

WOMAN and HER WORK.

I never could understand why, when a fashion which has been so hideous in itself, and so utterly unbecoming to all who adapted it, as to be a joke to succeeding generations has finally gone out, and become deservedly obsolete, some one with more leisure than sense should spend valuable time in trying to revive it; somehow it makes one think of the time honored newspaper remark, that the fool-killer is not attending to his duties properly. We have all of us wondered how our mothers and grandmothers ever consented to disfigure themselves in the days of their youth, with the plain bands of hair they wore smoothed down over their ears, hiding the prettiest part of their faces, and detracting from their charms to an extent no modern belle would ever endure.

Little did we dream that even in our own day some misguided person would actually try to revive that horror of yesteryear, but I am very glad to say that the effort has so far met with the discouragement it deserved, the woman of the period having too much good sense, and good taste to destroy her comeliness by hiding her ears, the beautiful natural line in which the hair grows on the temples, in most cases, as well as the temples themselves. So I think we may safely consign the new-old-fashion to the oblivion it deserves.

In speaking last week of the extremes to which the wide skirts are carried, I forgot to mention that skirts are actually worn in New York by the ultra-fashionable, which start from a twenty inch belt, and actually spread out to 27 feet at the foot; it seems incredible but it is a fact, and also that some of the skirts really measure ten yards or 30 feet, around the hem; and this in spite of the fact that a five gored skirt measuring four, or four and a half yards around the foot is wide enough for anyone to wear with comfort, and when it gets beyond that width it is simply an eccentricity and of no benefit to anyone. I should be very sorry myself to go back to the sheath skirts of three years ago, with their miserable trick of catching around your feet as you walked, and almost tripping you up at every step; and their still more disagreeable way of getting sagged at the knee almost as badly as men's trousers—but I do dislike to see good material wasted, and I confess that I look longingly back to the winter, only three years ago, when I made myself an entire dress, well cut, and in the height of fashion in every respect, out of three yards of 46 inch blue serge. There were seven yards in my last gown and except the comforting knowledge of being in the front rank of fashion, I really cannot see that I have much to show for the extra expense.

Although summer is nearly over with us, "The Sidewalks of New York" are still thronged with a bewildering variety of elaborate summer novelties. The weather here is still insufficiently warm, and autumn costumes will scarcely be thought of before next month.

But as the end of the summer approaches the materials, though still cool and fresh looking are scarcely as transparent and gauzy, as they were last month. A very favorite costume and one by which the distinctly feminine woman may be picked out from a motley crowd of others fairly, well dressed consists of rough linen, made with very full skirt, the seams overlapped at the foot of the dress and fastened with three or four dull pearl buttons. The upper garment is a very box fronted reefer of the same material, double-breasted, and fastened with the pearl buttons, and opening over a bloused white silk bodice, or a loose fronted skirt waist, in some of the very striking plaids, so fashionable now. A sailor hat of rough straw, with the brim loaded with wild flowers, a chiffon veil tucked neatly under the chin, linen shoes, and linen colored silk gloves, finish a costume which, simple as it is, marks its wearer at once, as one of the inner circle, as it were the *creme de la creme*.

Many materials that are not linen, resemble it so closely in color and weave that it is difficult to tell the difference, linen color being one of the popular tints of the day. Silver gray is another favorite color, which is very effectively combined with black.

A new seersucker, which resembles the material we used to call seersucker only in name, has been introduced very lately and is far prettier than the cotton crepons with their crinkled stripes, which we thought so lovely when they first came in. The puffed stripes of the new fabric have a brilliant silky appearance, and are separated from each other by bands of lace patterned open work. Dresses made of this, are lined throughout with India silk, and make most charming summer gowns.

A striped goods of all kinds are in great favor, and seem to divide the honors with plaids. Some wide stripes are shown, but the majority are fine, the quality and beauty of the material seeming to increase as the stripes grow narrower, some of the hair-line striped goods being especially lovely.

Many of the new princess dresses either open, or have the effect of opening over a petticoat of different material and color; the skirts hang full in the back, and flare

at front and sides, without the ever present godet plaits. When the appearance of being worn over a petticoat, is desired, a box plait on each side of the front breadth gives the desired effect. The sleeves have puffs below the shoulders, and a much frilled fichu is worn with many of them, early as it is, the general style of the new autumn goods has been pretty well defined the edict being that popularity will be pretty evenly divided between materials showing the mohair and alpaca brilliancy of surface and those which are crinkled like crepon. In silks, I am afraid that the day of the soft surah weave is over for the present, all the newest silks being of the taffeta variety, closely woven, glossy and crisp. It is predicted that the day of the round fancy waist is over, and the death knell of the full blouse has rung. I am not sorry for the downfall of the blouse, because I think it was a mistake, and I could never understand its popularity. It was becoming to a very few figures of the sylphlike variety, but a perfect disfigurement to the average and the fancy waist is quite another matter and I fancy we shall not let it go without a vigorous protest. At the very worst it will take at least a year to effect such a revolution, as the downfall of the fancy waist so popular with all classes of women. I must confess that the revival of the Marie Antoinette styles looks more like the doom of the separate bodice and skirt, than any fashion yet, because it would take a very vivid imagination to picture the fair queen wearing the frilled and flounced fichu of which she was so fond, tied over a blouse waist; but may the day be far distant—far enough to allow us at least time to wear out all our pretty skirts, and the blouses which do not match, but on which we have expended so much time, and thought. I wonder why it is that the fashion authorities never can let well enough alone, but no sooner have they evoked a really pretty and sensible fashion which takes with everybody than they search their brains to devise something entirely different which will supersede it.

Woolen goods in canvas wear, very soft, and rich looking, and also very open, are being imported, to be used as a sort of relief from the crepon fabrics; and will be made up with velvet.

Once more the rumors have been revised that the big sleeve has reached the zenith of its popularity and will soon follow the blouse, into the limbo of obscurity but the intelligent observer who reads this prophecy for the twentieth time hitherto herself to her wardrobe, gazes upon her new dress and after counting the seams in the sleeves to assure herself that they contain three widths she returns to the fashion article with an easy mind, and a scornful smile, as one who has had experience of the ways of fashion writers, and is not easily imposed upon.

The redingote of 1830, whatever that may be, is one of the most fashionable of autumn garments. I confess that I would like to see one before attempting a very elaborate description of the new favorite, but I know they have a long fluted skirt, and it must be wide as well as long, since it is worn over the dress and is nearly as long as the skirt. It is made of taffeta silk, either plain or shot; it is unlined, and finished with a broad collar and revers tailor stitched; or close lined with a contrasting color. Single width veiling is almost a thing of the past, the veil of the day being so wide as to form several folds under the chin. Black chiffon with white dots, or white with black are the favorites for summer wear, but I think white veils should be put down by legislation if possible, as they are almost impossible to see through, and must be very hard on the eyes.

Once more the peach season is with us, and the thoughts of the careful housekeeper turn thrifly towards preserves, self sealing jars and peach marmalade. If the housekeeper happens to be an American she calls it "peach butter" but it is about the same, as far as the taste goes. I don't know of any fruit which can be utilized in so many delightful ways, as the peach; it is not only one of the nicest preserves made, but it can be used in a variety of dishes, and makes the most delicious frozen and supper dish when either frozen into ice cream made into a meringue or a sherbet.

I have seen many excellent recipes for preserving peaches, most of which I am publishing today, but some of them are much more trouble than is really necessary, and make preserving day a real terror to the household. My own recipe—and though I do say it, who should not, I have yet to taste preserved peaches better than my own—is so easy, and so little trouble that I am going to give it first place, entirely on its merits.

Preserved Peaches.

Pare as thinly as possible, cut in halves, removing the stones, weigh the fruit and allow three quarters of a pound of sugar, to a pound of peaches; put fruit and sugar in alternate layers in an earthenware pan and set away in the cellar until next day,

when it will be found that sufficient syrup will have formed to make the addition of water unnecessary. When ready to make the preserves, put the peaches out into a separate dish, and the syrup well, as a quantity of sugar will have settled in the bottom of the pan, and if necessary rinse the sugar out with half a teaspoon of boiling water. Turn the syrup into the preserving kettle, and when it boils up well, skim, and put in the peaches, being careful not to crowd them by putting too many in the kettle at once. Boil for twenty minutes and lift out carefully with a wire spoon it possible. Put them directly into the jars filling each a little more than half full, pour in the syrup until quite full, and screw down while hot.

For canning peaches make a syrup, allowing one and one-half pounds of sugar and half pint of water to every three pounds of fruit. Peel the peaches and lay in cold water to keep them from discoloring until wanted. When the syrup is boiling put the fruit in, taking care not to crowd, and cook five minutes, remove carefully and place in jars. Pour the hot syrup over the fruit and seal. Use self-sealing jars.

To make peach marmalade: Peel and quarter the peaches and put them into a porcelain-lined kettle in the proportion of four quarts of fruit to a generous pint of water. Cover and cook forty-five minutes, then add two quarts of granulated sugar and cook slowly until the mass is as thick as required. This will take about three-quarters of an hour. Just before taking them from the fire add the juice of two lemons. Turn into glasses, and when cold cover.

To make brandy peaches: Select firm but ripe fruit; peel and boil in a weak syrup until a fork can be stuck into them easily. Take the fruit out, drain and put in jars. Have ready a rich, hot syrup made with three pounds of sugar and a half pint of water, and fill the jars containing the fruit with equal parts of the syrup and white brandy. Cover at once.

Excellent pickled peaches are made in the following manner: Boil together three pounds of sugar, three pints of vinegar, and an ounce of stick cinnamon. Take seven pounds of sound ripe fruit and rub them with a cloth to remove the fuzz. Stick two or three cloves in each peach and put them in the hot syrup and cook slowly for ten minutes. Turn into a stone jar with the syrup and cover. The following day throw off the liquid, heat, and turn over the fruit again.

Peach meringue pie is delicious, and is made thus: Line a deep earthen plate with a rich pie crust which has been rolled very thin. Peel and slice enough peaches to fill the plate very full, and sift sugar over them. Crack half a dozen of the peach stones and take out the meat, blanch, chop fine, and scatter among the fruit. Bake in a moderate oven. For the meringue use the whites of two eggs beaten to a stiff froth and two tablespoonfuls of sugar. Spread over the peaches, and return to the oven and brown lightly.

Peach foam is a delicate dessert, and may be made with fresh or canned fruit. Soak half a box of gelatine in half a cup of water for two hours. Boil a cup of sugar in a generous cup of water ten minutes. Place the pan containing the syrup in another pan of boiling water and add to the syrup six tips or a pint can of peaches that have been cut into small pieces, and cook ten minutes longer, stirring often to mash the fruit. Add the gelatine and as soon as dissolved take it from the fire and stir until it is cool. Add the beaten whites of five eggs and stir until the mixture begins to congeal. Turn into a mould and set away to harden. It is to be eaten with a sweetened cream.

A very old but always good dessert is peach batter pudding. Use sound, ripe fruit, and peel enough to fill the dish required, placing the peaches close together, and pour a half cup of water over them. To make a batter, mix together one pint of flour, two tablespoonfuls of sugar, a salt-spoon of salt, and two tablespoonfuls of baking powder. Rub through a sieve and add one cup of milk and two well beaten eggs. Stir until a smooth dough is formed and add three tablespoonfuls of melted butter. Pour this batter over the peaches and bake or steam. It should be eaten hot with a rich wine sauce.

Peach shortcake is considered by many

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finer than strawberry. Peel and slice one dozen mellow peaches. Put the fruit in the dish, sprinkle with granulated sugar, and let stand a half hour. Mix well together one pint of flour, one and one-half teaspoonfuls of baking powder, one teaspoonful of sugar, and a quarter of a teaspoonful of salt. Rub into this mixture with the fingers three spoonfuls of butter and add a scant cup of milk. Sprinkle a moulding board with flour and roll the dough out to an inch in thickness and the size of jelly-cake tin. Place on buttered tins and bake in a hot oven about a quarter of an hour. When the cakes are baked, with a sharp knife split around the edge and break apart. Butter the lower piece and spread thick with the sliced peaches. Place the other cake on top of the peaches and cover over with the remaining fruit. Serve hot with cream.

A favorite New England delicacy is called peach fritters. Make a batter of one quart of flour, one cup of lukewarm milk, and three-quarters of a yeast cake dissolved in a little water. Set to rise in a warm place; this will take from four to five hours. When light add to the mixture three well-beaten eggs, two tablespoonfuls of sugar, a piece of butter the size of an egg, and a little salt. Mix with the hands as you would raised biscuit. Break off small pieces of the dough and spread out thin with the hand. In the centre place a peach that has been cut in half and the stone removed. Roll the dough around it to make a ball and leave on the moulding board to rise the second time. When again light fry slowly in very hot lard. The fritters are to be eaten with powdered sugar on a liquid lemon sauce.

A pudding sauce is very nice flavored with fresh peaches, and is made as follows: To half a cup of butter add a generous cup of powdered sugar and beat together until light and creamy. Rub through a sieve two or three ripe peaches and add to the creamed mixture, and it is ready to serve.

Probably It Had

He—I never saw anything like this tide. Here I have been pulling steadily for ten minutes and we don't seem to have moved a foot. She (after a pause)—Oh, Mr. Stroker, I've just thought of something—the anchor bolt overboard a while ago, and I forgot to tell you. Do you suppose it could have caught in something?



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Express for Campbellton, Pictou and Halifax	7.00
Accommodation for P. du Chene	10.5
Express for Halifax and Quebec	12.3
Express for Quebec and Montreal	1.4
Express for St. John	1.4
Express for Quebec and Montreal	1.4

A Buffet Parlor Car runs each way on Express trains leaving St. John at 7.00 o'clock and Halifax at 7.30 o'clock.

Buffet Sleeping Cars for Montreal, Lévis, St. John and Halifax will be attached to trains leaving St. John at 22.10 and Halifax at 18.40 o'clock.

TRAINS WILL ARRIVE AT ST. JOHN

Accommodation from Sydney, Halifax and Montreal (Monday excepted)	5.00
Through express from Montreal and Quebec (Monday excepted)	5.00
Express from St. John	5.00
Accommodation from P. du Chene	12.30
Express from Halifax, Pictou and Campbellton	12.30
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The trains of the Intercolonial Railway are heated by steam from the locomotive, and those between Halifax and Montreal, via Lévis, are lighted by electricity.

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D. FOTTINGER, General Manager. Railway Office, St. John, N. B., 30th June, 1895.

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