

NEW BUSINESS NOTICE

The "MIRAMICHI ADVANCE" is published at Chatham, N. B., every Thursday morning...

MIRAMICHI MARBLE, FREESTONE AND GRANITE WORKS, John H. Lawlor & Co., PROPRIETORS.

Monuments, Headstones, Tablets, Mantels & Table-tops, Garden Vases, Etc., etc.

MARBLE WORKS. The Subscriber has removed his works to the premises known as Golden Hill corner, Chatham...

MONUMENTS, HEADSTONES, TABLETS & GEM-TABLE WORK.

EDWARD BARRY. Coffins and Caskets. Rosewood, Walnut, etc.

B. R. BOUTHILLER. ME CHANT TAILOR, Torryburn Corner, CHATHAM.

GENTLEMEN'S GARMENTS. Ladies' Coats & Sacques.

SPENCERIAN STEEL PENS. ARE THE BEST. Established 1860.

WE ARE SHOWING LADIES' HEAVY CASHMERE GLOVES. Ladies' Black and Colored Kid Gloves, lined and unlined.

LOGGIE & CO. PIANOS. The Subscriber having taken the Agency of the Emerson Piano, the best and cheapest in the State...

WOOD'S Norway Pine Syrup. Rich in the lung-healing virtues of the Pine...

COUGHS AND COLDS. Whooping Cough, Bronchitis, Croup and all THROAT, BRONCHIAL and LUNG DISEASES.

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The address slip posted on the top of this page has a date on it, if the date of the paper is later than that on the slip, it is to remind the subscriber that he is taking the paper without paying for it. See Publisher's announcement on 4th Page.

MIRAMICHI

VOL. 19. CHATHAM, N. B. / BRUNSWICK, FEBRUARY 9, 1893.

D. G. SMITH, EDITOR & PROPRIETOR. TERMS—\$1.00 a Year, in Advance.

GENERAL BUSINESS.

Tenders!

We tender the citizens of New Brunswick the most valuable and certain ROAD TO HEALTH.

ALE AND BEEF PEPTONIZED. THE GREAT FOOD TONIC! PRICE 25 CENTS. FOR SALE BY ALL DRUGGISTS.

Laundry Manoleate

A SOAP POWDER. Combined with the detergent Manoleate is alike useful in washing clothes, walls, floors etc., purifying and cleansing, at the same time assuring

Cleanliness—Health—Safety. PRICE 25 CENTS A TIN. FOR SALE BY ALL DRUGGISTS AND GROCERS

Established 1866.

Dunlap Bros. & Co., AMHERST, N. S. DUNLAP COOKE & CO. MERCHANT TAYLORS.

Dunlap, McKim & Downs, WALLACE, N. S. GENTLEMEN'S OUTFITTERS.

DUNLAP, COOKE & CO., AMHERST, N. S.

This firm carries one of the finest selections of Cloths including all the different makes suitable for the trade. Their cutters and staff of workmen employed are the best obtainable, and the clothing from his establishment has a superior tone and finish.

Miramichi Foundry,

STEAM ENGINE AND BOILER WORKS, CHATHAM, N. B.

JOSEPH M. HUDDOCK, PROPRIETOR.

Steam Engines and Boilers, Mill Machinery of all kinds; Steamers of any size constructed & furnished, complete.

GANG EDGERS, SHINGLE AND LATH MACHINES, CASTINGS OF ALL DESCRIPTIONS.

IRON PIPE, VALVES AND FITTINGS OF ALL KINDS.

DESIGNS, PLANS AND ESTIMATES FURNISHED ON APPLICATION

WINTER STOCK!

COMPLETE IN ALL DEPARTMENTS.

Dry Goods,

Groceries, Provisions,

Boots and Shoes, Hosiery,

Dress Goods,

Haberdashery,

Carpets,

Cutlery,

Hats, Caps, etc., etc.

HARDWARE.

Wholesale & Retail.

J. B. SNOWBALL, CHATHAM.

General Business.

Z. TINGLEY, HAIRDRESSER, ETC., HAS REMOVED

SHAVING PARLOR. Water Street, Chatham.

He will also keep a first-class stock of Cigars, Tobaccos, Pipes, and Smokers' Goods generally.

WOOD-GOODS.

WE MANUFACTURE AND HAVE FOR SALE

Laths, Pailings, Box-Shooks, Barrel Heading, Matched Flooring, Matched Sheathing, Dimensioned Lumber, Sawn Spruce Shingles

THOS. W. FLETT, NELSON.

ATTENTION!

GREAT REDUCTION IN PRICES, DRY GOODS & GROCERIES LOWER THAN EVER

F. W. RUSSELL'S, BLACK BOOK.

For Sale or To Let.

The Dwelling House and premises situate on St. John Street, in the Town of Chatham, near the R. V. Canal, lately occupied by H. S. Miller, Esq.

DERAVIN & CO. COMMISSION MERCHANTS. ST. KITTS, W. I.

Cable Address: Deravin. LEON. DERAVIN, Consular Agent for France.

Manchester House.

New Dress Goods.

W. S. LOGGIE. Chatham, N. B., 25th Oct. 1892.

FOR SALE. HORSES, HARNESS, WAGGONS and cart for sale. For terms etc., apply to

F. W. RUSSELL, Black Book

SALT! SALT! For Sale in Bags or bulk by

GEOX BURCHILL & SONS, Nelson.

NEW GOODS.

Upper and East End Stores

Dry Goods, Ready Made Clothing, Gent's Furnishings, Hats, Caps, Boots, Shoes &c. &c.

Also a choice lot of GROCERIES & PROVISIONS.

ROGER FLANAGAN.

TIN SHOP.

As I have now on hand a larger and better assortment of goods than ever before, comprising

Plain Tinware,

The Peerless Creamer, ROCHESTER LAMP, SUCCESS OIL STOVE,

PARLOR & COOKING STOVES

PATENT TELESCOPIC OVEN.

The lining of which can be taken out for cleaning, thereby doing away with the removing of pipe or oven as in the trouble with other stoves.

A. C. McLean.

Miramichi Advance.

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AGRICULTURE, VEGETABLES, AND THE DAIRY.

According to researches made by Charles Hyndrick, it is shown that Belgium possesses two pure quinine races, the Ardennes horse, native of the valley of the Meuse, and the Frisian, a species of which inhabited the seacoast. From the union of these two races, the Brabant horse was produced. The draft horse in Belgium is generally divided into three grand divisions—the Littoral, the Ardennes and the Brabant.

Great care has been given here in the breeding of draft horses, which, excepting the Shire horse of England, is the largest draft horse in the world, finely proportioned, having excellent legs and feet. The Ardennes horse, which is perfectly adapted to mountainous regions, is an excellent type of the light draft horse. This admirable little animal is, however, rapidly disappearing, owing to the fact that the Luxembourg farmers prefer the heavy draft horse, and the introduction of large heavy stallions into the province from Brabant and Hainaut has almost completely destroyed the breed. The exportation to Germany and Austria of the best stallions has also contributed greatly toward the disappearance of the stock. Ardennes colts readily sell for they are a year old, the price varying according to their condition.

For several years much attention has been devoted to the improvement of the Brabant horse. The line of the back is now much straighter, the rump longer, the neck and shoulders more proportionate and the legs larger and cleaner. This animal, harnessed to one of the heavy carts of the country, weighing about 3,000 pounds, pulls on the level a load weighing from 6,000 to 10,000 pounds, and works from eight to ten hours daily. This is now not only considered the best breed in the kingdom, but has almost completely absorbed all other; for this reason it has been necessary to change the classification of Belgian horses. The results of the exhibitions at Paris in 1875, Brussels in 1880, and Antwerp in 1885 prove that there are now no distinct pure breeds in Belgium; there remains only two varieties, the heavy and light draft horse. It may justly be admitted that Belgium possesses a breed of horses especially her own; but naturally the issues of the two breeds in the kingdom are changing, according to the geological and climatic conditions under which they are placed, and also as to the food provided.

The heavy draft horse of Belgium is a sturdy, powerful animal, with a strong, straight, rump long, the legs large and clean. Has less hair and strength than the Clydesdale or Shire horse, but is better bred and has more energy. He has more bulk and strength than either the Percheron or Boulonnais horse and possesses as much energy.

About 1850 the Belgian Government established at Tervuren a depot for stallions. This was not a stud, but simply an establishment where stallions were admitted, the number being limited to 65. Thoroughbreds, half-bred, three-quarter-bred, and a few varieties were accepted, but no native stallions were admitted. The entire system was based on two false ideas—first, that a race could be created by crossing, and secondly, that it was possible to obtain well-balanced issue from the thoroughbred and working mare. The result was of very little value; the mixed breed generally had the elegant form quarters of the sire and the rump of the dam.

When the government stud existed, it yearly brought a certain number of stallions, which were put in from time to time to one thousand colts. After the government stud was suppressed, horse-breeding was abandoned to private enterprise, encouraged by subsidies. Since 1841 there has existed in the Belgian provinces regulations approved by the government for the improvement of the equine race: (1) To prevent breeding from stallions judged unfit to improve the equine race, as far as being destined to cover mares other than those of owner; (2) to institute a system of prizes and competitions and of registration, to the profit of owners of stallions and mares.

Obligatory examination is enforced in all the provinces. Only stallions approved by a commission may be publicly employed. Encouragements offered are: (1) Local competition prizes for colts and stallions 3 years old, from nine months to 9 years; (2) provincial prize for the best or two best stallions, irrespective of locality; (3) registration prize accorded to stallions which at 5 years of age have obtained a first prize in the category of stallions from 4 to 9 years. In the provinces of Antwerp and Liege the examining commission is limited to the estimation of the value of the stallions admitted for their examination and designation as to fitness for breeding purposes.

In the province of Antwerp there are two prizes: first, \$100; second, \$68. In the province of Liege there are four prizes divided between four meetings of heavy draft stallions from 3 to 7 years of age. These prizes are paid by one-third yearly, and are as follows: First, \$600; second, \$300; third, \$240; fourth, \$180.

The average selling price during 1890 and 1891 were: Stallions, \$600 to \$900; mares, \$300 to \$450; colts, \$400 to \$500.

CUTTING UP A BEEF. The Various Parts of an Animal and their Uses. Every thrifty housewife aims to buy meat

wisely and economically. In order to do this, says the Ohio farmer, she must know how to select good meat, must understand the uses and relative value of different parts of the animal, and she should also be familiar with approved methods of cutting and curing.

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