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JPPER JEMSEG, N. B.

This Mill is well equipped with all the modern machinery. Grain of all kind

**Ground and Cracked at Short Notice**  
A full line of

**Cracked Grain and Heavy Feed always in Stock, at LOWEST PRICES.**

JAMES COLWELL, JR.

**Why is it**

that of all the preparations of Cod Liver Oil in the market

**WILEY'S EMUSION.**

is the most satisfactory and getting the largest sale?

**Because**

it is one half Pure Cod Liver Oil, full dose of Hypophosphites, readily taken by children as well as adults.

**Cures Coughs, Colds, and Builds up the System. Made from the Most approved formula after years of experience.**

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COMMISSION MERCHANTS.

CITY MARKET, - ST. JOHN, N. B.

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Laragans,  
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**HIDES, CALF AND SHEEP SKINS.**

ALL WORK GUARANTEED.

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IMPORTER AND DEALER IN

General Groceries and Provisions,

Flour, Meal, Tea, Sugar, Molasses,  
Pork, Fish, Farming Imple-

ments, etc.

Country Produce consigned to me sold at highest market prices and quick return made. Consignments solicited. Produce of all kinds taken in exchange for goods.

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WE BUY RAW SKINS!

Wanted now—Bear, Raccoon and Skunk.

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All kinds of Hats!

All kinds of Caps!

All kinds of Furs!

COME AND TRY US.

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**PHOTO ARTIST**

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**BOY WANTED.**

Wanted a boy to learn the printing business. Apply to

JAS. A. STEWART.

**MERRY AUTUMN.**

It's all a farce—these talks they 'ave  
About the breezes sighing,  
And moans ast' r o'er fields and dell,  
Because the year is dying.

Such principles are most absurd—  
I care not who first taught 'em;  
There's nothing known to beast or bird  
To make a solemn autumn.

In solemn times, when grief holds sway,  
With countenance distressing,  
You'll note the more of black and grey  
Will then be used in dressing.

Now purple tints are all around;  
The sky is blue and mellow;  
And 'e'en the grasses turn the ground  
From modest green to yellow.

The seed buds all with laughter crack  
On featherweed and jimson;  
And leaves that should be dressed in black  
Are all decked out in crimson.

A butterfly goes winging by;  
A singing bird comes after;  
And nature, all from earth to sky,  
Is bobbing o'er with laughter.

Don't talk to me of solemn days  
In autumn's time of splendor,  
Because the sun shows fewer rays,  
And those grow stout and slender.

Why, it's the climax of the year—  
The highest time of living,  
Till nature's its burning cheer  
Just melts into thanksgiving.

—Paul Lawrence Dunbar.

**A New Way to Wealth.**

According to theosophy, said Dr. A. W. Coryn, the human will was a definite force, and when strongly moved by desire it was able to accomplish visible results, although no apparent action had been taken. The desires of men were constantly affecting their outward circumstances, and even if, as in the case of a man wishing for wealth, no immediate result is seen, the ultimate effect would be that in another career he would be born amid wealthy surroundings. It always happened, however, that when the coveted boon was obtained some unwelcome and unlooked-for circumstance accompanied it, and so the wise man avoids definite wishes about his future, recognizing his ignorance of what is really best for him, and patiently accepting the destiny meted out to him by the just law. George Muller, of Bristol, supports a large institution for orphans by prayer. The venerable founder relates his wish for a definite sum of money to meet a pressing engagement. Thoughts were things, and once the idea, strongly vitalized by his will, passed out into the ether, it floated about until attracted to the congenial soil of the brain of some wealthy philanthropist, who, "struck by the thought," sends his check for the required amount.—Essex Times.

**"I beg your pardon."**

A civil word is the cheapest thing in the world. The story has been told of a young lady who abruptly turned a corner and very rudely ran against a boy who was ragged, small and recalcitrant. Stopping as soon as she could, she turned to him and said:

"I beg your pardon; indeed, I am sorry."  
The small, ragged and freckled boy looked up in blank amazement for an instant; then, taking off about three-fourths of a cap, bowed very low, smiled in his face and beaming and answered: "You kin hev my parding and welcome, miss; and yer may run ag in me and knock me clean down, an' I won't say a word."

After the young lady passed on he turned to a comrade and said half apologetically:

"I never had anyone ask my parding, an' it kind o' took me off my feet."  
**Champagne Exports.**  
In 1896-7 the champagne district exported more than 28,000,000 bottles of wine, says The Economist Francaise. France's best customer in this industry is England. Our exporters find in the United Kingdom an excellent market. In 1894 and in the first months of 1895 the exports for this market fell off somewhat, like all others, but in the second half of 1895 the business became more active and the diminution of imports in England, which was 44,000 dozens of bottles for the first six months of 1895, was more than made up in the six months. The American market does not come up to expectations, and champagne wines have suffered from the effects of the recent commercial stagnation in that country. The exports to Belgium, Germany and Russia have increased in the same proportion as those of England.

**The Word "Toast."**

The word "toast," used for describing the proposal of a health in an after-dinner speech, dates back to medieval times, when the loving cup was still regarded as an indispensable feature of every banquet. The cup would be filled to the brim with wine or mead, in the center of which would be floating a piece of toasted bread. After putting his lips thereto the host would pass the cup to the guest of honor seated on his right hand, and the latter would in turn pass it to his right-hand neighbor. In this manner the cup would circulate around the table, each one present taking a sip while drinking toward his right-hand neighbor, until finally the cup would come back to the host, who would drain what remained and swallow the piece of toast in honor of all the friends assembled at his table.

**Big Figures.**

There are over 450,000 miles of railway in operation in the world, and, according to Mr. Robert P. Porter, the railway will close with over 500,000 miles of the present number about one-half are in this country. The cost of railroads all over the world, thus far, has been \$36,685,000,000, and it is estimated that the street railways cost \$2,500,000,000. The railroads employ almost 5,000,000 people. These are big figures, but the railroads represent a vast interest in the world's wealth.—Baltimore American.

**Mothers Not Parents.**

According to The Westminster Gazette, the School Board of Maryhill and Possilbank, N.B., has given a most extraordinary decision, viz., that mothers are not parents! Some Episcopalian parents asked that their children might be exempted from learning the Presbyterian Catechism. The sapient board have granted the request in all cases where the father signed the request, and refused it where only the mother had asked the favor. The hand that rocks the cradle evidently does not rule the world in far eastern Canada.

**Leprosy in France.**

In the international congress of leprosy, which has just been brought to a conclusion at Berlin, the startling fact was elicited that the disease is very much prevalent in France, especially in the northern districts thereof, and that it is on the increase. This discovery and the data furnished by the French medical authorities contributed in no small measure to the resolution voted by the congress to the effect that leprosy is contagious.

**Natural Barometer.**

One of the most curious stones in the world is found in Finland. It is a natural barometer, and actually foretells probable changes in the weather. It turns black slowly before an approaching rain, while in fine weather it is mottled with spots of white.

FOR SALE—Notes of hand and receipts for sale at the QUEENS COUNTY GAZETTE office.



**FATTENING EARLY.**

This Plan's Advantages Considered and Pinned Out.

In nearly all cases it will pay to push the growth of all of the pigs now, so as to be able to fatten them early.

After cool weather sets in in the fall is rather the most favorable time to secure a rapid gain at a low cost.

With care to keep the stock in good, thrifty condition now, it will be much easier to fatten rapidly. The principal advantage in this is that it affords a better opportunity of taking advantage of the market. To a very considerable extent the cost of production is the same and any difference in the price means that much difference in the profits.

So far as can be done conveniently, it is best to give hogs the range of a good pasture. Even in winter this will be better than to confine them closely, as they will pick up more or less of a variety of food, and the exercise they will take is always beneficial. At the same time it will be good economy to provide dry, comfortable quarters for them to feed, rest and sleep under. This place should be provided with a light feeding floor from which to feed grain and with troughs for supplying slops and water. A dry earth floor is best for the sleeping quarters and to insure being dry it is a good plan to fill with dry soil until the inside is five or six inches higher than the outside. There should be a good amount on the feeding floor and at the trough so that each animal can readily secure its share of feed, slops and water. Keep the quarters clean, washing out the feed troughs, sweeping the feeding floors and changing the bedding as often as may be necessary. This is essential if the best health is maintained.

It is best, as cool weather comes on, gradually to increase the ration until they are given all that they will eat clean at each feeding. It is a waste to go beyond that. Underfeeding and overfeeding both add to the cost without increasing the gain, and care should always be taken to avoid either extreme.

**The Right Milker.**

A herd of good dairy cows deserves to have good care, and this can only be ensured by having the right kind of attendants. If the owner is unable to either attend the cows himself or give the matter personal supervision twice a day or more, it is to his interest and profit to be certain that his employes are trustworthy and fit to be cow-keepers. Everyone should be quiet, even-tempered, gentle and regular, and cleanly in his habits. A cow abominates an unclean man. Tobacco, in all its forms, is obnoxious to every department of dairying. All the work about the herd should be done with the greatest system and regularity—stable cleaning, grooming, exercise, watering, feeding, milking—a fixed time for everything, and everything at its appointed time.

Nothing has been produced which begins to compare with the human hand as a milking machine. Cleanliness and regularity are the first requisites in good milking. Next, quiet and gentleness should be accompanied by quickness. Two milkers, one rapid and one slow (the cow being accustomed to both), will get about the same quantity of milk in any given number of days, but the former will get the more fat. The quicker the milking the richer the milk, if the work is done well and completely; the difference may not be great, but it is measurable in butter or money. Again, two men milking like quantities in like time, from the same cows or animals giving milk usually just alike, will get different results as to richness, and if they change places the richer milk is secured by the same man. The milk fat or butter fat comes from the cow, but it is the expert milker that gets the most of it.

**Potatoes for Eggs.**

A mess of two-thirds boiled potatoes and one third meal and bran is recommended as a good food for laying hens in Practical Poultryman, which says: Owing to the immense quantity of potatoes raised last year and the cheapness at which they could be bought, we thought it advisable to try the use of them as a steady diet for fowls. We have seen them advocated as a once-a-week ration with good results, but didn't know what the result would be if fed daily. Some thought it would be a failure; we were told there was too much starch in potatoes for a steady diet and that the continual feeding of same would result in cholera; but determined to try it, we did. The way they were wanted to feed, were placed in a kettle on the stove and there allowed to cook and boil until they were soft and mealy. In the morning they were again placed on the stove and heated thoroughly through. They were then mashed and enough water left in to make the mess very thin. It was then thickened with meal and bran until of the right texture, making about two-thirds potatoes and one-third meal and bran. The fowls were perfectly ravenous for it, and other food would hardly be touched if given all they wanted of the potatoes. A good big feed of this in the morning sufficed for the day, but they were also given a light feed of grain at night. The diet was kept up all winter and now no heavier weighing lot of birds of the same breed can be found in any man's yard.

**White Specks in Butter.**

Mottles in butter and "white specks" are sometimes confounded, and by some are considered the same, but there is a difference. Mottled or streaky butter has been explained as being caused by an unequal distribution of the salt; but "white specks" have a different cause or causes. Sometimes, when the milk is set in shallow pans, they result from the cream drying on top, so there are small portions that are so hard they do not churn into butter, and the "specks" are thus caused. This may be remedied by carefully straining the cream when it is put into the churn.

Another cause of "white specks" is this: When some milk is skimmed off with the cream, as is usually done in the case of deep cold-setting, this milk settles to the bottom, gets over-ripe, and forms a curd, which will be so hard as not to break up in churning and will not run off with the buttermilk, but will remain with the butter as "white specks," as they are sometimes called. This can be remedied by not letting the cream stand so long before churning, or by frequent and thorough stirring of the cream during the process of ripening. These hard, white particles can also be taken out by straining the cream.

**Turnips for Sheep.**

Turnips are a valuable winter feed for sheep and cattle, particularly the former. When fed to milk cows give just after milking, otherwise the milk may be given an unpleasant odor, and the butter an undesirable taint.

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