

WOMAN and HER WORK.

A correspondent, whose name I have failed to discover, after submitting her signature to three competent authorities each of whom made a different translation, has requested me to read an essay, on the subject of curl papers. In her own expressive language—"To allow the voice of blame to find vent and fan the embers of dissent into a somewhat lively blaze."

I regret that space will not permit me to publish my correspondent's somewhat lengthy, but carefully written letter, which I am sure could not fail to prove most interesting to all readers of this column; but as I cannot do that, I will at least endeavor to grant her request, and warn my erring sisters against a too free use of the deadly curl paper, so that—to quote my correspondent again—"Some few will take warning, even if they do scorn advice in any shape or form."

I must confess that it is not quite clear to my mind what they are to take warning by, as my friend has not specified any particular penalty, which is attached to the wearing of that form of ornament, unless it may be the loss of her "best young man's" affections. Nor yet can I see of what service my warning would be to anyone who scorned advice in any shape or form. But there I am naturally obtuse, I fear, and today I have one of the awful headaches which sometimes make my life a burden, so I hope there is some excuse for me. It seems like a dream to me that I have already expressed my views on the subject of curl papers, and their deleterious effect on the masculine imagination, but even if I have done so, I think the theme is one which will bear not only repetition, but variations, so I will "keep a hammering."

The variations in this case consist of rags, against the use of which my correspondent protests vigorously, assuring me that during the course of a drive which she took in the country districts accompanied by a young man, she was repeatedly called upon to blush with shame for her sex, whose battalions of whom appeared at their doors and windows with their heads embellished with curl papers and even rags; one, bolder than the rest, even appearing in a nimbus of red rags. I must admit that I am scarcely competent to express an opinion upon the relative merits of paper and rags as curl producers because I have never tried the latter, and therefore I don't know how efficacious they may be, but I feel satisfied those ladies in the rural parts of New Brunswick who wore them must have had good reasons for preferring them to paper, and I hardly see why my poor little correspondent should have felt obliged to carry their sins on her shoulders to such an extent that on the homeward journey her head was sunk upon her breast, while from her eyes "alternate came flashes of wrath and tears of shame." It was not her fault, and as long as her own conscience was clear of wearing her hair done up in rags in the middle of the day I am sure she need not fret herself over the shortcomings of others. She asks me why it is that so many women are afraid to use tongs, and I am forced to reply that I don't know.

I thought most women did use them, when they happened to have them, but I fancy the question would be very easy to answer, in the country; and the reply would probably be "Because they haven't got them to use, and therefore they gratify their natural taste for the beautiful, by using the most convenient substitute they know of; and they probably wear them all day, poor souls, because in the first place they have not time to take them out, and in the second if they did so, the steam from the wash-tub or kettle, which so constantly surrounds them would soon obliterate all trace of curls, and leave their locks straighter than those of an Indian." Therefore the country maiden who wishes to look charming in the eyes of her chosen man after tea, must wear her hair in papers all day, and I have no doubt she makes the sacrifice willingly, for she is generally too busy during the day to care much about her appearance, and therefore she is entitled to sympathy instead of blame from her more favored sisters who are the fortunate possessors not only of leisure, but also of the very latest improvement in curling tongs. So much for the wearers of curl papers and curl rags, who are of course entitled to have their case presented fairly to the public, by whom they are judged.

At the same time, I must confess my own utter detestation of the curl paper in whatever shape it manifests itself however insinuating may be its disguise. I look upon it as a sort of emblem of what the Vermont people call "shiftness," a badge of hopeless untidiness and that most unpardonable flaw in a woman's character. I am afraid that what my correspondent says is only too true, and the prevalence of curl papers really alarming in this enlightened age when ten cents will buy a curling tong which will last with care for years.

Why any woman will deliberately make a guy of herself by surrounding her brow with a row of little hard knobs terminating in a sort of fuse of twisted paper, passes my comprehension, and, I feel certain that if she could have the gift Robert Burns

wished for, of seeing herself as others see her for one brief moment; she would also see the error of her ways and not do so any more, because I believe there are few sights more depressing than a woman in curl papers. I scarcely know why it should be so, but somehow it never fails to remind me of housecleaning, and suggest the dismal realities of life such as whitewashing, soap suds, and the dreary music of the meeting and parting of stove pipe joints that wont join. Curl papers on a woman's head suggest hash for dinner, warmed over rice pudding, cold and sloppy tea, and in fact so many horrors that to enumerate half of them would make me too ill to finish my day's work so I wont try, but pass on instead to the consideration of some remedy to abate the evil. I scarcely know what to suggest unless we charter a sort of missionary to go about through the outlying parishes distributing curling tongs instead of tracts, with free directions how to use, and, how often to apply daily. If this should fail we might adopt desperate remedies and provide the apostle for the abolition of curling tongs with a kodak, and carte blanche to "take" every woman he saw with curl papers and present her with the picture when finished. If that failed to effect a cure, I should abandon my philanthropic efforts in her behalf, and leave the woman in curl papers to her own devices.

A correspondent asked me a short time ago for some recipes for inexpensive cakes and good soups, while yet another asks for sweet pickle recipes; so I hope I shall be pleasing my readers in general if I devote my attention to these branches of cooking this week.

Soup Stock.
Of course the first requisite in every soup is stock, the foundation upon which all soups are built from the most delicate compound that ever bore a French name disguising good Canadian "vittles" to the simplest broth; and to make this stock we want a good knuckle, or shank of beef. When this comes home from the butcher's, first separate the meat from the bone, cutting it in small pieces, then break up the bones, and add to meat and bones one quart of water for each pound of meat. As soon as it begins to boil remove the scum which will rise, and continue to do this as long as it rises. Set the soup kettle where it will not boil very fast, and let it simmer for five or six hours, or until all the best substance of the meat has been extracted. Then add just enough salt to season the strain carefully, and put the liquid away to cool. When entirely cold remove the fat and the remaining substance should be a firm light brown jelly; for use in all gravies and soups.

Tomato Soup.
Take one quart of soup stock and reduce it by adding a quart of water, in this put one can of tomatoes, or one quart of fresh stewed tomatoes, boil half an hour then strain and mash the tomatoes through a coarse sieve, put in two or three pieces of celery, one onion and a pinch of cloves, and boil together for one hour. A large tablespoonful of rice or tapioca is an improvement, also the yolk of a hard boiled egg rubbed fine.

Sago Soup.
Take two quarts of soup stock, thicken with sago until of the consistency of pea soup, boil one hour, season with mushroom catsup, and serve very hot.

Vegetable Soup.
For a good sized family take two quarts of beef stock, put in one whole carrot, one parsnip and half a turnip. Cook slowly for one hour, remove the vegetables, and put in half a cup each of grated carrot, parsnip, turnip, potato, and two onions. Season with pepper, salt, summer savory, or a little thyme, and one head of celery chopped fine. This is a delicious soup.

Noodle Soup.
One chicken weighing 4 pounds, 3 quarts of cold water, a small onion, a bay leaf, sprig of parsley, 4 ounces of bought noodles. Clean the chicken, put it in the soup kettle with the cold water, stand it on a moderate fire and bring it slowly to boiling point. Skim carefully, let it simmer gently two hours, then add the onion, bay leaf and parsley and simmer one hour longer. Dish the chicken and serve it with egg sauce. Put the noodles into the soup and boil 15 minutes. Add salt and pepper and serve.

Now that is a lovely recipe, because it saves the chicken and tells you what to do with it afterwards so as to have a nice dinner from it, but still I feel confident that few if any of my readers would know just where to go to buy noodles and as I have not the very faintest idea myself, I cannot give them any advice on the subject, but I once saw a colored "mammy" making them when I was a very small child, and I was so attracted by the tunny name, that I watched the performance with deepest interest, and this is how she made them—she made a sort of biscuit dough, only not quite so rich, rolled it out until it was scarcely a quarter of an inch thick, cut it into strips of about the same width, and two inches long, threw them into the soup and when they had boiled about ten minutes they were done, and the soup was taken up and served, noodles and all.

Pickled Grapes.
Boil and strain through a colander to remove the skins and seeds, six pounds of grapes, add three pounds of sugar, one pint of vinegar, two teaspoonfuls of cinnamon, one each of cloves and mace; boil one hour.

Sweet Apple Pickle.
Seven pounds of sweet apples, three and a half pounds of sugar, one quart vinegar, two ounces stick cinnamon. Quarter and

core the apples, but do not peel, weigh, and put two whole cloves in each quarter, leave on the fire boiling slowly for half a day, and can, or bottle, while hot.

Pickled Peaches.
One gallon of vinegar, four pounds of brown sugar. Let them come to a boil; then take the peaches, which have been rubbed with flannel but not peeled, stick two or three cloves in each, put them in a glass or earthen jar, not quite filling the jar; pour the liquor over them until they are well covered; then cover the jars and let them stand for a week or ten days; pour off the liquor and boil it as before; pour it boiling over the peaches again, seal, and keep in a cool place.

Pickled Plums.
Wash the plums clear, and put into jars, and for two quarts of plums make a rich syrup of two pounds of sugar to one pint of vinegar, spice to taste, and pour the boiling syrup over the plums; seal, and put away. ASTRA.

SOCIAL AND PERSONAL.

(Continued to Eighth Page.)

HILLSBORO, N. B.

Sept. 26—Miss Joan Wallace entertained a number of her friends last Friday evening. The large rooms were beautifully decorated with ferns and shells, and all voted it one of the most delightful parties of the season. Among the invited guests were Mr. and Mrs. Jordan Steves, Mr. and Mrs. John T. Steves, Mrs. Beatty, Mr. and Mrs. Archie Steves, Mrs. Raddick, Mrs. McPeters, Mr. and Mrs. Peck, Mr. and Mrs. Scott, the Misses Anne Steves, Flo Steves, Nettie Curry, Lina Rowe, Annie Geldart, Ella Steves, Mary Blyth, Mable Gross, Katie Gross, Fries, Emma Wallace, Emma Long, Ida Scott, and Messrs. Sherwood, Thompson, Connell Steves, Mullins.

Mr. Richard Rowe, of St. John, who has been visiting his daughter, Mrs. John T. Steves, left on Friday for Havrelock.

Mrs. Raddick and children, who have been visiting Miss Wallace, returned to her home in St. Martin's, Monday.

Mr. and Mrs. John L. Peck left for Boston on Thursday. Mrs. Peck will be absent a month.

Mrs. James Scott and Miss Ida Scott left on Saturday for Riverview where they will remain some weeks.

Mrs. Aikinson, of Albert, has been visiting her sister, Mrs. Wm. Burns.

Mr. C. B. Herritt, of Sackville, was in town Tuesday. Miss Mabel Gross returned from Amherst Tuesday.

Mrs. Albert Gross and Mrs. Geo. Day visited here Sunday.

Mr. Wm. Burns who left last Wednesday for Eight to attend the teachers' convention returned home Saturday.

Dr. and Mrs. Marvin who have been visiting friends in Boston, returned home Sunday.

A number of Dr. and Mrs. Lewis' friends met at their home on Monday evening on the occasion of the opening of the night blooming cereus.

Mrs. J. T. Tomlinson was in town on Monday for St. John. Miss Blyth has gone to St. John to visit friends.

GREENWICH.

Sept. 26—Mr. and Mrs. Clarence Harrison of St. John, spent Sunday here.

Miss Blanche Richards is in St. John this week.

Mrs. George Fowler is visiting her friends in St. John.

The marriage of a popular young couple takes place in the parish church on Thursday morning, and there will be more anon.

Walter Ralph Fowler has gone on a trip to New York with Capt. Feasby.

Miss Maggie Smith spent Sunday at home.

Miss Laura Belyea made a visit to her family last week.

Mrs. Chas. Belyea, a venerable lady 86 years of age, is visiting at her son's, Mr. S. F. Belyea's.

Mrs. Zehalou Richards spent Sunday at Grand Lake and returned home on Monday.

Miss Ada Walton has returned from a visit to the capital, somewhat improved in health.

Mrs. Chas. Brundage is visiting her relatives in Kingston.

Mrs. Pauline Beard who was visiting at "Elmwood" returned to the city last week.

The tea meeting held at the hall last week proved quite a success financially.

Miss Florrie Prince has returned to St. John after spending several weeks with her grandmother, Mrs. Wm. McLeod.

Mrs. A. L. Honnell, of Sutton, spent a few days here last week.

Mr. Fred Holder, of Boston, returned home after spending a week with his mother, but was not accompanied by a bride, as reported.

Mrs. Foster of Kingston, visited friends here last week.

The friends of Mrs. Albert Flewelling will be glad to learn that she is slowly recovering from her recent serious accident.

Mrs. Joseph Richards, sr., has also recovered from her recent illness.

LINCOLN, SUNBURY CO.

Sept. 24—Mr. J. Parker entertained a few friends on Friday evening last.

Mr. John Wisley of St. John, accompanied by his friends Mr. Wran and Mr. Dickson of Moncton, spent Sunday here with his parents.

The Misses Woods spent Sunday here the guests of Mrs. Adams.

Mr. and Mrs. Peter Farrel visited here this past Sunday.

The moonlight excursion given by Mr. Fred Miles on Thursday evening last was a very pleasant affair. Those present were the Misses Mitchell, Smith, Miles, Carpenter and Wisley, Messrs. Glester, Mitchell, Patterson, Folkins, Smith, Miles and Wisley. The party sailed down river as far as Manservant and a very pleasant evening was spent at the residence of Mr. R. A. McFadden. The party was chartered by "Kin. Turner."

Mrs. Melvina and her daughter who have been spending the summer here, returned to their home, St. John, Sunday.

Miss Julie Wisley accompanied by her friend, Miss Carpenter, of St. John, spent Saturday at Manservant, the guests of Mr. R. A. McFadden.

LADIES' OVERGAITERS,

ALL SHADES AND PRICES.

Men's Overgaiters

OF BEST ENGLISH QUALITY.

Our Stock of these Goods is the most complete we have ever shown.

WATERBURY & RISING,

34 KING, 212 UNION STREET.

WHEN strength, smoothness and lustre are required



BAIE VERTE. INSTRUCTION. INSTRUCTION.

Sept. 27—Mr. Frank Wood of Philadelphia, is here on a short visit, after an absence of five years.

Mrs. Mulharr left on Monday to attend the Charlottetown exhibition, and visit friends in Summerside.

Mr. Ed Taylor of Moncton, was in town on Saturday.

Miss Lillie Johnson of Mount Allison, is the guest of Miss Alice Wood.

Mrs. James Irvine goes to Moncton on Monday, to attend the missionary convention.

Mrs. O. J. McCully of Moncton, left for her home last week.

Rev. Mr. Gregg and Rev. Fred Scott left for college on Monday.

Miss Maggie Harper is in Sackville on a visit. Mr. Bartlett, took place on Wednesday evening. The ceremony was performed in the Methodist church, by the Rev. Mr. Thomas, and witnessed by a large number of people, the church being crowded.

The bride looked charming in a dress of white satin, trimmed handsomely with lace, and carried a bouquet of flowers, and carried a bouquet of flowers.

Miss Thelma Filmon, wore a dress of pale blue satin, cream lace trimmings and hat to match, while the other, Miss Lillie Johnson, wore cream cashmere and natural flowers.

The groom was supported by Mr. Frank Wood of Philadelphia, brother of the bride, who arrived from that place this week to be present at many friends in the village. The bride and groom left on Thursday for their home in Newfoundland, and showed signs of nice and old friends.

The Misses Wood of Boston, who have been here spending the summer, left for their home on Tuesday.

Mr. Edgar Goodwin of Cambridgeport, left for his home on Tuesday, having spent four weeks with his brother.

GRAND BAY. Sept. 27—A pie social was held in the baptist church on Tuesday evening. The attendance was large and a good sum realized which will go to the repairs of the church. The social was in charge of Deacon Brown and Miss Alice Hamlin, who are to be congratulated on the success they attained.

At the close Mr. Wm. Hamlin, jr., auctioned off what pies were left which brought good prices.

Mr. James Sheans has just completed extensive improvements on his property.

Mr. D. McArthur is greatly improving his property by the erection of new buildings. The new building will take place Sunday week. The church is now completed and presents a fine appearance.

It is understood that one of our fair young ladies is soon to be wedded to a popular young man of Milford.

The Union Sabbath school is now in good working order, having a large average attendance.

ANDOVER. Sept. 26—Among these from Andover who attended the exhibition in Fredericton last week were Mrs. Thos. Lawson, Miss Mary Baxter and Mr. Harry Tibbits.

Mr. Wallace Perley is home from the West visiting his relatives for a few weeks.

Miss Winnie McVoy, who has been spending the summer with friends, returned to Boston last week accompanied by Miss Eva Baxter.

Judge Fraser and his daughter are in town. Miss Knowlton and Mr. Gregory, of Ashland, Me., were the guests of Mr. James Tibbits for a few days last week.

For Neuralgia Use Minard's Liniment

For Rheumatism Use Minard's Liniment

For Coughs and Colds Use Minard's Liniment

For Burns and Scalds Use Minard's Liniment

For Aches and Pains Use Minard's Liniment

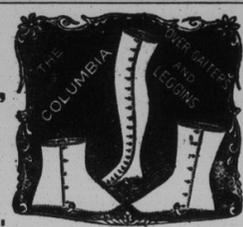
For Falling out of Hair Use Minard's Liniment

For Distemper in Horses Use Minard's Liniment

For Corns and Warts Use Minard's Liniment

Prepared by C. C. Richards & Co., Yarmouth, N. S.

FOR SALE EVERYWHERE.



LADIES' MISSES

AND CHILDREN'S

Jersey Leggings,

CHILDREN'S RUSSETT LEATHER LEGGINGS.

Our Stock of these Goods is the most complete we have ever shown.

WATERBURY & RISING,

34 KING, 212 UNION STREET.

WHEN strength, smoothness and lustre are required



BAIE VERTE. INSTRUCTION. INSTRUCTION.

Sept. 27—At the beginning of the Academic year, 1893-4, on the 28th day of September next, the Scholarships for the counties of Restigouche, Gloucester, Kent, Westmorland, Albert, St. John, Sunbury, York, and Victoria will be vacant.

The Department of Civil Engineering and Surveying is now open to properly qualified students. A Physical Laboratory was opened during the Academic year 1891-2. Special facilities for the practice of Elementary Electrical Measurements are offered to intending Electrical Engineers.

Consists of the University Calendar for 1892-3 may be had from

WILLIAM WILSON, B. A., Fredericton, N. B.

Registrar of the University

ST. JOHN CONSERVATORY OF MUSIC AND ELOCUTION.

188 Prince William St. Boarding and Day School. A thorough course given in Piano, Harmony, etc., Violin, Singing, Elocution, English, French and German, Orchestral Music. M. S. WHITMAN, Director.

ELOCUTION

ON PRINCIPLES OF DELSARTE, TAUGHT BY MISS INA S. BROWN, Graduate Boston School of Oratory.

The Morley Ladies' College, 84 Princess Street. Open for Concert Engagements.

LADIES' College and Conservatory of Music, (in union with the London College of Music).

64 PRINCESS ST., - - - ST. JOHN, N. B. Principals—MISS MORLEY, A. MUR., L. C. M. (Representative of the London College of Music), and Mrs. FRASER, assisted by a thoroughly efficient staff of teachers.

Course of Instruction.—Thorough English, Mathematics, Literature, Rhetoric, Short-hand, Typewriting, Latin, Greek, French, German, Drawing, Musical Drill, Organ, Piano-forte, Singing, Violin, Art Classes.—Painting in Oil, China and Pastel, Kindergarten. Private class for young gentlemen.

Senior Classes for Young Ladies, 9.30 a. m. to 1.30 p. m. Junior Classes for Young Ladies, 9.30 a. m. to 1.30 p. m. Kindergarten from 10 a. m. to 12.30 p. m. Miss Morley has made arrangements to receive boarders in college.

For Neuralgia Use Minard's Liniment

For Rheumatism Use Minard's Liniment

For Coughs and Colds Use Minard's Liniment

For Burns and Scalds Use Minard's Liniment

For Aches and Pains Use Minard's Liniment

For Falling out of Hair Use Minard's Liniment

For Distemper in Horses Use Minard's Liniment

For Corns and Warts Use Minard's Liniment

Prepared by C. C. Richards & Co., Yarmouth, N. S.

FOR SALE EVERYWHERE.

ST. JOHN COLLEGE

NEW BRUNSWICK

RE-OPENED

SATURDAY, SEPT. 2.

FOR SALE EVERYWHERE.

ST. JOHN ESTD 1867 Business and COLLEGE

SHORTHAND INSTITUTE

EVENING CLASSES

Will reopen Monday, October 2nd, Hours 7.30 to 9.30.

Hundreds owe their success in life to the training received at these classes. We are now better equipped than ever before.

Specimens of Penmanship and circulars containing full information mailed to all addresses. KERR & FRINGLE, Proprietors, Odd Fellows Hall.

THE LAW SCHOOL, St. John, N. B.

October 7th October. For Calendars apply to ALLEN O. FARLE, Dean; or J. L. CAMPBELL, Secy. and Treas.

15 August, 1893.

ONTARIO BUSINESS COLLEGE,

Belleville, Ont. (25th year) is the most widely attended Business College in America.

SEND for the new 144-page Catalogue. Address: ROBINSON & JOHNSON, Belleville, Ont.

Black Duck and Teal Duck.

ANNAPOLIS VALLEY, N. S. BEEF.—LAMB, VEAL AND MUTTON;—PURE LEAF LARD, in small cakes;—FRESH AND PICKLED PORK;—TURKEYS, DUCKS and CHICKENS. Celery, Squash and Corn, and all Vegetables. Wholesale and Retail.

13 and 14

THOMAS DEAN, - City Market.

DOMINION EXPRESS COMPANY,

(Via C. P. R. Short Line)

Forward Goods, Valuable and Money to all parts of Ontario, Quebec, Manitoba, Northwest Territories, British Columbia, China and Japan. Best connections with England, Ireland, Scotland and all parts of the world.

Operating Canadian Pacific R'y and branches, International R'y to Halifax, Fogarty R'y, New Brunswick and P. E. I. R'y, Digby and Annapolis, connecting with points on the Windsor and Annapolis Railway.

Handling of Perishable Goods a Specialty. Connect with all reliable Express Companies in the United States. Eight hours ahead of all competing Expresses from Montreal and points in Ontario and Quebec.

Lowest Rates, Quick Despatch and Civility. E. N. ABBOTT, Acting Agent, 96 Prince Wm. Street, St. John, N. B.

SHARPS BALSAM OF HOREHOUND AND ANISEED. FOR COUGHING, HOARSENESS, AND COLDS. YEARS IN USE. PER BOTTLE. CO., PROPRIETORS, FORT ST. ST. JOHN, N. B.

COOPING COUGH, AND COLDS. YEARS IN USE. PER BOTTLE. CO., PROPRIETORS, FORT ST. ST. JOHN, N. B.

SHARPS BALSAM OF HOREHOUND AND ANISEED. FOR COUGHING, HOARSENESS, AND COLDS. YEARS IN USE. PER BOTTLE. CO., PROPRIETORS, FORT ST. ST. JOHN, N. B.

SHARPS BALSAM OF HOREHOUND AND ANISEED. FOR COUGHING, HOARSENESS, AND COLDS. YEARS IN USE. PER BOTTLE. CO., PROPRIETORS, FORT ST. ST. JOHN, N. B.

SHARPS BALSAM OF HOREHOUND AND ANISEED. FOR COUGHING, HOARSENESS, AND COLDS. YEARS IN USE. PER BOTTLE. CO., PROPRIETORS, FORT ST. ST. JOHN, N. B.

SHARPS BALSAM OF HOREHOUND AND ANISEED. FOR COUGHING, HOARSENESS, AND COLDS. YEARS IN USE. PER BOTTLE. CO., PROPRIETORS, FORT ST. ST. JOHN, N. B.

SHARPS BALSAM OF HOREHOUND AND ANISEED. FOR COUGHING, HOARSENESS, AND COLDS. YEARS IN USE. PER BOTTLE. CO., PROPRIETORS, FORT ST. ST. JOHN, N. B.

SHARPS BALSAM OF HOREHOUND AND ANISEED. FOR COUGHING, HOARSENESS, AND COLDS. YEARS IN USE. PER BOTTLE. CO., PROPRIETORS, FORT ST. ST. JOHN, N. B.

SHARPS BALSAM OF HOREHOUND AND ANISEED. FOR COUGHING, HOARSENESS, AND COLDS. YEARS IN USE. PER BOTTLE. CO., PROPRIETORS, FORT ST. ST. JOHN, N