## 

Description of the Finest Steamship in the World.

The finest steamcr that has ever
crossed the Alantic recently arrived en
New York. Needilesss to say we reter
to the new Whit Slar liner Adriatic, hat splendid mammoth which has jusi been completed by the great Belfast
shipbuilding frm of Harland and Wolif.
Biggest of all British twin-screw sleam.

 commodation, the Adriatic may be said
to attain that reputedly unattainable
degree-perfoction.
She is not the first ship of her name
which has sailed under the White Star flat. Thirty-five years ago, when the
late Mr. T. H. Ismay was building up
the world-wide he world-wide reputation which his
cimpany has ever since enjoyed, there
cas launched at Belfast the premier was launched at Belfast the premie
Adriatic. That vessel, no doubt, wa
regarded at the time as a wonderfu creation, but if placed alongside her
sticessor of to-day she would cut but
a sorry figure thdeed the a sorry y figure. Ind shed, thould cont cut but be
tween the two boats affords so strik inven the two boats affords so strik-
ing an illustration of the developments
which have taken place in the steamship world that we will venture on
few flgures. The tonnage ou the firs
Adriatic was 3887 gross; that of the Adriaticures. Whas 3887 tonnage of thos firs that of the
second is 2,500 gross. The dimension
of the older vessel were. -Lengith N1 the older vessel were:-Length 449
fent 6 inches; breadth 40 ieet 9 inches
and depth 30 feet. Those of the newcomer are: Length These of the new- 9 nches.
breadt 75 feet 6 inches; depth 50 feet.
The total number The total number of passengers whic The frrst Adriatic could carry was 869,
whereas accommodation for 3,000 is
provided

ABOARD THE PRESENT LINER. In designing the latest edddstion,
their fleet the White Star managemen

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 arst time.
They comprise the usual hot, temper-
ate, and cooling
toonms, shampooing ate, and cooling rooms, shampooing
romis, plunge bath, and massage
couches. They will cerlainly nos not fer from lack of patrornage. It is dimi-
cult. ind inced, to imatine anything that
mia


the assistance of colored illustrations. Nothing in the way of pen-pictures or
of mere black-and-white photoraphs
can convey any true idea of the sump. an convey any true idee of the sump.
unum manner in which the task of "rnamenting the passenger quarters on
bsard the Adriatic has been carried We wil
sketch ou the upper deck salo and oxtending ace ocross
the full width of the ship, is painted in
tory-white of


 And now, hery wayng thoroughly coni-
details in the with individu-
deaty

 Hed with the most lerriby the moleds,
telicate and in-
highestinery, she highest prod, she reprosents ine
long experienct or brins, money,
lor passe ss they look over Her passengers.
thy kide, need
coni thow they apparatus they alloat. The Hous touch wiuth theeps them in cot of the world
they can, with a very slight stretch
imagination, persuad anagination, persuade thenselches
at the the re living in some fulvian
is of the fure, where all is bright, ome, the leaded glass therein being in
litranate panes ol white and pale yel.
A SIGN OF THE SKIES. low. Immediately beneath the botion
of the dome is a trieze of palitings do-
icting scenes in Switzerland, Italy yicting scenes in Switzerland, Ital)
the Rhinelands, and the Yellowston
Park. Instead of the old-fashioned long
ables, ark. Instead of the old-fashioned lon
ables, the up-to-date restaurant system
al small tables has been adopted, an
innovation which should tend greall
tewrds less "starchiness" and greale Mnovalion wass "starchinesss" tend greatily
towards lealer
convivality at meal-imes. onvivality at meal-times.
For rcceative purposes a handsome
iano, encased in oak inlad widh une woods, has been placed in thls saloon but the musical arrangements do no
end here, lor the Adriatic will carr Frown orchestra.
Frem dining saloon we come, in
he natural sequence of events, to the smoke room, an ideal apartment to
votaries of the weed. Ils walls ar
clothed wilh figured leather. and inle with pictures of events famous in th
annals of

BRITISH NAVAL HISTORY. The wirroows are of slatned glass, and
the seats and trabes of mahogany, the
whole effect created being one of mellow Whole effect created being one of mellow
richness.

Not far away, and on the same| Histo |
| :--- |
| $\begin{array}{l}\text { Consta } \\ \text { pre } \\ \text { bat } \\ \text { sau }\end{array}$ |

About the House
$+t+t+t+7+t+t+t+1+t$ Hail, happiest time of all the year,
When summer dawns with And cueer, housewives hasto to make
The crispy, juicy, red shortcake. No coral reef was e'er so red;
oglint of jewels ever shed uch lustre from a a lover's eye c make: of flour use one quart; sure to have the "ecru" sort
o butter take but ius enough
make a flaky. creamy puff. To three heaping spoons of baking pow-
Milk, der, cream, or water cold and
clear; Rake fill fiv

## sugar, too, I put in mine auch as berries, white and

 all mankind, above, beneath,sure to have some
z's one thing more, my unknown
friend, vhich good shortcake will depend.
mber this when you commence
se a secret I fain would tell to take the greatest pains.
toll
mix, like rer's heart dissolves in bliss
feasts feasts upon one rapturous kiss
1usbands sigh for grosser stuff,
neer was shortcake huge
joyful realm is woman's sphere,
ature made an engineer: 1 to man's heart you seek a rout
do not leave his stomach out. eese Toast.-Put delicately browned
bread in ly with grated cheese. Bake in ven a few minutes and serve ho
ed Pork Chops. Dip pork chop gss, then in bread crumbs, and fry
on platter; have ready two
sliced apples; sliced apples; fry in fat from
s and garnish platter with them.
s a S and garnish platter with them
ley can be added for effect.
rn Starch in Pie.
mif, when making rn Starch in Pie.--II, when making
kind of a fruit pie you will aid
spontul of corn starch to the it never will boin out. Take the
inweeten to taste; add corn starct
s. sweeten to taste; add corn starc
heat before adding the crust.
ncolate Cookies colate Cookies. - Twelve cups
d butter, one cup sumar, one egg ed butter, one cup sumer, one egg
jalf cup sweet mili, ihree suarres
ed chocolate, one dohocolate, one and one-hal
flour, one-half cup chopped raisHour, one-hall cup chopped rais
one-half cup chopped English wal-
one teaspoon vanill oonful soda soont vanilla, one-hal poonful for each, cookie and bake
ioderate oven.
 ir, onehalf teaspoon of mustard
half teaspoon of salt in a granite the slewpan; mix thoroughly; then one tablespoon of butter, one-hal
of cider vinegar; put on the stove stir constanlly until it thickens
cream; put in col place. When
Iy to use it thin Iy to use it in thin with claceam. When
if sweetening lemonade punch and Ir sweetening lemonade punch and
summer beveragses, syrup will be
id far superior to suyar as ordinion of two cups syrup in the pro-
ne cup cold water woited sugar ne cup cold water, boiling ten min-

- This can be prepared and kept ei ice chest and prepared and kept
decided advantage of 3r and daintitiar ol of giving to the much
ared than sugar does, but in
also
oconomical, as the whole bat
 usish say be concocted drom a anch-
dish
dit over mashed potato, three sausages, one egg, a latitite chopperd
(this may be omitted). a few slices

 ham if desired. Beat the egg well
add, stirring the whole vigorously.
son, and if it it ioo firm add a cou-
of tablespoons of cread or milk.
in ramekins or tenall or saucers, of tiblespoons of cream or milk.
in ramekins or small saucers,
inkle with bread crumbs brush
htly with butter, and phacs in brush
en. When thoroughty raised hath
Wownd serve with a slice of broiled browned serve wing
tacon laid on top.
Caramel Pudding.

 first gets dry and then again melts and
is sight brow. Take from fire and pour
it in the mold, and keep this moving is ig
it in
until
:ill th

 | Lo con |
| :--- |
| wiltha |
| witho |
| milk |
| milk |

$\qquad$
 Lo be served, turn the before it is is woing
Lo Breaktast Dishes. - Take ofe the and on just before kneading it inght from oresead and
after picking it into
and atter picking it into small bits, add the
tollowing. One egg, beaten light. onehaly cup of lard, one cup of granulated
seigar, one cup of warm water, and
ergough foout of mix out stiff right
away away. (Do not make out stiff right
tread dough). Let this ris as stiff as
time and make into tiny biscuil, bes-,
tess than the size of an egg. Pliceut, about,
three inches apart on puttered pans. Ie Luns of ordinary size. Do not thiry-five
raneo them in any less time, as they
are not nearly so good. For breakestast Inumins beat the yolk of one egg wilh
one tablespoon of sugar and one tea.
sivoon of melted butter Add one-hald cup of sweet milk. Stir in one cup of
thlur, into which hase been sifted two Lastly add teaspoons of baking powder-
he tifly beaten white of The egg. Bake in buttered gem pan
in hot oven about twenty minutes.
FOR THE HOME DRESSMAKER. The under part of the sleeve, when
filted to the armole, makes a much
luore comfortable and better filting tiore comp when the shaping is done
sieve than when In turning up the hem on the botlo ror, taikt, where one has no large mir-
small hooking glass and
place on the floor against the leg of chain or table. on on inais way a fing view
hit the bottom of the skirt may be on When in need of a patch to men 1 suits and no material is pparently available, take the unde better match than even new goods.
epplace the underside of collar with will be as suitable and A good and easy way to shir a thin
dress is to take the cloth after getting
ready for the shirring and stitch With a loose stitch on the cloth plain.
with silk on top and oothon in the bob-
in. Then ou will have the shirring all done.
care must be taken not to use silk on
and in the bobbin, as it will not When putting in three tucks of equal
depth for trimming the botlom of sirt, allow extra leng'h in cutting; put
skitt on and turn up op proper lengh
kid baste, say a two inch hem, with sarte, say a two irch hem, with
Material below. Measure
proper distance above this hem and
dister proper distance above this hem and
baste a two inch tuck, which will make
lhe skirt a tuck too short. Wiw men sure same distance below first hem and
tasto another two inch hem, which makes the frst a tuck and the last the
t.em. Trim off any extra material and
ond nen tucks; thus making simple a job
dificult two Fitting Skirven a and professional.
Bodice. Select pat-
tern by hip measure. Cut skirt inches longer measure. Cut skirt whree want it when
firished to allow, for filting. Always it from top. Fisten centre of belt :o
contre of ront width. Put on skirt and
fasten belt. Draw skirt into position croass front and around hips untilit
talls in pertectly straight and easy lines
and hold in place with pins ecessary in place with pins. It it may skirt up a litle
ithe back to do this but it must not
it Der in front or on the hips. When
hung pin the widths to the
elt just where the seams come in th elt comes. Adjust around to to whist measere
nd baste on belt at correct line Find
 angs even. Adjur ring toe the curves.
ctly even. skirt
 Nwn and eyes. Fasten lining over a
clly filled ount. Then till ilining is per-
ping one-half pound sugar, one-quarter
pict water. Boin the sugar and wwater
firs the icing in an iron pan until if
first gets dry and then aggin melt "We.t. bill the inan with the gun huve broken your hunt."
"I wast' going hunting," replied th
other, as he pocketed the binl. you doing with the dog and the gun
"Going to the woods to shoot the Pincapple Tart--Wash and dry the
staks of rhubsrb, then cut in piec about an inch ionge sprinkle a a litt
four, and turn into a pie pan that
line with the dough only enough rhit barb to make the pand level. Cover with
the upper. crust, and, afler moistenin
with milk, press all around the ed
 a thin waring kitie mielted cutt butier. With
thitle holes
through the upper erust near the con through the upper crust near the cen
tro of the pie. When done and cool
you will find the lower crust brown and will find the lower crust brown

