PRODUCE BUILD AND WAY OF THE PERSON OF THE P

Perhaps it would be better to ask a chemist, he would surely know.

The Committe, St, John.—I am always glad to give the boys a hearing, but how can you ask me to give a description of my own charms in cold blood? I am just like scores of women you meet every day, with blue eyes and dark hair, and rather above the medium height. Married? Who is Geoffrey, I should like to know it I am not married? I really am surprised at you, boys! (1) No, it is very rude indeed, and if a girl does not want to dance with a certain "boy" she has only to tell him she is engaged, and he is bound to accept that answer; but I think it much better to avoid hurting anyone's feelings, and dance with a man you don't like rather than slight him. (2) Well, no, I don't think I should blame you very much, but it is rather a risky thing to do, and places a girl in an awkward position, so I should not do it if I were you. I know so little about the St. John girls, except through this column, that I really cannot venture on an opinion. I do hope the Victoria rink will be open this winter I sm sure. Suppose we send a petition to the managers promoting liberal patronage and requesting them to change their minds? Perhaps it does not pay. (5) No, I cannot agree with you there, I think that the church is the proper place for everyone to be married, and I don't think girls have any idea of "showing off" in choosing a church wedding. Write again some time and I will be glad to hear from you.

Bernice—St. John.—Thank you for leaving out 'the stereotyped beginning, I

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Cheap.

BERNICE—St. John.—Thank you for leaving out the stereotyped beginning, I am always glad to answer any questions that are asked in this column, to the best of my ability, and I will be very happy to do what I can for you.

that are asked in this column, to the best of my ability, and I will be very happy to do what I can for you.

Nellie, St. John.—I scarcely know what to say to you, except that I regret to hear of your decision, and think yon are making a great mistake. Judging your character and disposition from your letters such a lite would be utterly unsuited to you, and it I mistake not you will live to bitterly regret the step you are taking. Are you laking it of your own free will, or has anyone brought such pressure to bear upon you, that you have been forced into it? Your fitth question looks very much as if the latter might be the case; if so, think well before it is too late to draw back, the world is too full of light and brightness and love for any of us to turn our backs upon it without long and careful consideration. I may be wrong in thinking that you are very young and all if I am right! I believe I, shall only be acting the part of a Iriend in advising you to take lime before you decide irrevocably. (2) fee, I like to see a gir! 'full of mischelit,' as the saying is, provided she has sufficient sense not to make a nuisence of hersell by teasing everyone she comes in contact with. I am fond of people with high spirits because I always imagine that they are happy. (3) I should think a girl who made a practice of smoking most unladylike, even if she confined her operables to time to make a nuisence of hersell by teasing everyone she comes in contact with. I am fond of people with high spirits because I always imagine that they roll of the state of the sta more clearly; if not I can only say that you will take with you my most sincere wishes or your happiness in the new life you have

BLUNDER, Yarmouth.—Why should you all yourselt by such a name, I am quite use it does not apply to you at all? You he most kind and considerate in writing me such an appreciative little note. but I hould not have minded if you had asked as a kew questions, I am so accustomed to inswering them that I do not mind it at all, though of course some of them are resome. Thank you for the clipping twas really of great interest and will no loubt be useful to me some day. Write hall be glad to arswer to the best of my bility.

ELLEN.—Not in the least unusual, in act such questions are the most frequent act such questions are the most frequent act such questions are the most frequent at such questions are the most frequent act such questions are the force are act with here.

A young womat.

A young womat.

A young womat.

A young womat.

Suppose, "said the lady—"now only suppose, understand—that you were carry
ing a piece of steak fro

BLLEN.—Not in the least unusual, in act such questions are the most frequent of try to devote special attention to them. Contess that I do sometimes wonder wby y girls don't cut out the advice I give sem on such matters, or preserve the smedies I suggest in some way, but I suppose they put it off until it is too late, and ace papers are mislaid, just as I do myself if the recipes for cooking. You have y deepest sympathy if your hair is falling a because my hair has been doing the me to a most alarming extent lately, and it were not for the exited point in the last day or two. It is is the remedy that I recommend the fast improvements in the last day or two. It is is the remedy that I recommend the out frequently because I have tried myself, but many persons dislike to

"APTEMENT TALKS WITH WITH A STATE A ST

Will "WejTwo," of Halifax, read sages, for "pages" and honor for "horror" in their answer of Oct. 29.

ASTRA.

She Knew Her Business

for good pork, because it is one of the most savory toods we have and it is uncommonly nourishing, as for the interior article, I would, it I could, have a law passed and inforced that would prohibit its sale. Meanwhile in these days of cook books and House-wife columns in the newspapers and periodicals there is no excuse for ignorance in matters of this kind, and he who says 'I do not eat pork' or 'I do not eat veal' will be looked upon as one who has not been accustomed to good living, because these very articles do now hold an important place in the menus of the best dinners, and are eaten.

potatoes peeled and divided, and nine or of the moderate-sized onions, put the whole into a well heated oven, and when the meat y and vegetables are done enough serve them on a hot dish, the meat being placed in the centre, and the apples, potatoes and onions arranged round it. Time to bake a joint weighing about four pounds, an hour and a halt, sufficient for from 6 to 8 persons. This dish reminds me of one that I have often seen prepared by a French cook. He called it "Beet a la Flemand" presumably the Flemish method of cooking beef. It was after the same style as the above only the beet was braized, and when dished up, had hillocks of various kinds of vegetables neatly around it. The appearance was good and I remember that the joint was in great demand whenever it was on the bill of fare. Some day I will try and explain how it is done, but today we are talking about pork

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Office—South Side King Square, Works—Elm Street North End, St. John, New Brunswick.

Office—South Side King Squar trimmed the chine bone removed, and the end of the rib-bone bared about an inchmot that they may be more readily taken by the fingers and eaten, as suggested by a London butcher—Vide, a recent number of Punch, but because it is the correct form of a cutlet. This little bare end of the the bone used to be decorated with a strip of white paper, two juches wide doubled along the centre, and the double edge nicked with a pair of scisors all along, and a little more than half way through the sfip. This was then rolled around the bone and fastened with a pin. In some cities these frills can be bought ready made, but we seldom see them used now. However, the trained cook will always trim his cutlets so, frill or no frill. There are other forms of cutlets. They can be taken from the neck, or the leg can be cut into neat slices, egged and bread-crumbed, and they are cutlets also. In whatever form they may be, they should, after being trimmed, be dipped in beaten egg, and then in browned bread crumbs. To try, melt a little dripping in a frying pan, and fry the cutlets in it. Time to fry fifteen to eighteen minutes, taking care not to burn the outside while they are cooking for they must be well done.

Plekle for Pork.

Pickle for Pork.

Every part of the pig which is thin and streaky may be converted into pickled pork, and this is a simple way to make a good pickle which may be used again and again if it is boiled up occasionally. Boil six pounds of common salt, a quarter a pound of salt petre, and one and a halt pounds of moist sugar, in two gallons of water." When the meat is put in, put a weight upon it to keep it covered with the brine. Pickle should be thrown away after a pig's head has been laid in it. Judging from the odor of some of the pickle barrels in the cit or market not long ago, this percaution would seem to have been unheeded, or the grouble may have been from some other cause, any way, some of the butchers do not pay as much attention to their pickle barrells as they ought. My advice to the consumer is, make your own pickle.

place in the menus of the best dinners, and are eaten.

Rosst Pork.

The leg and the loin are the prime rossting joints. A leg weighing eight pounds will require about three hours roasting, and a loin weighing four pounds, an hour and a halt.

Score the skin neatly in lines or diamonds a quarter of an inch apart, rub over with a little sweet oil or melted butter, will be a better colour than all the art of cooking can make it in any other way. And this is the best way to prevent it from bilistering. Sometimes the leg is stuffed at the knuckle end, with sage and onion minced fine, and a little grated bread, seasoned with pepper and salt, and the yolk of an egg to bind it together. Apple sauce should always be served separately with roast pork, also, brown gravy.

Loin of Pork a la Francaise.

The French look upon a plain roasted joint of meat as something fit only for cannibals to eat; they never cook that way. The joint must be diaguised more or less with sauce or combination of sauces and vegetables before they will think of eating it, but this French method of cooking it, but this fire to twenty apples, and well heared oven, and when the meat and vegetable sefore they will think of eating it, but this fire to twenty apples, and well heared oven, and when the meat and vegetable are done enough serve them will do. Put into a deep baking dish with filteen to twenty apples, and the profits of "Donovan" have bee

An Army of Them.

There are to-day more than 200,000 women in the United States earning a living by professional and personal service outside that of mechanical labor or work in the shops, in the practice of law and medicine, the teaching of music and art, literature and science, and in clerical work of different kinds in Government and other official places.

The measure sea mental sea mental service outside that of mechanical labor or work in the shops, in the practice of law and medicine, the teaching of music and art, literature and science, and in clerical work of different kinds in Government and other official places.

A Trick That Never Fails. "Do you see that gentleman sitting op-posite?" said one man in a cable car to his

posite ?" said one man in a cable car to his next neighbor.
"Yes."
"I can make him pull his watch out of his pocket and consult the time without saying a word to him."
"You know him, perbaps, and have it arranged that he shall do so on a certain signal from you."
"No, I never saw him before in my lite."
"Well, then, I don't believe you can do it."

"I have \$5 to say I can."
"I have a five to say you can't."
"It's a bet. is it?"
"It is."

The other man waited a few moments, until the glance of the man referred to fell on him, and then, with much deliteration, drew forth his watch and looked at it.

The man across the aisle saw the movement, and instantly lifted his own watch from his vest pocket.

The man who had bet he wouldn't handed his five-dollar bill over without a word, and as the other took it he remarked:

'It never fails. Look at your own watch, and it's as catching as yawning.

Try it yourselt on somebody."

Come in out of the Wet.

As the Shark said to the sailor, or it you

As the Shark said to the sailor, or if you must be out when it is raining get a Rigby waterproof coat. Porous, comfortable, healthy.

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