

"ASTRA" TALKS WITH GIRLS.

Correspondents seeking information in this department should address their queries to "Astia," Freeman, St. John.

LOLLY POP, St. John.—It depends a good deal on the way in which the praise is given, I have sometimes heard one girl praise another, and I know, just from the way she did it, that she hated the girl she was praising; but I certainly do believe that one girl can praise another, and admire her beauty, in all sincerity, and without a particle of jealousy. I am so fond of my own sex, to think otherwise, and besides I know that I love pretty girls myself and as I am a woman, I don't see why others should not be the same.

MARIAN ERLE.—You are welcome back again, it is some time since I have heard from you. (1) I think there is more than one, but, the names do not appear. It is published, as I dare say you know, by The Sabiston Lithographic and Publishing Co., at No. 4 King street East, Toronto, and at the Gazette building, Montreal.

in his manner and that, although you are unchanged yourself, you would prefer to give him his freedom at once, if he has grown weary of you rather than have the engagement continue after he has ceased to care for you. (2) No, I think the first love is seldom the best, although no after love is ever quite the same. Few of us would marry the man we loved first, even if we had the chance, once the glamour has worn off and we see him as he really is not the impossible pieces of perfection we imagined him. (3) Your writing is odd and rather cramped, but you could easily improve it, if you had the time. Try to cheer up, and believe that there may be a great deal of happiness in store for you yet. Let me know how things turn out, before you go, as I should like to hear.

DEACON, St. John.—What a delightful little deacon you are, and how the beginning of your letter moves my heart? Of course you can be in it and welcome. I think Dickens, but I am fond of Thackeray too. Yes we have an engraving of Addison and he has a fine face, but a very sad one I think. If you know anyone who is fortunate enough to possess some volumes of the Spectator or the Guardian, very old books indeed, published in the last century, you will find plenty of Addison's writings. He also wrote on political subjects, and was a poet of great merit. It is a favorite name of mine. Very pretty indeed. Geoffrey is quite well thank you, and I don't know whether I will give him your love or not, it might make him too conceited, but I will bug the pup. You may like Geoffrey as much as you please, because he has got very curly hair, beautiful hair in fact, and of course I am very fond of him, it would be strange if I was not. I do not quite understand your query about the Knight of the Garter, are you speaking of some special character, or do you mean just an ordinary knight of the garter? Tell me where you saw the term, and I will understand. You did not ask too many questions at all, and I answered you as soon as I could, I have such piles of unanswered letters on my desk.

HOW TO PREPARE A TABLE.

A Bright Housewife Can Do This With Very Little Expense. If our "good plain cooks" could only be induced to garnish their dishes and serve them up daintily they would be far more appetizing says the Chicago Journal. This involves little labor after all, and is within the reach of every housekeeper. Parsley, especially, gives an edible look to even a dish of cold meat, and a box of it will grow easily in a sunny window all winter and require little or no care. A few sprigs around a dish, a little chopped up and sprinkled over fried potatoes or a beefsteak, makes all the difference in the world in their appearance. Take up some nasturtium roots in the autumn, cut back the ends and the buds, and in a few weeks they will begin to bloom again, giving you the prettiest decoration possible for your salads.

REASONABLE RECEIPTS.

Specialty Prepared from Practical Tests for the Laid Readers of "Progress."

How to Eat an Orange.

There is a time and a place for all things. There is also a best time, and a best place, at least, to eat oranges. Time; the first thing in the morning. Place; your bedroom where no one that you will mind seeing you is present, because to be thoroughly enjoyed, the orange must be eaten something after the way in which a small boy eats a stolen melon, behind the fence; i.e.—Cut it in two and proceed without ceremony, and without even trying, to remove the peel, to make the best of it in a natural sort of way. There is no complete perception of taste unless the sense of smell have a share in the sensation, and by thus pressing the half or quarter of an unpeeled orange to your mouth and at the same time squeezing it gently with the hand, both these senses (if indeed they be two) share and share alike, and you get all the good that there is out of the orange. Being just before the bath or morning wash the fruit soiled face and hands is no inconvenience. To serve oranges at the table in any other way than as a fruit salad or a compote is delusion and a share. Above all don't be persuaded to use the "orange spoon" for that is the most unenjoyable and unsatisfactory way of all.

Frosted Oranges.

For all purposes choose Florida oranges, and the kind or brand known as "Indian River" are the best. Make a plain white icing as follows:—Put 1 cup of sugar, either granulated or powdered, and the whites of three eggs together into a bowl and beat rapidly with a wooden spoon, in a cool place for about ten minutes, or until you have a good white frosting too thick to run off, and yet thin enough to settle to smoothness. If it becomes too firm, thin by adding the white, or part of it, of another egg.

Prepare the oranges by peeling, removing the inner white skin, and separating the natural divisions, without breaking the covering or getting the pieces wet with the juice. Have a skewer or long splinter ready for each piece, and fill a large bowl with salt or sugar (sand would answer just as well) to stick the skewers in. Now stick the point of a skewer into the edge of an orange section, dip into the frosting, push the other end of the skewer into the bowl of salt, or whatever is used for the purpose, and let the pieces hang over the edge of the bowl in a warm place to dry.

Orange Honey Tartlets.

A rich sweetmeat variously known as orange paste, orange honey etc. is made as follows:—8 ounces of sugar, 2 large oranges, juice of two lemons, 2 ounces of butter, 4 yolks and the white of one egg, little rose water for flavoring. Put the sugar and butter into a bright sauce-pan, grate in the yellow rinds of the lemons, (using a tin grater, and scraping off with a fork what adheres), and squeeze in the juice of both oranges and lemons. Stir up and boil, add the eggs and let cook at the side of the range until it looks like melted cheese; use cold to fill tartlets and spread between cakes. The puff paste pattie cases, or small vol-au-vent cases described in this column some time ago, are nice for this purpose.

Hickory Nut Ice Cream.

A few days ago I was asked personally how many walnuts should be used to a quart of cream, for making walnut ice cream. I had to confess that I did not know; never having made a walnut ice cream and could not find it in any of my books. Since then I have found the following which will give the desired information, only substituting walnuts for hickory-nuts: one pound of hickory-nut kernels, 2 cups of sugar, 1 quart cream, 2 tablespoons of sugar burnt brown. Pick over the kernels carefully for pieces of shell, then pound them in a mortar with a little sugar and water added. Set 2 spoonfuls of sugar over the fire without water and let it melt and brown. Pour in a little water to dissolve it, then add it to the cream with the sugar and nut paste and freeze in the usual manner.

Baked Apple Dumplings.

For eight dumplings, use the same number of large tart apples, three cupfuls of flour, one cupful of butter, the juice of one lemon, two table-spoonfuls of sugar, about half a cupful of cold water, a level tea-spoonful of salt, and a piece of soda the size of a pea. Put the flour, salt, sugar, and butter in a chopping-tray, and chop until the butter is cut into little bits the size of a bean. Be rather scant in the measurement of the water. Dissolve the soda in it; then add the lemon juice, and pour the liquid upon the mixture in the chopping tray, chopping and mixing all the time. When the mixture becomes a smooth paste, sprinkle the moulding board lightly with flour, and turn the paste from the tray upon the board. Roll it down to the thickness of about half an inch; then fold and roll again, using as little flour as possible. Now put in a cold place, if possible on ice. Pare and core the apples, grate a little nutmeg in the centre of each apple, now cut off one eighth of the paste, or better divide the whole into eight pieces, and roll each piece separately into a round large enough to cover one apple. Place an apple in the centre of

ABOUT CHRISTMAS SLIPPERS.



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each piece of paste; then gather up the edges and press them together. Cover all the apples in this manner. Butter the bottom of a shallow cake-pan and place the dumplings in it, having the side where the paste was drawn together come underneath. Bake in a moderate oven for forty minutes. Serve with lemon cream sauce.

THE GRODERS DYSPEPSIA CURE CO.

THE GRODERS DYSPEPSIA CURE CO. GENTLEMEN:—My child is the picture of health to-day because I heeded THE advice of a friend and tried your remedy. Our baby was cutting his teeth last spring, and like many other children at such a time, he became very sick and feverish. We were so anxious about him that we called in two physicians, and did all in our power to relieve him. But he grew so much worse that we feared for his life. There seemed no hope of his recovery. It was then that a friend recommended your medicine, and we commenced its use. To our entire surprise the very small doses THAT which we gave each hour brought speedy relief. Our boy rallied quickly and soon became himself again. Other mothers have children who suffer precisely as mine did. It constantly in your remedy and keep it constantly in your house. I would not think my children safe without it. Very gratefully yours, MRS. FRANK E. NADAU, FAIRFIELD, MAINE.

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THE KIND.

But he grew so much worse that we feared for his life. There seemed no hope of his recovery. It was then that a friend recommended your medicine, and we commenced its use. To our entire surprise the very small doses THAT which we gave each hour brought speedy relief. Our boy rallied quickly and soon became himself again. Other mothers have children who suffer precisely as mine did. It constantly in your remedy and keep it constantly in your house. I would not think my children safe without it. Very gratefully yours, MRS. FRANK E. NADAU, FAIRFIELD, MAINE.

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