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Interesting Suggestions for Our Lady Readers

GUARDING THE BABY FROM DRAUGHT

The Modern Cradle Is a Stationary Basket with Adjustable Hood, Which Can Be Regulated to Keep Out Both Light and Draughts.

Infant Sweater of White Wool a Cozy New Garment for

> Only Delicate Colorings Seen in Knitted Jackets for

MID-SEASON COSTUMES FOR TOWN AND COUNTRY WEAR

imely Suggestions for the Woman Who Spends Fall Days in Town as Well as for Her More Fortunate Sister Who Is Passing These Glorious Autumn Months at Fashionable Mountain Re-

iding Habits Are Becoming More Practical Each Year, and the Clever Fashioning of the Safety Skirt Permits a Woman to Present a Smart Appearance in Her Equestrian Raiment Even When

Refurbishing the Summer Evening Gown to Do Service styles, til the Winter Social Season **Opens---Simplicity Marks All** Midseason Costumes.

(By Mary Dean.)

until thoroughly cooked. Serve with oyster sauce, sweet potatoes and fried hominy.

Oyster Sauce.—Drain and wash twenty-five oysters and stir in a saucepan until the gills curl. Drain and save the liquor, to which add one-half cup of milk. Thicken with one tablespoonful of butter rubbed together with one tablespoonful of conion juice. Stir until boiling. Season with one saltspoonful of pepper and a level teaspoonful of salt.

Pork Outlets With Celery Sauce.—Trim the chops and sprinkle with salt and pepper. Dip them first in beaten egg and then in a mixture of bread crumbs, minced onion and sage. Fry twenty or thirty minutes in hot lard and serve with apple sauce and the following gravy: Wash a bunch of celery and cut green tops and all into pieces. Cook in water or stock until tender. Pass through a colander. Rub one tablespoonful of flour together. Add to the celery pulp with one pint of water. Stir until it boils and season with salt and pepper to taste. If the cream is at hand, add six tablespoonfuls.

Pork Pot Pie—Scald thoroughly with hoth water pieces of the rib of lean salt pork. Be careful that no briny taste is left in the meat. Cover with cold water, season with pepper and boil for an hour. Then add six potatoes cut, into quarters. When all begin to boil drop in dumplings made as follows:

One pint sour milk, two eggs well beat.

