S interference with other people's affairs ever justifiable? This is a subject that was discussed the other day, and opinions differed very widely. Some thought that the interference of outsiders never did any good—that it only annoyed people and set them more obstinately than ever on taking their own way. Others declared that sometimes interference was a positive duty, and that one should never mind making oneself popular or disliked if there really was good to be done. All agreed that the interferer, whether he, or she did good or not was certain to get no thanks.

After all, reformers of all kinds have to be inter-

After all, reformers of all kinds have to be interferers. They upset what has been long established stir up the dust of centuries, and in making a clean sweep, are sure to hurt some people and offend many prejudices. But we have to fie it, and it successives in the and offend the control of the many prejudices. But we have to de it, and if sucgessful, are forgiven in the end. This refers to public
reformers or interferers. Those of private life have a
worse time of it. Yet it is a mistake to put down all
interference as impertinence. There are some kindly
active persons who really suffer when they see other
people, especially their own friends and relations,
doing very foolish things, or going blindly on some
course that will land them in disaster, or shutting
their eyes to dangers that are plain to everybody
else. Lookers on see most of the game. Some one
who comes fresh into a household could often do the
greatest good to it, just because he has clearer vision;
sometimes too he has special knowledge. But dare
he set things right? In most cases no. It would be
resented. Even if asked for, advice is unpalatable, resented. Even if asked for, advice is unpalatable, unless it happens to coincide with the wishes of the asker. Then, again, the best advice and the wisest interference sometimes fail in the carrying out. Woe asker. Then, again, the best advice and the wisest interference sometimes fail in the carrying out. Woe be then to the unlucky person who has interfered! For everything that goes wrong the blame will be at his door! Perhaps, it all interferers were of the best type, they would be less unpopular than they are. Unfortunately it happens that there are a good many interferers about, who are simply busy bodies, and fidgets, and seem to have nothing else to do but arrange other people's business for them. These are the people who tell mothers they are spoiling their children—"making a rod for your own back my dear!"—and wives that they are too yielding to their husbands, and mistresses that they ought to keep a tighter hold upon their servants. Another form that interference takes is that of finding fault with the food provided. "Too much meat is eaten Maria, you ought to feed the family more on puddings—much better for them and more economical;" or—"Have you noticed how Maud is losing her complexion?" and you are immediately told how to ward off sun tan and freckles. It is really amazing how many different things an interfering visitor can manage to get hold of to worry the mistress about things an interfering visitor can manage to get hold of to worry the mistress about. Malden Aunts are often offenders in this way, thinking they have a sort of right to lecture the family. Indeed all Aunts are often offenders in this way, thinking they have a sort of right to lecture the family. Indeed all Aunts are prone to do it—married or single. A good family row is a perfect boon to them, providing a zest to life that nothing else can gize! Mothers-in-law are not half so bad. They would be, of course, if they dared, but so much has been said and written about them that they have learned discretion. Mothers-in-law of the present day have turned over a new leaf. Sooner than interfere they will put up with anything, or get some other person to speak for them. They know very well that young people must buy their own experience; second hand experience never yet did much good to anyhody. By the way how is it that fathers in-law and interference are never even thought of in the same breath, nor grandfathers except in the way of "tips." It is amusing and annoying—to see how the interfering nature will show itself semetimes in children love demineering over and patronising the younger ones and sometimes will inverfere most arbitrarily in their babyish and harmless play. Depend upon it, these children have lived among interfering, older people. They are such mimies, and pick up bad as well as good—only far more readily as a rule—nothing is prettier, however, than the way older children will "mother" the younger ones sometimes, not "interfering" with, but helping them. It is always dangerous to interfere in other people's love affairs; this is nearly as bad as interfering between husband and wife, and we all know how fatal that is.

May you between parent and child? Very seldom. Should you between parent and child?

May you between parent and child? Very seldom. Should you between mistress and servant? Yes! sometimes, if you know things the mistress ought to be acquainted with, and is not. But even here yournay fail to do any good. A nurse was seen by a stranger to be giving a young child what she suspensed to be acquainted to be acquainted to be acquainted. stranger to be giving a young child what she suspected to be narcotics to keep it quiet in its perambulator. The stranger, after thinking it seriously over, told the mother, who would not listen to a word, having implicit confidence in the nurse. So the trouble went on. Eventually the mischief was discovered but too late to prevent serious injury to the

The stranger was put down as a fussy and troublesome interferer. No doubt, before the good Samaritan looked after the poor man by the roadside, numbers of other people had passed by saying, "It's no concern of mine, and not my place to interfere." But sometimes you must.

It is certain we should be very careful how we interfere with others. If we are interfered with, however, it is just as well to take such interference with good temper, and even to put the question to ourselves, "Is there anything in it?" Whether or not we are to be grateful to the interferer is a matter each person must decide according to temperament.

# **FASHION'S FANCIES**

The revocation of that edict which condemned us to coats and skirts to match for out-of-doors for so many years has made it possible for the woman who can only afford to indulge in one gown each season to have for that gown something which will look very nice in the house for "at homes," for paying calls, and so on, and over which she can wear a loose coat of some sort out-of-doors, while a last year's coat and skirt will serve for walking and morning wear. Paying calls was duller than ever when each member of the party wore a plain suit; and I always thought they looked singularly out of place in a small drawing room, and not at all in keeping with the toilette of the hostess, which would probably be some elaborate affair of silk or light cloth.

The advent of the loose wrap has probably had much to do with affecting this change, and loose wraps show no signs of parting with our favor. They are generally most useful when of the coat order, are generally most useful when of the coat order, with very large armholes, and should be made of rough tweed or frieze. The vogue of the tailor-made continues unabated, in fact it has received a fresh impetus, thanks to the charming designs which have appeared already this season. The simple styles appeal to nearly every woman and becomes almost every figure when they are well made. There is something very beguiling about the well-made cloth or tweed gown, and with the accompaniment of a filmy jabot and a pair of sleeve ruffles, and a smart hat—not too large, but just large enough we are hat—not too large, but just large enough, we are equipped for almost any of the occasions of ledderniers yeaux jours.

The size of the fashionable hat bids fair to bring about a revolution. We are told that the chapeau up to date is a perfect nuisance to people in a public conveyance, and the fashionable woman who travels this autumn will need a special car to convey her millinery in!

I may, however, convey to my readers the joyful news that French milliners are very busy making the most delightful toques of fishnet tulle, of spotted tulle, and of lovely ombre. These toques are not to be confused with the gigantic turban toques which are thought so smart, but they are affairs of quite a moderate size, and are poised almost straight upon the head. Green tulle and a grey feather combine happily, while the black tulle toque and the

gleaming black jet buckle always form a happy alliance.

I really feel that the most insistent need of the moment is to pay attention to one's figure, for none of those draped skirts and bodices, which will be so very much worn all through the coming months, can possibly look nice unless we have first attended to the question of the corset. A beneficent symmetry is the order of the day; the hips of the fashionable figure are not exaggrerated, and it follows

to the question of the corset. A beneficent symmetry is the order of the day; the hips of the fashionable figure are not exaggerated, and it follows naturally that the waist is not unduly small.

I always think that the menth of October is a period for successful renovation. It is a time of indecision; for though the modes are not in the making, but are already made, the mondaine has yet to decide which she will favor and which disregard. Flowers may be taken out of straw hats and quills can be put in their place. One might, for example, line up a black hat with a bright royal blue satin, and trim it with a couple of bright blue gull's wings and a band of black and blue galon; and another clever black hat, and thoroughly suggestive of autumn, has a band of orange colored velvet and an immense cluster of, shaded dahlias.

Some of the smartest women are ordering coats of the coarsest colored grosgrain, and these are to be worn with plain Directoire cloth skirts. A copper colored coat of this description made with a little breast pocket and a pocket on either hip, is exceedingly smart, and so is an early autumn suit composed of a coat of very thick peau de sole of, a glorious deep vieux bleu with a very fine cloth skirt to match.

Truly we live in the days of pretty clothes, and

Truly we live in the days of pretty clothes, and if we choose to look grotesque instead of charming, that has nothing to do with the fashion. It is merely the base interpretation of inartistic people!

## ETIQUETTE OF HOUSE AND HOME

"He is gentil that doth gentil dedis." The various rules of eliquette that have been drawn up for our guidance in matters social have been, as it were, evolved during the course of time, until now they have become an accepted fact, and are as universally acknowledged as being indispensible are as universally acknowledged as being indispensible to the smooth working of society as a whole. There are, however, still many people who, although they agree to the above-named fact, seem to think that, though these rules are right and should be kept in the wider world outside the home they are not obligatory in the smaller affairs of daily life. The affairs of everyday home life.

ligatory in the smaller affairs of daily life. The affairs of everyday home life.

It is true, no doubt, that among intimate friends and near relations strict and ceremenious rules of etiquette may be, and are relaxed to a great extent, but it is also true that they should not be dispensed with altogether, for courtesy and politeness are necessary in the home just as much as formality and ceremony are unnecessary, and those persons, be they male or female, who forget their good manners in the house do not always remember them outside, for, like many things that are "but aside until wanted," they are not infrequently lost altogether.

The word "etiquette" is often objected to as being prim and formal, but any other word would be looked upon in the same light if used for the same purpose. This particular word is, it is generally thought, of French derivation, the literal meaning of it being a ticket, or card, and owes its origin, so it is supposed to the ancient custom once in vogue of delivering a card of directions and regulations to be observed by all those persons who attended court. In course of time the term was no longer conflict exclusively to the rules of conduct of those who lattended at court," but came into everyday usage, so much so, indeed, that the slang expression of "finat's the ticket," meaning "That's the right thing to do," is thought and said to be a description of the phrase, "That is the etiquette," or right mode of procedure in matters of courtesy to those outside the home circle, ought to be much the same within the more narrow circle of the family.

Therefore it cannot be altogether wrong to speak of the rules of etiquette in connection with the home as well as with society.

The words of our great dramatist, "We must be gentle now that we are gentlemen," and it might be added, gentlewomen, should be learnt by heart,

gentle now that we are gentlemen," and it might be added, gentlewomen, should be learnt by heart, and taken as the motto of everyone who aspires to adding the prefix "gentle" to their common name of man or woman, using the word common in no de-rogatry sense, but in its fuller meaning of belonging equally to everyone

equally to everyone.

How many of those who apply the term of gentleman or gentlewoman to themselves seem to forget that gentle-means, among other things, "refined, amiable, well bred," and that therefore only fined, amiable, well bred," and that therefore only those who possess and show the possession of these three good qualities have any right to the name for only he or she "is gentil who doth gentil dedis."

Every nation and every generation has, and have had, their own code of what they consider good manners, and, if we may judge from what we read in the old chronicles which have come down to us from the

old chronicles which have come down to us from the past, those that existed in the days of both our Saxon and our Norman forefathers would hardly have been thought correct in the present day. Indeed, as late as the 17th century, when James I. was king, old writters assert that the court was so "unpolished and unmannerly" that the ladies, "nay, even the Queen herself," could hardly pass the King's appartments without receiving some affront; and even nearer our own times we read that the "ladies of course live" indulged in oaths and coarse expressions indulged in oaths and coarse expressions hat would not nowadays be tolerated for a

As a rule all customs and fashions have a down-As a rule all customs and tashions have a down-ward rather than an upward tendency; that is, those who are in a lower position in the social scale follow and imitate the sayings and doings of those who are on a higher level than themselves, and not only do they copy the fashion of their clothes, but they affect the same amusements and also their way of

do they copy the fashion of their clothes, but they affect the same amusements and also their way of living and their manner of speech. And just as this is the case with society at large, so it is in the home, the behaviour of the young people being very much in accordance with that of their elders, for children naturally copy their parents, and think that whatever they do must be right and proper.

If they see the latter courteous in manner and refined in their speech and habits, they will try to be the same, so that if parents would oftener realize this truth it might have a good and restraining influence upon both their words and deeds; but unfortunately many grownup people never seem to notice, or forget if they do, how observant and imitative little children are. The old saying that "Little pitchers have long ears" is wonderfully true, and they are not particular as to how they fill them, taking good and evil with equal readiness.

An instance of this imitative habit is to be seen in the way some young people speak to servants, and those whom they consider to be in an inferior position to themselves. Who has not heard the discourteous, not to say rude, manner in which some small being gives an order and receives a service?

tion to themselves. Who has not heard the discourteous, not to say fude, manner in which some small being gives an order and receives a service? The way in which the one is spoken and the other received, without ever so much as an "if you please," or "thank you," makes the observer feel certain that the child must have seen and heard its parents speak and act much in the same manner.

True gentlefolk are just as courteous to their subordinates as they are to those whom they consider their equals. In fact, this is one of the surest tests of a nice and gentle nature, for if we leave the one undone we are likely to leave the other also. There are some people who seem apt to look upon those in their service not so much as inferiors as machines, and behave to and before them as if they were nothing else. Now, no one, whatever his or her status in life may be, likes to be treated as we once heard it expressed, "as if one were nothing more than a bit of furniture."

A want of courtesy to those beneath us, besides

A want of courtesy to those beneath us, besides being a breach of good manners and therefore a breakage in the best rules of etiquette, is also a very short-sighted policy, for good-will service goes a long way towards the comfort and well-being of

Especially is this the case when the home is a small one, and employer and employed are necessarily brought much into contact the one with the

other, for just as familiarity breeds contempt, so do courtesy and kindly consideration beget a respect-

other, for just as familiarity breeds contempt, so do courtesy and kindly consideration beget a respectful liking.

If the heads of the family neglect in the privacy of their home to show towards each other the same little civilities that they would with alacrity and as a matter of course, offer to a guest or visitor, how can they expect the other members of the household to be of those who do "gentil dedis"? for the home is the best school in which good manners can be learnt. But how can such learning be imparted, if the teachers do not themselves know and keep the rules of home etiquette, or, as Sarah Battle has it, "the rigor of the game"?

Some families seem actually to pride themselves on being—well, to put it plainly, rade to one another, though they do not call it by that name. They never show any gratitude for a kindness done, simply take it as a matter of course and right; contradict one another fatly, and say disagreeable things which they term "plain speaking," and those who are thus spoken to retaliate in the same strain. Christosly enough, these unpleasant acts are not done out of any want of affection, and no one would resent more keenly than the doers of them such treatment towards any member of the family, from an outsider.

#### DIVERS DISHES FROM SIMPLE SOURCES

The Value of the Current and the Banana Some of the recipes hereunder are not generally known. For example the Babas, though generally procurable from any good confectioners, are seldom made at home, though the directions show that there is no reason for this, as there is little that is difficult

is no reason for this, as there is little that is difficult in their composition.

The quantities given are sufficient for two moulds, and one mould is enough for six persons. Served cold, well soaked with raspberry syrup and the centre filled with whipped cream the Baba is an excellent Sunday supper dish, while served hot with a simple golden syrup sauce, it is a cheap and appetising sweet for the children's dinner.

The Currant Batter pudding with Banana sauce is excellent also for the same purpose, and the same may be said of the Rice and Currant pudding, the French Rice Frieters, the Apple and Currant Roly-Poly, while for those who like something a little out of the common in the way of cake, I recommend the Honey Cake, the Eccles Cakes, and the Dutch Currant Cake.

Amongst the Banana recipes I find several that appeal to me, and which I think will appeal to my

Banana Cantaloup makes a pleasant change from the better known Melon Cantaloup, which is served as an Hors d' Oeuvre at the smart luncheon and dinner of today.

It is quite "a la mode" also, to use Bananas as a

vegetable or in a salad, and those people who like fruit in such guises will be glad to know of Spinnach and fried Bananas, Banana Salad, and Fried Bananas used as an accompaniment to Cutlets or Fillets.

#### Baba Cakes

Required: Ten ounces of flour, half an ounce of German Yeast, one tablespoonful of sugar, two ounces of butter, two ounces of currants, two eggs, one and a half gills of milk, and rum syrup. Method—Sift the flour into a basin, cream the yeast and castor sugar with a little tepid milk, on water, melt the butter in a saucepan, add to it the milk made luke-warm, pour this on to the yeast and sugar, then pour it into the centre of the flour. Add the exp besten work all well centre of the flour. Add the egg beaten, work all well together and beat up, adding the currants. Put the mixture into well-greased fluted cake tins, called Baba Moulds. Put them in a warm place to rise, for about twenty minutes, then bake in a fairly hot oven. When baked turn out the shapes, and baste them over with rum syrup. Serve either hot or cold. These are really delicious, and I am stre will be greatly appreciated by all who care to try them.

# Current Batter Pudding

Required: Half a pound of flour, two eggs, three-quarters of a pint of milk, four ounces of currants, and a pinch of salt. Method—Sift the flour into a basin, add the sait, beat up the eggs and stir gradually into the flour adding the milk by degrees, and work into a batter, which beat for ten minutes and then let it stand for half an hour. Butter one large, or two small pudding basins, sprinkle in the currants and pour in the prepared batter. Cover the basins with buttered paper and steam for one hour. ie paper, turn the pudding out on to dish, and serve with syrup or banana sauce.

# Rice and Current Pudding

Required: Two ounces of rice, two ounces of currants, one and a quarter pints of milk, one egg one tablespoonful of castor sugar, one ounce of beef suet, and grated nutmeg to taste. Method—Wash, drain, and blanch the rice. Then drain again, and cook at in the milk for ten minutes, add the currants and the sugar. Shred the suet or chop it finely and and the sagar. Street the safe or coop it they and stir into the other ingredients, beat up the egg and add also, pour the mixture into a buttered pie dish, grate a little nutmeg on top and put the pudding in a slow oven to bake for about one and a half hours. The more slowly farinaceous puddings are baked the better the results will be.

# French Rice Fritters

Required: Quarter of a pound of rice, one pint of milk, two eggs, two ounces of currants, one ounce of castor sugar, one ounce of clarified butter, and frying fat. Method—Blanch the rice, then drain and cook it till quite tender in the milk, add the sugar and the currants, and let it cool a little. Work in the yolks of the eggs and the butter into the above. When sufficiently cold, mix in gently the stiffly whisked whites of two eggs. Have the frying fat ready and hot, drop in the prepared mixture in spoonfuls. Fry them (a few at a time) to a pretty golden brown. Take up. drain the fritters on a paper, or a cloth, dish up dredge over with fine castor sugar.

# Apple and Current Roly-Poly

Required: Six large cooking apples, quarter of a pound of brown or castor sugar, six ounces of currants, the rind of a lemon chopped finely, and a little nutmeg. Method—Pare, core and cut the apples into slices, put them into a saucepan with the lemon rind and sugar, cook till soft and add the nutmeg. Have ready a rather rich suct crust, roll it out thinly, spread the apples over the paste, sprinkle over the currants, roll the pudding up closing the ends properly, tie in a floured cloth and boil for two hours. This will be much appreciated by the "youngsters."

# Honey Cakes

Required: Four ounces of flour and two teaspoonfuls of Paisley flour, one tablespoonful of honey, half a teaspoonful of carbonate of sods, half a teaspoonful of ground ginger, two ounces of cornflour, three ounces of butter, two ounces of Demerara sugar, one tablespoonful of treacle, two eggs, two ounces of currants, and one teaspoonful of cinnamon. Method—Melt the butter, sugar and treacle in a saucepan over the fire. Sift the dry ingredients, including the currants into a basin, mix well, moisten with the treacle, etc., (when cool), and then add the beaten eggs. Beat the mixture well, and then fill into buttered patty tins and bake in a quick oven for from 15 to 20 minutes.

# Eccles Cakes

Required: Half a pound of short crust, or puff paste, six ounces of currants, half a teaspoonful of mixed spice, three cunces of sugar, and half an ounce of butter. Method—Divide the paste into twelve pieces rolled out, and cut into rounds of even size, mix the currants, sugar and spice together, put about a dessertspoonful on each round of paste, a tiny bit of butter, and a few drops of water, moisten the edges, draw together and flatten a little with the hand, turn over and roll very lightly, then place them in the

baking tin, and brush over with beaten egg. making three or four incisions over the top. Bake for about

#### **Dutch Current Cake**

Dutch Currant Cake

Required: Quarter of a pound of flour, quarter of a pound of currant, one ounce of mixed peel, two ounces of suitanas or raisins, four ounces of castor sugar, five ounces of butter, three eggs, one gill of milk, one dessertspoonful of ground chanamon, and one teaspoonful of baking powder. Method—Work the sugar and the yolks of the eggs together to a cream in a basin. Melt the butter, sift the flour, and baking powder, clean the fruit, shred the peel, mix all the dry ingredients with the sugar and egg yolks. Whisk the whites of the eggs to a stiff froth and add them gradually. Pour the mixture into a buttered cake tin and bake in a moderate oven for about one and a quarter hours.

Now let us turn our attention to the Banana re-

Banana Cantaloup Required: Firm bananas, Paprika, or Krona pepper, and crushed ice. Method—Place the bananas on the ice for at least six hours. Remove the skins and cut into quarter sections. Fill a bowl with finely crushed ice, on which place the bananas, and serve with sait and Paprika or Krona pepper.

#### Spinnach and Fried Bananas

Required: Two pounds of spinnach, one ounce of butter, one egg, breadcrumbs, three bananas, seasoning, and flour. Method—Pick and wash the spinnach, put it in a saucepan with a little water and salt to taste, cook with the Md on until tender (about 20 minutes), peel the bananas, cut them into quarters and season with Paprika pepper, egg and crumb, and fry in deep fat till a golden brown and keep them hot. When the spinnach is cooked drain it well, melt the butter in a saucepan, add the spinnach, season with salt pepper and nutmeg and sprinkle over a little flour. Cook for a few minutes, and then serve—on a hot dish with the fried bananas.

## Banana Salad (Savory)

Required: Three rather unripe bananas, mayonnaise sauce one cos, or two cabbage lettuces, two tomatoes. Method—Trim and wash the lettuce well,
and drain it on a clean cloth, break the lettuce into
small pieces (by no means out it with a knife or it
will spoil the whole salad) and place in a salad bowl
with the bananas cut into slices, having of course been previously peeled. Pour over about one and a half gills of seasoned mayonnaise sauce. Skin the toma-toes, cut into thin silces, and range them on the top

#### Fried Bananas (Savoury)

To be served as garnish with fillets of beef, or cut-lets, or served as a side dish. Required: Six bananas, sait, pepper, a small quantity of milk, ditto flour, and some trying tat. Method—Remove the skin from six not over-ripe bahanas, cut each in quarters or half lengthways, season with salt, and pepper (Paprika for choice), then dip each in milk, then in flour. Fry them in very not clarified fat to a beautiful golden colour take up drain on paper and serve very hot. If served as a side dish, garnish with sprigs of fried parsley.

## BEAUTY HINTS

The Care of the Hands and Nails By slow degrees we are learning the value of beauty, and the necessity of paying daily attention to the nair and the face to prevent deferioration and promote and maintain freshness and youthfulness of rsonal appearance. But stin we are rar more neglectful of our hands

than we snail be when we fully realize, as did the lovely ladies of Italy and France in older days, that a beautiful hand is only second in attractiveness to a perfect face, and that our hands being so exquisiteby adapted for such a variety of purposes should have their natural strength, mobility; elasticity and lineness cultivated to the nignest pitch, because the more dainty and delicate we keep our hands, the keener will be their sense of touch, the greater their usefulness, and the more fascinating their charm in every respect.

All beauty culturists lay great stress on a massage of the hands for the maintenance of the flexibility of their joints, muscles and ligaments, and the promotion of their whiteness, plumpness and softness, and on manicure for giving to the nails that smooth, polished, shell-like beauty that almost creates envy in those who see hands so treated when they are not their own; and certainly those who can go to have a tew practical demonstrations in hand massage and manicure are strongly advised to do so for the lessons as well as the treatments are in-

Yet those who have no opportunity of enjoying professional treatment of this first class kind will find that hands and nails can be kept in nice condition

by the following simple means: by the following simple means:

The last thing at night, on retiring, wash the hands in a pint of hot water, to which a cup of cold milk has been added, to bring it to a pleasant temperature; dry them with a sort towel and very gently press back the skin at the base of each nail. Then rub into the hands and nails a good skin food toilet cream (none is better than oatine) and draw on a pair of loose chamois leather gloves.

This simple treatment has a most whitening and softening effect on the hands, and it prevents the

softening effect on the hands, and it prevents the nails splitting. In the daytime always wash the hands in tepid water, and when drying with a very soft towel, again let the skin at the base of the nails be very gently pushed back until the pearly cres-cent can be seen; then take a little glycerine and work well into the hands, back and front, until no moisture is apparent on the surface, and then just pass the towel over them again, and the hands will feel like satin.

pass the towel over them again, and the hands will feel like satin.

Once a week the nails should be manicured in this way: After washing in warm water as above, file down the edge of each nail with a very little emery board with the rounded ends, until they are as short as desirable, letting each nail as nearly as possible follow the shape of the top of its own finger; file the inner edge of the nail also, as this makes them so smooth that they will not catch and retain dust like neglected nails always do.

If this part of the treatment is done daily it obviates the necessity of cutting the nails at all with scissors, which is apt to thicken them, and so to take from them their transparency after doing this on the manicuring day. Take a crayon for the nails (which can be bought at any good chemist), moisten its uncovered end and rub this on the thick part of the right palm just under the base of the little finger, and when the pink surface on this is quite dry again, rub all the nails of the left hand into it briskly until they feel glowing, when they will be most lovely this transparency and when they will be most lovely this transparency of the left hand into it briskly until they feel glowing, when they will be most loyely, thin, transparent and withal beautifully poished. Then again moisten the pink tip of the crayon, rub it into the left palm, and treat the nails of the right hand in the same view.

crayon, rub it into the left palm, and treat the nails of the right hand in the same way.

Lastly take a bit of clean chamois leather and with it rub off any surplus deposit from the crayon that may be adhering to the skin round the nails, and that is all. When this simple method of manicure is mastered it will only take about five minutes to accomplish from first to last, and this polished beauty will remain in the nails for a week at a time, and the more the hands are washed in soapy water during the week the more beautiful do they seem to become.

# SMALL TALK

The old Royal yacht Osborne has been taken to Harwich, there to be broken up. It was announced at one time that the vessel would be sold, but other counsels have prevalled and there is an end to any expectations which American millionaires or others may have entertained of possessing this interesting relic of the Victorian reign. The Osborne was built at Pembroke in 1870. Many memories cluster round the broad-beamed yacht, and it was on this vessel

that His Majesty spent his long convalescence after the accident to his knee at Waddeston Manor in 1898.

So far Queen Victoria Eugenie has not followed the fashion beloved by Spanish women of wearing black very frequently. Her Majesty still keeps to her favorite white, pale blue, and fale pink toilettes, her favorite white, pate one, and pate blink tollettes, and save now and again in the evening rarely dons black at all. As the average Spanish complexion is place, indeed often waxen-like, it is somewhat remarkable that black should prove so becoming to it, but the fact remains, and is not overlooked by the stately, graceful women of the country.

Cream is the chosen color of the modish feminine Cream is the chosen color of the modish feminine golfer just now. Her short skirt made of thick workmanlike blanket serge, smart kilted coat, and tam o'shanter, are all in cream, not a hint of color appearing about the whole costume. A more serviceable scheme nevertheless is the navy serge skirt—the knitted coat or jersey, tam o'shanter, and leather hem to the skirt being in nut brown. Red is little seen upon the golf course, which is a matter for regret, the note it affords there, as upon the river, being artistic and effective.

The Duchess of Connaught with Princess Patricia, who certainly inherits her parents love of simple out-of-door life, has been devoting much of her time out-of-door life, has been devoting much of her time lately to golf, taking as usual no heed of the weather. Despite her love of open-air life, however, the Duchess, like all German princesses, is unceasing in the care of her home and family, and both at Bagshot Park and Clarence House household arrangements run upon oiled wheels, and the utmost comfort prevails. The Duchess of Connaught is a keen collector of old furniture, rare china, and odd treasures, which she has brought mostly from foreign lands and distributed about her houses.

The Princess Royal, who has inherited all her grandmother's (the late Queen Victoria) love of the Highlands, is staying with her husband, the Duke of Fife, and her daughters at Mar Lodge until the end of October. Her Royal Highness and the Duke rarely entertain large parties at Mar Lodge, although the house contains more than 120 spacious rooms, but the King and Prince of Wales will be guests there for the first of the deer drives in Mar Forest.

#### LITERARY NOTES

The memorial to Tolstoy, which has been largely signed in many lands, was presented to him on his 80th birthday, September 10 (which is August 28, Russian style). On that day Mr. Aylmer Maude's "Life of Tolstoy; First Fifty Years," was issued by Macora Country. Messrs. Constable. Among other things the book tells for the first time the story of how, and to what extent Tolstoy was influenced by the Socialist group, which, under the leadership of Nicholas Tchay-kovsky, carried on an active propaganda in the early 70's. One of the many incidents narrated in the book and not mentioned in any previous account of Tolstoy's life, deals with his pleading at a court-martial before which a man was being tried for his martial, before which a man was being tried for his life. Mr. Maude's book gives a detailed and most readable account of the first half-century of the life of the greatest Russian writer, and of the most re-markable personality among our literary contem-

"Arthur's," by A. Neil Lyons, was published on September 1 by Mr. John Lane. Arthur is the pro-prietor of a coffee stall, the centre of a nightly foreprietor of a coffee stall, the centre of a nightly fore-gathering of shady personalities, who meet to "un-chain their intellects and get to the bottom of things." Mr. Neil Lyons has, by one reviewer, been called "Phil May in Literature." He is thoroughly at home in the midst of the curbstone society, whose human tendencies and capacity for romance and in-trigue he so deftly portrays, be it cabman, drunken sailor, pickpocket or destitute wretch, he draws all with the unerring instinct of an artist and brother.

The French Revolution having been quite done to The French Revolution having been quite done to death in fiction, quite a prejudice exists against novels on the subject. The novel reader has also a considerable disinclination to look at a story by a new author. In spite of these objections, Mr. Werner Laurie has published a story which had to contend with both these obstacles. The work is "The Loser Pays," by Mrs. Mary Openshaw, and it contains a child study which has not been equalled since "Little Lord Fauntleroy." His faith is justified, as it is proving the book of the year.

### POETICAL CLIPPINGS The Key

"You gave me the key of your heart, dear love;
Then why do you make me knock?"
"Oh, that was yesterday, saints above!
And last night—I changed the lock!"

# The Ripest Peach

The ripest peach is highest on the tree, And so her love, beyond the reach of me, Is dearest in my sight. Sweet breezes, bow Her heart down to me where I worship now! She looms aloft where every eye may see The ripest peach is highest on the tree. Such fruitage as her love I know, alas! I may not reach here from the orchard grass

Why—why do I not turn away in wrath And pluck some heart here hanging in my path? Love's lower boughs bend with them—but, ah my The ripest peach is highest on the tree.

### My Thought When silver stars show through the blue My daddy says it's angels peeping n' looking down at me and you, To see if we are sleeping.

And though my mummy's right up there, He says she watches me all night, Just so that I need never fear Till morning's light.

I think that when I'm old and die— That won't be long, for I am seven— That she will come from the sky And take me up in Heaven.

# They tell me of a great blue sky, And of leaves that blow in the laughing breeze, Of flowers bright and soft white snow, And of birds that sing in the great green trees.

Ah! how levely the world must be!
I can feel its beauty though I am blind;
And when others around me laugh,
"Tis hard not to cry, "You're unkind—unkind."

Yet God speaks in His own dear way So what do I lose, although I am blind Angels' wings flutter 'gainst my cheek, I know 'tis His will, and I am resigned.

Remember me when I am gone away,
Love, far away into the silent land;
When you no more can hold me by the hand,
Nor I half turn to go yet turning stay.

Remember me when no more, day by day, You tell me of our future that you plant Only remember me, you understand It will be late to counsel then or pray.

Yet if you should forget me for a while
And afterward remember, do not grieve;
For if the darkness and corruption leave
A vestige of the thoughts that once I had,
Better by far you should forget and smile
Than that you should remember and be sad.

-Christina Rossett

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