# VICTORIA SEMI-WEEKLY COLONIST



A New View of Canadian Immigration



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ANADA wants women: So much we all know; but Canada wants refined and educated women. That is what few people seem to realize. It is Tew people seem to realize. It is too much assumed that there is no demand for women of superior edu-cation and culture. We have been told over and over again that there is no place for "ladies" in the Do-minion. Such an idea is quite er-roneous, and a lady who went from Canada to England for the express nurnose of dispelling that notion

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tise economy, and remember the deathless remark of "Mr. Micawber" in (David Copperfield by Dickens). He said: "Anual income £20, annual expenditure £19-19.6; result, happiness. Annual expenditure £20.0s. 6d; result, misery." This dictum puts the question into a nutshell, but one must work out one's own salvation, but the fol-lowing rules for economy are good either at home or abroad: "Always leave a margin," take trouble, make bargains, buy nothing without paying for it, and make keeping your accounts a matter of the first im-portance. portance.

<text> gemmed buttons appear on these wraps and many have stole fronts which are a mass of lovely embroi-dery. The hair is worn very high in front and the diadem comb is a conspicuous favorite. Kid shoes for evening, in white, or delicate colors, are heavily embroidered in gold and silver, and have very high heels and straps over the instep.

Hints On Home Furnishing

# root, one tablespoonful of sherry, and chopped pars-

root, one tablespoonful of sherry, and chopped pars-ley; also one turnip. Method: Cut the ox tail into pieces and put into cold water with a pinch of salt and bring to a boll. Strain off the water and wash the tail in cold water, return it to the stewpan with two quarts of stock (or water) a carrot, a turnip, an onion, a bunch of sweet herbs, two peppercorns and a clove. Bring all gently to a boll, and simmer for four or five hours. Take out the meat, strain the stock, and stand until next day. Then carefully remove all the fat from the soup and thicken it, with a little arrow-root, worked to a perfectly smooth paste with cold water. Put on fire and stir until it bolls, then.put in the pieces of meat, one tablespoonful of chopped parsley, some cubes of cooked carrot and turnip. Season the soup nicely and color it to a good brown, add the wine and at once pour into a hot tureen.

#### Fish Salad

Required: One pound of any good, firm fish; one lettuce, one head of celery, pepper and salt, lemon juice, half a pint of mayonnaise sauce, and two eggs. Method: Skin, bone and shred the fish (which has previously been cooked) into nice flakes. Wash the lettuce and wipe it dry, in cloths, also the celery, which must all be cut rather small. Mix together carefully in a saiad bowl, and squeeze a little lemon uice over

emon juice over.

Just before serving add the mayonnaise sauce and garnish with slices of hard boiled eggs. Dust some chopped tomato and parsley over just before serving.

### Ragout of Ox Palates

Required: One or two ox palates Required: One or two ox palates, one or two car-rots, one turnip, three onjons, a little parsley, pepper and salt, half an ounce of butter, one teaspoonful of French mustard, half an ounce of flour, and a little Worcestershire sauce. Method: Wash the palates in two or three changes of water and put them in a saucepan half full of cold water. Let them boll up once or twice, then drain off the water and skin the palates. Put them into a saucepan with enough cold water to cover them, add one or two carrots, a tur-nip, an onion, a little parsley, pepper and salt, and al-low all to simmer for six hours. Then strain the liquor off into a basin, press the

low all to simmer for six hours. Then strain the liquor off into a basin, press the palates between two dishes with a heavy weight on the top of them, and stand until next day. To serve: Cut the meat with a sharp cutter into rounds and serve with the following sauce:— Chop up two onlons, and fry in butter until a nice brown, add half a pint of the liquor, strained off and kept from yesterday, freed from fat, season well, and let the sauce boil up two or three times. Then slip in the rounds of ox palates, draw the pan to the side of the fire, and let simmer for a short time. Carefully take up the meat and arrange it neatly on a very hot dish, thicken and color the sauce, adding to it the mustard, and pour over all. Garnish with sippets of toast.

Turkey Patties

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### Stuffed Pigeons

Required: A couple of pigeons, four ounces of streaky bacon, a little butter, eight ounces of calf's liver, powdered herbs, pepper and salt, one small

onion. Method: Dissolve the butter in a stewpan, and fry the small onion on it, when brown stir in the calf's liver, which has previously been wiped and sliced finely. Season all with powdered sweet herbs, salt and pepper, and cook all together over a quick fire for a few minutes. Then pound until smooth in a mortar, adding some fine breadcrumbs, and season-ing all with pepper and salt. With this mixture stuff the birds, and skewer into shape for roasting. Dut slices of bacon across breasts, and roast care-

Put slices of bacon across breasts, and roast care-fully, basting constantly. Serve breadcrumbed, with bread sauce, and

an ounce of logwood, a quarter of an ounce of su-mach, and a drachm of copperas in two quarts of water. Dip in the fur and let it boil for five minutes. Rinse first in cold water then in alum water (which must be strong). Then again in cold water, and dry in a strong wind.

### Faded Black Lace

To revive this delicate fabric, make some strong 10, revive this delicate fabric, make some strong black tea, and strain as much into a basin as you think will cover the piece of lace you desire to revive. Steep the lace for 12 hours (not less, more if possible). Upon taking it out squeeze through the hands but be careful not to rub it at all as this spoils the lace. Continue to dip it into the tea until the lace looks dirty. Have some weak gum water prepared, and into this dip in the lace, and again squeeze between the hands. Hang up for a quarter of an hour, then pin it on to a towel in its proper hape, and when nearly dry, lay another towel over it and iron with a cool iron.

### To Clean Wash Leather Gloves

First of all remove all grease spots by rubbing with cream of tartar. (Magnesia will do quite as well.) Then make a lather of Castile Soap dissolved in hot water, and when lukewarm divide into two portions. Wash and squeeze the gloves first in one lot of suds and repeat in the other, and rinse them first in lukewarm water and then in quite cold water, and dry before the fire, stretching into shape from time to time. time to time.

### To Remove Tar Spots From a Dress

To remove a tar spots From a Dress To remove a tar spot from a dress, try this: Place two or three thicknesses of blotting paper under the spot, then gently rub in a little olive oil, which has been dropped on the spot with your finger. When the tar is thus loosened cover with another plece of blot-ting paper, and place a hot iron on it. Repeat till all tar is drawn out, then cover with paste of Fuller's Earth, let dry, and then brush off. If any mark should remain clean away with alcohol on cotton wool. remain clean away with alcohol on cott

# Comments Of An Onlooker

Quite recently a well known French writer con-first an article to the Figaro on "Modern Indif-forence to Feminine Beauty." He told how, when Madame Recamier went to London the Inhabitants took the horses out of her carriage and pulled it in the streets to look at her. The real reason for this heatiful today, but that men are too busy to admire heat the vasue, dim sort of way, they see them to be at a beautiful woman, like a beautiful view or picture cannot be absorbed in a moment, and that is east a beautiful the beauty, but nevertheless it seems a pity that all the beauty, but nevertheless it seems a pity that all the beauty, but nevertheless it seems a pity that all the beauty, but nevertheless it seems a pity that set to looked upon when met with, as wholly abnormal.

The sins of society are always booming, and we are not surprised to learn from a contemporary that bridge is becoming sadly popular in the nursery. If this is really true, it is decidedly sad, but alas, the children of the present day are too often terribly and wonderfully "advanced" in their notions and ideas, and grandpapa and elderly uncles who go to the nurs-ery expecting gally to play bears or ride-a-cock-horse, find themselves left out in the cold, and looked upon with pity, or, can it be scorn? by the small inupon with pity, or, can it be scorn? by the small in-habitants thereof.

# Are we afraid of being called healthy? Judging from the following advertisement which lately apfrom the following advertisement which lately ap-peared in a London daily paper we must be: Quiet, refined home for those requiring care: Invalid, other-wise, or aged; moderate terms. "Otherwise" seems a curious description of one who is not aged or an in-valid. "How are you?" "Oh, I'm pretty otherwise, thank you!" It doesn't somehow express the buoy-ant spirits of a hale person, does it? y ap-Quiet,

Nobody sits now-a-days over the fire in the twi-light watching the flames curling round the logs, or seeing pictures in the red hot coals. It would be con-sidered a shocking waste of time, with the motor weiting at the door to take your to a meeting for the waiting at the door to take you to a meeting for the "Advancement of Women" or a lecture on "Ancient Babylonia." Yet, if they only knew it, and knowing it, realized it, the world would be really none the worse off if half these people did less and did it more intelligently, and also, perhaps, a little more sympathetically. As it is, people are too busy to be etically of much use to their friends. As Dr. Johnson said to Boswell when he remarked on the weariness of being idle: "That, sir, is because others being busy, we want company, but if they were idle there would be no growing weary; we should all entertain one another." Certainly, to a woman there are few things more ageing than work, and still fewer more detri-mental to her charms than an incessant devotion to all the occupations which leave her no time for the

sether, pass the wool over, knit one, put the wool over, knit the last stitch. Fourth Row-Slip the first stitch, pearl four, knit one, pearl one, knit one, pearl one, knit one, pearl one, knit one, pearl stitch, knit two, pearl one, knit one, pearl two, knit two, pearl one, knit one, pearl stitch over, knit three, but the wool over, knit two together, draw the slipped stitch over, pearl one, knit two together, draw the slipped stitch over, knit the wool over, knit three, put the wool over, knit the last stitch. Seventh Row-Slip the first stitch, pearl is a stitch. Seventh Row-Slip the first stitch pearl is the slipped stitch over, whit the wool over, shit one, pearl wool over, slip one, knit two together, draw the slipped stitch over, whit the kast stitch. Seventh Row-Slip the first stitch pearl is the slipped stitch over, wool over, knit two together, draw the first stitch, pearl one, knit one, pearl two, knit one, put the wool over, knit the last stitch. Seventh Row-Slip the first stitch pearl is the slipped stitch over, wool over, knit the stat stitch. Seventh Row-Slip the first stitch pearl seven, knit two together, draw the slipped stitch over, whit the sould over, knit the stat stitch. Seventh Row-Slip the first stitch, pearl seven, knit two together, draw the slipped stitch over, wool over, knit the stat stitch. Seventh Row-Slip the first stitch, pearl seven, knit two together, draw the slipped stitch over, bearl one, knit two together. The sould be stitch over, whit the slipped stitch over, bearl sevend sevend sevends the slipped stitch over, bearl sevend sevends sevends the slipped stitch over, bearl sevends sevends sevends the slipped stitch over, bearl sevends seven

the petticoat.

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### Twelfth Night Revels

Twelfth Night (Epiphany) which falls on January 6, was the Old Christmas, before the present calendar was dopted. It is celebrated in foreign countries as the feast of the Three Wise Men, or three kings. There is a Twelfth Night cake, with twelve candles to over the feasting and dancing. Twelfth Night revels over the feasting and dancing. Twelfth Night revels over the feasting and dancing. Twelfth Night revels on be made pleasant affairs for young people stil-enjoying their college vacation of two, weeks. To pre-ted and filled with nuts. Before pouring the batter in-to the pan, add a bean. When the cake is baked and ready to cut, add twelve white candles as a decora-tios prepare a fruit punch for the loving cup. The first event of the evening is the cutting of the

also prepare a fruit punch for the loving cup. The first event of the evening is the cutting of the cake by the hostess. This is made an elaborate cere-mony, with a grand march and softly played music. Each guest receives a slice of cake and the one to whom the bean falls is the King of the evening. The King is crowned with appropriate nonsense, selects his Queen, who is also crowned, and his Gentlemen-in-Waiting, and the Queen names her Maids of Honor. The King and Queen demand strict obedience, and are the leaders of the games or dancing. Bean-bag games will come in well for

are the leaders of the games or dancing. Bean-bag games will come in well for Twelfth Night romping. If you have never made bean bags for the children, this is a good time to learn. Cut squares of denim or ticking, six inches or larger, as the children may direct. Use light colors, white being best of all, so the bags can be seen in a dim light. Fill loosely with beans; softer bags are easier to catch and to throw than the hard ones. For a bean-bag race, divide your party into two sides with cap-tains. Draw four squares, each one-foot square, at each end of the line of players. Place the bags in tains. Draw four squares, each one-foot square, at each end of the line of players. Place the bags in the squares at the top of each line and station one player by each square. These players must not stoop or touch a bag until the command, "Go," is given. Then each tries as quickly as possible to carry the bags from the top square, one at a time, and place them on the bottom square on his side. No bag must touch the sides of the squares. Both players of on a them on the bottom square on his side. No bag must touch the sides of the squares. Both players go on a run, and the side scores whose player transfers the bags first. The second two players carry the bags back to the top squares. Fast music accelerates the race, so does the cheering of the sides. "Bean Bag Catchers" is a game that gives good excuse for a romp. Two players face a captain, who holds the bean bag. He suddenly drops it and one player grabs it. If caught, he joins the enemy's ranks. The tos-sing games are many and require but little ingenuity to plan. In one, the players, with bags in hand, turn their backs and toss the bags over their heads to the other players, who must eatch them without mov-ing their feet; or, the line may face. One side holds the bags and tosses them across with the right hand, the bags and tosses them across with the right hand, and opposites must catch with the right hand and send them back to the pitchers. This throwing and returning counts one point for each side. This may be varied by throwing and catching with the left hand or by throwing and catching with both. or by throwing and catching with both. Supper follows this romp, then the final Twelfth Night ceremony. All Christmas greens must be taken down and burned on the yule log, or hearth, lest bad fortune follow you during the coming year. The King or Queen lays the last wreath on the flame with this adjuration, that all must, during this cere-mony, banish grudges held over from the past year and live in peace and harmony during the coming one. The "loving cup" of grape julce, fruit punch, or mulled cider is passed from lip to lip, each making a wish for the New Year. If this is done in the true spirit, it is really an impressive ceremony.



Fricsy, Jand

It is very cheering and of different occ the year 1907, and h perous during the v make a people great has given us a coun-situation and its reso to be a great state. our province is to be vince in Canada, it w wise and good. If t schools of British Col ease and idle, or if th money alone rather th will be doing their p vince great but to hi her fame. Strong, rig men are a nationar si

men, are a nation's ric Do not think, boys is the most important millionaires with crue minds, who, in' all tha far below many an hou There is an evil d much of the wrong that today. It is that beck mitted you may as wi The man who is di short weight and sells cause he thinks "If I a else will get rich by d The man who sligh ing a house or a ship, ing he is doing what How many men we sell liquor if they did money-making trade themeslves and keep t strong drink, and I ma let some one else do s men, are a nation's r

let some one else do s foolish this is? If wro do it. There are, and long time yet, two gre carrying it forward by other is pushing it bad is the easier. If this her proud place among be because in every pastrive to do their dut fear and love of God in this great outpost

fall behind. Most boys will have counts of the great for from the great Califor university, and Vance sight to see men use a peaceful contest and t beaten cheer those wh sport there is among b for the future of their

We must try this trade of our country. can we find the best can we find the best m from whom de we get commerce come and go boys and girls can lea them well it should he manage the affairs of the problems that puzz Canada buys a grea States and sells her no and this year the total and this year the trad Agricultural implemen biles, coal and cotton the United States. The other things, and perha they would have said t import.

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It must be with g Russian people see one their leaders and the fr to the disgrace of impr right to share in the go rulers who try by such liberty will find sooner

Fashion's Fancies

In view of the praiseworthy success with which the modern dressmaker provides us with delightfully comfortable little house frocks of cloth, silk, or velvet, made with blouse bodices, often unlined and unboned, it is useless to say that the blouse and the skirt are ever out of fashion; and yet the problem of making a completely satisfactory blouse bodice is an ex-tremely difficult one. Most of us who have a limited dress allowance heroically structure protection. dress allowance heroically struggle against the banal-ity of combining a blouse of one color, and a skirt of another. Fashion has decreed that this season there should be no compared that this season there another. Fashion has decreed that this season there should be no compromise about the matter, and the only permissible 'contrast with the tailor-imade cos-tume is white. In spite of cold weather (with which Victoria is not much blessed) the finest white lawn skirts, pleated and hand-stitched, are "de riguer," and even those of more finely embroidered linen are in great demand, especially when finished with dainty frills, all of the washing persuasion. These are very charming and delightful for town wear, but for morn-ing or country wear flannel and delaine, cashmere and charming and delightful for town wear, but for morn-ing or country wear flannel and delaine, cashmere and silk skirts for wearing with cloth and tweed coats and skirts are far more comfortable and useful. It is impossible for the blouses and skirts to go out of fashion, for the latter are absolutely essential to the sporting woman, even as the former are to women who lunch at their club or at a restaurant. This fashion has at least given us a happy solution of an ever-present difficulty, for the smartest frocks have a blouse of thin silk. Union, or crepe de chine, dyed to match exactly the tone of the cloth, or velvet coat and skirt. This for town wear is a necessity, and also an immense advantage, both for those who pay calls, or go out to luncheon. Out-of-doors, though quite cold when we go in to lunch or tea, the rooms are well warmed and when we remove our coats a blouse to match our skirts is infinitely smarter than even a white lace blouse. Of course, with a white cloth skirt, nothing is so charming as a blouse of white Irish crochet, and a lovely idea is to have a band of dark fur at the hem of the skirt and a tiny sugges-tion of fur to correspond on the blouse. Quite the nicest lace blouses are those of fine guipure, mixed dark fur at the hem of the skirt and a tiny sugges-tion of fur to correspond on the blouse. Quite the nicest lace blouses are those of fine guipure, mixed with appliques of coarse filet lace in a raised design, cut open at the neck to show a transparency of a soft tulle chemisette. A coatee effect of guipure is charming, especially when it is gathered into a beau-tifully swathed embroidered belt. It is well to re-member when on the subject of blouses that very much depends on the way in which they are put on. Few things are more difficult to arrange becomingly than the simple skirt. The blouse, as a rule, is much easier, as it is generally "fussier" and therefor more becoming. That subtle guality known as "chic" is decidedly needed to put on the modern skirt with its fascinating little frills, which can look so smart and

Thits On Home Furnishing One can only be thankful that there are but few people in this world so hygienic in their ideas and ac-tions as to dispense entirely with draperies in the rooms of their household. It is quite possible to com-bine hygiene with beauty and there is not the slight-est necessity to dispense with those very ornamental items, draperies, provided a certain amount of com-mon sense be brough to bear on the point at issue. These draped valances and overdoors which a few years ago were supposed to be "things of beauty and joys for ever" proved mere dust traps of a not par-ticularly artistic description, but they, alas! may still find favor in the eyes of some, but any kind of drapery which cannot be taken down and shaken out of its folds, so that the dust and fluff can be got rid of should not be employed in the household at all. Have your draperies by all means, for curtains and valances do much to beautify and improve whatever room they may adorn, but avoid those above describ-ed. To begin with, pure and simple, whether they be for halls, window draperies, or bedroom, lace or mauslin curtains should only be employed when it is a question of veiling the window. They should never be utilized in passages and halls or even across door-ways, as one often sees them arranged. For every other purpose a more substantial fabric should be employed, tapestry, chenille, serge, veiveteen, are all never be allowed to rest unon the sround for more employed, tapestry, chenille, serge, velveteen, are all suitable for this purpose, and these curtains should never be allowed to rest upon the ground for more than an inch. They should be slipped upon poles through a deep hem, or be suspended on curtain rings by means of hooks and pins supplied by ironmongers for this purpose; thus the curtain can be taken down at a moment's notice, shaken, brushed, and rehung in the space of a few minutes. For summer draperies in rooms and for bedrooms during the whole year cotton and linen fabrics are the best to employ, and nowadays one finds such a delightful assortment of cretonnes, chintz, and casement fabrics, that it is a case of embarras de richesses when called upon to make a selection. The claims of the casement cur-tain, I always urge on every occasion, against that of the ordinary linen blinds on running strings or a rod, the ordinary linen blinds or spring rollers. The fit-ting of casement blinds on running strings or a rod, cost far less than the adaption of a spring blind, and the result is far more satisfactory, since one can reg-ulate the light and shade to a nicety, and while veil-ing off the sunshine from one portion of the room, still leave another part of the window undraped. For ordinary casements, the best are those with a buff-colored ground in preference to those of deed white still leave another part of the window undraped. For colored ground in preference to those with a buff-sine the latter are rather apt to make too garish a get and not be sufficiently soft and pleasing to the ground by at least an inch and be made of washable material. Where a very large bedspread is used it is not always necessary to have a valance, although it have bedstead, since a bedspread cannot always be regulated to entirely veil this portion of the furni-ture. For mantel draperies and the upper portion of are very ugy. Far better it is to adopt a simply falling valance for the latter and a plain piece of material for the former, allowing about half a yard hat boots. For ordinary musilin window curtains a shything in the form of stiffly draped folds. For creations and errange itself in a soft looking. For creations and eotion fabrics and soft looking. For creations and eotion fabrics and soft looking. For creations and eotion fabrics and soft looking. For creations of the room are admir be slitting rooms, while printed cotton ones in the sitting rooms, while printed soft a brans rod can be run through a beading is such a fashion that a beat for bedroom use. The latter plain of draper is nerely a large square of embroidery of Indian or beat in the soft de count of the room are admir beat in the plain, though failing this plain foid finase workmanship, though failing this plain foid for the plane, the root is forms an easy and be run through a beading is such a fashion that a beat run through the plane to beat forms an easy and beat strained in the room is a fashion that a beat run through the root is forms an easy and beat strained in the room are admire the plane, the root is plane to read beat run through a beading is such a fashion that a beat run through a beading is such a fashion that a beat run through a beading is such a fashion that a beat run through a beading is such a fashion that a beat run through a beading is such a fashion that a beat run through a beading is such a fashion that a beat r

A Simple Dinner Menu

exceedingly pretty drapery.

# Ox Tail Soup

Fish Salad Ragout of Ox Palates: Turkey Pattles Stuffed Pigeons: French Apple Pudding Orange Charlotte Cheese Sandwiches

### Ox Tail Soup

Required—A small ox tail, two quarts of stock, one carrot, one onion, bunch of herbs, celery, sait, two peppercorns, one clove, one dessertspoonful of arrow-

boiled potatoes, and if it can be obtained, forced Asparagus, with this dish.

Note-if it is impossible to get any asparagus, any green vegetable would do in lieu of it.

### French Apple Pudding

Required: One and a half ounces of butter, two ounces of flour, three gills of milk, one ounce of sugar, vanilla essence, two eggs, one pint of stewed apples.

Mathia essence, two eggs, one plut of stewed apples. Method: Melt the butter smooth, and gradually add three quarters of a plut of milk, stirring all the time. Let all boil for 3 minutes, then pour the mix-ture into a basin, adding to it, the sugar and the va-nilla essence, beat in the yolks of two eggs one at a time, whisk the whites stiffly, and stir in very lightly. Put a thick layer of apples into a ple dish, pour over the batter and bake in the your for forty minutes. the batter, and bake in the oven for forty minutes.

### Orange Charlotte

Required: Slices of white bread, slices of cheese, oranges, half a lemon, one blood orange, four ounces of castor sugar and half a pint of cream.

Method: Dissolve the gelatine in a gill of cold water in a basin placed upon the stove. When the gelatine is quite dissolved, add the juice of two oranges, and grate down a little of the yellow peel so as to make a breakfastcup full in all. Then add the lemon juice, and four ounces of castor sugar. Beat all together, and set aside to cool. Beat the cream, and when the jelly is just about to set, fold in the cream. Have ready a mould lined with slices of blood orange, pour in the mixture carefully and place in a cold place. Turn out and serve with whipped cream. cold place. Turn out and serve with whipped cream

#### **Cheese Sandwiches**

Required: Slices of whitebread, slices of cheese two tomatoes, half an ounce of butter, cayenne pep-

per, frying fat. Method: Take thin slices of bread, square them, or cut them into circles, and cut cheese into slices the same shape and size. Fry the bread until it is a nice same shape and size. Fry the breat until it is a nice golden brown, and place the cheese where it will warm, but not melt quite to a paste. Drain the bread, make it into sandwiches with the cheese between, and upon each put a slice of fried tomato. Garnish with parsley and serve very hot, sprinkled with cayenne pepper

### Useful Hints and Reminders for the Household

To clean White Satin Shoes: Dip a flannel in spirits of wine and rub along the grain of the satin. Turn the flannel as it dirties.

### A Good Metal Polish

A good metal polish may be made of the following: An ounce of oxalic acid, four ounces of finely pow-dered rotten-stone, and one and a half ounces of sweet oil; with the addition of a small quantity of turpentine. You will find that it doesn't matter how good your polish is, damp and fogy weather, will dull the polished brass surface. The best remedy for this is to mix just a few drops of parafin oil, in the above paste before using. This is said to help to keep the brase bright orass bright.

### To Dye Brown Fur Black

If lined, first of all detach the fur from its lining and remove all dust or fluff which adheres to it. Boll

The spread of hockey among women deserves to be regarded as a most desirable pastime and a most healthy open-air exercise. There are mental and moral gifts without which no one can hope to come to the front rank in the game. Quickness of eye and hand, and a lightning comprehension of the needs of the moment, as well as unselfishness and a strong feeling of esprit de corps are all demanded of the hockey player. Many of our finest players at the present time began hockey in their school days, and to the general moulding in the spirit of the game that they received then, they have now, in their con-nection with older players in larger clubs added the refinement of skill that can only come with long pracrefinement of skill that can only come with long prac tice and intercourse with others of like mind to themselves. A selfish player who will sacrifice her side for the sake of a brilliant run, who, in fact plays side for the sake of a brilliant run, who, in fact plays to the gallery, instead of giving her whole mind to the play of her side as a whole, has no place in the hockey field. Combined play is of the very essence of the game, and the quick pass without thought of the chance of distinction that by so doing you are put-ting into the hands of another is above all things demanded of all who take up the pastime.

Fancy Work

Warm Woollens for winter. The following ..... tions may prove useful to some of our readers, whose favorite play-work is knitting or crochet.

favorite play-work is knitting or crochet. A Comfortable Knitted Petticoat.—Materials re-quired: About eighteen skeins of petticoat wool, and a pair of knitting needles. Cast on one hundred and twenty stitches. Work in plain knitting until there is a plece done which measures about twenty-six inches in depth, then commence to rib the work by doing two plain and two pearl, for about twenty-two rows. Then cast off. Work another breadth in pre-cisely the same manner. For the third or gored front breadth commence as for breadth one, or two, but af-ter the first twelve rows decrease at the beginning and end of each row about every two inches. Join the breadths together and for a trimming knit an edg-ing as follows: Cast on twenty-one stitches. First the breadths together and for a trimming knit an edg-ing as follows: Cast on twenty-one stitches. First row-Knit the first stitch, then knit one, pearl two, knit one, put the wool over the needle, knit one, slip one, knit one, pass the slipped stitch over, pearl one, take two together, knit one, pearl one, knit one, slip one, knit one, pass the slipped stitch over, pearl one, take two together, knit one, pass the wool over and knit the last stitch. Second Row-Knit one, pearl three, knit one, pearl two, knit one, pearl one, knit the last stitch. Third Row-Slip the first stitch, knit one, pearl two, knit one, put the wool over the needle, knit one, put the wool over, slip one, knit one, pass the slipped stitch over, pearl one, take two together, pearl one, slip one, knit one, pass the slip-ped stitch over, pearl one, take two together, pearl one, slip one, knit one, pass the slip-

## The Strongest of All Woods

Official tests of the many valuable hard woods na-tive to Western Australia have made known the ex-traordinary properties of yate, believed to be the strongest of all known woods. Its average tensile strength is 24,000 pounds to the square inch, equal-ling that of good cast iron. Many specimens are, however, much stronger and one was tested up to seventeen and one-half tons to the square inch, which is equal to the tensile strength of wrought iron. The sawn timber of yate is probably the strongest in the world. The tree grows to a maxiiron. The sawn timber of yate is probably the strongest in the world. The tree grows to a maxi-mum height of a hundred feet and has sometimes a diameter of two and one-half or even three feet. Dundee Advertiser.

### Equal To The Occasion

A notable wit of the English bench, Lord Bram-Well, was once sitting in a case where an apparently fashionable woman was accused of shoplifting. "My lord, my client is not a common thief," urged the barrister for the defence; "she is suffering from Wontemple"

"That is exactly the disease I am here to cure," replied Lord Bramwell, blandly.

# such efforts are

At Goldfields, in Ne must decide whether the the peace or not. Who there would be fighting -owners the pres fields at the request of the people of the state they are needed longer. together. Perhaps its r both miners and mine settling their difficultie come when masters an plan better than that of men and children su for their support. It m the world another less of labor disputes. It is are wise and good men

It should make us a volunteer corps of Victo boat if there is need for Many of you remember boats of the Clallam sa shore when a life-line w board. If, during the st ship is driven out of her ed to stand idly by whil It is to be hoped that t will have nothing harde be "Ready, aye, Ready." Findlay, A. J. Brace, O. lay, H. Roscamp, F. Cr G. Kiddle, T. Dalzell, W Fisher, W. Stokes, J. Pe they all belong to the Y ation, a body which be greatest who strive hard follow the example of H Pure in Heart."

When the weather to see great numbers of land and grading the ro R. towards Alberni. T beautiful part of t work for many men wh new settlers will co the railroad is construc

Children have kind I that the Hindus who a rainy weather, will get danger of forgetting that cold and hunger and lon fathers and brothers wo places. It is a long whill people of people of every nation and it seems as if the g

Everybody in Victori

streets, more water and sheds, and what everybe done. If people join toge place to live in next yea say that all the streets

householder in town sho kept in the very best ord

much to keep the street little care. By the way, going to do about beau and covering the bare to