THE VILLAGE HENNERY.

How Fowls Can Be Made Profitable In Confinement. Can hens be made profitable in confinement? is a question in which a great many people are interested, and I will

try to give my experience in keeping from 100 to 500 hens in the village, says a correspondent of the Ohic Farmer. As hens are often kept they do not commence laying on a paying basis until warm weather comes in the spring and nature furnishes the conditions which are necessary for egg producing. We will do well to note what some of these conditions are and try to supply them in winter, if we want eggs

when we can get a high price for them. It is evident that nature did not intend fowls or any of the bird species to produce eggs in winter, so if we want eggs in cold weather we must supply those conditions which are favorable for producing eggs, artificially. In order to supply the summer conditions as far as possible, we must have warmth, plenty of room for exercise and the right kind of food. My poultry house was made warm by building it low and then double boarding it with building paper between the boards and under the shingles, and has doors to close over the windows in very cold weather. 1 try to make the house so warm that I can stay in it on the coldest day with-

out being uncomfortable. If eggs are wanted in the winter, it is very important that the hens have plenty of exercise. My house is divided by wire netting into rooms 12 feet square, and I get the best results by not keeping over 15 hens in a room. You must make the hens work for their living by covering a portion of their food with litter and keep them so hungry through the day that they will scratch for it. If the farmers' hens, which have a large range, did not have to work to get their worms, grubs and insects, they would get lazy, unhealthy and out of condition for laying eggs. So it is with hens in confinement. You must compel them to work for their living.

of feeding, and in my experience it seems well adapted to producing winter eggs. I mix bran, middlings and corn meal in about equal proportions. I feed from one to two quarts to 15 hens and put in a pinch of salt and pepper and a tablespoonful of bonemeal or animal meal. I wet this up with hot milk when I can get it. This they will eat up at once, and it only partly satisfies them. I then scatter a few handfuls of small grain-wheat, oats or buckwheat, for a variety, on the floor, and bury it six or eight inches under leaves, straw or other loose litter. This I do two or three times a day, and so keep them scratching. In cold weather I give them water as hot as they will drink it and keep casion blood to follow every feather you cut meat, grit and shells in boxes so made that they cannot get into them to scratch them out. I hang up cabbages for them, chop up my celery trimmings, and keep them well supplied with green food. I try to give them the kind of food or its equivalent which hens naturally seek when left to themselves on a large range in summer.

When I let my hens out in the yards in the spring, I scatter some grain over the ground and plow it under and try to do this every few days all summer, then the hens will work all day scratching out the grain and the worms and ductive. insects in the ground. Some of the grain will germinate and grow and make green food for them.

By managing as above in both house of houses and small yards. I keep Buff and White Leghorns and Minorcas, as my market calls for a large white egg. I sell to a grocer in the city who pays me a fancy price for guaranteed strictly fresh eggs. I try to raise early pullets that will commence laying in the fall, so that I can get the higher price for winter eggs, and in the winter I have time to take care of them. For those who have a taste for the business and will attend closely to its various details there is some money in keeping hens in villages where they must be confined closely to houses and yards.

Value of Grit.

Indigestion is the cause of more than half a chick's troubles before he is 4 4 weeks old. They eat usually well and strong, and they must have some means of digesting their food to remain healthy. The more they will eat and the better they digest it, the faster they will grow and the quicker they will mature. The one particular kind of feed is not so important as the means of digesting it. The experiment is worth trying. Feed one lot with grit continually before them and another with grit mixed in their feed, and at the end of four weeks decide which are the better

Poultry Notes. William H. Truslow of Stroudsburg, Pa., uses an incubator with a capacity for 50,000 eggs. The Black African or Rose Comb

Black Bantam is said to be the smallest representative of its tribe. Glycerin 3 parts, turpentine 1 part, is recommended for roup, a drop or two to be squirted up each nostril.

A small quantity of millet seed scattered in leaves or straw is like a needle in a hay stack. It takes lots of scratching to get it, and this is good for the

The surplus rooster gives a scare crow -that is, its crow ought to scare you at the thought of the useless food going down its throat. -Rural New Yorker. Remember when your fowls are shut

up in cold weather that they cannot forage. Then it is that they need grit, charcoal, green stuff, etc., and will suffer if they do not get it. The mongrel goose, an infertile cross

between the wild and domestic goose, is one of the expensive table delicacies, the price in Boston being from 22 to 80 DRESSING POULTRY.

Best Methods For Fowls, Broilers and

The following is quoted from book "Broilers For Profit:" The birds, prior to the picking, are caught and weighed, and those that are up to the desired weight (11/2 or 2 pounds, as the case may be) are put in a cage, and those short of the weight are returned to the pens and held back for another week. The dresser takes the work on contract-5 cents each, out of which he pays the pickers (Italian women) 2 cents apiece. These women average from 15 to 50 birds in a day, their work being to take out the pin feathers, so as to have the carcass perfectly clean. When it is known that these women must pick out every little stub, done with the fingers and a small knife, and

all for 2 cents a bird, their work can certainly be appreciated. Everything being ready, the bird's legs are fastened to a stout cord suspended from the ceiling, and a large hogshead or barrel is placed underneath to catch their blood and feathers. Then the operator gets in front of the bird, placing it under his left arm, and with | meal, it will aid their digestion. If you a knife made expressly for the purpose (sold by dealers in poultry supplies) he | crease the cornmeal until, at about 8 runs the knife back in the mouth, and weeks old, you are giving them about then bringing it a little forward, cuts | 90 per cent of it. At 10 weeks they crosswise, severing an artery. The should weigh five pounds apiece and enlarge the next. The profits and expemouth during the operation is held will give you the finest, sweetest roast open with the fingers of the left hand. | you can desire, or if sold in market will Great care is taken not to cut too much, bring you a large price and a handsome for fear of the bird dying before the feathers are all removed, in which case

it would be difficult to pick. While the lifeblood is still in the chicken the rapid work of feather pull- | muscle and renders the carcass tough. ing is begun. The feathers of the breast are first taken, then the neck, then the

After the women have completed their part, they hand the bird back to the dresser, who gives it a critical examination before it gets the first bath of cold water. If the skin should be torn, which occasionally happens, it is

sewed up with common thread. Having all the feathers removed, the birds are then put in cold water, to which is added a little salt. After remaining in this water for some time. the clotted blood in the mouth of the chicken is removed with the finger and the carcass is placed in another tub of clean cold water.

That ends the work of the dresser, the shipping being done generally by the

For the Chicago and western markets. either the dry picking or scalding methlatter sell best to home trade. For scalding the water should be as near the boiling point as possible without boiling. Pick the legs dry before scalding. Hold the comb and gives the eyes a shrunken appearance, making buyers think the fowl has been sick. The feathers and pinfeathers should then be removed imin cold water. Hang in a cool place until the animal heat is entirely out.

Ducks at 10 weeks of age should be shipped to market. After that time the pinfeathers will begin to grow, and the ducks will lose weight. The plan adopted on the Long Island duck farms is the same as advised above for poultry, only that more water must be used, as it is harder to penetrate and loosen the feathers on ducks than chickens. It is a mistake to wrap them in cloths after being scalded, as such a method gives them a pale, sickly appearance.

Begin picking as soon as the carcass is sufficiently cool. Start with the breast feathers. Leave the feathers on the head and about a third of the neck; also I will give in a few words my plan Remove all the rest. When finished the flights in wing and the tail feathers. picking, first plunge the duck in hot these that skill is shown. Any one can water and then in ice cold having some salt in it. Leave in this ice water until they are thoroughly chilled. The above will fit the average eastern and western market, with the exception of Boston, which wants the ducks dry picked, with tail feathers removed and pinfeathers Geese are dressed the same as ducks.

In turkeys, do not deprive them of food for longer than 12 hours, or they will begin to mope, lose flesh and spoil their appearance. Kill by bleeding in the mouth or neck, but do not bleed in the mouth unless you fully understand pluck. Some farmers market turkeys with their heads cut off. This can be done in a great many markets, but the necks should be left as long as possible, and where the heads are taken off the bird should be killed by beheading.

Don't Overfeed. More flocks are overfed than underfed A fat hen gets lazy and sits around un til she gets broody, while one that is fed just a little less than she will eat is rustling around for the amount her appetite calls for, and is healthy and pro-

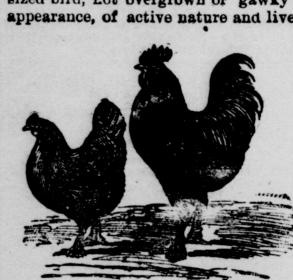
There is no medicine for poultry like pure food, good care, comfortable quarters and all the sunshine possible, in and out of doors. The beauty of all this and yards I can keep my hens in good condition for laying in the confinement at the disposal of every one, without money and without price.

Partly True Only.

at is just as easy to keep 1,000 hens as it is to keep a dozen, after you know how. No man without experience would try to keep 1,000 hogs or cattle. He would only try to do this after having tried a smaller number. It takes just as much good sense to keep a large flock of poultry as it does to keep a large herd of logs or cattle, no more, no less. But 1,000 hens require just ten times as much land to run on as 100 hens do. BLACK LANGSHANS.

A Profitable Fowl For the Farmer an Market Poultryman. The Langshan is the smallest of the Asiatic class. It is a prolific layer and practical fowl in every sense. Langshans have dark legs and white flesh. The flesh of the Langshan is fine grained, tender and nicely flavored. As layers they rank among the best, averaging from 12 to 13 dozen a year, and as winter layers they are to be recommended. The chicks are hardy and mature early. Langshans are good sitters and mothers, being of gentle disposition; they are easily kept in confinement or on free range. Being excellent foragers, they are ideal fowls for the farm, and will gather during the year a considerable

proportion of their food. The Langshan is a stylish, medium sized bird, not overgrown or gawky in appearance, of active nature and lively



disposition. There are two varieties, the black and the white. The black in plumage of neck, back, saddle, sickles, is a glossy metallic black, with greenish sheen; breast, primaries, secondaries. tail, fluff, shank and toe feathers, black. The undercolor is black or dark slate. The white Langshan is pure white throughout. The standard weight of cocks for both varieties is 10 pounds; hens, 7 pounds; cockerels, 8 pounds, and pullets, 6 pounds.

In disposition, the Langshans are gentle, friendly and very sociable, like to be about people and have little fear in their composition. While not a noisy fowl, many persons have remarked that their Langshans could almost talk. Many times, they say, they think visitors are approaching and go to the door only to find a bevy of Langshans chatting sociably together out on the grass. On the farm we make pets of all our domestic animals, and Langshans take to this sort of treatment very kindly; they return, too, every attention with most generous interest. In making their nests, they are not at all secret hearted, preferring to lay on your back porch, if you will let them.

DUCKS.

Among the Most Profitable of All Fowls if Properly Cared For.

Your young ducks should have free access to green grass. If short, it is their best green food. If you add a small quantity of coarse sand to their feed, which should be largely of cornintend to fatten them for market, in-

profit. fact, it is rather an injury to a soft. green duckling, as it develops too much As a rule, ducks are not subject to disease, their ailments being slight and in suitable buildings, and each year back, then the tail and wing feathers, easily prevented. They are not troubled your farm will substantially grow." and finally the feathers on the legs. It | with vermin, and, unlike chickens, do is a sight to those who never saw the | not have gapes. The lack of coarse saud

in the food will give them indigestion. and damp quarters at night will cripple them with rheumatism. Bowel trouble. the scourge of the brooder chick, does not trouble the duckling. The duck industry, from a small beginning a few years ago, has now reached vast proportions, and plants which turn out 20,000 ducklings annually are becoming numerous. The demand is ever increasing, and the prices in the early spring season are very high, and consequently the COOKING. HALL AND PARLOR STOVES profits are very satisfactory.

A Few Freak Fowls. Turkey has produced a variety of fowl known as the Sultan, which has a head closely resembling the bearded Turk, and is really a very comical looking bird indeed. Nevertheless, its chief claim to being is based on its good looks. ods can be employed for fowls, but the It is, however, a very excellent layer, but is hardly large enough to be raised

for the table. One of the most remarkable products of careful breeding is the Buff Cochin by the head and legs, and immerse and | cock, the feathering of whose legs is a lift up and down three times. If the real curiosity. The Cochin is a handhead is immersed, it turns the color of some fowl and is very popular. The breeders are very careful to keep its leg covering of downy softness, no quilled feathers being admissible. Another freak is the crested black Polish fowl. mediately, very cleanly and without | These are good, practical chickens, as breaking the skin. Then "plump" by | are the Cochins, and have heads that dipping ten seconds in water, nearly or look like huge white chrysanthemums. quite boiling hot, and then immediately | Some of them have beards as well as crests.

Age For Breeding. A mistake is in breeding year after year from year old hens. The custom of selling off the old hens because they are a little heavier than the pullets of the previous season is a most reprehensible one, as young turkeys from pullets' eggs are never as hardy as those hatched from the eggs of mature hens. Turkey hens should be kept until 4 or 5 rears old, as they continue to produce eggs for several years.

A Matter of Selection. In every flock, no matter what the breed may be, there are certain hens that are better layers, better feeders and better looking than others of the same flock. It is in the selection of

GAME FOWLS.

equire the skill if he has the pa-

A Profitable and High Bred Variety For General Purposes. The notion is erroneous that the game fowl is not a practical and profitable fowl for the farm and for general purposes. It is hardy, matures early, is a good layer and fine for table purposes. The hens are splendid sitters and moth-

The Indian Game for many years past bas been one of the most popular of fowls. In plumage the male is green black without penciling; the wings are To chestuut, with bay and metallic black wing bar; the feathers of the neck hackle are short and hard, green black, with delicate crimson brown shafts. The plumage of the hen is very difficult to obtain, and should be a combination of nut brown and green black throughout, green predominating. Along the breastbone of both male and female the feathers part and allow the skin to show just | OUR WORK IS FINISHED IN THE VERY LATEST at or above the upper point of the keel bone. This is a distinctive feature of the breed and shows from the time the thicks shed the down. The breast is very wide, round and prominent, and should



PAIR OF WHITE INDIAN GAMES. always be oval and full in contour; the thighs are well rounded, nicely tapering and thick and meaty next the body; shanks, very stout, well scaled and deep orange in color; back toe should be almost flat on the ground; tail, close and hard, carried well out, and sickles rather short; wings, tightly folded, the ends of the secondaries rounding off abruptly and resting close against the tail or just above it; eye, yellow approaching gray; beak, yellow or striped with horn color. The Indian Game is a beautiful bird and its every movement bespeaks its high breeding.

TURKEY RAISING. Something About Feeding and the Care

of Growing Birds. When your young turkeys become 2 months old, two meals a day are sufficient for food. A breakfast of table scraps, softened with hot skimmilk, is admirable, and for supper a generous quantity of grain-say wheat and Indian corn, fed alternately. They can get on without extra feeding at this age, when they have learned to take a wide range | SHIP and forage for themselves, but experience proves that poults so fed make much more rapid growth, keep healthier and develop into larger and handsomer mature birds. But take care not to feed to repletion, and see that they go off into the fields and woodlands promptly

after breakfast. Doubtless a prevalent cause of mortality among poults at this age might be traced to their being allowed to linger in the poultry yard and about the barns and stables, drinking impure, stagnant water and eating things not intended for them. Feed them out in the fields, away from other poultry, and show them the way to a spring or a running brook for their drinking water. In the early morning they should take a tramp over the meadows, spread out almost in line, like soldiers marching, and after filling their crops nearly to bursting with bugs and grasshoppers, seek the water and shade near midday. After resting and dozing till the cool afternoon, they again go on a grasshopper hunt until time to turn homeward at sundown. Turkeys in grasshopper time want very little feeding at night, though it is best to offer them a handful of grain, as it tempts them to come home at evening.

Tall perches or big trees they should have for roosting places, and, except in extremely cold, snowy or sleety weather, The white turkeys are considered

they are best out of doors. hardly so liable to roam away from home as the bronze, being gentler and more docile in nature. They are smaller, however, and it is thought that white fowls generally are more delicate and difficult to rear.

Broilers For Profit. M. R. Buyer, one of the editors of

Farm Poultry, has written a little book on "Broilers" in which he says: "To start in big, a commencement can be made with \$1,000-but you may need \$5,000 more. Our advice has al ways been, start small and grow up with the business. Have you \$300, and an income besides? Use \$100 to build a small brooding house; \$100 for incupators and other necessary fixtures; \$100 for working capital, and your outside income for your living. Save all the returns from the business that year, and rience from 500 broilers during the first year will fit you for raising 1,000 the second year. In a few years you will have established a sufficiently large Water to swim in is not necessary. In farm to enable you to devote your time during the winters; but hold on to some other summer employment. If you have \$500, invest \$300, as aforesaid, and \$100 in good laying fowls and another \$100

FURNACES FURNACES, WOOD OR COAL, WHICH I CAN FURNISH AT

REASONABLE PRICES. STOVES

AT LOW PRICES

PUMPS, PUMPS,

Sinks, Iron Pipe, Baths, Creamers the very best, also Japanned stamped and plain tinware in endless variety, all of the best stock which I will sell low for cash

Just arrived and on Sale at

Roger Flanagan's Wall Papers, Window Shades, Dry Goods. Ready Made Clothing.

Boots, Shoes &c. &c Also a choice lot of

Genta' Furnishings

Hats, Caps

GROCERIES & PROVISIONS. FLANAGAN, ST. JOHN STREET CHATHAM

The Business heretofore carried on under the name of John McDonald, will hereafter be conduct-John McDonald & Co.

NOTICE

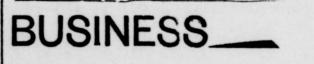
All parties indebted to John McDonald are requested to call and arrange the amounts of their indebtedness within 60 days from date, not later than 14th August. All accounts not settled on or before that date will be placed in other hands for Chatham, June 17th, 1897.

While thanking the public generally for their liberal patronage bestowed on me in the past, I respectfully s licit a continuance of the same for JOHN McDONALD & CO.

DON'T FAIL see the New Photos

ONE GLANCE WILL CONVINCE YOU WHO IS THE BEST WORKMAN. STYLE WITH THE VERY BEST

MATERIALS. EVERY PHUTO GUARANTEE. NOT TO FADE. W. J. Winter, Photographer.



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Now is the time to order your printed forms for Fall and Winter business. See

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> BILL HEADS, CARDS. RAILWAY RECEIPTS. SHIPPING RECEIPTS. ENVELOPES,

A full stock of paper, envelopes, tags and printers' stationery on hand. Come or

LEADING JOB - PRINTING OFFICE. D G. SMITH; CHATHAM.

HOMAN & PUDDINGTON BROKERS AND COMMISSION MERCHANTS.

Spruce Lumber, Laths and Anthracite Coal COR. SOUTH STREET, Correspondence and Consignments Soliicited

To John Adams formerly of the Parish of Alnwick, in the County of Northumberland, New Brunswick, merchant, (but at present residing in the City of Quebec, in the province of Quebec;—Anthony Adams of the same place merchant, and Annie Adams his wife, of the Parish of Alnwick, in the said County of Northumberland, and to all others whom it may concern.

Notice is hereby given that under and by virtue of a power of sale contained in a certain indenture of a power of sale contained in a certain indenture of mortgage bearing date the thirtieth day of September A.D. 1889, made between the said John Adams, Anthony Adams and Annie Adams of the one part and Ernest Hutchison of Douglastown, in the said County of Northumberland millman of the other part, and duly recorded the Thirtieth day of January A.D. 1890, in volume 67 of the Northumberland County Records on pages 266, 267. 268 and 269 and is numbered 199 in said volume, which said mortgage was on the twenty-fourth day of February A.D. 1897, duly assigned by the said Ernest Hutchison to me the undersigned Margaret Snowball, which assignment was registered on the Snowball, which assignment was registered on the twenty fifth day of February A.D. 1897, in volume 72 of the Northumberland county Records, on pages 592 and 593, and is numbered 427 in said

There will for the purpose of satisfying the monies secured by and due on the said mortgage, default having been made in payment thereor, be sold at public auction in front of the post office in the Town of Chatham, on Monday the litteenth day or November next, at eleven o'clock in the forenoon, the lands and premises in the said mortgage. the lands and premises in the said mortgage described as follows:—

All and singular that piece or parcel of land situate, lying and being in the parish of Alnwick, in the County of Northumberiand and bounded as follows:—Commencing on the bank or sho e of Neguac Bay at the sou hwester.y corner of the road Neguac Bay at the sou hwestery corner of the road leading from Lower Neguac to Stymiest's Mill Brook at the distance of forty-eight chains and dity; seven links southerly from the Queens Highway; thence southerly along the westerly side of the said Road leading to Stymiest's Mill Brook at the distance of two hundred and sixty feet to a stake; thence westerly two hundred and thirty-one eet to the centre of the road leading from Alexander Martin's barn to the Bay shore; thence along the centre of the said road leading to Stymiest's Mill Brook two hundred and forty-seven feet to the Bay shore; thence easterly along the Bay shore to the place of Destructing.

Also all that other piece or parcel of land commercing at a stake, t the Northerly ide line of Alexander Martin's land touching on the said stymest r ad, thence running Northerly along the western side of sald road two hunored and eight feet to a stake or the southerly side line of lands owned and occupied by Alexander Goodfellow, thence along the southerty side line of Alexander Goodfellow, thence along the southerty side line of Alexander Goodfellow's fand, westerly one hundred and forty-nine teet to a stake; thence southerly two hundred shall thatly four teet to the portherty side line of Alexander Martin's land, thence easterly along the northerly side one of said Alexander Martin's lands one hundred and lorcy-mine feet to a stake or of beginning, on the westerly side of the said stymest road being part of the lands conveyed by dated February 10th A.D. 1883.
Together with all and singular the buildings, improvements, privileges and appurtenances to the said premises belonging or in anywise appertaining.

Dated at Chatham, N. B., this tenth day of

R. A. LAWLOR, MARGARET SNOWBALL,

Assignee of Mortgagee.

August, A.D. 1897.

BATH GLOVES AND MITS.

SPONGES a beautiful line of

TOILET SOAPS

JUST ARRIVED -AT-

A.C. McLean Chatham, Mackenzie's Medical Hall CHATHAM, N. B.

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QUININE WINE

THE BEST TONIC AND

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WE GUARANTEE IT AT

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WANTED COMPETENT

OF CHARACTER, INTEGRITY, ENERGY, PERSISTENCE AND ABILITY, AS GENERAL AGENT FOR THE NORTH SHORE DISTRICT OF N. B. FOR Confederation - Life - Association

GOOD CONTRACT FOR THE RIGHT MAN. Also wanted: -Local Agents for Chatham and Newcastle Agencies. All local business conducte through said agents with the assistance of the General Agent. F. W. GREEN, Manager for the Maritime Provinces, Halifax

CONFEDERATION LIFE ASSOCIATION. STRONG IN MEMBERSHIP INSURANCE IN FORCE STRONG FINANCIALLY STRONG IN SURPLUS TO POLICYHOLDERS: STRONG IN THE CONFIDENCE OF THE PUBLIC HAS ALREADY PAID POLICYHOLDERS Good Representative wanted as City Agent for Halifax also one for a District in the Field. Paying Contract Offered F W. GREEN, Halifax.

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Ready-Mixed Paints, all shades, including the Celebrated WEATHER AND WATERPROOF,

THE BEST EVER MADE. School Blackboard Paint. Gloss Carriage Paint, requires no Varnishing. Graining Colors, all kinds. Graining Combs, Dry Colors, all shades. Gold Leaf, Gold Bronze, Gold Paint.

Stains, Walnut, Oak Cherry, Mahogany, Rose wood, Floor Paints Weather and Waterproof. Kalsomine all shades. 7 bbls. English Boiled and Raw Oil, Pure.

" Turpentine. 100 Kegs English White Lead and Colored Paints. 1 bbl. Machine Oil, Extra Good, Neats Foot Harness Oil. Ready Mixed Metalic Roofing, 92 per cent Iron. 10 Kegs, 100 lbs. each Dry Metalic Roofing, 92 per cent Iron. Paint and White Wash Brushes.

VARNISHES, Elastic Oak, Carriage, Copal, Demar, Furniture Hard Oil Finish, Pure Shelac, Driers. Joiners' and Machinests' Tools, a speciality. Special attention to Builders' Materials in Locks, Knobs, Hinges etc Sheet Lead and Zinc, Lead Pipe, Pumps. 75 Rolls Dry and Tarred Sheathing Paper. 75 Kegs Wire Nails, \$2.45 per Keg.

30 Boxes Window Glass, 20 Kegs Horse Shoes, \$3.90 per Keg. 15 Boxes Horse Nails \$3.00 box. 10 Tons Refined Iron \$2.50 per 100 lbs. Cast Steel, Bellows, Chain, uts, Bolts. Washers Grindstones Grindstone Fixtures.

WHITE MOUNTAIN ICE CREAM FREEZERS \$1.90, LOTHE WRINGERS \$2.50, DAISY CHURNS \$3.75. Cart and Waggon Axles, Cow Bells, Wire Screen Doors, Window Screens Green Wove Wire 14c. yd., sarbed Wire Fencing, Counter Scales, Weigh Beams, stee yards Carpet sw pers, Blasting Powder

and Fuse, Sporting Powder, Guns, Revolvers. To arrive from Belgium 35 Single and Double Barrel Breech Loading Guns. Barber's Toilet Clippers, Horse Clippers, Lawn Shears, ccordeons Violins, Bows and Fixings.

FARMING TOOLS A . KINDS Mower Sections, 70c. doz. Heads, 40c. each, Knife Heads. \$3.00. Guards, 35c. each, Rivets, Oilers. My Stock of General Hardware is complete in every branch and too numerous to mention.

All persons requiring goods in my line will save money by calling, on me, as they will find my prices away down below the lowest; prove this by calling.

J. R. GOGGIN.

We Are

The Grocery War is still going on, and we are in the front ranks, and prepared to defend ourselves against so come to the Medical Hall and be properly fitted or no charge. prices, no matter how low.

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Cane)	Granulated Sugar, .			26 lbs.	for \$1.00.	
(")	Bright Yellow " .			32 "		1
	Tea,				5c. per lb.	Ľ
	Choice Blend Tea, .			28c. pe		
	Oolong ".			45c.		
	Porto Rico Molasses			40c. pe	er gal.	
	0 4 0 0			39c.		
	" P. G			30c.		
	Canned Corn, .				4 for 25c.	
	" Tomatoes, .				4 11 25c.	
20	Peaches and Pears, .	,		20c. pe		
	Gallon Apples, .				(3 for 50c)	
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	Lard,			9c. 15.	-	10
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	l II				pail \$1.50	
	Salt Pork and Beef, .			8c per		
	Rolled Bacon, .		11 •1	8c	1	-
	Beans,				for 25c	
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	Canned Mackerel, .			10c car	,3 for 25c	1)
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Century McDonald's Tobaccos, Raisins, Currants, Biscuits, Spices, his establishment has a superior tone and finish All inspection of the samples will convince you that Baking Powders, and a full line of Groceries, also Flour, Corn-Meal, Oatmeal, Hay, Oats, Bran, Shorts, Codfish, Pork, Beef ST. Alexander Loggie and James Anderson to James O. Fish and the said Anthony Adams by indenture dated the second day of January A.D. 1880 and of which the said James O. Fish conveyed all his interest therein to the said John Adams by indenture terest the terest the terest therein to the said John Adams by indenture terest the terest t

Salmon.

Surprise Soap,

Ex P. Y. "

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