

"ASTRA" TALKS WITH GIRLS.

[Correspondents seeking information in this department should address their queries to "Astra," Progress, St. John.]

I have to thank my correspondents again for their kindness in sending me information asked for this time concerning the lines:

"He either fears his fate too much
Or his desires are small,
Who dares not put it to the touch
To win, or lose it all."

Mr. H. Wild, of Halifax, writes to inform me that the quotation is from a poem called "My dear and only love," written by the Marquis de Montrose, while, by the kindness of Miss Ellen McInerney, of Moncton, I am enabled to give "L. Vida" the entire poem, and I thank this lady most warmly for the trouble she has taken in hunting it up and copying it for me.

My dear and only love,
My dear and only love I pray,
Thou art the world of mine,
Be governed by no other way,
But purest monarchie.
For I could never be content,
Which virtuous souls abhor,
And hold a synod in thy heart,
I'll never love thee more.

It is a quaint and pretty old poem, which I am very glad to have, as I do not remember seeing it in any of my collections of poetry, though of course it may be there. And now here is a "Rose" from Bridgewater, Nova Scotia asking me for a recipe for Pot Pourri, so I will be able to kill two birds with the one stone, as it were, and answer "A Yellow Birch" at the same time.

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A YELLOW BIRCH.—You see great

minde often run in the same grooves, and the same idea seems to have occurred to us both about the poem. I was very much amused when I read your letter, and you see two kind friends have set us both right this week. I found the pot porri recipe, and I hope they will not be too late for you. I cannot help telling you what a beautiful hand you write. I have shown the envelope to several people and it means the writing has been greatly admired; let me see it again some time.

H. Wild.—Halifax.—Many thanks for the trouble you took in answering my query about the authorship of the quotation.

Brothers and Sisters at Home.
Recent paragraphs on the question of brothers and sisters at home have called attention to it, says a writer in *The Bids*. The question is whether sisters should give way to their brothers in the home. Now, personally, I think that girls ought to be to some degree subordinate to their brothers; for this there are many reasons. Boys are, as a rule, more experienced, for their age, than girls, and should be entitled to a slight smack of deference on this score.

Of course, if a girl is older, that alters the case, and I think then that she should be allowed to act independently of her brothers, and to use her own judgment. However, whenever the girls are younger than the boys I think it is only right and proper that the girls should be controlled to some extent by the boys; this applies very forcibly to the lower middle class.

I know many parents are fond of exalting their daughters over their sons, much to the ultimate detriment of the girls, because it gives them false ideas of the world, inasmuch as the find, if they have occasion to go out and earn their own living, that very little consideration is awarded them on the score of sex, and the deference with which they were treated at home is minus.

This exaltation of the female child—if I may so term it—creates a lot of unpleasant feeling in the house, simply because the girls, on account of their favoured position, abuse this partiality, and are apt to boast of it. I know from practical experience that this is so.

On the other hand, if the boys are allowed to act, as their sex demands, as the natural protectors and physical superiors of their sisters, a happy state of affairs exists in the household. There is very little bickering, no bothers, and rarely any of those miserable squabbles which often occur in families where the sisters are petted and praised to the skies, and the boys are bullied. Where this is the case the boys fly to the aid of their sisters on all occasions, and are only too proud to render them assistance, which they grudge to sisters who have been taught to consider themselves superior, and whom brothers should look up to, and obey.

For six persons use one quart of berries, one quart of milk, and a half of salt. Beat the eggs, salt, sugar, and nutmeg together. Add this mixture to the bread and milk. Stir well, then add the berries. Turn into a pudding dish, and bake in a slow oven for fifty minutes. Serve with a creamy sauce or custard.

For six persons use one quart of gooseberries, one cupful of sugar, a slight grating of nutmeg, one cupful and a half of flour, one-third of a cupful of butter, one cupful of cold water. Mix the baking powder, salt and butter lightly with the flour. Add the water gradually, stirring with a spoon. When a smooth paste is formed, turn it on to a board that has been sprinkled lightly with flour. Roll the paste down to a thin sheet about one-fourth of an inch thick. Fold it up and roll down again; then put in a cool place until the fruit is ready. If possible put it on ice. Free the berries of stems and blossoms; then wash them and put into an oval vegetable dish, heating them in the oven. Create the nutmeg and sprinkle the sugar over the fruit. Now roll the paste into the shape of the top of the dish, but somewhat larger, to allow for turning the edges in a little. Cut a small slit in the centre of the paste, and lift from the board to the dish, being careful to put it on evenly. Turn the edges in a little, and press them against the sides of the dish. Bake in a moderately hot oven for an hour; then set away to cool. At serving time sprinkle the top of the tart with sugar.

Now is the time for boiled leg of mutton or lamb with young vegetables, and spring vegetable soup, herbage the array of savory viands and delectable dainties which may be produced by following modern modes of cooking, there is, for many people, nothing more attractive and satisfying than an old fashioned boiled dinner consisting of a baked leg of lamb with young turnips, carrots and cauliflower. Do not forget the caper sauce for the lamb or mutton.

As the boys grow up, make companions of them; then they will not seek companionship elsewhere. Let the children make a noise sometimes; their happiness is as important as your nerves. Respect their little secrets; if they have concealment, worrying them will never make them tell and patience will probably do it work. Allow them, as they grow older, to have opinions of their own; make them individuals and not mere echoes. Remember that without physical health mental attainment is worthless; let them lead free, happy lives, which will strengthen both mind and body. Bear in mind that you are largely responsible for your child's inherited character and have patience with faults and failings.

Talk hopeful to your children of life and its possibilities; you have no right to depress them because you have suffered. Teach boys and girls the actual facts of life as soon as they are old enough to understand them, and give them the sense of responsibility without saddening them. Find out what their special tastes are and develop them, instead of spending time, money and patience in forcing them into studies that are repugnant to them. As your daughters grow up teach them at least the true merits of housekeeping and cookery; they will thank you for it in later life a great deal more than for accomplishments. Try and sympathize with girlish flights of fancy, even if they seem absurd to you; by so doing you will retain your influence over your daughters and not teach them to seek sympathy elsewhere.

A Quaker's Wedding.
Bride and bridegroom took their seats in perfect silence, which reigned until one present offered up a prayer. Again stillness prevailed for some moments, and the bridegroom rose, saying, "Friends, here in the fear of the Lord, and in the presence of my friends, I take this, my friend, Edith Mary Hanbury Aggs, to be my wife, promising, in the fear of the Lord, and by the Divine assistance, to be to her a faithful and loving husband." The bride's formula was in similar words, and a gorgeously emblazoned and illuminated parchment, setting forth the contract of marriage, was then signed by both, and attested by several witnesses from both families. Two friends gave short addresses from scriptural texts, another prayer followed, and when the civil registrar had been duly filled up, the ceremony was at an end.

SEASONABLE RECIPES.

Specialty Prepared from Practical Tests for the Lady Readers of "Progress."

I have not yet had an opportunity of testing "Astra's" recipe for "Strawberry Pie," but I shall do so this week. It is new to me and that makes it all the more welcome. I am sure it must be nice if the paste be well made, as everything would depend upon the quality of the paste, I should judge.

It has been said that the discovery of a new dish is of more importance to the world than the discovery of a new comet, and as I have spent the greater part of the last twenty years in providing three meals a day in public and private establishments, I am able to appreciate the truth of the adage. I think it would be a good thing for all concerned in the great question of "What shall we give for dinner today," and especially for those who read this column, if they would send me for publication any specialties that have proved satisfactory to themselves and to their friends. In this way many good things—and I know there are many "homely" receipts that are really excellent—would be made more widely known, and the world be so much the better off. I have said before that the professional cooks do not know all about cooking, and the best can learn something from the modest house-wives, who do not pretend to know anything at all about the art. I shall therefore be pleased to hear from others also.

Refreshing Drink.
Mrs. W.—The following will be found very nice for a garden or lawn party: Now that fresh fruits are plentiful, a delicious drink may be made by mixing two cupfuls of granulated sugar, one of lemon juice, a pint of the juice and pulp of strawberries or raspberries, a pine apple grated, two quarts of water, or soda water, and ice enough to make very cold. Three quarts of beverage can be made with these articles. Serve in a punch bowl, or in glass pitchers.

Strawberry Ice Cream, a la Surprise.
Put three pints of strawberries in a deep dish with one cupful of sugar. Season three pints of cream with a cupful and a half of sugar and add two table-spoonfuls of wine (optional). Freeze this. Take out the beater and draw the frozen cream to the sides of the freezer. Fill the space in the centre with the strawberries and sugar, which cover with the cream. Put on the cover and set away for an hour or more. When the cream is turned out garnish the base, if you please, with a row of fine berries. Raspberries or other fruit can be substituted for strawberries.

Blueberry Pudding.
For six persons use one quart of berries, one quart of milk, and a half of salt. Beat the eggs, salt, sugar, and nutmeg together. Add this mixture to the bread and milk. Stir well, then add the berries. Turn into a pudding dish, and bake in a slow oven for fifty minutes. Serve with a creamy sauce or custard.

Gooseberry Tart.
For six persons use one quart of gooseberries, one cupful of sugar, a slight grating of nutmeg, one cupful and a half of flour, one-third of a cupful of butter, one cupful of cold water. Mix the baking powder, salt and butter lightly with the flour. Add the water gradually, stirring with a spoon. When a smooth paste is formed, turn it on to a board that has been sprinkled lightly with flour. Roll the paste down to a thin sheet about one-fourth of an inch thick. Fold it up and roll down again; then put in a cool place until the fruit is ready. If possible put it on ice. Free the berries of stems and blossoms; then wash them and put into an oval vegetable dish, heating them in the oven. Create the nutmeg and sprinkle the sugar over the fruit. Now roll the paste into the shape of the top of the dish, but somewhat larger, to allow for turning the edges in a little. Cut a small slit in the centre of the paste, and lift from the board to the dish, being careful to put it on evenly. Turn the edges in a little, and press them against the sides of the dish. Bake in a moderately hot oven for an hour; then set away to cool. At serving time sprinkle the top of the tart with sugar.

Now is the time for boiled leg of mutton or lamb with young vegetables, and spring vegetable soup, herbage the array of savory viands and delectable dainties which may be produced by following modern modes of cooking, there is, for many people, nothing more attractive and satisfying than an old fashioned boiled dinner consisting of a baked leg of lamb with young turnips, carrots and cauliflower. Do not forget the caper sauce for the lamb or mutton.

As the boys grow up, make companions of them; then they will not seek companionship elsewhere. Let the children make a noise sometimes; their happiness is as important as your nerves. Respect their little secrets; if they have concealment, worrying them will never make them tell and patience will probably do it work. Allow them, as they grow older, to have opinions of their own; make them individuals and not mere echoes. Remember that without physical health mental attainment is worthless; let them lead free, happy lives, which will strengthen both mind and body. Bear in mind that you are largely responsible for your child's inherited character and have patience with faults and failings.

Talk hopeful to your children of life and its possibilities; you have no right to depress them because you have suffered. Teach boys and girls the actual facts of life as soon as they are old enough to understand them, and give them the sense of responsibility without saddening them. Find out what their special tastes are and develop them, instead of spending time, money and patience in forcing them into studies that are repugnant to them. As your daughters grow up teach them at least the true merits of housekeeping and cookery; they will thank you for it in later life a great deal more than for accomplishments. Try and sympathize with girlish flights of fancy, even if they seem absurd to you; by so doing you will retain your influence over your daughters and not teach them to seek sympathy elsewhere.

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Bride and bridegroom took their seats in perfect silence, which reigned until one present offered up a prayer. Again stillness prevailed for some moments, and the bridegroom rose, saying, "Friends, here in the fear of the Lord, and in the presence of my friends, I take this, my friend, Edith Mary Hanbury Aggs, to be my wife, promising, in the fear of the Lord, and by the Divine assistance, to be to her a faithful and loving husband." The bride's formula was in similar words, and a gorgeously emblazoned and illuminated parchment, setting forth the contract of marriage, was then signed by both, and attested by several witnesses from both families. Two friends gave short addresses from scriptural texts, another prayer followed, and when the civil registrar had been duly filled up, the ceremony was at an end.

The Coming Man.
I don't care a cent
Who the coming man is,
Nor what his shape,
Nor the looks of his phiz;
Whether he's wealthy,
Or whether he's poor;
A scholar and wit
Or a consummate bore;
His religion is naught;
I don't care a snap
If he's English or Irish
Or Russian or Jap;
If he's tall or he's short,
It is nothing to me,
Or a farmer or land
Or a sailor at sea.
If he's awkward or green
Or quite comely if faint;
Or fast as the wind
Or terribly slow;
Whoever he be—
From Beersheba to Dan,
Whoever is coming—
No going—the man!
—Lonely Lady in Free Press.

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A Thing Greatly Abused.

HARDLY anything receives less thanks and more abuse than a shoe. It is never thanked for the protection it renders against the cold of winter, the heat of summer, against thorns, tacks, glass, dust, sticks and stones. It is kicked about, scoffed at, trampled under foot, knocked around and thrown violently here, there or anywhere. Its eyes are blinded, its tongue torn out, and its very "sole" ground to powder in its constant, uncomplaining servitude.

The shoe, like sails to a ship, or wings to a bird, permits man always and with tireless motion, to push on towards the far objects of his measureless ambition. Let the ship thank its sails, the bird thank its wings, and man thank his shoes, and when they are worn out get them replaced at WATERBURY & RISING'S, where you can find an assortment of Russia Leather—Tan—Canvas and Kid Boots and Shoes suitable for this season.

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New Royal Clothing Store.

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His religion is naught;
I don't care a snap
If he's English or Irish
Or Russian or Jap;
If he's tall or he's short,
It is nothing to me,
Or a farmer or land
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Whoever he be—
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beverages grateful. They reduce thirst and regulate the system. An agreeable change from the Ginger Ale and Lemonade will be found in the new drinks.

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LIME FRUIT CHAMPAGNE
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The latter a remarkable palatable and efficient tonic in the morning, or at any time. All are made from the Wilmot Spa Waters with the best of extracts.

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J. D. TURNER.

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In hot weather more infants die than in all the rest of the year. Why is this? Principally because they are fed on unsuitable food. Nestlé's Food is known as the safest diet and best preventive of Cholera Infantum and all summer complaints. Consult your doctor about this important fact.

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SAINT JOHN, N. B.

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Why not have the best education—a practical business education when it costs so little here. Less than elsewhere. Room for five students.

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Ladies College and Conservatory of Music

(In union with the London College of Music),
196 KING STREET EAST.

Principal—Miss MORLEY, A. Mus., L. C. M., assisted by the Master of the College of Music. Subjects of study—Thorough English, Mathematics, Science, Shortland, French (conversational and grammatical), Latin, French and Musical drill. Inclusive fees for the above, \$10.00.

Extras—Music (practical and theoretical)—Singing and German. Any class may be attended separately if desired. Terms on application.

A class for Musical Drill and Deportment will be held on Saturday afternoon at 2.30 o'clock. Art classes on Saturday morning at 10.30. Subjects: Drawing, Painting in Oil and on China. Terms \$5.

The college will be open on MONDAY, Sept. 4th. Preparatory classes for children under twelve years of age.

French and German acquired by several years' residence in France.

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or
New Brunswick.

VICTORIA—His Lordship the Most Rev. The Metropolitan of Canada.

PARNOK—His Honor Sir William Ritchie, Chief Justice of the Supreme Court of Canada.

VICAR—The Honorable Sir Leonard Tilley, C. B., K. C. M. G., L. L. D., Lieut. Governor of New Brunswick.

RESIDENT STAFF:

Rev. George Eaton Lloyd, Rector and Principal, Wycliffe College, Toronto.

J. Beverley Smith, B. A., Toronto University, Wycliffe College, Toronto.

Edward W. Howard, Trinity University, Huron College, London.

Carl S. Smith, M. A., Toronto University, Wycliffe College, Toronto.

School will re-open for the Michaelmas Term on Saturday, September 3rd.

BEST BUSINESS COURSE IN CANADA.

OUR SUMMER FEATURE—The Teachers' and Students' Special Course will be unusually instructive and interesting this Summer. Send for sample pages of Kerr's Book-keeping, specimens of Mr. Pringle's writing and College circulars.

St. John, N. B. KERR & PRINGLE, Principals.

"THE WILLOWS,"

HUGH J. McCORMICK, Proprietor.

I HAVE much pleasure in informing the public that I will, on July 1st, open "The Willows," the new summer retreat on the banks of the Kennebec, at what is popularly known as Walden's Landing. The house is new and well furnished. The rooms are large, airy and comfortable; especially adapted to the comfort of permanent guests.

"The Willows" can be reached three days in the week by the Steamer "Clifton," which makes the run in a trifle over two hours, or by stage from Rothesay connecting with morning train, which is three miles distant.

For terms and particulars, address
June 11. HUGH J. McCORMICK, Read's Point, Kings Co.

EVERY WEEK THERE ARE BRIGHT boys in towns and villages where we have no agencies, sending to secure the right to sell Progress. There are scores of small places where the people would be glad to take Progress every week, if any boy could be found who would deliver it, and collect the money. There is enjoyment in it for them, and money for the boys.

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The World's Most Eminent Musician, and Pronounced
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Agents for the Maritime Provinces.

The Progressive Piano