

WOMAN'S WORLD.

BY OUR OWN REPORTER.

THE FASHIONS.

Summer wraps have a variety in form this season which ought to furnish a suitable model for every style of figure; but making a satisfactory selection seems to be quite as difficult as ever. There are round capes ruffled with silk lace and chiffon; mantles, pelerines, and mantillas, coats and jackets of every imaginable shape; but the dominant style in London is a close short jacket with cape sleeves. The French garment of this kind is loose, yet cut to reveal the lines of the figure, and handsomely embroidered with gold. It is often fastened at one side like the fashionable bodice and the cape sleeves are of lace with loops of satin ribbon. Round short capes of black taffeta covered with hemmed or pinked ruffles of the same silk are very much worn, and do not require an expert hand to make them. Pretty capes, too, are made with a deep, square yoke of jetted satin and wide kilted ruffles of black chiffon or lace on the edge. Little ostrich tips are used in the ruff at the neck, which is very full, and wider at the back than in front. Ruffles of black chiffon, covering a taffeta foundation, make a pretty wrap, with knots of black satin for a finish.

The turban, trimmed with tufts of flowers and a scarf, is the latest fancy in millinery, and it is very pretty and becoming when the hair is arranged perfectly. Gold canvas is one of the features of dress at Queen Victoria's drawing rooms this season, and entire bodices and the fronts of dresses are made of this material, which is often made more beautiful by little sprays of diamonds and pearls.

The quaint figured muslins and cotton dress materials with tiny rosebuds and colored flowers of various sorts suggest the old time patterns worn by our mothers; but in the midst of all these brilliant colors in the list represented in cotton dress goods. Bright red and yellow and green organdies are made up over the same to intensify the color and are trimmed with black baby ribbon and lace. Among the latest novelties are the dimities with lace stripes at close intervals and white figured muslins with interwoven colored linings.

The accordeon Polish caps, such as were worn in the early days of Queen Victoria's reign, are worn by the small boys in England, and are embroidered with "V. R. 1837-97." The early Victorian bonnet is the correct shape for the little maids.

Rumor says that the ladies who are to attend Queen Victoria's jubilee garden party at Buckingham Palace are to wear Victorian hats and bonnets, the real old, time-honored poke; but the deft fingers and exquisite taste of the French milliners can work wonders in becoming effect before a time arrives. A miniature poke bonnet has great possibilities with a pretty young face inside. The gowns are to be a compromise between the old and the modern styles, which shall harmonize with the quaint head-gear.

Victorian coiffures, which consist of one or two upstanding loops of hair on the top of the head, with a bow of ribbon and a comb for a finish at the back, are the English fashion.

Aprons of ample proportions are said to be the fashion in Paris for home wear either morning or afternoon, and they are made of alternate rows of ribbon and lace insertion, printed silk, or flowered muslin trimmed with lace.

The craze for violet, mauve, and all the shades of purple has extended to the corsets, and yards of violet silk and satin, either plain or flowered, are made up in this important article of dress.

Petticoats of écoré linen batiste with colored polka dots are sold in the shops for summer wear, and they certainly have qualities of comfort on a hot day which silk does not possess.

The height of the season's extravagance is displayed in the parasols with their costly handles of crystal, amethyst, enamel, tortoise shell, and gold set with jewels, and fine quality of materials and trimmings. Expensive lace is put on the silk in appliqué, and embroidery of fine beads is used for decoration. Real lace parasols have been revived again, and the variety in chiffon and mousseline de soie, ruffled, ruffled, and accordeon-plated, is beyond description. But there are no end of inexpensive parasols of silk, dainty muslin, and embroidered batiste lined with a color. Black and white striped silk is one of the novelties in covering, and narrow black velvet ribbon is the trimming.

Bangle beads and blonde lace have come back from the past, with a claim for consideration. Picture hats of white Leghorn and fine black straw are the latest productions in millinery. They are very large, with black and white ostrich feathers for the principal trimming. To these are added pink roses, black velvet bows, lace, and rhinestone ornaments.

The English walking hat with the brim rolled up a little at each side is brought out in great variety as to shape of crown and kind of straw; the most stylish one of all is the Panama, trimmed severely with black wings and black satin rosettes.

Tartan plait silks are used for wide draped belts on both day and evening gowns.

Ribbons of graduated widths, put on straight around or in intricate patterns, are a very fashionable skirt trimming.

The new short waists of transparent materials are improved by a fitted and boned lining of lawn in some plain color.

Broad effects across the shoulder and a small waist, are the two things con-

sidered very desirable in a gown, but the prevailing style this season seems to be a slightly pinched front cut like a pinafore to show an under bodice of lace or chiffon.

Grenadine both plain and fancy takes high place among summer dress fabrics. Grey embroidered tulle, orange velvet, Venetian lace, a cluster of Mermet roses, and a very unique buckle of French brilliants form a lovely model for an evening hat made by Virot.

Canvas is still very popular and seems stoutly to resist the invasion of double-faced cashmere and mohair—two rivals of canvas now in the field.

Canvas lined with color is very attractive, and matrons even of quiet tastes may indulge in gowns of this description. It choice inclines to black, canvas lined with lime-green, certain shades of blue, or even rich tones in red, are used for elegant gowns for middle-aged women as well as for younger wearers. Iridescent garnitures may finish the bodice and sleeves, or jet if preferred, but always jet of the finest quality.

Senora, the new bright shade of Spanish red, is slightly less vivid than cherry color, but more brilliant than either the geranium or Danish dyes.

The old-style barège is revived in quantities almost as sheer as grass cloth. Patterns of this material are shown in new varieties and colorings, and another pretty fabric is Turkish crêpe in lovely summer tints.

The new waists and jacket bodices grow more and more elaborate, and each novel conceit in the way of decoration seems a little prettier than the last; and the art of making these tucked, filled, shirred, Vandyked, slashed, velvet edged, or ribbon trimmed combinations a perfect success is now a study for the modiste.

THE HOUSEHOLD.

A serviceable and practical cover for a dining room table when not in use is made by purchasing an unbleached tablecloth of the required length, selecting a scroll or some large, effective pattern, and outlining this in wash silks the colors to harmonize with the furnishings of the room. This cloth, besides being easily laundered, makes an attractive cover.

Two or three oyster shells thrown upon the fire with the coal will help to absorb any clinkers that may be gathering in the stove.

It is said that polishing silver ware by rubbing it with oatmeal is a good plan. It is worth trying, for it cannot harm and it may do good.

For removing the stains of fruit from table linen, oxalic acid, javelle water, boiling water, and milk are all recommended, together with many other liquids. Our grandmothers removed all such stains at this season, "laying the linen upon the grass when the fruit trees are in blossom."

To earn money for her Easter offering one girl filled the shells of English walnuts with wax and sold them for work baskets. A three-inch length of baby ribbon fastened the two halves together at one end, and each half was filled with melted wax. The shells were pressed closely together at the end where the ribbons were pasted, and a space was left at the other end through which the thread could be drawn when the wax was needed. The ribbon loop served for fastening the shell to the side of a basket. One of these contrivances makes a pretty addition to one's useful articles.

When using cabbage for cold slaw, cut it into ribbons an hour or more before it is to be used and let it stand in ice water until the last moment; then drain it upon a soft cloth to remove the water and pour a French dressing over it. If once tried thus it will always be treated in this manner.

Many a housewife is disheartened when she finds that the house into which she has just moved was inhabited before she arrived, and that already her nicely cleaned beds are being occupied. A sure death for such invaders is benzine. It will at once destroy all insect life, and does not injure carpets or furniture. Fill a long-necked can with this fluid and apply it thoroughly in all cracks and crevices where the bugs or their eggs may be. Leave the doors and windows open and the odor will quickly evaporate. Benzine should be used only in daylight, as it is very inflammable, and must not be carried near an open fire or a light.

A fact worth recording is that the female employees of many German factories are forbidden to wear corsets during working hours.

Physicians say that the fashion of simplicity in summer homes is in direct consonance with a craving of human nature. The heavy furnishings of winter drawing-rooms and living-rooms are distasteful for systematic causes when the breath of July is over the land. For this reason the summer housekeeping should be simple. Fine floors, covered here and there with rugs, wood furniture with graceful curves but no carving, plain, almost unpicture walls, the thinnest draperies, if any at all, are a positive remedial agent to the spirit worn with the winter complexity of city residences as well as city life and cares.

POINTERS ON COOKING APPLES.

A correspondent in the Toronto Empire and Mail contributes the following article in regard to practical methods in cooking apples:

Apples have kept wonderfully well this year, and are just now found in the market of good size and excellent bakers. This is fortunate for the housekeeper, as nothing else quite fills their place until strawberries are thoroughly ripe, and therefore cheap. Home made baked dumplings are easily and quickly made,

and when the pastry is a delicious cross between biscuit and pie-crust, they are far more digestible than the latter. The family doctor assures careful mothers that warm soda bread may occasionally be given to children and delicate people with impunity; it is hot bread or biscuits raised with yeast that requires a ploughman's digestion. For dumplings, peel and core the apples and fill up the centre with sugar. Make the crust by sifting a spoonful of baking powder with a pint of flour; into this rub between the hands butter and white drippings or lard, half and half, about half a cupful. Stir up with a fork into a dough just soft enough to handle; it will take about a cupful of cold water. Roll out once, into a sheet, a little thicker than pie crust, cut in small squares pop a prepared apple in the centre, bring the four corners together, and get into a quick, but not too hot oven at once. Fifteen minutes should suffice to puff out the apple, and in twenty minutes the dumplings should be brown and flaky. Send to the table hot, and eat with hard sauce made by mixing vigorously together a quarter of a cup of butter and one of powdered sugar; warm the bowl and beat the butter to a cream first, add the sugar gradually, then the beaten white of an egg.

FLAKY PUDDINGS.

Boiled puddings have always appealed to the men of the family, and indeed, if the road to a man's heart lies down the "little red lane" of childhood's days, doubtless this delicacy is a short cut thereto.

Rhubarb pie plant will soon be at its best, and this and gooseberries make a pudding that, once tried, will become a settled favourite. It is made as follows:—

Into a pint of flour, sifted with a teaspoon of baking powder and small one of fat, rub between the hands a teaspoon of suet finely chopped and free from strings. Mind that the suet is cool, and therefore firm and hard, when used. Mix up with ice cold water, stirring with a fork into a dough just soft enough to handle. Roll out into a sheet a little thicker than pie crust; have ready greased a 2 quart yellow bowl with a rim, line top and sides with the dough, then put in a layer of rhubarb peeled and cut in thick squares, sprinkle a quarter of a cup of sugar over this then a layer of hulled gooseberries and more sugar, and so on, layer after layer, until the bowl is heaping full. Now pour in a quarter of a cup of water, then tie all securely down with a cotton flannel cloth, rough side out, wrung very dry out of cold water and well floured. Put a mullin ring or iron stand in the bottom of a large ham boiler, stand the pudding on this fill and keep replenished carefully with boiling water, and boil for two hours. When sending to table run a knife between the pudding and bowl, and turn out in a shallow punch bowl. There will be plenty of rich juice, the crust will be light and flaky, and the appearance of the pudding very appetizing. Eat with hard sauce. All sorts of juicy fruits are suitable for this pudding.

A DELICIOUS TURNOVER.

Upper crust is what we all deem a delicacy, and yet the much-abused under crust may be made to rival it in lightness and to exceed it in flavor. Any house-keeper who once tries a large turnover, by way of pudding or pie, made carefully after the following recipe, will find once a week, while fruit is plentiful, no other toot to serve it. By the time rhubarb has lost its spring tenderness and flavor other fruits will be coming in, one after the other, each one of them, strawberries, raspberries (always sprinkled with red currant juice), blackberries, huckleberries, and each and all lend themselves to this particular dish in such a way that each one seems better than the preceding, although that was pronounced perfect at the time of serving. Indeed, so popular is this dish "right side up, when upside down," that the notable housewife who introduced it to the writer is invariably asked for the recipe when a guest partakes of it for the first time.

Nothing could be easier to make, and success is sure if the oven bakes well on the bottom. It may be necessary to take the shelf from the bottom at first, and to slip it in again if the crust browns before the fruit is cooked. With this precaution in mind, proceed thus: For a quart or three pints of fruit or rhubarb cut in squares, allow a generous pint of flour sifted with a heaping teaspoon of baking powder and half a teaspoon of salt. Rub into this half a cup of hard shortening, half butter and half white dripping or lard. Mix with about a cup of cold milk into a dough, only just soft enough to handle. Roll out once into a sheet about half as thick as for biscuits. Keep for this purpose a bright tin dripping or biscuit pan, grease it and line bottom and sides with crust, put the fruit in layers, sprinkling sugar between, allow a heaping breakfast coffee cup to a bunch of rhubarb. At the last moment sprinkle over all about quarter of a cup of cold water. If the oven is right and the crust begins to bake at once, all soginess will be avoided. A large square meat dish is just the thing in which to serve this. Allow the first hand blistering heat to pass away from the pan, then put the dish over it; grasp with a cloth in each hand, after running a knife around the edges and under the centre, and the turnover will present a most appetizing appearance, especially if the fruit has not been stinted. A well-beaten egg added to the milk makes the crust a little more tender.

A PUNY AND FRETFUL BABY.

This is now quite unnecessary. Like many others, you may have your baby fat, laughing and happy, if you give it Scott's Emulsion. Babies take it like cream.

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Has your doctor failed to cure you? I am an experienced woman's nurse, and I have a Home Treatment for your weakness which will not fail. Forward full private advice and description FREE upon receiving your address, with stamp. I wish to reach those women only who require assistance, hence I adopt this method, as I can explain fully by letter the action of my remedies. Mrs. E. Woods, 878 St. Paul St., Montreal.



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THE BIG TREE WAGER.

A CROSS SECTION OF A GIANT OF THE CALIFORNIA FORESTS SENT TO LONDON TO SETTLE A WAGER DISPUTE.

Some idea may be obtained from the following report of how rich men settle their wagers. The German ship Maria Hackfield, loading at San Francisco for London, took on board on Saturday last a piece of cargo consigned to William Waldorf Astor. It is a great slab of red wood, the cross section of one of the big trees of California, 14 feet 4 inches in diameter.

It will decide a wager in favor of Mr. Astor, and will demonstrate that he did not tell a whopper about big trees to the Britishers.

At a dinner party given some time ago in London, during the story-telling stage, Mr. Astor spoke about great red woods. Some of his hearers were skeptical. This nettled Mr. Astor, and to prove his assertion he offered a wager that he could procure from one cross section of a California big tree a table large enough to accommodate all the forty guests assembled. The wager was accepted, and hence the shipment. The piece of redwood was cut from one of many giant trees of Humboldt county forests. There is not the least blemish in the piece. Heavy wire cables were bound around its outer rim and heavy planks protect it from being split. It is about three feet thick, and weighs about nineteen pounds.

THE TRADE IN FURS.

A BUSINESS IN WHICH THE UNITED STATES HAVE A LARGE SHARE.

The exports of American furs, obtained chiefly in Alaska, amount to \$4,000,000 in a year, and nearly 70 per cent. of them are sent to England. The importations of foreign furs or manufactured articles into which fur enters as the chief material amount in a year to \$10,000,000, or more than twice as much as the exports. The American trade in furs has been largely stimulated by the yields of Alaska. From 1870 to 1890 the Alaska Commercial Company paid to the United States \$50,000 a year and \$2 for each seal taken for the sole privilege of taking seals in Alaska. The sealskins, in cases holding from 200 to 300 each, are shipped through San Francisco and New York to London. From 1868 to 1890, 2,412,000 sealskins from Alaska were sold in London.

The average annual collection of furs on United States territory is as follows: Badger, 5,000 skins; bear, 15,000; beaver, 200,000; buffalo, of no account; fisher, 12,000; fox, all kinds, 150,000; marten, 130,000; mink, 250,000; muskrat, 3,000,000; opossum, 250,000; raccoon, 500,000; sea otter, 2,000; skunk, 550,000. In 1890 there were 484 fur establishments in the nation, of which 281 were in New York, and though there has been a decline in late years in the popularity of some fur garments in consequence of the mildness of the winter seasons, the business in American furs of the cheaper grade is on the increase, and the proof of this is found in the fact that while the exports of furs from this country were larger in 1896 than in the year preceding, the importation of fur goods declined.

VACCINATION AT NEW YORK.

THREE THOUSAND CHILDREN VACCINATED IN ONE WEEK.

The biggest crowd of persons that ever assembled at the office of the Health Board at New York for free vaccination gathered at the Criminal Court building last week. There were over 1,500 mothers carrying babies in their arms, and about a thousand children clinging to mothers' skirts. The babies all seemed to cry about the same time, and their screams so annoyed the Police Magistrate sitting in the Centre Street Court that he stopped proceedings and sent for Janitor Daniels. The janitor telephoned to Police Headquarters, and a squad of policemen was sent to preserve the peace. The policemen succeeded in getting the women and children out on White street; but the babies continued to cry, police or no police.

Five doctors were busy all day in the free vaccination bureau, but they succeeded in vaccinating only 620 babies.

Five policemen then tried to explain to the Italian and Polish mothers that they would have to come back some other day. Explanations were useless. Janitor Daniels got the cops to drive the crowd into the middle of the roadway, while he shut the big iron gates leading to the building. Then the policemen made motions to move on, and the women began to help the babies cry.

"In all my experience I never saw anything to equal it before," said Dr. Benedict. "During the past week our staff has vaccinated over 3,000 children. The Italian mothers believe that May is the best time to have their children vaccinated."

A certain gentleman having grey hair, but in every other respect unexceptionable, for a long time wooed a fair lady in vain. He knew the cause of her refusal but was unable to remove it until a friend informed him of the existence of Luby's Parisian Hair Renewer. He tried this sovereign remedy—result, magnificent chevelure and a lovely wife. Sold by all chemists.

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Bank Dividends and Annual Meetings.

LA BANQUE VILLE MARIE. Notice is hereby given that a dividend of three per cent upon the capital stock of this institution has this day been declared for the half year ending 31st May, 1897, and that the same will be payable at the head office in this city on and after the first day of June next. The transfer books will be closed from the 17th to the 31st of May next, both days inclusive. The Annual General Meeting of the Shareholders will be held at the head office, 183 St. James street, in this city, on Tuesday, 15th of June next, at noon. By order of the Board. W. WEIR, President. Montreal, 21st April, 1897. 41-5

LA BANQUE JACQUES-CARTIER. DIVIDEND No. 68. Notice is hereby given that a dividend of three (3) per cent for the current half year, equal to six per cent per annum upon the paid-up capital stock of this institution, has been declared, and that the same will be payable, at its banking house in this city, on and after Tuesday, the 1st day of June next. The transfer books will be closed from the 17th to the 31st May next, both days inclusive. The Annual General Meeting of the Shareholders will be held at the Banking House of this Institution, in Montreal, on Wednesday, the 16th day of June next. The chair to be taken at noon. By order of the Board. TANONDE BLEVENUE, General Manager. 41-4