

HOME INTERESTS.

Conducted by HELENE.

It seems almost impossible at the moment to even dream of spring; but we read that a spray of red plum blossoms and apple bloom have been sent into the city from a nearby farm.

FASHIONS.

For evening wear there is a revival of the polonaise and the old princess frocks. If well carried these styles are charming, but a frock of this sort cannot be put up by an amateur.

Deep black silk cuffs, with wide white linge-like frills, are about the smartest ideas it is possible to find in their way.

Pipings are more than ever in vogue and are carried out in silk, velvet and leather. A dark blue gown is relieved and made stylish with pipings of Scotch plaid.

A flower dress which suggests a delicious scheme for a girl in her first season is composed of the palest water green chiffon mounted on white satin of rose leaf consistency which falls in clinging folds around the figure.

Lace veils, especially the real for spring wear, will have large designs. Bordered veils of all sorts are distinctly smart in Paris, although here they are less worn.

Some of the new stocks are almost barbarous in their color schemes, a dozen colors being piled on a background of leather or the green suede that is so good this year.

A novelty among the many new silk velvets which have appeared on the market is that adorned with an embossed satin spot about the size of a pea, which is of a somewhat darker shade than the groundwork.

Cashmere promises to be highly fashionable for the coming spring costumes. As newly revived it is softer, more supple and delightful than even of old.

There is no longer the least question of the foremost place having been given to velvets for ceremonious day wear at functions of whatever kind as well as for visiting. Besides the complete velvet costumes in two pieces, still later in points of irreproachable style are velvet and cloth redingotes worn with taffeta skirts of the same tones.

Despite the craze for picture hats worn to the play lately a later and more sensible fashion has come to light. This concession to comfort takes the form of a pretty little turban made of tulle, usually black, draped prettily on a wire frame and trimmed with either a small white tip or a couple of silver wings.

The puffed sleeves of the season when made of thin, filmy fabrics, have inserted in each puff narrow

wires to prevent them from falling flat around the arms. The new wreaths for the hair this winter are quite different from their predecessors. They are composed of banksia roses, forgetmenots or small ivy leaves. Although rather heavy, they are a becoming addition to the coiffure.

Very smart and attractive is a new blouse to be worn under heavy winter coats. It is of cream white crepe de chine made in the simplest kind of fashion, tucked all around and the sleeves treated in the same style. The novelty of the blouse is apparent when the coat is thrown open, and the observer finds a most natural looking bunch of violets and their leaves embroidered in silk exactly on the centre of the waist front.

TIMELY HINTS.

To detect chalk in milk, dilute the milk in water; the chalk, if there be any, will settle to the bottom in an hour or two. Put to the sediment an acid, vinegar for instance, and if effervescence takes place, chalk is present in the milk.

Boiled starch is much improved by the addition of a little salt or dissolved gum arabic. A useful thing to remember is that the iron will not stick to the clothes if the starch used has been mixed with soapy water.

A hot water bath in which has been dissolved about two ounces of coarse salt will cure tired, swollen feet.

Tender feet should be rubbed with spirits of camphor after being washed in warm water and thoroughly dried.

Wash keys of piano with alcohol. Use a pinch of baking soda in cooking cranberries to take away the bitter taste. Carbon oil is very good to clean chandeliers, bathtub and sink.

To clean chamois skin rub plenty of soap into the skin and put to soak in weak solution of soda and warm water for a couple of hours. Rinse well in weak solution of yellow soap and soda and warm water. If rinsed in clear water only the skin will become hard and dry.

Vinegar water cleans and brightens gilt frames. Use one-fourth vinegar to three-fourths water and apply with a soft brush. A paint for the kitchen floor that dries quickly can be made as follows: Dissolve three ounces of gold glue in three quarts of soft water; heat over the fire till the glue is perfectly dissolved, then remove and stir in three pounds of yellow ochre; with a whitewash brush apply a thick coat to the floor. It will soon dry, then with a paint brush give a coat of linseed oil. For a lighter shade use half white lead.

If the cooking of turnips, onions, or even turkey has left the least suggestion of its preparation in the dining room, pour a few drops of oil of lavender in a bowl half filled with hot water. This gives a delightful freshness to the air, when the house is stuffy and doors and windows cannot be thrown open at the moment.

For earache fold a thick towel around the neck, and then with a teaspoon fill the ear with warm water. Continue this treatment for fifteen or twenty minutes, then let the water run out, and plug the ear with cotton dipped in warm glycerin.

Do not wear the paint and varnish from woodwork and furniture with soapy water and scrubbing brush in order to remove the fly-specks; use instead a cloth saturated with kerosene; the specks and dirt will quickly disappear, and the furniture will not be injured.

To mend china mix together equal parts of fine glue, white of egg and white lead, and with it paint edges of article to be mended. Press together and when hard and dry scrape off as much of the cement as sticks above the joints.

Never under any circumstances should a plug of paper be used for the stopper of a bottle containing food or medicine for sick people or young children. Use a roll of new muslin or a firm, clean piece of potato until the proper cork can be obtained.

Hemstitching may be done on the sewing machine by drawing the desired number of threads, folding the hem over and basting with the edge in the centre of the drawn threads. Loosen the tension of the machine

and stitch as nearly on the edge of the hem as possible. Remove the basting and, taking the goods in one hand and the hem in the other, pull the edge of the hem to the bottom of the drawn threads, and the work is complete. This is very speedy and can scarcely be distinguished from handwork, hemstitched tucks being made on the same principle. They, with the hem, make a beautiful finish for children's clothes.—A. M. B., in Good Housekeeping.

USEFUL WORKBAG APRON.

Haven't you always wanted something to put your work away in and something to spread over your lap while sewing? If so, a workbag apron is the proper article, and in its very simplicity lies its charm. Make a square of Persian lawn twenty-four inches when finished, trimmed with tucks and lace around the edges. From the middle of each side make a diagonal square of beading. Cut six yards of ribbon into four lengths and run them through the beading, leaving it very loose on three sides and drawing it quite tight on the fourth to give a little fullness at the waist line of the apron. Hake hard knots at all four corners and then tie double bows. By lifting these bows you can draw it up into a bag. But if you untie the bows, not the hard knots, at the ends of the shirred side you have four long ribbons to tie about the waist. While sewing you have on what appears to be an ordinary apron with a pointed bib. When you stop you pile all your things into your lap, untie the ribbons about your waist, retie the bow knots, take hold of all four bows and draw it up into a bag.

PROUD OF THEIR INCAPACITY.

It must be admitted that some women and girls have no taste for housekeeping, but this is a distinct misfortune. They ought to have it. They should try to acquire it. They have no reason to glory in such incapacity, not to look on it as a mark of superiority, or an artistic temperament, a fastidious nature. Not a bit of it. The really fastidious people are always good managers, for they cannot endure to live in discomfort and squalor, and, rather than endure it, set bravely to work to remedy it. The young woman who cannot cook a mutton chop, boil a potato, or make a decent cup of tea, whatever her wealth and position, has a lot to learn—how to make a fire, how to bind up a wound, how to cook at least some simple dishes, and how to act in case of fire or poison. On such knowledge life or the loss of it may depend, and she who does not possess it is ignorant of an essential to a woman's education. A thousand possible accidents may make it of the first importance. The perfect woman, the woman the world wants, is the all around woman who can put her hand to anything should the need arise, and who, having a cultivated intelligence, quickly grasps how tasks unfamiliar to her should be done. The cultured lady, accomplished in kitchen affairs, is equally at home in the drawing room.

RECIPES.

Chicken Pie—Disjoint two small chickens, cut them in as small pieces as possible. Place the chicken in a pan of cold water with a couple of slices of salt pork. Boil until quite tender, then add two teaspoons of chopped onion and a teaspoon of chopped parsley, and season with pepper, salt and butter. When the liquid has boiled down till it just covers the chicken, add two eggs which have previously been beaten with one-half cup of sweet cream; stir until quite thick, and then pour into a pan that has previously been lined with a biscuit paste. Cover the baking dish with the paste, making a small incision at the top, and bake until tinged with brown.

Ham Puffs—Bring to a half boil one-half cup flour wet in one cup of sweet milk. When cold add two cups chopped ham (boiled ham) and four eggs beaten separately. Put in a baking dish and set in the oven in a pan of water and let the puff rise to the top of the pan (which will take from one-half to three-quarters of an hour), and then take out of the water and leave it in the oven until it is sufficiently browned. This quantity will fill a two-quart dish when baked. One half recipe enough for five persons. One cup of cold boiled rice could be used instead of paste for a change.

To saute oysters, fry thin slices of bacon in a pan until the fat is tried out. Drain the oysters, dry them with a napkin and roll in flour that has been seasoned with salt and pepper. Remove the bacon and cover the bottom of the frying pan

with the oysters. Fry them brown on both sides.

Codfish au Gratin—Pick two cups of salt codfish into tiny pieces. Cover with cold water and let stand three hours. It is better to change the water once during that time. Drain and press out all the water. Make a cream sauce with two level tablespoons of butter, two of flour, one cup of cream and one of milk. Add to this two tablespoons of finely grated cheese; mix carefully and well with the fish. Put in a shallow grating-dish, sprinkle the top with cheese, and brown in a hot oven. This may be used as a luncheon dish with the addition of cooked spinach. Cook the spinach, chop it very fine and heat in a hot sauce cream. Put in the bottom of the grating dish, pour over the codfish and sprinkle with cheese as before and serve.

Creamed Eggs—Remove the shells from six hard-boiled eggs and cut them in two lengthwise. Make one cupful of seasoned cream sauce, pour it in a small baking-dish, arrange the eggs in this, cut side up, sprinkle over them one saltspoon of salt and bake in a moderate oven eight to ten minutes.

Bread Omelette—Crumble a cup of stale bread crumbs, and soak them in half a teacupful of hot water. Beat smooth, add teaspoon of butter and half teaspoon of salt, then five well-beaten eggs. Butter a shallow pudding-dish, pour in the mixture, and bake about ten minutes. Serve at once, in the same dish, sending it to the table with a napkin pinned around it. Grated cheese is a nice addition if relished.

Dainty Fried Toast—Make a batter of one pint milk, one teaspoon flour and one beaten egg. Dip into this stale slices bread or biscuit an instant, and fry in ham drippings or any sweet fat or oil. The egg prevents the bread from soaking the least bit of fat. Very appetizing and quickly made.

LITTLE LAUGHS.

Merchant (to new boy)—Has the bookkeeper told you what to do in the afternoon?

Young—Yes, sir; I am to wake him up when I see you coming.

TRAINING THE FACULTIES. Nikola Tesla was talking about his student days at Prague.

"I remember well at Prague," he said, "an old professor of great originality and acumen. This professor insisted upon the value of a free use of the perceptive faculties, and he was always pointing out the need for this use in strange ways.

"One day, on arising to lecture, he began: "Gentlemen, you do not use your faculties of observation as you should."

"He laid on the table before him a pot filled with some vile-smelling chemical compound, a thick, brown stuff.

"When I was a student," he went on, "I did not fear to use my sense of taste."

"He dipped his finger in the pot, and then stuck the finger in his mouth.

"Taste it, gentlemen. Taste it," he said, smiling grimly.

"The evil pot passed around the class, and one after another we dipped our fingers in it and then sucked them clean. The taste of the thick brown compound was horrible. We made wry faces and spluttered. The professor watched us with a grim smile.

"When the pot was finally returned to him his thin lips parted, and he gave a dry chuckle.

"I must repeat, gentlemen," he said, "that you do not use your faculties of observation. If you had looked more closely at me, you would have observed that the finger I put in my mouth was not the one I dipped into the pot."

A LITTLE LIFE SAVER

Baby's Own Tablets have saved many a precious little life. They are the best medicine in the world for all stomach and bowel troubles, simple fevers and teething troubles, and they contain not one particle of opiate or harmful drug. Mrs. Elbridge Lowe, Sheet Harbor, N.S., says: "My baby was always sickly until I began giving him Baby's Own Tablets, but they have changed him into a fine, big, healthy child. I am never without the Tablets in the house." The Tablets can be given with perfect safety to a new born babe, and are good through every stage of childhood. If you do not find the Tablets at your medicine dealers, send 25 cents to the Dr. Williams' Medicine Co., Brockville, Ont., and get a box by mail post paid.

AN APPEAL ON BEHALF OF ORPHANS.

The following comes to us from the Northwest Territories. The appeal is eloquent. May some of our good people not turn a deaf ear? My dear Friends:—

Appeals of every kind and description are nothing new nowadays. They are of common occurrence in our daily and weekly newspapers; they depict in glowing colors the pitiable condition of this or that community, of such or another work of mercy threatened by imminent danger if Christian charity does not avert the danger. How often are such sad stories, telling the public of the life-work of some far-away servant of God and humanity—works built up and cemented with their very heart-blood,—how often, I say, are such dreary and heartrending tales not read with the same undisturbed spirit wherewith we glance over the columns reporting the daily railway accidents. They are read, but instead of stirring up some gentler feelings in the hearts that claim to be human, they often produce but a smile of scorn on the lips of the reader, who, shrugging his shoulders, will give vent to his feelings in words like these: "After all, it is nothing but nonsense, a made-up story whereof nine-tenths are at least the result of exaggeration. No doubt the writer would have done better, had he consecrated his leisure moments in finding some branch of industry whereby to support his work, than in penning such a worthless article."

The final result is that the cry of some distressed brother in Christ remains unheeded,—works, intended to promote the honor and glory of God and Holy Mother Church, works wherein the foundation both spiritual and temporal of many a destitute member of humanity is to be laid, are left without assistance, their existence being but a painful lingering between life and death, whilst those in charge of such institutions are to live in continual anxiety. Repeatedly have I appealed to Christian charity, but the result obtained tells me that the effect produced by my appeals must have been as described above. The first part of the winter is now past. We have had to struggle hard to get along so far with the help of last year's crops, we have even tried to save something up for next summer; but, alas! how is it possible when there is hardly enough for the present moment? In winter some kind hearted persons at least grant an occasional thought to the poor, whilst in summer such a thing is of rare occurrence. Then everyone seems to have set his heart on things of a different nature? sports, excursions, summer resorts, and a thousand other amenities of life demand the whole attention of the happy possessor of this world's goods, but the poor are forgotten. They see how money is simply thrown away, they sigh in grief and sorrow, saying: "Why can't I have a tiny share of life's luxuries under the form of a loaf of bread to still the hunger that torments me now for so many days? Was this the intention of God in lavishing his material blessings on the world's favorites to see them squandered in such frivolities?" Is he wrong in speaking thus? May everyone judge for himself. But let me bring this chapter to a close.

My dear readers: I hope you will not refuse a little assistance to a crowd of poor orphan children thrust into this wide and cold-hearted world without any one to love them or to care for them. The winter, especially when as cold as this year, is always hard on them, but the summer is sometimes harder still. Last year we spent a few months in untold anxiety. Hardly anything came in, and when at the end of the month the baker handed in his bill, there was often not a cent wherewith to pay it. I dread the same again this year, and not without reason. For the love of God, and the sake of your own immortal soul, have pity on the poor children. Any contribution, however small, will be gratefully accepted, and you may rest assured that the kind donors will not be forgotten in the orphans' prayers.

Wishing all the blessings of Heaven, I remain, Yours respectfully in Christ, REV. W. BRUECK, O.M.I., St. Patrick's Orphanage, Prince Albert, Sask., N.W.T.

NOTES OF THE NEWS

The C.P.R. has purchased the Esquimalt and Nanaimo Railway. The price is reported to be \$1,250,000. In the explosion on the submarine boat "A-5" in Queenstown harbor, four men were killed and fourteen injured. Only one man escaped uninjured.

Six armed bandits entered a Chicago office on Thursday, held up twelve men, wounded two, knocked another unconscious, secured \$900 in cash and escaped.

The municipal council of Montebello has passed a by-law prohibiting the granting of any liquor license within the limits of the parish for the next twenty years.

The marriage of Mr. William Marconi and Lady Beatrice O'Brien is to take place in the Catholic Church of St. George, London, England, on March 16. After the wedding they will leave for New York, where they will reside.

Messrs. Henry Morgan & Co., this city, with a view to extending their business, have purchased almost the whole block of property in rear of their present building up to Berthel street.

Father Bernard Vaughan, who has received the Dowager Lady Rosslyn into the Church, is a priest whose energies it would be very difficult to exhaust. When he is not visiting the poor, he is preaching or instructing intending converts.

The Grand Duke Sergius was blown to pieces last Friday in Moscow by a bomb thrown under his carriage. The Grand Duke was an uncle of the Czar, and his wife is a sister of the Czarina, a daughter of the late Princess Alice of England, and niece of the King.

The Canadian Postmaster-General has ordered that, owing to the liability of celluloid to explode or catch fire under certain conditions, in future articles made from it will only be passed through the mails when packed in tin boxes with close fitting lids.

Every railway in Nova Scotia, except the Intercolonial, has been almost completely snowed under for the past week, and on that account scores of cars are buried in the drifts which range from five to twenty feet high, and ice has rendered the snow-ploughs useless.

A distressing accident occurred in Peterborough late on Saturday night when Mrs. Thos. Hannah and her grandson, aged five years, were run over by a G.T.R. express and killed. They had just stepped off the train from Port Hope, where Mrs. Hannah had been visiting her daughter.

Sir William McGreggor, Governor of Newfoundland, has prepared for the British Government an important statistical report of the trade and fisheries of the colony for the past sixteen years. His report will place the situation involved in the Bond-Hay treaty discussion before the Imperial Government.

At the meeting of the executive Council of the Canadian Manufacturers' Association, held in Toronto, a resolution was passed urging the Government and chartered banks of Canada "to co-operate for the removal from circulation in Canada of all foreign silver coinage."

Albert Fleury walked on the ice from Bois Blanc Island, Lake Huron, to Cheboygan, the other night to obtain medicine for a sick child. He set out at midnight on his way home in the teeth of a raging snow-storm with lantern and compass, but has not been heard of since.

The Parks and Playgrounds' Association, established for the purpose of preserving park squares and open spaces in the city, and for opening as many playgrounds as possible for poor children in congested districts, recorded a very useful and satisfactory year's work at its annual meeting, held last week.

OUR BOYS

Dear Boys and Girls: The letters in the corner were from little ones who written before. I am sure D. ought to be a happy little with all the toys Santa so good as to bring him you, Harold, for kind wishes. McG. writes a good letter, small girl of six. Hughie joys the letters and stories are all my other little friends of the corner, I hope. Your loving friend, AUNT B.

Dear Aunt Becky: This is my first letter. I like to see my writing in the paper. I am in the reader. I am 10 years old. There are two stores, one printing press and mill. As this is my first I will not write any more. I hope to see this in the True Witness. Your loving nephew, ROY.

JIMMY'S GOLD DOLLAR. "Here's you evenin' paper about the money panick!" It was a dark winter night, keen wind whistled and through the naked limbs of the snowflakes, driven through the capricious breeze, piled huge drifts in the Boston streets. Under a lamp post, clad in the thickest or most fastidious clothing, stood little Jimmy, ham, stamping his feet to keep warm, and crying between alternate attempts to warm himself with his breath: "Here's you evenin' paper about the money panick! I got it!"

The door of a large, brightly lighted dry goods store just opposite Jimmy stood open to a voice called out: "Here, boy!"

Jimmy hastened over with and handing in the paper, ten pennies in his red, cold hands hurried off to join his more fortunate companions, who had of their papers and stood under an archway close by.

"All out, Jimmy?" said the larger boys, as Jimmy brushing the snow from his clothes.

"Yes, I'm out—every one answered Jimmy cheerfully. Jimmy took out his well-earned money.

His last deposit from his pocket was about to put it into his pocket when an exclamation of surprise arrested his lips.

"What is it, Jimmy?" as boys simultaneously, and about him.

"Why, it's a gold dollar in a cent!" answered Jimmy.

"Hurrah!" exclaimed one boy. "That's good luck. Let's have the oysters on the table." "No," interposed another, patting Jimmy affectionately on the shoulder, "we'll all go to the table."

The archway, while furnishing protection from the storm, also as a short cut for pedestrians lived in that section. On a peculiar night, travel was lively, but the boys, as they under the dim gas light looked at the gold piece, paid no heed to the passers by.

Jimmy was silent for a moment. He turned the glittering gold over in his hand, the boy persuading him. The temptation was great.

"Now, come, Jimmy, we've a grand time to-night. No more question you about who got the extra money," persisted the boys.

"See here, boys," present up Jimmy. "I'm not going to oysters, nor I'm not going to theatre. I'm going to take money back."

"Listen at the little idiot called one of the boys. 'Why my, you don't know where him!'" "Oh, but I do, though," was my answer. "I got him man in the store where I saw last paper."

"An' you ain't a-goin' to your luck?" asked Anderson

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