

BUSINESS NOTICE

The "MIRAMICHI ADVANCE" is published at Chatham, N. B., every THURSDAY morning in time for despatch by the earliest mail of that day.

It is sent to any address in Canada or the United States (postage prepaid by the Publisher) at ONE DOLLAR AND FIFTY CENTS A YEAR. If paid in advance the price is One Dollar.

Advertisements, other than yearly or by the season, are inserted at eight cents per line nonpareil, for 1st insertion, and three cents per line for each subsequent insertion.

Yearly, or season advertisements, are taken at the rate of \$5.00 a line per year. The matter, if space is secured by the year, or season, may be changed under arrangement made hereafter with the publisher.

The "MIRAMICHI ADVANCE" having its large circulation distributed principally in the Counties of Kent, Northumberland, Gloucester and Hants, New Brunswick and in the provinces of Ontario, Quebec, New Brunswick and Nova Scotia, is a superior medium for advertising.

Address: Advance, Chatham, N. B.

For Miramichi Advance, Chatham, N. B.

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ATTORNEY & BARRISTER

NOTARY PUBLIC.

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MERCANTILE FIRE INSURANCE CO.

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Chatham, N. B.

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The undoubted advantages are claimed for Mackenzie's spectacles.

1st.—That from the peculiar construction of the Glasses they Assist and Preserve the sight, rendering frequent changes unnecessary.

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3d.—That the material from which the Glasses are ground is manufactured especially for optical purposes, by DR. CHARLES BARROU's improved patent method, and is Pure, Hard and Brilliant and not liable to become scratched.

4th.—That the frames in which they are set, whether in Gold, Silver or Steel, are of the finest quality, and finished, and guaranteed perfect in every respect.

The long evenings are here and you will want a pair of good glasses, so come to the Medical Hall and be properly fitted or no charge.

J. D. B. P. MACKENZIE, Chatham, N. B., Sept. 24, 1893.

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THOS. W. FLEET,

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CHATHAM, NEW BRUNSWICK.

WE DO

Job Printing

Letter Heads, Note Heads, Bill Heads, Envelopes, Tags, Hand Bills.

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WE PRINT—ON WOOD, LINEN, COTTON, OR PAPER WITH EQUAL FACILITY.

Compare us with that of others.

Miramichi Advance Job Printing Office

CHATHAM, NEW BRUNSWICK.

MIRAMICHI ADVANCE

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MIRAMICHI FOUNDRY STEAM ENGINE AND BOILER WORKS Chatham, N. B.

JOSEPH M. RUDDOCK, 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.

CAN DIES. Iron Pipe Valves and Fittings Of All Kinds.

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THEY NEVER LET GO, AND TAKE NO OTHERS.

KERR & ROBERTSON, SAINT JOHN N. B.

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RITCHIE WHARF, CHATHAM, N. B. (Successors to GILLESPIE FOUNDRY, Established 1852.)

Mill, Railway, and Machine Work, Marine Engines, Boiler repairing. Our Brass and Composition Castings are worthy a trial, being noted throughout the country.

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Repairs effected with quick dispatch.

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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, Rosewood, Floor Paints. Weather and Waterproof. Kalsomine, all shades.

7 lbs. English Boiled and Raw Oil, Para. 1 Turpentine.

100 Kgs English White Lead and Colored Paints. 1 bbl. Machine Oil, Extra Good, Nests Foot Harness Oil.

Ready-Mixed Metallic Roofing, 92 per cent. Iron. 10 Kgs 100 lbs. each, Dry Metallic Roofing, 92 per cent. Iron.

Paint and White Wash Brushes. VARNISHES, Elastic Oak, Carriage, Copal, Demar, Furniture Hard Oil.

Finish, Pure Shellac, Dri. Jointers' and Machinists' Tools, a specialty. Special attention to Builders' Materials in Locks, Knobs, Hinges, etc.

Sheet Lead and Zinc, Lead Pipe, Pumps. 75 Rolls Dry and Tarred Sheathing Paper.

80 Kgs Wire Nails. 75 Kgs Window Glass. 20 Kgs Horse Shoes. 10 Tons Refined Iron. 15 Boxes Horse Nails.

Cast Steel, Bellows, Chains, Nuts, Bolts, Washers, Grindstones, Grindstone Fixtures.

Ice Cream Freezers, Clothes Wringers, Daisy Churns,

Cart and Waggon Axles, Cow Bells, Wire Screen Doors, Window Screens, Green Wove Wire, Barbed Wire Fencing, Counter Scales, Weigh Beams, Steelyards, Carpet Sweepers, Blasting Powder and Fuse, Sporting Powder, Guns, Revolvers. To arrive from Belgium 35 Single and Double Barrel Breach Loading Guns.

Barber's Toilet Clippers, Horse Clippers, Lawn Shears, Accordions, Violins, Saws and Fixings.

Farming Tools, All Kinds.

Mower Sections, Heads, Knife Heads, Mower Section Guards, Rivets, Oilers. Our Stock of General Hardware is complete in every branch and too numerous to mention.

All persons requiring goods in our line will save money by calling on us, as they will find our prices away down below the lowest, prove his by calling.

Floriculture.

AMONG THE FLOWERS.

Great, glowing blossoms, holding in their hearts

The garnered sweetness of unnumbered Junes.

The moon's rapture and the stilly moon's

Cool touch of love, that vague desire imparts.

Rose of the fair Damascus garden rare,

Flower of the Orient's passion-hearted clime;

In colder lands, defying change and time,

Its odorous magic thrills the alien air.

A magic born where Bagdad's marble towers,

And mighty Tigris murmurs to the sea;

The petals hold and Sa'di's mystery, And Hafiz's song, and veiled Khorasan's power.

The ruby leaves, with shadows velvet-deep,

Cling to each other with a soft caress;

Now curve apart, and now together press

Like dewy lips that tremble in their sleep.

And whose bands above their fragrant breath,

Swift in his soul delicious visions rise;

The gleam of stars, the light of tender eyes,

And faith secure, and love more strong than death.

—Edna H. Proctor Clarke.

LANDSCAPE ARCHITECTURE.

Mrs. A. E. McCreia is the landscape architect for Lincoln Park in Chicago,

and she receives a salary of \$1,200 per annum.

This is of more than passing interest to women everywhere, for here is a new wage earning art, opened for them, one that is not over crowded and never will be.

To the woman with the talent it offers bright inducements. Every woman cannot get a permanent appointment like Mrs. McCreia, but if they are known to possess good taste and sound judgment, there is money to be made in laying out private grounds.

So far as known, there are only two women in North America who are following this calling, Mrs. McCreia and Miss Beatrice Jones of New York, but both have been conspicuously successful, and love the delightful work.

Mrs. McCreia is an enthusiast upon the subject of women's entering this profession, and would gladly encourage any number—provided they were properly constituted temperamentally—to take up the work, believing they would not be long in creating a general demand for their services.

It was through accompanying her husband, who was a professional gardener, that Mrs. McCreia absorbed her knowledge, almost unconsciously, and when he died, leaving her to fight the world alone, she turned her talent to practical account. Her method of beginning was to watch the expert to ascertain where government or state appropriations had been made for beautifying grounds, or even for erecting buildings. She would then go to the town or city indicated, look up superintendent and directors and ask the privilege of submitting plans and estimates. Her first work making a hit, she was passed along with a good word from the authorities, and never had to experience the dreary lessons of financial embarrassment.

In view of the limited opportunities for professional training, the novice is recommended to try the back-yard experiment. If it is only a little patch of ground adjacent to a city lot, this will do for the first efforts. If this lot is enclosed by a high board fence begin by painting that a color to harmonize with the foliage. Against this should first appear a few high growing shrubs like lilacs, spirea, etc., then, perhaps, something still lower, and so on, with a pleasing variety of low growing shrubs and plants in the base—always preserving a harmony in color and form, while avoiding anything approaching a symmetrical arrangement. One should also plan for an unbroken continuation in bloom from spring to fall. A distinct mark of the amateur is the use of variety, the professional contenting herself with a few simple species that perfectly harmonize, and so arranged as to give the effect desired.

Among the first requisites to success in this work from the practical side is to add to a thorough understanding of the requirements of plants and trees an expert knowledge of soil. In order to grow, a plant must always be surrounded by its native conditions. You cannot, for instance, take a plant that has been grown in clay and expect it to live, if transplanted to a sandy soil. The making up of the earth in which to receive a new plant or tree is therefore a matter of the first importance.

Do not put street sweepings around the roots of young trees. The carbonic acid gas generated is deadly to the plant life. Thousands of trees die every year. Thousands of trees of treatment from just this kind of material, no one knows why, and the grower who chanced to sell the trees is usually blamed. Whole car loads of black dirt are frequently brought in from the country, in which there is not a handful of real nourishment. Black is merely a color, and does not necessarily indicate richness, although frequently, of course, the dark earth is exceptionally good. Only the expert can tell by the feeling and texture as to the quality.

THE GREEN SWARD.

The thermometer may not give any indication of the fact, but it is nevertheless true, that spring is right ahead of us. The 21st of this month

according to the almanac is the day

"When time doth lay his mantle by,

Of wind and snow and icy chill, And dons a rich embroidery

Of sunlight poured on lake and hill."

Time may be a little recalcitrant, and throw in few extra blizzards

to make us long with the more intense desire for the bliny days, but at the most it is a short time and the lover of nature who has been busy all winter looking after the plants, is anxious for the warm days. One of the duties of spring, if one is the happy possessor of a beautiful lawn, is to have it well rolled. The time is just as soon as the frost comes out of the ground, and the moisture renders the earth so soft and spongy that there is no difficulty in smoothing down the lumps. A turn with the roller in source is much easier and more effective in putting your lawn in good shape than ten times the work after the sod has become set. How the beauty of a place is enhanced by a well kept lawn! It is an infinite source of delight in itself. In fact no place looks quite dilapidated which has for an attraction, a smooth green sward.

Seeding is the foundation for a perfect lawn, for a perfect lawn consists of the growth of a single variety of grass, with a smooth, even surface, uniform color and an elastic turf, which has become, through constant care, so fine and so close in texture as to exclude weeds. This, however, requires years to obtain, while some people expect a perfect lawn in a week from the time the order is given. To satisfy this demand the "sodding" often consists of grasses entirely unsuited for lawns, growing in bunches or of bulb-forming grasses that cannot stand the winter at all when cut close in the late fall, or wire grass with no end of weeds is the usual result.

Repeated cutting and occasional rolling during the growing season, provided the proper grass has been selected, is the secret of forming fine compact turf that feels like a velvet carpet, that we read about and see so seldom.

FLORAL CLOCKS.

Every visitor to the Water Works Park in Detroit, remembers the floral clock which never fails to attract their admiration, and their astonishment is intensified when they discover that it shows the true time of the day. What would be the good of it if it didn't? The face of the clock is made of echeverias alternating in two colors, the Roman numerals being in the dark red color, contrasts so well with the green. Of course any clock movement can send the pointers around over a floral dial as well as over any other if sufficient space is given them to clear it. At Dodge City, Kansas, in the railroad station, there are two great clocks, one marking central time used west of Dodge City, which are a part of the adornment of the grounds. The dial has a four feet wide band of black cylinders, on which the hours are marked by Roman numerals in broken stone, painted white.

TULIPS AND CANDY TUFT.

A correspondent advises the planting of tulips and the evergreen candytuft, Iberis sempervirens, together, saying that the brilliant blossoms of the tulips, with their gorgeous blending of yellow, red and green, rising a foot or more above the ground-work of the pure white flowers of the candytuft make a beautiful sight.

Perhaps not many know of the merits of this species of candytuft, which is a most desirable plant for early spring flowering. It has it is half-shrubby, spreading, evergreen, perfectly hardy. It blooms early in May, remaining in bloom several weeks. In good surroundings it grows a foot high. It has the true candytuft preference for plenty of sunshine. The flowers are purely white and last well when cut; the plant makes a good edging and is desirable for planting in clumps on rockeries, but shows its best advantage when planted in masses. It can be increased by seeds or by cuttings.

THE WIFE'S POCKETBOOK

It Should Contain a Fair Share of Her Husband's Income for Her Personal Use.

"The average American husband does not seem to be able to get it through his well-meaning but halting mind that nothing on God's earth humiliates a wife more than to be compelled to ask her husband for money," writes Edward Bok of "The Wife and Her Money," in the March Ladies' Home Journal. "She instinctively hesitates to do it, and oftentimes she goes without rather than ask. Every wife should be given all that it is possible for the husband to allow for household expenses, and it should not be doted out to her in dribbles nor given to her as a favor; but as her right, and without question. Over such a share she should have independent sway to do with as she sees fit for the wisest interests of her home and children. That is one rightful step. But there is still another. She should have an allowance of her own apart from the family share of the income. I have no hesitation in saying that if the truth were known it is just this humiliating dependence upon a man for every little trifles that a woman needs that is making thousands of women restless and anxious for outside careers. This is the only fair excuse I have ever been able to see for the hysterical rantings of the modern advanced woman. In that particular she is right and is also fully justified in filing a protest. A wife is also good poured over her shoulders, made a financial dependant,"

The Home

USES OF COLD WATER.

"I am beginning to think that cold water is more beneficial than drugs," a friend said to me recently. "When I am sleepless, as I frequently am, I wet a cloth with cold water and hold it alternately at the back of my neck, the pit of my stomach, on my wrists, and across my forehead. This lowers my temperature and leaves me so refreshed that I am usually sure of falling asleep very soon after the application."

"For constipation, I know of no better remedy than a couple of glasses of cold water taken upon retiring, and also the first thing in the morning."

"Rheumatism also is said to flee from a persistent deluging of the system with this simple fluid. A gallon of water should be taken daily, two quarts in the morning, before breakfast, and the other two between meals during the day. Of course this quantity cannot be taken at first, but must be attained to gradually. Neither must it be bolted down as one gulps a glass of soda, but taken slowly, with intervals of rest."

"A chronic case came to my notice recently. The lady had been afflicted for a number of years, her finger joints were crooked and swollen, and she had been a great sufferer. Her physician prescribed a gallon of water daily. She explicitly followed the directions given her, until now she tells me she has been entirely free from pain for several years, and her fingers have attained nearly their original shape. Another patient was cured of a very severe attack of rheumatism in four weeks, by simply drinking cold water, and carefully regulating her diet, which consisted mostly in abstaining from sweets, and red blooded meat, beef in particular."

"Rheumatism, constipation and sleeplessness are three formidable foes. If nature's beverage can successfully grapple with them, is it not well to avoid drugs, and to cleanse the system with pure water, free to all, and unailing in its supply?"

An excellent gargle for sore throat is listerine and water, in the proportion of one-third listerine to two-thirds water. It is very pleasant to the taste, purifies the breath, and is a good disinfectant. Often a troublesome irritation will attack the throat, caused sometimes by a deranged stomach, often the forerunner of a serious cold. This listerine gargle, if taken in season, will prevent the cold from materializing to any great extent. It is an antiseptic which is largely used by the medical fraternity.

HAM DELICACIES.

Broiled Ham—Prepare the ham as for frying, but cut the slices thinner. Remove most of the fat. The fire must be clear or the ham will have a smoky flavor. Put on the gridiron and cook until nicely browned. Serve with poached eggs.

Potted Ham—Take the remains of cold boiled ham and mince very fine. To every 2 lbs lean meat allow 1-2 lb fat. Pound the ham, fat and lean, in a mortar to a fine paste, gradually adding 1-2 teaspoon pounded mace, 1-2 teaspoon cayenne, and a little allspice. Be particular to mix the ingredients well. Press the mixture into tiny jars, filling within an inch of the top, and pour over the ham enough clarified butter to fill the space.

To Devil Ham—Cut up fried ham in small pieces, not larger than peas, and add tomato catsup, 1 teaspoon Worcestershire sauce and a small quantity of flour, then heat to boiling. It is an appetizing delicacy.

Ham Sandwiches—Cut some thin slices of fresh bread, from which remove the crust. Chop some cold boiled ham very fine. To every teaspoon of the chopped meat, add 1-2 teaspoon made mustard and the yolk of a hard-boiled egg. Mix well together, butter the bread and spread with the prepared meat.

FANCY DESSERTS.

Chocolate Pudding—Ingredients, 1 1-2 qts. of milk, 1-3 cups sugar, 1-2 cts chocolate, 3 tablespoons cornstarch, 1 teaspoon vanilla and 1 qt. rich cream. Place milk in double boiler, heat to boiling point and add cornstarch mixed in a little cold milk. Melt chocolate and sugar together and add to milk and cornstarch. Cook all for 20 minutes and add a pinch of salt. Stir often, pour out into a deep dish, and when cold add vanilla. Before sending to the table, whip 1 qt. cream, sweeten with 1-2 cup powdered sugar and add 2 teaspoons vanilla. Pour this over the chocolate mixture and serve.

Tapoca and Peaches—Cook 1-2 box granulated tapoca in 1 qt. water and strain. It should be the consistency of soft custard. Sweeten with 1 cup sugar. Place in a deep saucer 1 preserved peach, pour around it the tapoca and over all pour rich cream. This makes a very delicious dessert.

Peach and Pear Sherbette—Make a short biscuit cake as for any strawberry sherbette. Cut up peaches and pears fine and put them on the ice with plenty of powdered sugar. When the cake is cold, pour over the top the fruit mixture and over all pour 1 qt. cream that has been whipped and sweetened.

Cottage Pudding with Strawberry Sauce—The recipe for cottage pudding is the same as for an ordinary cup cake, but the sauce makes 1 cup butter and 2 of sugar. But until very light, then add 2 qts. crushed fresh strawberries. Pour over the cake when hot. This sauce is also good poured over hot popovers.

Apricot Jelly—One pound of best

dried apricots, stewed until rich and tender, with sugar enough to be very sweet. Strain out apricots and chop fine. Then add juice to chopped fruit. Add 1 box gelatine that has been soaked over night and place all in mold. When cold, serve with sweetened whipped cream.

SOME GOOD RECIPES.

Asparagus—Cut the heads about four or five inches long; scrape them and throw them into cold water; tie them in bundles; put them into boiling water with plenty of salt in it; let them come quickly to a boil—they will take from a quarter of an hour to 20 minutes. When tender take them up with a slice; drain them well; remove the string, and lay the asparagus in a dish, heads inward, on slices of toast previously dipped in the liquor. Serve with melted butter. Sea kale is dressed in the same manner.

Potato Biscuit—Sweet potato biscuit, the delight of Georgia boys and girls, are considered equally toothsome by Northern lads and lassies. The recipe given by a Southern cook is as follows: Two cupfuls of flour, one cupful of boiled and mashed sweet potato, one tablespoonful of sugar, one teaspoonful of salt, one tablespoonful of butter, one quarter teaspoonful of soda and enough butter-milk to make a soft dough. Roll and cut with a biscuit cutter and bake in a quick oven.

Bean Croquettes—For bean croquettes soak two cupfuls of small white beans over night in tepid water. In the morning drain them, put them into cold water, boil for one hour and turn the water off. Then cover them with boiling water and cook slowly until tender. Press the beans through a colander and season with one half tablespoonful of molasses, one half tablespoonful of vinegar, one tablespoonful of butter and salt and paprika to taste. Let them get cold. Then form into balls, roll them in eggs and cracker crumbs and fry in deep, hot fat.

Baked Custard—Bake a pint of cream with mace and cinnamon; when cold, take four eggs, leaving out two of the whites, a little rose and orange-flower water, a little white wine, nutmeg and sugar to your taste; mix them well together, and bake them in china cups.

Apricot Pudding—Split a dozen large apricots, remove the stones, and scald till quite soft. Pour a pint of boiling cream upon the grated crumbs of a penny loaf; when nearly cold, add four ounces of sifted sugar, the yolks of four well beaten eggs, and a wine glassful of white