkerchief, would you think it unkind of me?"

FASHION IN JEWELRY.

The newest engagement gift from a gentleman to his fiancée is a golden chain securely clasped around her left arm, and supporting two moonstone hearts that dangle against each other.

The diamond solitaire is the favorite engagement ring. It is worn with the plain gold wedding ring on the third finger of the left hand.

One of the latest fancies in jewelry is a diamond epaulet, which is represented by a very fine diamond with shoulder strings of oriental pearls. The epaulet is in a combination form, and may be worn on different occasions as a necklace, brooch hair pin, etc.

The home manicure will be glad to learn that the many useless implements in celluloid or ivory, together with the plush case containing them, has given place to a substantial leather case and practical appointments in steel that have quite a professional air.

Steel trinkets will be the rage in London this winter and we may expect to see them introduced here. An artificer has made a hit with coronets, brooches, necklaces and garlands of steel bands mixed with artificial pearls. The false pearls are to the steel what cream is to overdrawn tea, they soften it and are not pretensions.

JEWELLER.



We are showing a magnificent Stock of
FRESH MEAT & POULTRY.

At our New Building—

110 BARRINGTON ST.,

W.A. MALING & CO.

BUTCHERS.

WE cordially invite our patrons and the public generally to visit our new premises and inspect the latest improved appliances for handling meats.

NEW Grocery and Provision Store.

ANDERSON & CO.,

54 BARRINGTON ST., — — — HALIFAX, N. S.

TEAS, COFFEES, SUGARS,

Canned Goods, Fresh & Dried Fruits, Poultry, Game, etc.

THE stock has been carefully selected to suit the wants of families requiring First-Class Goods, and has been purchased at the lowest cash prices, so that the most favorable terms can be given to all patronizing the new establishment.

Under the personal supervision of Mr. W. CHARLES ANDERSON.

LEITH & HOUSE,

Established 1818.

KELLEY & GLASSEY.

(SUCCESSORS TO ALLEN, MILLER & CO.)

WINE & SPIRIT MERCHANTS,
HALIFAX, N. S.

The popular BLENDS OF TEAS,

"Unawatta," "Orange," "Dehiwalla," "Darjeeling" and "Excelsior."

F. M. MURRAY'S, 83 Barrington St.

COFFEES fresh and good.

CHOICE CONFECTIONERY at lowest prices.