

Permanent Cure of Salt Rheum.

The permanent cure after permanent cure that is being published week by week has placed Burdock Blood Bitters far above all other remedies in the estimation of the sick and suffering.

Even the severest and most chronic diseases that other remedies fail to relieve yield to the blood purifying, blood enriching properties of B.B.B.

Salt Rheum or Eczema—that most stubborn of skin diseases, which causes such torture and is so difficult to cure with ordinary remedies—cannot withstand B. B. B.'s healing, soothing power.

The case of Mrs. Jas. Sanderson, Emerson, Man., shows how effective B.B.B. is in curing Salt Rheum at its worst, and curing it to stay cured.

This is what she wrote:

"Burdock Blood Bitters cured me of a bad attack of Salt Rheum three years ago. It was so severe that my finger nails came off. I can truly say that I know of no more valuable medicine in the world than B.B.B. It cured me completely and permanently, as I have never had a touch of Salt Rheum since."

5 & 10.

For a first-class variety of 5 and 10 cent goods, come here.

Glassware,
Tinware,
Woodenware,
Novelties of all kinds.

MRS. R. B. GIBSON,
Opp. Opera House.
Queen St.,
WOODSTOCK.

HORSE BOOTS.

Winter Quarter Boots,
(3 different kinds.)
Shin and Ankle Boots,
Knee Boots,
Interfering Rolls,

WHIPS.

Whalebone,
Rawhide,
Java,
Stock Java,
Whip Stocks,
Lashes,
Bow Top Whips,
From 15c. to \$3.50.

ATHERTON BROS.

King Street,
Woodstock.

Painting and Decorating.

For Good Workmanship in
House and Sign Painting,
Paper Hanging, Etc.,
Calomining, Alabastine Work.

You can count on getting a good job of work done at reasonable prices. Give me a call or write post card.

C. P. PARKER, PRACTICAL PAINTER,
North End Richmond Street,
WOODSTOCK, N. B.

The Best News of the World

—IS FOUND IN—
THE BOSTON HERALD.

Subscription Six Dollars a Year, Postage Paid.

FACTS ABOUT THE APPLE.

It is the Most Extensively Used of All the Fruits.

When the people living along the Atlantic coast from Maine to Virginia awoke one day last April to see a full inch of snow on the ground, few realized how much damage had been done by the storm. All through the farming districts the fruit trees were either in full bloom or the buds well advanced, so that the snow lay like a cold, wet blanket on the buds and killed nearly all of them, thus destroying or blighting the fruit crop. When the peaches in Delaware and Maryland were reported killed by this frost, it was still hoped that the apple trees, which bloom much later, would be all right, but, as the season advanced, it was found the buds had been injured and the year's crop would be inferior and in many places a complete failure.

The apple is the most used of all the fruits grown. It is world renowned, and has figured in history and the lives of most nations since the earliest record. Poets and philosophers have told of it, and mythology has endowed it with wonderful virtues. The golden fruit of Hesperus was an apple; also the famous tree of knowledge bore apples. It was an apple which Eve ate and offered to Adam, and the fruit in the garden guarded by the dragon which Hercules finally overpowered were apples. Apples were fabled in all the myths and were believed to have many wonderful powers, such as conferring immortality, and were reserved by the gods as a special food for those who felt themselves growing old. As a relic of this old reverence for apples, the farmers of Devonshire, in England, still keep up the custom of "saluting the apples" in the spring to insure a full crop. This ceremony consists of the farmers going out under the tree and pouring part of a wassail bowl of cider on the roots of the tree, hanging a bit of the toast (which is in the bowl) on the branches, while the farmer and his men dance slowly around the tree, singing the following:

Here's to thee, old apple tree,
Whence thou may'st bud, and whence thou may'st blow,
And whence thou may'st bear apples enow,
Hats full, caps full,
Bushels and sacks full!
Huza!

The apple is a native of all temperate climates, and although most of the kinds cultivated today in this country are from seed brought from some part of Europe, the trees have so adapted themselves to our soil as oftentimes to bear better in this country than in their original homes. It is a very hardy and somewhat slow bearing tree, but very long lived. In many cases trees will live and bear for a century, and when well cared for even longer. Naturally, the apple tree bears every other year. This, however, is remedied by helps given to the fruit by the farmer, so that the tree is able, by means of extra fertilizing and careful pruning, to overcome the debility caused by putting so much strength in the crop, and, unless climatic changes interfere, each year is a full bearing one in good orchards.

Young trees are raised from seed, the pulp of the cider mills being sent to the nurseries for this purpose. The seedlings grow unhindered for a year, when they are sorted and transplanted in the nursery. After this they are grafted and left to grow for at least another year before being put out in the orchard. Then they are set out in rows about 40 feet apart, where they will continue to grow slowly and bear good crops until old age or some blight destroys them. The custom of planting apple trees in rows originated with the early Romans, and has been followed by all farmers since that time. Almost any kind of soil will suffice for the apple, but it thrives best in a strong, sandy loam and in a modern climate.

The growing of apples for market is the most thoroughly carried on of all fruit raising industries. The main part of the crop for the New York market comes from New York state and New England. There are many fine apples shipped from Ohio, Missouri, and that part of the country, while this year, owing to the partial failure of the crop in all these places, fine apples have come to our markets from Oregon, as well as Michigan and Kansas.

The apple is popular on account of its variety of uses and its adaptability for use as a food, both raw and cooked, and the kinds most in demand are those that can be eaten in either of these ways. A few apples ripen early in the summer and in the early fall months, but the majority of the crop reaches maturity during the months of October and November, and even later in the season. These winter apples are picked when full grown and colored, being allowed to stay on the trees as long as the frosts will permit without doing injury to them, when they are packed and sent to market. Many are reserved for drying, this part of the apple consumption being larger than would appear from the small quantities used in our markets. The dried apple is shipped all over the world, and when cooked makes a very palatable dish, especially in those climates where the fresh fruit will not keep. Many crops in whole regions are used by the driers and large plants are established to carry on

this industry. South America and other southern countries are the chief market for apples thus prepared, although a large part of each year's crop is consumed in our own southern states. Then the cider mills absorb a part of the crop, usually the smaller, uneven shaped fruit being sent there, with the sour varieties which of late years do not find as ready a market among the fruit sold for eating purposes.

There are almost as many kinds of apples as there are orchards, so numerous have the new graftings become. All, however, are descendants of two or three families, as the greenings, the pippins and the spitzenbergs, which were brought to this country from Germany, Holland or England by the early settlers. Many of these varieties of apples take their names from the places where they were first grown, as the Newton Pippin, which originated in the town of that name on Long Island; Hubbardston Nonesuch, from Hubbardstown, Mass.; the little red apple known generally as the snow is really the Fameuse, which came from a town in old England, whence the seed was first brought to Canada. The Jonathan, which within the last few years has become a well known and much-sought-after apple, was named after the man on whose farm it was first grown, near Rochester, N. Y., and the same is true of the Ben Davis, which attains popularity in Ohio. Besides these there are the old standards—the Baldwin, of the red apples; the Greening, of the green-colored fruit, and the Spitzenberg, another red apple—which are grown in great quantities along the Hudson river and throughout the states of New York and New Jersey.

In a year when the crop is large or of fair size there will be thousands of barrels of each of these three kinds sent into the New York markets each week. They are shipped in carload lots sometimes, many cars coming to one firm alone, and they are placed by the railroad company on tracks or floats by the docks along the North river front reserved for this branch of the fruit business. Here they are sold in smaller quantities to the jobbers and the men who again ship them away, and find their way to the table of the consumer. A large part of each year's apple crop finds its way to England and the continent during the winter, many houses on the other side keeping their buyers here the entire season. This part of the business within the last few years has assumed large proportions, but dealers differ in their opinions as to whether much, if any, money has been made in the transporting of the apples. The fruit has to be most carefully packed to stand the long journey, and, unless the crop on the other side has failed, there is likelihood of the demand being fully met by the home supply, so that the exporting of anything but the finest stock is considered risky.

This year throughout the Atlantic states the apple crop is a partial failure, many regions having few apples and those of a most inferior quality, so that the price for good fruit is very high, while the poorer kinds sell low, owing to their quality. Good apples are in demand and range from \$3 to \$5 a barrel, and in some cases, where the fruit is extra fine, even higher.

A Woman's Opinion.

After An Experience of Twenty Years.

Mrs. McGregor says: "Diamond Dyes are Reliable and Never-failing."

I have used the Diamond Dyes for over twenty years and have never yet failed to get good results when I followed the directions. I would not use other makes of dyes even if they were given me free of cost. Diamond Dyes are reliable and never failing.
MRS. D. N. MCGREGOR,
Amberly, Ont.

A Capital Idea.

George F Baird, manager of the Star Line company, had an interview with a committee of the Fredericton board of trade recently in respect to the feasibility of establishing a permanent navigation service during the summer between here and Woodstock. Mr. Baird explained the difficulties in which the company was placed and proposed as the only feasible remedy a steamer of extreme shoal draft capable of uniform service throughout the season. He gave details of such a craft and said his company would be willing to put on this boat with a small increase of assistance from the government, the boat to take the place of the Aberdeen when falling water prevented her from running. The country between Fredericton and Woodstock is a very fertile district and thickly settled with prosperous farmers, who now are practically shut out from the markets, and is open for a large development of trade this way. It is hoped some remedy can be found to better existing circumstances.

To all who find themselves with health gradually slipping away, Kidneys and Liver disorganized that they are incapable of keeping the system free from poisonous waste material, Stomach disordered, Bowels Constipated, Head Aching, Back Pain, take Dr. Chase's Kidney-Liver Pills. The quick way they help you back to health will surprise you.

Mr. Sneed Scorns to Adopt a Privilege.

The rule that no person shall smoke in a street car is enforced strictly by the conductors of the Memphis line, but an exception is made in the case of one passenger, namely, Hon. John L. T. Sneed. It is not recorded that the able chancellor ever took advantage of the exceptional privilege accorded him, but it is certain that he has been invited to go in off the platform and finish his cigar comfortably on a cushioned seat.

"No, I'm afraid the ladies would object," was his response to such an invitation.

"The ladies all make concessions to you," was the reply of the conductor.

"I don't know about that," said the judge. "You heard what the old lady said about smoking in her presence?"

The conductor had to confess that though he had heard a good many stories on the rear platform, he had never heard this particular one.

"Well, I'll tell you," said the chancellor. "She was a charming old lady of the old school, and one day she was asked if she objected to a gentleman smoking in her presence. 'I don't really know,' was her reply. 'I have never had any experience in that line. No gentleman ever smoked in my presence.'"—Memphis Scimitar.

LOOK WELL

To the Boys and Girls.

If They Are Delicate and Sickly,
Paine's Celery Compound Will
Make Them Strong and
Robust.

Boys and girls who are ailing, weak and sickly are suffering from a weakened condition of the nervous system. The nerves, tissues and muscles of our boys and girls are extremely delicate and sensitive, and quickly disturbed by ill health.

When you find your dear ones nervous, cross, irritable and weak; when they do not sleep well; when the have headache, variable appetite, sallow skin, sunken eyes and skin troubles, be assured the blood is foul and thin, and nervous force is at a low ebb. Children with weak stomachs and weak organs of assimilation cannot thrive on their ordinary daily diet. They are in need of a special nerve medicine, tonic and blood cleanser like Paine's Celery Compound, noted for its wonderful flesh building and nerve bracing qualities. Paine's Celery Compound is the great and only true medicine for weak and frail bodies and unstrung nerves; it has no equal as a medicine for the young.

In the past, grateful parents in every part of our Dominion have gladly testified to the great work that Paine's Celery Compound has done for their children.

We strongly counsel mothers and fathers to have their boys and girls use Paine's Celery Compound at once if they are not showing signs of healthy and natural growth. Paine's Celery Compound is pleasant to the taste, free from all dangerous narcotics, and cannot harm the most delicate child.

Publisher: "Did you deliver my message to Mr. Smith?" Boy: "No, sir. He was out, and the office locked." Publisher: "Well, why didn't you wait for him, as I told you?" Boy: "There was a sign on the door saying: 'Return at once,' so I came strait back."

Now is the Time

To Buy a New

Chamber Suite

—OR—

Parlor Suite.

Don't put off. Delays are dangerous.

Roads are good now, and we can pack Furniture in first-class style.

Give us a call.

A. Henderson.

Queen Street.

Feb. 1st, 1899.

Women Need Not Suffer



From those terrible side aches, back aches, headaches and the thousand and one other ills which make life full of misery.

Most of these troubles are due to impure, imperfectly filtered blood—the kidneys are not acting right and in consequence the system is being poisoned with impurities.

DOAN'S KIDNEY PILLS

are daily proving themselves woman's greatest friend and benefactor.

Here is an instance: Mrs. Harry Fleming, St. Mary's, N.B., says: "The use of Doan's Kidney Pills restored me to complete health. The first symptoms I noticed in my case were severe pains in the small of my back and around the loins, together with general weakness and loss of appetite. I gradually became worse, until, hearing of Doan's Kidney Pills, I got a box from our druggist.

I am pleased to testify to their effectiveness in correcting the troubles from which I suffered.

HOTELS

JUNCTION HOUSE,

COLIN CAMPBELL, Prop.

Excellent Accommodation.

McAdam Junction.

QUEEN HOTEL,

J. W. SMITH, Proprietor.

St. Stephen, - - - N. B.

Opposite Post Office, two minute's walk from C. P. R. Depot.
Newly Painted and Renovated, most convenient Hotel in St. Stephen for Commercial Men.
\$1.50 PER DAY.

VICTORIA HOTEL,

Carleton Street, - - Woodstock, N. B.

T. J. BOYER, Proprietor.

Within a stone throw of Queen Street Station, overlooking the St. John River. Sample rooms in Opera House Block and in hotel.
Best Terms \$1.50 per day.

Hotel Stanley,

J. M. FOWLER, PROPRIETOR,

TERMS MODERATE.

47 AND 49 KING SQUARE,
ST. JOHN, N. B.

Queen Hotel,

J. A. EDWARDS, - - Proprietor.

QUEEN STREET,

FREDERICTON, - N. B.

VICTORIA HOTEL,

ST. JOHN, N. B.

D. W. McCORMICK, - Proprietor

JUNCTION HOUSE,

Newburg Junction.

Meals on arrival of all trains. First-class fare.

R. B. OWENS, Proprietor

C. P. R. TIME TABLE.

October 2nd, 1898.

DEPARTURES.

(QUEEN STREET STATION).

6.20 A. MIXED—Week days—for Houlton, McAdam, St. Stephen, St. Andrews, Fredericton, Saint John, Bangor, Portland and Boston.

8.35 A. MIXED—Week days—for Aroostook Junction, Presque Isle, etc.

11.28 A. EXPRESS—Week days—for Presque Isle, Edmundston, and all points North.

1.20 P. MIXED—Week days—for Peth, Plaster Rock, etc.

1.40 P. MIXED—Week days—for Fredericton, etc., via Gibson Branch.

4.18 P. EXPRESS—Week days—for Saint John, Fredericton, St. John, Vanceboro, Quebec, Sherbrooke, Montreal, and all points West, Northwest, and on the Pacific Coast; Bangor, Portland, Boston, etc.

5.35 P. MIXED—Week days—for McAdam Junction, etc. (STARTS FROM OLD STATION).

8.05 P. MIXED—Week days—for Debec Junction and Houlton.

ARRIVALS.

7.50 A. M.—MIXED—Week days, from McAdam Junction.

10.50 A. M.—MIXED—Week days, from Plaster Rock, etc.

11.20 A. M.—EXPRESS—Week days, from Saint John, St. Stephen, St. Andrews, Boston, Montreal, etc.

12.15 P. M.—MIXED—Week days, from Fredericton, etc., via Gibson Branch.

2.55 P. M.—MIXED—Week days, from Presque Isle.

4.18 P. M.—EXPRESS—Week days, from Presque Isle, Caribou, Edmundston, etc.

5.40 P. M.—MIXED—Week days, from Houlton, etc.

9.35 P. M.—MIXED—Week days, from St. John, St. Stephen, Portland, etc.

Striking.

"L'Onigars has painted a striking picture for the exhibition, but the committee will not accept it."

"Why?"
"Oh, it's no good."
"But you said just now that it was a striking picture."

Yes. It represents a blacksmith swinging a sledgehammer."—Cleveland Leader.

Cook's Penetrating Plaster.