

WOMAN and HER WORK.

Women are said to be even fonder of power than men, and to wield it mercilessly when it falls into their hands! Perhaps so.

to invite their master into that ideal surgery of mine, for a few minutes? A horse with a flowing tail is a beautiful creature, and he presents that picture of proper proportion which his Creator intended he should.

It must be very delightful to feel that one can sway millions by a wave of the hand, and I confess that there are times when I positively yearn for the absolute power which is vested in His Majesty, though repulsive Highness, the Shah of Persia!

Quite apart from all other considerations is the human aspect of the matter. The horse is deprived of his daily defence against flies, and is left a prey to every insect from the terrible gad-fly, to the aggravating mosquito. He has much to suffer at the hands of tyrant man, poor brute, and he has reason to lament the awful lack of common sense, and common humanity with which latter day man seems to be cursed.

There is no use in talking to the woman, You may preach at her from the pulpit, and do your very best both by precept and example to abase her out of her brutal taste. You may tell her of all the horrors the palpitating little body that once animated her stuffed bird, went through before it reached her empty head, and she will smile an innocently simple, and say "That is not my fault you know, and what difference does one bird make, if I did not wear it some one else would, and bird would be killed just the same?"

Of course no woman need wear a veil unless she wishes to, but she generally looks so much better when her charms are seen through the medium of a dainty film of net or gauze that the chances are she will decide in favor of the veil every time.

I have done with the woman, I say and until a merciful God is pleased to put some mercy into her heart, in default of brains into her head we will leave her in the well grounded hope that if she is not punished in this world, she will have a heavy reckoning before her in the next. But I am sorely afraid the only hope for the birds in this world, is a change in the fashion, and it seems such a long time to look forward to, for the women who encourage their slaughter, to wait for punishment.

Colored moire silks, which are watered in such a manner as to show a distinct pattern are very much used for waists and are also popular for the revers, and collars of cloaks, and gowns.

To return to my horses—whenever I pass a man who is driving one of those poor mutilated ridiculous looking creatures, thrashing and twitching their wretched stumps of tails in sheer nervousness, I long for power to stop him quietly, and say "my dear sir, I am sorry to interrupt your drive, but will you kindly accompany my Chief of Police here to the office of our surgeon in ordinary? Don't be alarmed I beg, he is only going to amputate the forefinger of your right hand. It won't hurt you much, not one quarter as much as it hurt your horse to have his tail docked. Of course we shall not be able to allow you any chloroform or unnecessary indulgence of that kind; you did not consider them necessary for your horse, but the operation will be most skillfully, and expeditiously performed. It is only just a little whim of mine to let you try how it feels to get along without one unimportant little member of your body, so that you may the better understand what your horse suffers in the deprivation of his own defence against the enemies which render his life a burden to him in summer. You didn't dock him yourself, you say, but bought him that way? I am very sorry but my Imperial edict reads: 'Any man possessing or driving a docked horse' and I am afraid you will have to suffer the penalty!"

Walnut Cake. Stir to a cream one cup of butter and two of sugar, and add the yolks of four eggs, one cup of sweet milk, four cups of flour, and three teaspoonsful of baking powder. Last add the whites of the eggs, beaten stiff, and one cup of chopped walnut meats. Butter a sheet of square jumble tins and half fill them with the mixture and bake in a moderate oven. When cool trim them and place on each a half of a walnut meat.

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Perhaps it may not be out of order to remind those about to indulge in a cape, that with a wide, spreading cape, and a high fur collar only, a large hat should be worn, and the skirt should flare out well, in order that the width of the cape should be properly balanced.

Spangle embroidery is so much worn now that many ladies who possess nimble fingers and good taste, are employing their spare time in spangling satin or lace to be used as trimmings for their gowns. Filo floss is used in addition to the spangles and sometimes gold or silver thread. The designs are usually small and delicate, showing little sprays of small flower, ribbons, or scrolls. Often one spangle forms a flower, or again three or four are required for one blossom. Each spangle is provided with one or two holes by which it is sewn to the material with strong silk, and the leaves and stems of the blossoms are usually worked in filo silk, sometimes green spangles in long, pointed shapes are used for the foliage, but the silk gives much the prettier effect.

Ribbon work has been revived, and some of the newest examples are lovely. Only the thinnest and narrowest ribbons are used, and a silk thread ran in the edge gathers it into the design required. A sofa cushion of white satin with a pattern of small roses, and blue forget-me-not, in ribbon work, is lovely.

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Crullers. Rub together one and one-half cups of sugar and a piece of butter the size of an egg. Add one cup of milk, three beaten eggs, half a grated nutmeg, and two teaspoonsful of baking powder. Stir in flour enough to make a dough that can be rolled out in a sheet half an inch thick and cut into rings and fry in boiled lard. Test the heat first by dropping in one. It should rise almost instantly to the surface. The crullers should be a light brown.

Small fruit cakes may be prepared thus: Cream one cup of butter and two cups of sugar, beat two eggs light and add with the juice and grated rind of four lemons half a pound of citron chopped fine and one pound of raisins seeded and cut in half. Sift two teaspoonsful of baking powder into two and one-half cups of flour and mix thoroughly together and bake in buttered gem tins. These cakes will keep for weeks if locked up.

Mock Turtle Soup. Soak over night in two quarts of water one pint of black beans. In the morning drain off the water and add three quarts of boiling water, a small piece of lean ham, half a dozen whole cloves, a small piece each of cinnamon and mace, a stalk of celery, one bay leaf, and a sprig of parsley. Cut fine a medium-sized onion and a thick slice of carrot and trimp and fry them in three tablespoonsful of butter. Add the vegetables to the soup and put a spoonful of flour in the pan with the remaining butter and stir until brown. Add this to the soup and cook altogether very slowly three hours. Put in the tureen one lemon sliced thin, two hard boiled eggs cut into slices, and one gill of sherry wine. Season the soup with pepper and salt if required, and strain through a coarse sieve into the tureen and serve.

Chicken Gumbo. A famous Southern dish that is more like achowder and is used in place of soup is called chicken gumbo. To make it cut a fowl into moderate-sized pieces, roll the pieces in flour, and put them in a porcelain kettle with half a dozen slices of salt pork and one onion sliced. Fry them to a delicate brown, pour over them two quarts of boiling water, and let the mixture simmer one hour. Then add one quart of okra (canned, if fresh cannot be procured) cut fine, half a can of tomatoes and some chopped parsley. Season with salt and pepper and cook until everything is tender. Boiled rice and the same quantity of cream. Let it boil up once and serve.

Green Pea Soup. To make green pea soup without stock: Turn a can of green peas into a large soup-pan and cover them with hot water. Add a small onion sliced and let them boil until the peas are soft. Mash them with a potato masher, add a pint of water. Melt two tablespoon-

ful of butter and stir into it one spoonful of flour. Stir until smooth and add to the cooked peas with two cupfuls of rich milk. Season with salt and a little cayenne pepper. Let the soup boil up once after the milk is added; then rub through a coarse sieve and serve with tiny squares of fried bread.

French Beef Soup. Cut into small pieces and remove all the fat from three and a half pounds of the cross rib or shoulder of beef. Take a large knuckle bone that has been well broken, and put it and the beef in a soup kettle, and cover with cold water using five quarts at least. Heat slowly, watching it, and as soon as it is boiling skim carefully. When it has been thoroughly skimmed, add one bay leaf, one red pepper, or one dozen whole black peppers, one can of tomatoes, and two leeks. Peel one large onion, put it on live coals, and keep turning it until black. Then stick in it three cloves and put it into the soup. Keep the kettle where the soup will just simmer from three to four hours. Before taking it from the fire add two teaspoonfuls of salt and put in a large spoon two lumps of sugar and hold over live coals until the sugar is melted and almost ready to brown. Draw the soup kettle forward and stir in the melted sugar. Let the soup boil rapidly one minute and then strain.

Ox-Tail Soup. Wash two ox tails and cut them into pieces, separating them at the joints. Put two tablespoonfuls of butter into a frying pan, and when it becomes hot put in the pieces of ox tail and an onion cut in slices and fry them to a light brown. Put the browned meat in a soup kettle, with three quarts of cold water, one bay leaf, one carrot, sliced, a stick of celery, four cloves and six whole peppers. Let them cook slowly three hours. Pick out some of the pieces of ox tail (or the tureen). Season the soup with salt and strain and remove

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Only can claim the honors of the foot. To gain this rank takes a combination of qualities such as Shoes we sell invariably possess. They have the right form to which the foot takes kindly. That's our idea, and we freely realize it in our stock. A poor shoe is no sooner worn than it is worn out. Footwear can't present too many good points. Ours have them all, and the price is one of them.

Waterbury & Rising, 61 King and 212 Union St

RIPANS ONE GIVES RELIEF.

A SPLENDID Canadian Bicycle.

The Canadians seem to be coming to the front in new lines every day. This time it is Bicycles. The Canadian Typograph Co. of Windsor, Ontario have established a large factory at that town for the manufacture of what is known as the Evans and Dodge wheels which is fully claimed as the "best in the world."

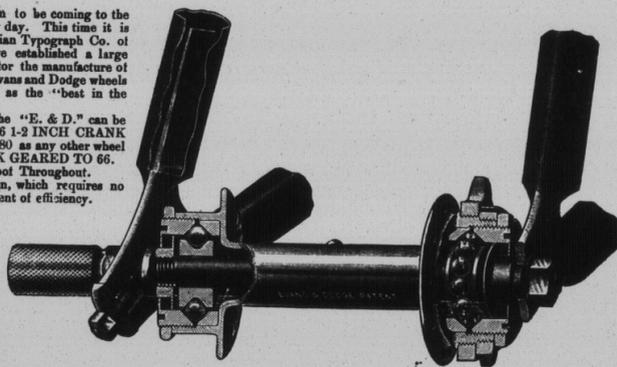
This explains why the "E. & D." can be driven as easily with a 6 1-2 INCH CRANK AND GEARED TO 80 as any other wheel with a 7 INCH CRANK GEARED TO 66. It is Dust and Oil Proof Throughout. It has the Morse Chain, which requires no oil and develops 98 per cent of efficiency.

If readers will examine the accompanying cut they will at once see a practical demonstration of the reason for this.

The bearings are so constructed that the balls revolve in precisely the same direction as the hub, and for this reason all of the cutting and grinding is done away with as well as the friction of the ordinary bicycle bearing, and it will therefore be seen that this bicycle will wear over so much longer than any other wheel produced. The weak point in bicycles has always been the bearings, which, after a years riding, were completely cut to pieces and useless.

Of the great 80 gear roadster of this company if it is the best it is a thorough Canadian, invented in Canada, patented in Canada, introduced in Canada, built by Canadians, with Canadian capital.

First, we wish to impress clearly on the minds of the dealers that "E & D" bicycle is not an experiment, or in any way unfested or untried wheel. The manufacturers have been working on the improvement of this bicycle for more than a year. Last May a wheel was fitted up with the bearings complete and has been running regularly throughout the season of 1895 as a test. It was fitted up with 80 gear, making 20 feet, 3 inches for every revolution of the pedal and has been put to the severest test of climbing hills alongside of other wheels with 63 and 66 gears and it is the universal opinion that our wheel with the 80 gear will climb a hill as easily as any other wheel with a 63 and 66. This is not idle talk. A wheel was taken to Toronto in the month of October and handed over



to the riders of the Toronto Athletic and Toronto Athenaeum Clubs, who were asked to test it in this respect, and there is not a man of them who rode it who was not amazed at the ease with which he could climb the hills with a machine geared so high.

We learn that contracts have been made for the whole output of the factory this year and only a limited number have been allotted to this district.

The Ira Cornwall Company (Limited) of this city have been appointed general agents for the Maritime Provinces and Newfoundland and are now opening agencies at all important points.

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the grease. Then reheat and add the pieces of ox tail and turn into the tureen. If desired, a glass of sherry may be added to the soup.

Any one who likes onions will enjoy the following simple soup, which is quickly made: Slice two or three good-sized onions and fry them in a little butter until they are soft, then add three tablespoonfuls of flour and stir until it is a little cooked but not brown. To this gradually add a pint of boiling water, or stock if you have it, stirring all the time so it shall be smooth. Boil and mash three good-sized potatoes and stir in them one quart of boiling milk. Stir the two mixtures together and season well. When very hot pour through a colander into a tureen. Sprinkle over the top a tablespoonful of parsley, chopped fine, and a little fried bread.

To make croutons, or fried bread, for soups: Cut bread into slices a quarter of an inch thick, remove the crust, and cut the bread into cubes and fry them in smoking hot melted butter until they are crisp and golden brown in color.

For egg balls to put into soups: Boil four eggs until hard. Drop them in cold water, and when cool remove the yolks and mash them to a paste. Season with a little salt and pepper and mix the paste with the white of one raw egg. Form the paste into balls the size of a hazel nut, roll them in flour and fry to a light brown in hot butter.

He Gave It Up. Druggist (to Doctor, who has just entered)—Excuse me, Doctor; Mrs. So-and-so's little boy has just brought one of your prescriptions for filling; but, really, I can't make it out to save me. Will you kindly give me your assistance.

Doctor (after looking over prescription)—Hum—er—well—er—hum—er—Well, young man (pompously), I'm not a prescription clerk; I'm a doctor.

Women who have been prostrated for long years with Prolapsus Uteri, and illnesses following in its train, need no longer stop in the ranks of the suffering. Miles' (Can.) Vegetable Compound does not perform a useless surgical operation, but it does a far more reasonable service. It strengthens the muscles of the Uterus, and thus lifts that organ into its proper and original position, and by relieving the strain cures the pain. Women who live in constant dread of PAIN, recurring at REGULAR PERIODS, may be enabled to pass that stage without a single unpleasant sensation. Four tablespoonfuls of Miles' (Can.) Vegetable Compound taken per day for (3) three days before the period will render the utmost ease and comfort. For sale by all druggists. Prepared by the A. M. C. MEDICINE CO., 136 St. Lawrence Main St., Montreal. Price 75 cents.

Letters from suffering women will be opened and answered by a confidential lady clerk if addressed as above and marked "Personal." Please mention this paper when writing. Sold by all druggists.