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HORSE NOTES.

Tin Cup Records are N. G.

The Trotting Track is in Good Condition except that it is a little hard.

Live up to the rules.

Raven, 2.29½, is dead.

The Park track needs a new covering.

Races at the Park on Dominion day.

"Dave" has a good stable this season.

Dictator's greatness is yet in its infancy.

Allen Lowe should pace in 2.08 this year.

Marvin recently worked Meta Hull a mile in 2.19.

Marvin will have Arion, 2.10½ again this year.

Trinket, 2.14, has a filly foal at foot by Stamboul.

Vic. H., 2.13½, is now the property of Monroe Salisbury.

Monita, 2.19½, is out of a daughter of Wedgewood, 2.19.

Entries to Franklin Park's July meeting closed yesterday.

Hon. J. C. Sibley lately drove Answer, 2.20, a mile in 2.22.

Nellie R., 2.21½, has been purchased by parties in Russia.

The dam of Folly, 2.17, has been bred to Time Onward.

Patsy Curtis, 2.16½, will be campaigned by Bert Shank.

Betsy Cotton, by J. Bird, has taken a race record of 2.21½.

Jay-Eye-See, 2.06½, is said to be sound and faster than ever.

The dam of Callie S., 2.23½, has a filly at foot by Jay Foot, 2.28.

Charter Oak's Grand Circuit meeting will be held at Buffalo.

Pauline Lambert, 2.29, has a filly at foot by Ralph Wilkes, 2.18.

After being bred to Egbert, Fanchon, 2.19½, will be campaigned.

Electioneer put three in the list last month; two were "tin cups."

Sir Charles is standing at James Farrell's, King street this season.

Harness makers etc., should all advertise in this paper. All horsemen get it.

The stables at the Rushville, Ind., track were recently destroyed by fire.

Charley Green trotted a mile in 2.15 over Flood.

Dictator was bred to four mares this spring, three of them are believed to be in foal.

Old Johnson, 2.06½, won a race at St. Thomas, Canada, June 4, in 2.16½, 2.21, 2.21½.

Donnie, by Nutwood, 2.18½ out of the dam of So Long, 2.13½ has been sent to Doble.

Superior, 2.17½ has obtained a 2.30 performer in the three-year-old filly Mary Magdalene 2.27½.

All but four of the 62 foals sired by Forest Wilkes, 2.15, that have been dropped this season are fillies.

The foal out of Cricket, 2.10, by Direct 2.05½, will have a speed inheritance through sire and dam of 2.08½.

Alecyon should have a couple of new 2.15 performers this season in Bush, 2.16, and Albeyon Jr., 2.18½.

Erdenheim Farm, Philadelphia, where the remains of Flora Temple are buried was sold at auction last week.

Epanlet, 2.19 gives promise of becoming one of our most successful sires; he put two in the list last month.

Glimmer, the mare by Wilkes that took a race record of 2.30 last week, was sired to Nelson this spring.

Alleghany Boy, 2.27½, 19 years old, and sire of Rosewater 2.16 and Harry McNair 2.18, is in training this year.

Mr. I Peabody's two-year-old stallion, Judge Allan, is by Dictator Chief 2.21½ while his dam is by Nelson 2.10.

L. J. Rose, breeder of Stamboul, 2.07½, will send a stable out this year, mostly the get of Stamboul and Dexter Prince.

Nellie S., 2.28½, was burned to death in the late Rushville, Ind., fire. She was valued at \$4000, and had shown a half in 1.05.

Monroe Salisbury has a colt 12 months old, sired by Direct, that paced a quarter in 38 seconds the seventh time he was ever hitched to a sulky.

Palo Alto, 2.08½, has a new performer in the two-year-old Halatine, out of Elaine, 2.20, that obtained a mark of 2.30 at the recent San Francisco meeting.

At Franklin Park's July meeting starters pay only a five per cent. entrance, but non-starters have to pay ten. This is right, and we hope every track in the country will do the same.

Bosque Bonita, holder of the European mile record of 2.19, recently lowered the European record for two miles and five furlongs by trotting the distance in 6.19.

Mambritonian, the son of Belmont which obtained a mark of 2.30 at Franklin Park last week, is the sire of five in the 2.30 list, including Kick Kick, 2.16½.

At Franklin Park's July meeting starters pay only a five per cent. entrance, but non-starters have to pay ten. This is right, and we hope every track in the country will do the same.

I. Peabody's new stallion "Judge Allan" is a beauty. His pedigree is gilt-edged.

July 11, 12, 13 and 14, H. E. Willis will

throw open the gates of Mystic Park for another brilliant meeting.

"Bell Cigar" is entered for the races here Dominion Day. Dave Stockford has been handling her. He knows how to fit 'em and git 'em to the post.

John McCoy has offered to send some good ones to take part in the Dominion Day races. Earl, better known as Stanley will be among the number.

Maggie T. captured first place in the 2.20 class, at Waterbury, Conn., June 1st, time 2.24½, and King Charles got second money the same day in the 2.32 class. Both these animals are the get of Sir Charles.

Birdseye 2.29½, that took her record at Salt Lake City, Nov. 8, 1892, was foaled in 1872, making her 20 years old when she trotted, which beats the record so far as age is concerned.

The men who have seen colts that could trot faster than they (the colts) could run ought to wear glasses on their eyes instead of the contents of glasses in their stomachs.

Great Men and Horses.

William, Duke of Normandy, afterwards William the First, of England, had three horses killed under him at the battle of Hastings. The battle was fought in 1066, and firearms were not used then.

At the siege of Toulon, Napoleon had three horses killed under him, and it is understood they were killed by cannon balls.

The last year of Cromwell's life, 1658, the states of Holland presented him with six fine bay horses. One afternoon, when in the park taking a little rest and enjoyment from the cares of government, he ordered the horses harnessed. Two postillions mounted the leaders, and Cromwell took the reins. The fiery, unbroken horses reared, threw their riders and ran, throwing Cromwell violently to the ground and he was dragged some distance, his pistol going off in the meantime. He escaped being hurt. He said afterward: "It is easier to conduct a government than to drive a team of horses."

The cause of the accident was the horses not being safe, as it must be understood that the farmer of Huntington, with 40 years' experience on a farm, must have been capable of driving them had they been safe. When Napoleon took the reins and tried to drive the horses of his coach they were safe, but they became unmanageable and ran away, throwing him out, and it was because of his inability to handle and drive them. Had he had any experience in driving horses, the accident would not have happened, as the horses were safe for an experienced driver to handle.

Washington's mother owned a four-year-old colt that was unbroken, was wild and called ugly and vicious. Colts then were not handled or halter broken until three or four years old. It can be understood how strong, resolute and dangerous such a colt would be to teach. Had it been handled or halter broken when it ran with its dam, there would have been no trouble with him. The colt was a thoroughbred, and on account of its high breeding Mrs. Washington thought very much of him. One afternoon when Washington was 15, he concluded he would try and handle him some, as breaking colts was what he liked. He, with the help of some of his mates, succeeded in coaxing the colt up so that he got a bridle on him and mounted him. Then the fight commenced. The colt wanted to run, and Washington was stout enough to keep him from running. In the fight the colt became so frenzied and mad because he could not have his own way that he reared and threw himself, thereby breaking a blood vessel, which caused his death. Had Washington let him run, as did Alexander the fiery horse he mounted, that was sent by his father, it is possible it might have sobered him so that the accident would not have happened. When he went in for supper his mother asked him how the colt was doing, and remarked that the last time she saw him he was most as large as his sire. Washington replied that the colt was dead, and told her all about it. She saw at once he was not to blame, and did not fret and scold, as some mother would.—Ex.

Theatrical Gossip.
Alma Stuart Stanley, the English burlesquer, who has taken to the music halls, is singing at a concert garden in Paris.

Joseph Jefferson yet lingers in New York. He has been seriously ill and it is probable that he will not travel next season.

Annie Belmont has made an undoubted hit as June, in Bluejeans. She is a pretty girl and an actress of very decided ability.

James J. Corbett, champion of the world, accompanied by his manager Wm. A. Brady, will make a tour of the globe after fulfilling his engagement with Charles Mitchell.

Louise Montague and the clever Barison sisters have received liberal offers of engagements in Paris from Impresario Schurmann, through the Covell Amusement Association.

Wilson Barrett has been in Memphis, Tenn., since the close of his season, the guest of Major Jefferies, the father of Maude Jefferies, the leading lady of Mr. Barrett's company.

Emily Soldene, once famous as a comic opera prima donna, has joined the press of Australia, and is now supplying

the Sydney Evening News with theatrical and musical notices.

James F. Hoey, whose whimsical monologue in 1492 has made a hit, is under a long engagement to E. E. Rice. He is the younger brother of "the man who broke the bank at Monte Carlo."

May Belle Raymond, who used to be in Lillian Russell's company, has been dancing at Marseilles and Lyons, France, and shortly appears in London with a new dance, known as the Impressionist dance.

Lottie Collins sails for this country on August 8. Meantime she is "at home" in a house in the suburbs of London, which she has named Tuxedo, because it was in that farce-comedy that her husband first heard "Ta-ra-ra."

Mme. Modjeska, will play a long engagement at the Boston museum next season. It was at this theatre that she made her debut in the East, after her first essay in English drama in San Francisco under H. J. Sargent's management.

Mrs. Antonio de Navarro (Miss Mary Anderson), writing from France, says that there is not a word of truth in a recent report that she is about to return to the stage. She hopes to finish her autobiography in September at the latest.

Bernhardt is to have a theatre in Paris all to herself when she returns from her South American tour next September. She says she feels the need of being "baptized anew" in her beloved city. The theatre de la Renaissance has been taken for three years in her behalf, and it will be opened about October 15, with a great flourish of trumpets and a new piece Sardon is now writing for her.

PINEAPPLES.

Pineapple Preserves, No. 1.

Pare the pineapples, and with a pen-knife or sharp-pointed knife remove the eyes, then with a silver fork tear the pulp off the core in small pieces. The core is of course to be rejected. Weigh the prepared fruit, and to each pound allow a pound of sugar. Place the fruit and sugar in a porcelain-lined kettle in alternate layers, adding a small half-pint of water for every pound of sugar. Bring the preserve slowly to the boiling point, boil for three minutes, and drain through a colander. Return the syrup to the kettle, and boil for half an hour, removing all scum, then add the pineapple, and boil all together for fifteen minutes longer, when the preserve should be done. If the syrup is not as thick as desired, remove the fruit again and boil the syrup alone until the required richness is obtained.

No. 2.

Prepare the pineapple as in No. 1, weigh it, and allow three-quarters of a pound of sugar to a pound of fruit. Place in alternate layers in a preserving kettle and when a syrup has formed set the kettle over the fire. Cook until the fruit is transparent, drain it from the syrup; return the latter to the kettle and boil it a little longer. Pour over the fruit and when cold store in small jars.

Grated Pineapple.

Pare the fruit and remove the eyes, then grate it on a coarse grater, rejecting the cores. Allow a pound of sugar to a pound of prepared fruit. Mix the sugar with the fruit, and let it stand until next day. Boil for one minute, when the preserve is done.

Canned Pineapple.

Pare the fruit, remove the eyes, and with a very sharp knife cut the pineapple in small thin slices, cutting down the sides until the core is reached. Allow half a pound of sugar to a pound of prepared fruit. Place the fruit and sugar in alternate layers in the preserving kettle and let it stand over-night. In the morning boil for one minute, skim, and can as usual, using pint jars.

Canned Raw Pineapples.

Prepare the fruit as in preceding recipe, weigh it, and allow one pound of sugar to each pound of pineapple. Put the fruit and sugar in a large bowl, and stir well, then pack as tightly as possible in pint jars. Put on the covers and tighten them at away.

Pineapples for Immediate Use.

Prepare the fruit by shredding from the core with a silver fork after the rind and eyes are removed. Sprinkle plentifully with sugar, and when a juice has formed, serve for dessert, lunch, or tea.

Another way is to cut the prepared pineapple into cubes, always remembering to reject the core, sprinkle plentifully with sugar, and pour over the whole half a cupful of orange juice.

Pineapple Fudding.

Ingredients: One ounce of gelatine, the yolks of four eggs, two cupfuls of milk, three-fourths cupfuls of sugar, two cupfuls of grated pineapples, and a tiny pinch of salt. Put the gelatine to soak in enough of the milk to cover, and bring the remainder of the milk to the boiling point in the double boiler. Beat the eggs with the sugar and salt until thick and light, stir into them the boiling milk, return to the saucepan, and stir until the mixture thickens, like boiled custard. Remove from the fire, add the dissolved gelatine and the pineapple, stir for five minutes, then pour into a mould and set away to harden.

Men who are suffering from nervous debility, overwork, early indiscretions or any of the numerous causes that break down the system should use Dr. Williams' Pink Pills. A certain blood builder and nerve restorer. They never fail. Try them. Sold by all dealers or sent paid on receipt of price (50c a box or 10 boxes for \$2.50). Address Dr. Williams' Med. Co., Brockville, Ont.