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FASHION AND FAFCY.

The warmest winter wraps have not yet become burdensome, but jauny little capes, reaching just below the elbows and utterly wanting in all the elements of comfort on a cold day, are such a popular variety of outdoor gar-ments that they are quite as much the fashion as they will be later, when they —ill be better snited to the temperature. will be better suited to the temperature. It is too early for novelties in spring capes, but the prospect is that every thing which can be designated by the name will be worn. They may be abort or long, double or single, but they will never leave us while the sleeves keep their present dimensions. They are too convenient, too easily made, to be soon discarded.

Velvet seems to be the popular ma terial for dressy capes, and they are all furnished with the godet plaits around the edge To correspond with the flaring skirts, lace, obiffon and jet are the most tashionable trimmings. The full neck ruche takes the place of the high flaring collars of the earlier season.

The tendency is toward single capes rather than double ones, and these are made very pretty with frills of lace and spangled yoke collars. One recently made for spring wear is a single cape of black velvet fitted on to a yoke which reaches to the shoulders and fits smoothly. Below this falls a frill of black accordeon-plaited chiffon, a little more than a quarter of a yard in depth, which is also carried down either side of the front and caught back at intervals like a jabot. Over the velvet yoke is another one of beads and spangles, and around the neck is a full ruche of chiffon.

An elegant French garment is made of black brocaded velvet, cut in a coawhich reaches to the knees and is close fitting in the back. The front is loosand cut away to show a vest of ermine. and the sleeves are wing-like affairs of black satin, trimmed with jet.

Spring jackets are to be much shorter than those which are now worn, and golf capes of rerge, with their bright plaid linings, will be as popular and useful as ever.

HOUSEHOLD HINTS.

The term "ventilation" is not by any means synonymous with a dangerous draught of air pouring into an apartment.

Systematic care of lamps is bettar than all the patent "fixings" ever invented, as a means of securing good light.

In trimming the lamp, simply remove the charred portion of the wick, and not the unburned, though blackened fibre.

To take out grease, mix two ounces of aqua ammonia, one teaspoonful of salt-peter, one ounce of shaving soap scrap ed fine, and one quart of soft water Let stand for a few days. When ready for use, sponge the spots well with it. washing out in clear water. Repeat, if necessary.

An old horsehair sofa, that has seen its best days, was transformed by clever fingers by sawing off the back and conerting the seat into a presentable divan. This was accomplished by replacing the horsehair with a pretty wild rose oretonne and covering large square pillows with the same material. The bair which was pulled from the discarded back served excellently to stuff the pillows.

oven too hot. You need only stir them two or three times. It will probably take about ten minutes to brown them.

MORAVIAN SUGAR CAKE.

Cut four ounces of butter into small pieces; add to it one pint of milk that has been scalded in a double boiler. Sift one and a half quarts of flour ; put it in-to a bowl ; when the milk is lukewarm, add half a compressed yeast dissolved, or a half cupful of yeast. Make a well in the flour and pour in the milk; stir in sufficient of the flour to make a thin bat ter; cover, and stand in a warm place two hours. When ready, add two eggs, well beaten, and a half-cupful of sugar and a tesspoon ul of salt; then atir in the remaining part of the flour. Beat this very hard; pour this into a greased shal-low pan and stand in a warm place about one hour, or until very light. Mix to-gether two ounces of butter and two teaspoonfuls of cinnamon; beat until smooth. Make little holes all over the cake; put down into each hole a little ball of this mixture. Bake in a moderate oven about one hour.



Which—Man or Shirt? Has the man grown, or has the flannel shrunk? Usually, the shirt's to blame. No, not that, either-but the way it's washed.

Flannels ought to be washed with Pearline. If you're buying new ones, start right. Have them washed only with Pearline (direction on every package) and they won't shrink. As for the old ones, Pearline can't make them any larger, but begin with it at once; it will keep them from growing smaller. It will keep them from the wear of the washboard, too.

Danger As one wash is sufficient to ruin fiannels, great care should be exercised as to offered by unscrupulous grocers or peddlers. Pearline is never peddled. S14 James Pyle, N.Y.



REV. FATHER KELLY'S THANKS.

Rev. Father Kelly's success, in his mission to Montreal, for the purpose of raising funds to aid in the completion of a church for his little congregation at A thens, Ont. has so far been very grati-fying. The Rev. Father expresses him-self in deep sentiments of gratitude towards the reverend clergy and parish-ioners of St. Mary's, St. Ann's, St. Gabriel's and the English speaking members of St. Jean Baptiste parish. He also re-ceived donations in kind and money from different persons throughout the city which he gratefully appreciates. On Sunday next, the 17th inst., he will preach a special sermon and take up a collection at evening service (7.80 P.M.) in St. Anthony's Church, where he will no doubt, on the anniversary feast of Ireland's patron saint, be given a generons greeting, for he is truly carrying on the work of St. Patrick in extending and preserving the faith amidst Erin's exiled sons and daughters.

Where Do You Get Your Lunch? Have You Ever Been to JAMES M. AIRD'S, 1859 Notre Dame Street, IF NOT, GO AT ONCE.

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CEALED TENDERS addressed to the under-burg Work," will be received at this offloe until Friday, the 15th day of March next, in-clusively, for the construction of a landing pler at Philipsburg, Missisquoi County, Que-bec, according to a blan and specification to be aren at the Post Office, Philip burg, and at the Department of Public Works, Ottawa. Tenders will not be considered unless made on the form supplied and signed with the ac-tual signatures of tenderers. An accepted bank cheque, payable to the order of the Minister of Public Works, equal to five ser cent of amount of iender, must ac-company each lender. This cheque will be forfielded if the party decilne the contract, of fail to complete the work contracted for, and will be returned in case of non-sceeptance of

will be returned in case of non-acceptance of The Department does not bind itself to accept

The Department does not blue there are the lowest or any tender. By order. E. F. E. ROY Secretary. Department of Public Works, Ottawa, 28rd Feb. 1895. 53-2



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USEFUL RECIPES.

ONION SOUP.

Brown two onions in one ounce of butter, stir in a tablespoonful of flour, brown this also, thin down with three pints of soup stock, boil up and season with pepper and salt. Toast six pieces of bread. one for each plate, pour on the soup and serve.

SALTED PEANUTS.

Shell the peanuts, and blanch by pouring hot water over them, so that the skin will alig off easily. When dry, stir them well in melted butter—one tablespoonful of butter is enough for a cupful of peanuts. Let them dry again, and sprinkle thoroughly with salt all over. Put in a flat baking-tin, and let them bake until a delicious brown. Do not have the

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