

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 reply or by the season are inserted at eight cents a per line per week, for first insertion, and three cents per line for each subsequent insertion.
 Yearly or season advertisements are taken at the rate of \$3.00 an inch per year. This matter, if space is secured by the year, or season, may be changed under arrangements made therefore with the publisher.
 The "MIRAMICHI ADVANCE" having its large circulation distributed principally in the Counties of Kent, Northumberland and Bonaventure and Gloucester, Quebec in communities engaged in Lumbering, Fishing and Agriculture, it offers superior inducements to advertisers.
 Editor Miramichi Advance, Chatham, N. B.

G. B. FRASER
 ATTORNEY & BARRISTER
 NOTARY PUBLIC.
 AGENT FOR THE
NORTH BRITISH
 MERCANTILE FIRE INSURANCE CO.

CARD.
R. A. LAWLOR,
 Barrister-At-Law
 Solicitor Conveyancer Notary Public, Etc.
 Chatham, N. B.

DRS. G. J. & H. SPROUL
 SURGEON DENTISTS.
 Teeth extracted without pain by the use of Nitrous Oxide Gas or other Anesthetics.
 Artificial Teeth set in Gold, Rubber and Celluloid. Special attention given to the preservation and regulating of the natural teeth.
 Also Crown and Bridge work. All work guaranteed in every respect.
 Office in Chatham, Benson Block. Telephone No. 53.
 In Newcastle opposite Square, over J. G. Keith's Barber Shop. Telephone No. 6.

Furnaces! Furnaces!!
 Wood or Coal which I can furnish at Reasonable Prices.

STOVES
 COOKING, HALL AND PARLOR
 STOVES at low prices.

PUMPS! PUMPS!!
 Sinks, Iron Pipe, Baths, Creamers, the very best, also Japanese stamped and plain tinware in endless variety, all of the best stock, which I will sell low for cash.
A. C. McLean, Chatham.

IMPROVED PREMISES
 just arrived and on Sale at
Roger Flanagan's
 Wall Papers, Window Shades,
 Dry Goods,
 Ready Made Clothing,
 Gent's Furnishings,
 Hats, Caps,
 Boots, Shoes, &c., &c.

Also a choice lot of
 GROCERIES AND PROVISIONS
R. Flanagan
 ST. JOHN STREET, CHATHAM

Spectacles
 The undermentioned 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.
 2nd.—That they confer a brilliancy and distinctness of vision, with an amount of Ease and Comfort not hitherto enjoyed by spectacle wearers.
 3rd.—That the material from which the Lenses are ground is manufactured especially for optical purposes, by Dr. CHAMBERLAIN'S improved patent method, and is of the finest quality and finish, 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. F. MACKENZIE,
 Chatham, N. B., Sept. 24, 1898.

Insurance.
 SCOTTISH UNION AND NATIONAL,
 IMPERIAL,
 LONDON & LANCASHIRE,
 LANCASHIRE,
 METNA,
 HARTFORD,
 NORWICH UNION,
 PHENIX OF LONDON,
 MANCHESTER.

Mrs. Jas. C. Miller.
WOOD GOODS!
 WE MANUFACTURE & HAVE For Sale
 Laths
 Paling
 Box-Shooks
 Barrel Heading
 Matched Flooring
 Matched Sheathing
 Dimensioned Lumber
 Sawn Spruce Shingles,
THOS. W. FLEET,
 Nelson.

The address slip pasted on the top of this paper is 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.

MIRAMICHI

Vol. 26. No. 25. CHATHAM, NEW BRUNSWICK, MAY 2, 1901.

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.
 DESIGNS, PLANS AND ESTIMATES FURNISHED ON APPLICATION.

ASK FOR
MONARCH
 Steel Wire Nails,
 THEY NEVER LET GO,
 AND TAKE NO OTHERS.

KERR & ROBERTSON,
 SAINT JOHN N. B.
 N. B.—IN STOCK AND TO ARRIVE 100 DOZEN K. & R. AXES.

Miller's Foundry & Machine Works
 RITCHIE WHARF, CHATHAM, N. B.
 (Successors to GILLESPIE FOUNDRY, Established 1852.)
 Mill, Railway, and Machine Work, Marine Engines, Boiler repairing, Brass and Composition Castings are worthy a trial, being noted throughout the country. All work personally supervised. Satisfaction guaranteed. Send for estimates before ordering elsewhere. Mill Supplies, Fittings, Pipe, etc., in stock and to order.
TUGBOATS, STEAM YACHTS and other Crafts built to Order
 Our Marine Slip has a Capacity for Vessels up to 100 Tons. Repairs effected with quick dispatch.

Paints, Oils, Varnishes and Hardware
 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 Water and Waterproof.
 Kalsomine, all shades.
 7 lbs. English Boiled and Raw Oil, Pure.
 1 " Turpentine.
 100 Kegs English White Lead and Colored Paints.
 1 bbl. Machine Oil, Extra Good, Neats Foot Harness Oil.
 Ready-Mixed Metallic Roofing, 92 per cent. Iron.
 100 Kegs 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, Driers.
 Joints 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.
 75 Kegs Wire Nails.
 30 Boxes Window Glass.
 20 Kegs Horse Shoes.
 10 Tons Refined Iron.
 Cast Steel, Belows, Chain, 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 Bells, 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, Cows 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 this by calling.

The COGGIN HARDWARE STORE, CHATHAM.
WE DO
Job Printing
 Letter Heads, Note Heads, Bill Heads, Envelopes, Tags, Hand Bills.
Printing For Saw Mills
 WE PRINT—ON WOOD, LINEN, COTTON, OR PAPER WITH EQUAL FACILITY. Come and see our Work and compare it with that of others.
Miramichi Advance Job Printing Office
 CHATHAM, NEW BRUNSWICK.

NEW ERA FOR ITALY
 NEW PREMIER AND NEW KING PLAN—NING NEW TRIPLE ALLIANCE.

Some Significant Events Point to a New Era for Italy. The new Premier, not to find his post a secure by any means, for the government has some momentous undertakings in view, notably the formation of a new triple alliance, which is to include Russia, France and Italy.
 The details of the proposed combination are nearly completed. The new king, Victor Emmanuel, even before his accession to the throne regarded former Premier Crispi's policy as injurious to the country's welfare. Crispi, however, had great influence with King Humbert, who had misgivings concerning the wisdom of allowing Italy to follow in the wake of Germany and Austria, but who lacked energy to act for himself, and was always willing to plead a constitutional monarch's irresponsibility.
 Humbert, moreover, dreaded the spreading of republican ideas among his people, and such ideas he felt must be the outcome of the friendship of the Italian and French empires. The permitted Crispi and his disciples to pursue their policy of estrangement from France and try by every means to convince the Italians that the nation would profit by an alliance with the German empire as shaped by Bismarck. The results have proved disastrous economically and politically, to Italy, which has been sacrificed until her prosperity has been absolutely destroyed and her political prestige greatly reduced.
 For some time past everything has pointed to the formation of a new alliance. An Italian squadron is soon to pay a visit to French waters for naval maneuvers. A number of Russian monarchs will be assembled at the same place, and there will doubtless be a significant exchange of international courtesies, accompanied by the burning of much powder.
 Victor Emmanuel, on his accession to the throne, lost no time in making overtures to France, his personal sympathies and judgment demanding the friendship of the republic, while the public sentiment of the peninsula clamored for a speedy bringing to an end of the negotiations. France and Russia felt that the Austro-Hungarian empire was threatened with disruption and that Italy were detached from Germany even in an Anglo-German combination could easily be checked.
 A significant incident is the recent removal by France of prohibitive duties against Italian products. Another is the newspaper campaign in Italy, evidently instigated by the government, the aim being to show how closely related the two nations are, how similar their political and commercial interests and to recall the part taken by French armies in effecting Italian unification.
 As a statesman Zanardelli toward head and shoulders above every other Italian politician with the exception of Crispi and has for the last quarter of a century distinguished himself by his republican affiliations.
 This is not the first time he has held office. It was while minister of justice in the Crispi administration that he gave to Italy her present remarkable criminal code and secured the enactment of a law whereby the state obtained control of an immense amount of ecclesiastical property known as the "Opere Pie," entrusted and bequeathed to the church for charitable purposes, but which had failed to accomplish the purpose for which it was intended.
 Zanardelli was included in former cabinets solely for the purpose of winning the support of the Radicals in parliament, and inasmuch as the majority of his colleagues were invariably imbued with reactionary sentiments and were far from being in true sympathy with him, looking upon his presence as a sop to the extreme left, he was greatly hampered by the obstacles which they placed in his way and which invariably resulted in the ultimate downfall of the government. Hitherto when in office he has always been obliged to temporize with his colleagues in order to achieve his aim. Now he is master.
 While not actually the leader of the Socialists and Republicans, Zanardelli nevertheless enjoys their sympathy and good will to such an extent that he can rely not merely on their refraining from any attack upon the throne while he is prime minister, but even upon their support.
 The new premier was born at Brescia in 1829 and has taken an active part in politics for over 40 years. He fought under Garibaldi in Italy's revolutionary war. Among his many achievements as a statesman was the extension of the suffrage of Italy. Through his efforts the suffrage was placed in the hands of 2,000,000 additional voters.

CLAIMS PIKE'S PEAK.
 Old Soldier Says It Is His Under the Homestead Law.
 The claim of an old soldier to ownership of Pike's peak, that most famous American mountain top, is made under the homestead law and is without doubt the most astounding claim ever brought before the general public.
 The claimant, Dr. Albert G. Lewis, former mayor of Manitowish, declares that as soon as President Cleveland made his proclamation transferring the entire mountain from the war to the interior department he, under date of Feb. 2, 1889, filed an old soldier's declaratory statement at the Pueblo land office upon the land in question and took up his residence there winter and summer for three years.
 The mountain top is a barren mass of granite, perpetually covered with snow.
 The doctor's claim is that he settled upon the land in good faith while it was yet a part of the public domain and that he had an ownership in the 160 acres before the government converted the peak into a timber reservation. His quarter section is a quarter of a mile wide and a mile long and goes directly over the summit of the famous peak.
 Dr. Lewis will be represented before the supreme court by several expert land and title lawyers. Should he win his case he will possess property worth an enormous sum. It will place at his mercy the tens of thousands of sight-seers and tourists who annually climb Pike's peak and pay \$5 to ride to the summit. The cog road up the mountain will be at his mercy also, and he can levy any taxes for franchises and right of way.
 It cannot be denied that Dr. Lewis lived there during three years. The disputed point in the controversy seems to be as to whether President Cleveland's proclamation actually and legally transferred the land from the war to the interior department.
 Pike's peak was named for Lieutenant Zebulon M. Pike, who conducted the first exploration of the Rocky mountains in 1806 under direction from the president of the United States.

FOUND NEW STAR.
 Vassar Girl Claims Equal Honors With Scottish Astronomer.
 Miss Ida Isabel Watson, a student in Vassar college, for whom the claim is made that she discovered independently of Professor Anderson the brilliant new star in the constellation Perseus, is a devoted student of astronomy. She spends many evening hours in the astronomical observatory at Vassar.
 On the same night that Professor Anderson first observed the new star, Miss Watson's telescope was focusing Algor. She had just obtained a good focus when



MISS IDA ISABEL WATSON.

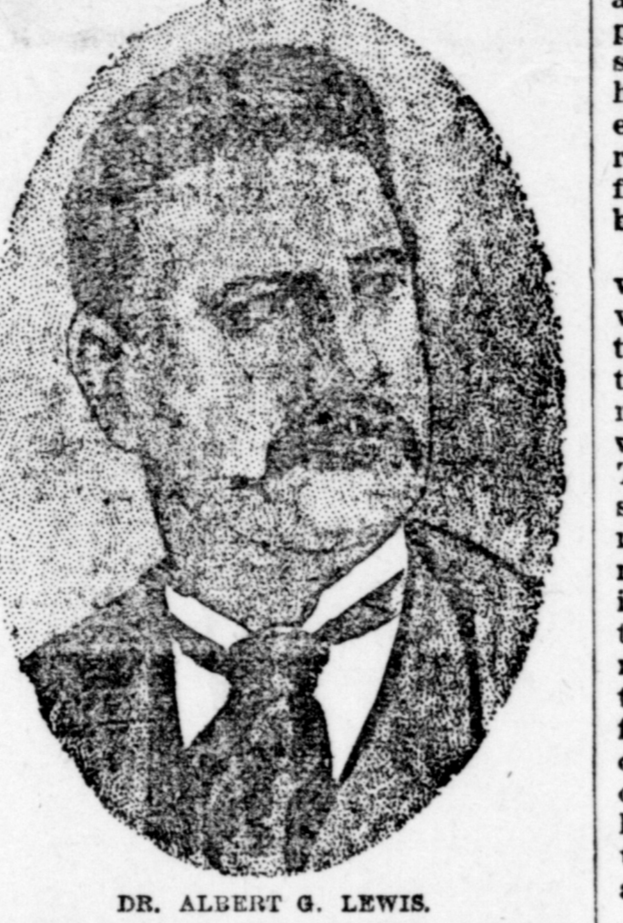
she perceived a bright, flashing dot that was not recorded in the textbooks. At first she thought she had made an incorrect observation, but soon was convinced that she had discovered a new star.
 Four days later she made another observation. The star had diminished considerably in brightness. Miss Watson said little to her teachers or friends about her discovery, and the full details did not become public until the scientific world began to marvel at the Scotchman's find.
Turning Champagne Bottles.
 An expert worker will turn as many as 60 bottles a minute and maintain this rate for ten hours a day, handling 36,000 bottles in a day's work. It is any wonder that after years of this monotonous drudgery these men develop all kinds of strange moods and fancies? They become gloomy and taciturn and get the strangest ideas into their heads. Some of them persist that the vaults are haunted and profess to see eyes glaring at them from obscure corners and figures flitting past them—possibly the eyes and figures of men who have turned bottles before them and cannot refrain from revisiting the haunts of their earthly days.
Paris Letter.

A SERIOUS BLUNDER.
 You made a great mistake in saying "my daddy wuz lynched for hos' stealin'."
 Impossible! replied the editor.
 No, sir! I know what I'm talkin' about—it wuz a mule he stole!
A HINT.
 You must give him a hint, we said when the fair young girl complained that her lover was slow to propose.
 What sort of a hint can I give him? Give him a tie.
HIS STATUS.
 He—Look here, my dear, I cannot afford to entertain on such a scale as you have indulged in of late.
 She—John, I really believe you are just the kind of a man who would be perfectly happy if you lived within your income.

CORROBORATIVE EVIDENCE.
 Young Husband—but, my dear, what made you believe this seedy stranger's story that I had fallen in the horse-pod?
 Young Wife—Oh, darling, I believed him because he asked for and went off with your Sunday clothes and top-coat as changes for you to get home in.
 Lady Sybil Primrose, the eldest daughter of Lord Rosebery, is said to be one of the best informed women on politics in the world. She not only constantly studies the subject in books, but in the newspapers as well, and by means of convention with nearly all the diplomats in London.
 The farms in the neighborhood of Pretoria have been proven rich in coal, copper, gold and diamonds.

GLASGOW'S BIG FAIR
 WILL BE GREATEST EVER HELD IN THE UNITED KINGDOM.

From May to November the Scottish Commonwealth will present an Exhibition of the Products and Manufactures of the World.
 May will see the opening in Glasgow of an international exhibition which will be the most representative and industrially important fair ever held in the United Kingdom. Its purpose is to present a full illustration of the products and manufactures of the British empire, its dependencies, dominions and colonies, and also the largest possible representation from other countries. Large portions are being devoted to the construction of a permanent art gallery and museum in the park. This structure is now completed, and the new exhibition is intended to commemorate its completion as well as to record industrial progress. The exhibition is controlled by the municipality of Glasgow, but its financial success is guaranteed by a fund of \$2,500,000, subscribed by prominent citizens. Any surplus the exhibition may leave will be devoted to the purposes of the gallery and museum, but profit is not aimed at.
 The exposition covers an area of 73 acres on the banks of the river Kelvin, a tributary of the Clyde, and under the shadow of the stately classic buildings of the University of Glasgow. The permanent art gallery forms the nucleus of the plan of the exhibition buildings. The style is Spanish renaissance, and the temporary buildings are modeled in harmony with the permanent building.
 The main buildings, including the art gallery, cover an area of about 20 acres. The industrial section, which is surrounded by a grand dome, is 700 feet long, 320 feet wide and covers nearly six acres. Through the center runs the main avenue, 700 feet long, 143 feet wide and about 70 feet high. On the right side of the ground, the highest pinnacle in the building, 80 feet in diameter and decorated internally in ornate style. Four tiers radiate from the center to a height of about 150 feet, and running round, 100 feet in circumference and averaging 400 feet in diameter, are the main pavilions. The main pavilion is 200 feet long and 150 feet wide, and covers an area of five acres. It is intersected by galleries 15 feet wide, from which the machinery in motion on the floor may be viewed. Its construction is similar to that of the Industrial Hall.
 In addition to the United Kingdom the following countries are officially supported in the exhibition: Russia, France, Austria, Japan, Morocco, Mexico, Persia, Denmark, India, Western Australia, Canada, Newfoundland, British South Africa and South Australia. While America will not be officially represented our manufacturers have taken considerable interest in the matter, and have erected a building to house four special buildings. In one there will be a dining room in which diners will be served in the Russian style with wines, savories and other food products of the empire which the government of the czar is anxious to see introduced into other countries.
 Canada is to have a special building, covering about 2,000 square feet, where in to exhibit minerals, manufactures, agricultural products and fruit. In the building to be occupied by the Japanese will be found a display of arts and manufactures, with native artisans at work illustrating some of the industries peculiar to that country. It will be surrounded by a Japanese garden, in itself no small attraction.
 Over 400 exhibitors are expected from France, whose section is being organized by a committee nominated by the French government. Rhodesia's quota will include gold, industrial and agricultural exhibits. Western Australia's display will include gold in various forms to the value of between \$80,000 and \$100,000. South Australia deals chiefly in wines, while the remainder will exhibit examples of their industries and resources.



DR. ALBERT G. LEWIS.

TOWERS OF GLASGOW'S MAIN EXPOSITION BUILDINGS.
 The towers of the main pavilion are 150 feet high and 100 feet in diameter. The main pavilion is 200 feet long and 150 feet wide, and covers an area of five acres. It is intersected by galleries 15 feet wide, from which the machinery in motion on the floor may be viewed. Its construction is similar to that of the Industrial Hall.
 In addition to the United Kingdom the following countries are officially supported in the exhibition: Russia, France, Austria, Japan, Morocco, Mexico, Persia, Denmark, India, Western Australia, Canada, Newfoundland, British South Africa and South Australia. While America will not be officially represented our manufacturers have taken considerable interest in the matter, and have erected a building to house four special buildings. In one there will be a dining room in which diners will be served in the Russian style with wines, savories and other food products of the empire which the government of the czar is anxious to see introduced into other countries.
 Canada is to have a special building, covering about 2,000 square feet, where in to exhibit minerals, manufactures, agricultural products and fruit. In the building to be occupied by the Japanese will be found a display of arts and manufactures, with native artisans at work illustrating some of the industries peculiar to that country. It will be surrounded by a Japanese garden, in itself no small attraction.
 Over 400 exhibitors are expected from France, whose section is being organized by a committee nominated by the French government. Rhodesia's quota will include gold, industrial and agricultural exhibits. Western Australia's display will include gold in various forms to the value of between \$80,000 and \$100,000. South Australia deals chiefly in wines, while the remainder will exhibit examples of their industries and resources.

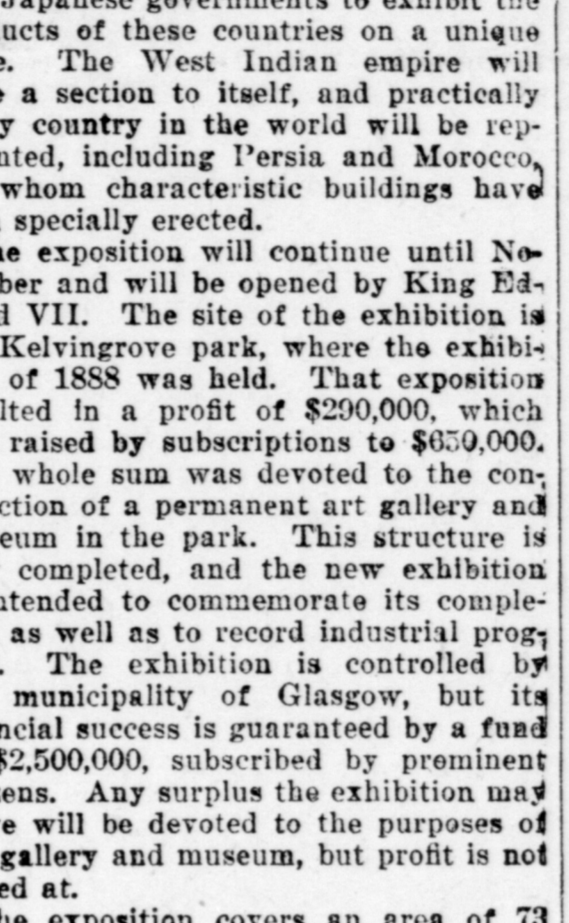


MISS IDA ISABEL WATSON.

FOR WEAKLY CHILDREN.
 Motherhood gives the following advice to the mother of a child suffering from marasmus, or wasting sickness: Light broths and soups are much needed by children suffering from this disease. Veal and chickens are best, as mutton is so constipating and beef broth is not so nutritious. Chicken jelly, made as follows, is very nutritious and well borne, even by weakly children:
 Clean a fowl that is about a year old, and remove the skin and fat. Chop it, bone and flesh, and put it in a pan with two quarts of water. Heat slowly, and skim often and carefully. Let it simmer for five or six hours; then add salt to taste and strain. Set away to cool. When cool, skim off the fat. This may be served warm or cold in small quantities, often. It is very essential that your child should have an abundance of fresh air. Keep her out of doors all the time.
THREE GOOD DESSERTS.
 Fig and Graham Pudding.—This is a delicious pudding as well as economical and wholesome. It can be made in the morning or the day before, as it will keep a couple of days. Put a pint of water with a saltspoon of salt in the double boiler. When the water reaches the boiling point, stir in enough graham flour to make nearly as thick as cream. Add a half-cup of figs, chopped fine, with a half-cup of nut meats, hickory, walnut or almond, and a half-cup of sugar. Beat together with a layer of half an hour, stirring to mix thoroughly. Butter small molds and fill with the pudding. Cool and serve with whipped cream.
 Tapioca Cream.—Soak over night two tablespoons tapioca in one-half teacup milk, or enough to cover; bring one quart milk to boiling point; beat well together the yolks of three eggs, half teacup sugar, and one teacup lemon or vanilla for flavoring; add the tapioca, and stir the whole into the boiling milk; let boil once, turn into the dish, and immediately spread on the whites. Serve when cold.
 Queen of Puddings.—One pint fine sifted bread-crumbs, one quart milk one cup sugar, yolks of four eggs, a piece of butter the size of an egg, some grated rind of lemon; bake until done—but do not allow to become watery; beat together with a layer of jelly. Whip whites of eggs to a stiff froth with five tablespoons sugar, and juice of one lemon, spread on the top and brown. Good with or without sauce.
USES FOR MAPLE SUGAR.
 "Sugar and spice and everything nice," is a good definition of maple sugar. Something as sweet as any product of the sugar cane, with a flavor individual, distinct, belonging to nothing else on earth; a flavor that calls to mind forest depths and woodland odors, wild yet refined,—that is maple sugar. When one has been bred to its use, there is nothing else to take its place. To such a one an apple pie sweetened with ordinary sugar is as common as a biscuit, and a cake with white sugar frosting is a tasteless confection. There is almost nothing which calls for sugar in its composition but is improved by the substitution of maple sugar for white, in the judgment of the maple sugar lover. Here are two methods of using the sugar in puddings sauces.
 Maple Cream: Into one-half cup sweet cream stir one-half cup thick maple syrup. Heat the two flavors in sufficient seasoning. A few spoonfuls of whipped cream dropped upon the top of the sweetened cream just before using, improves the appearance of the sauce.
 Maple Pudding Sauce: Into one-half cup boiling water pour as much maple syrup as will make a thick sauce. Melted butter. Make a smooth paste of one heaping tablespoon flour and a little water and thicken the boiling syrup with it. If a richer sauce is desired, stir a little sweet cream into it after it has cooled. Or if a hint of tartness is wanted, squeeze the

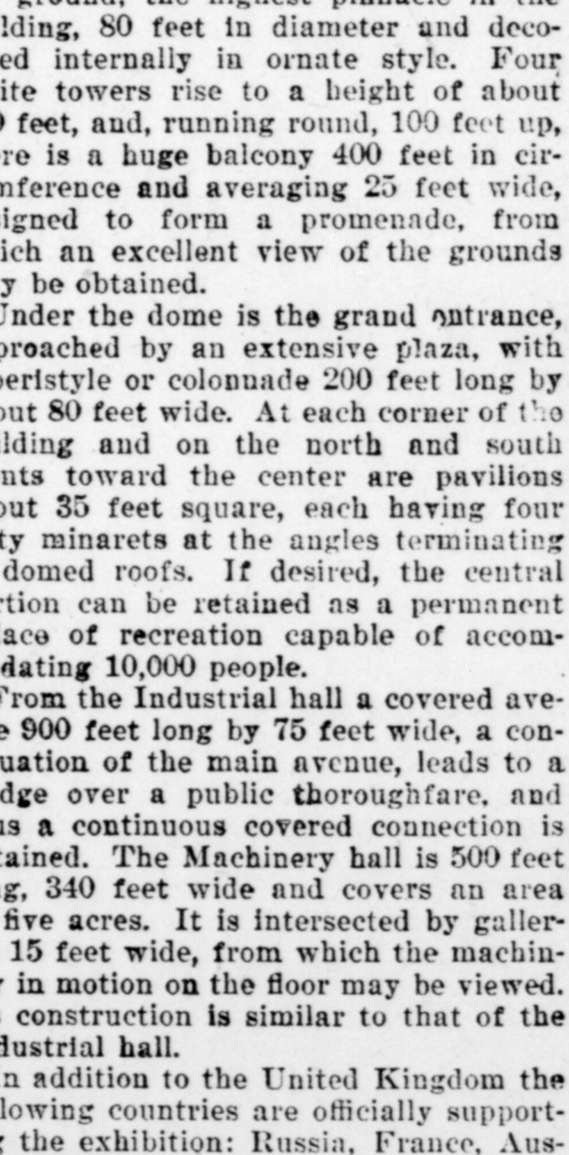
CLAIMS PIKE'S PEAK.
 Old Soldier Says It Is His Under the Homestead Law.

The claim of an old soldier to ownership of Pike's peak, that most famous American mountain top, is made under the homestead law and is without doubt the most astounding claim ever brought before the general public.
 The claimant, Dr. Albert G. Lewis, former mayor of Manitowish, declares that as soon as President Cleveland made his proclamation transferring the entire mountain from the war to the interior department he, under date of Feb. 2, 1889, filed an old soldier's declaratory statement at the Pueblo land office upon the land in question and took up his residence there winter and summer for three years.
 The mountain top is a barren mass of granite, perpetually covered with snow.
 The doctor's claim is that he settled upon the land in good faith while it was yet a part of the public domain and that he had an ownership in the 160 acres before the government converted the peak into a timber reservation. His quarter section is a quarter of a mile wide and a mile long and goes directly over the summit of the famous peak.
 Dr. Lewis will be represented before the supreme court by several expert land and title lawyers. Should he win his case he will possess property worth an enormous sum. It will place at his mercy the tens of thousands of sight-seers and tourists who annually climb Pike's peak and pay \$5 to ride to the summit. The cog road up the mountain will be at his mercy also, and he can levy any taxes for franchises and right of way.
 It cannot be denied that Dr. Lewis lived there during three years. The disputed point in the controversy seems to be as to whether President Cleveland's proclamation actually and legally transferred the land from the war to the interior department.
 Pike's peak was named for Lieutenant Zebulon M. Pike, who conducted the first exploration of the Rocky mountains in 1806 under direction from the president of the United States.



DR. ALBERT G. LEWIS.

FOUND NEW STAR.
 Vassar Girl Claims Equal Honors With Scottish Astronomer.
 Miss Ida Isabel Watson, a student in Vassar college, for whom the claim is made that she discovered independently of Professor Anderson the brilliant new star in the constellation Perseus, is a devoted student of astronomy. She spends many evening hours in the astronomical observatory at Vassar.
 On the same night that Professor Anderson first observed the new star, Miss Watson's telescope was focusing Algor. She had just obtained a good focus when



MISS IDA ISABEL WATSON.

she perceived a bright, flashing dot that was not recorded in the textbooks. At first she thought she had made an incorrect observation, but soon was convinced that she had discovered a new star.
 Four days later she made another observation. The star had diminished considerably in brightness. Miss Watson said little to her teachers or friends about her discovery, and the full details did not become public until the scientific world began to marvel at the Scotchman's find.
Turning Champagne Bottles.
 An expert worker will turn as many as 60 bottles a minute and maintain this rate for ten hours a day, handling 36,000 bottles in a day's work. It is any wonder that after years of this monotonous drudgery these men develop all kinds of strange moods and fancies? They become gloomy and taciturn and get the strangest ideas into their heads. Some of them persist that the vaults are haunted and profess to see eyes glaring at them from obscure corners and figures flitting past them—possibly the eyes and figures of men who have turned bottles before them and cannot refrain from revisiting the haunts of their earthly days.
Paris Letter.

About the House.

FRIED PORK.
 When possible soak pork over night in cold water. When ready to use cut slices one-fourth of an inch remove the rind, have frying pan hot put in butter size of a butterpan, roll pork in flour and fry crisp. Pour off nearly all the grease and while hot stir smooth 1 tablespoon flour. Add one pint bowl of sweet cream and let come to a boil; salt.
 Freshen the pork and fry slightly then pour off the fat and put two tablespoons milk in the spider. Let it cook until the milk is all gone then take up, pour a little more milk in the spider and let it heat up for gravy. This is nice when the pork is a little lean.
 Six slices of pork cooked until tender, about two hours. Then have parsnips cleaned and sliced, and a very little water when parsnips are added, so that when tender they will fry a rich brown. Stir frequently to prevent burning.
 Prepare the pork as for plain fried pork and just before putting in the spider to brown dip each piece in a dish of flour. Let it cook very slowly so it won't burn.
 One pint of buttermilk, a little salt and flour enough to make a batter that will drop from the spoon. Put in pieces of nicely fried pork, fry and then pour off the fat. Fry the batter without the pork.
 Cut as many thin, even slices as desired and freshen. To freshen pork, slice the pieces into the spider, cover with cold water and bring to the boiling point. Do not boil, as that curls and toughens the slices. Remove from the stove and drain the slices from the hot liquid, which can be thrown away or poured into a dish and fat allowed to rise. Roll the slices lightly in flour and place in heated spider. Turn often and fry very dry and a rich brown on both sides. Drain from the fat and butter the slices. For the batter, to each well-beaten egg allow two tablespoons sweet milk, a pinch of salt, one teacup baking powder and flour stiffer than for griddles. Drop into hot fat from the spoon and serve hot with the buttered pork.

FOR WEAKLY CHILDREN.
 Motherhood gives the following advice to the mother of a child suffering from marasmus, or wasting sickness: Light broths and soups are much needed by children suffering from this disease. Veal and chickens are best, as mutton is so constipating and beef broth is not so nutritious. Chicken jelly, made as follows, is very nutritious and well borne, even by weakly children:
 Clean a fowl that is about a year old, and remove the skin and fat. Chop it, bone and flesh, and put it in a pan with two quarts of water. Heat slowly, and skim often and carefully. Let it simmer for five or six hours; then add salt to taste and strain. Set away to cool. When cool, skim off the fat. This may be served warm or cold in small quantities, often. It is very essential that your child should have an abundance of fresh air. Keep her out of doors all the time.
THREE GOOD DESSERTS.
 Fig and Graham Pudding.—This is a delicious pudding as well as economical and wholesome. It can be made in the morning or the day before, as it will keep a couple of days. Put a pint of water with a saltspoon of salt in the double boiler. When the water reaches the boiling point, stir in enough graham flour to make nearly as thick as cream. Add a half-cup of figs, chopped fine, with a half-cup of nut meats, hickory, walnut or almond, and a half-cup of sugar. Beat together with a layer of half an hour, stirring to mix thoroughly. Butter small molds and fill with the pudding. Cool and serve with whipped cream.
 Tapioca Cream.—Soak over night two tablespoons tapioca in one-half teacup milk, or enough to cover; bring one quart milk to boiling point; beat well together the yolks of three eggs, half teacup sugar, and one teacup lemon or vanilla for flavoring; add the tapioca, and stir the whole into the boiling milk; let boil once, turn into the dish, and immediately spread on the whites. Serve when cold.
 Queen of Puddings.—One pint fine sifted bread-crumbs, one quart milk one cup sugar, yolks of four eggs, a piece of butter the size of an egg, some grated rind of lemon; bake until done—but do not allow to become watery; beat together with a layer of jelly. Whip whites of eggs to a stiff froth with five tablespoons sugar, and juice of one lemon, spread on the top and brown. Good with or without sauce.
USES FOR MAPLE SUGAR.
 "Sugar and spice and everything nice," is a good definition of maple sugar. Something as sweet as any product of the sugar cane, with a flavor individual, distinct, belonging to nothing else on earth; a flavor that calls to mind forest depths and woodland odors, wild yet refined,—that is maple sugar. When one has been bred to its use, there is nothing else to take its place. To such a one an apple pie sweetened with ordinary sugar is as common as a biscuit, and a cake with white sugar frosting is a tasteless confection. There is almost nothing which calls for sugar in its composition but is improved by the substitution of maple sugar for white, in the judgment of the maple sugar lover. Here are two methods of using the sugar in puddings sauces.
 Maple Cream: Into one-half cup sweet cream stir one-half cup thick maple syrup. Heat the two flavors in sufficient seasoning. A few spoonfuls of whipped cream dropped upon the top of the sweetened cream just before using, improves the appearance of the sauce.
 Maple Pudding Sauce: Into one-half cup boiling water pour as much maple syrup as will make a thick sauce. Melted butter. Make a smooth paste of one heaping tablespoon flour and a little water and thicken the boiling syrup with it. If a richer sauce is desired, stir a little sweet cream into it after it has cooled. Or if a hint of tartness is wanted, squeeze the

INVALID DISHES.
 A pleasant and nourishing dish for a sick person with a weak stomach, is an egg immediately with three tablespoons rich, sweet milk, a very little sugar, and a little grated nutmeg, or other flavor, if preferred. Set the bowl or cup into a basin of hot water, stirring the egg continually, until it is warm, pour into a dainty glass, and let the patient eat slowly. Let it simmer for five or six hours; then add salt to taste and strain. Set away to cool. When cool, skim off the fat. This may be served warm or cold in small quantities, often. It is very essential that your child should have an abundance of fresh air. Keep her out of doors all the time.
 Tapioca Cream.—Soak over night two tablespoons tapioca in one-half teacup milk, or enough to cover; bring one quart milk to boiling point; beat well together the yolks of three eggs, half teacup sugar, and one teacup lemon or vanilla for flavoring; add the tapioca, and stir the whole into the boiling milk; let boil once, turn into the dish, and immediately spread on the whites. Serve when cold.
 Queen of Puddings.—One pint fine sifted bread-crumbs, one quart milk one cup sugar, yolks of four eggs, a piece of butter the size of an egg, some grated rind of lemon; bake until done—but do not allow to become watery; beat together with a layer of jelly. Whip whites of eggs to a stiff froth with five tablespoons sugar, and juice of one lemon, spread on the top and brown. Good with or without sauce.
USES FOR MAPLE SUGAR.
 "Sugar and spice and everything nice," is a good definition of maple sugar. Something as sweet as any product of the sugar cane, with a flavor individual, distinct, belonging to nothing else on earth; a flavor that calls to mind forest depths and woodland odors, wild yet refined,—that is maple sugar. When one has been bred to its use, there is nothing else to take its place. To such a one an apple pie sweetened with ordinary sugar is as common as a biscuit, and a cake with white sugar frosting is a tasteless confection. There is almost nothing which calls for sugar in its composition but is improved by the substitution of maple sugar for white, in the judgment of the maple sugar lover. Here are two methods of using the sugar in puddings sauces.
 Maple Cream: Into one-half cup sweet cream stir one-half cup thick maple syrup. Heat the two flavors in sufficient seasoning. A few spoonfuls of whipped cream dropped upon the top of the sweetened cream just before using, improves the appearance of the sauce.
 Maple Pudding Sauce: Into one-half cup boiling water pour as much maple syrup as will make a thick sauce. Melted butter. Make a smooth paste of one heaping tablespoon flour and a little water and thicken the boiling syrup with it. If a richer sauce is desired, stir a little sweet cream into it after it has cooled. Or if a hint of tartness is wanted, squeeze the

FIENISH WOMAN.
 Mr. Subbuss—Thank goodness, the winter's nearly gone and the summer is coming, when I won't have to bother about the old furnace.
 Mrs. Subbuss—That's so. By the way, dear, don't you think you'd better look at the lawn mower and see if it needs any repairing.
AN ACME OF COMFORT.
 Husband—Don't forget to wake me at 7 o'clock, as usual, to-morrow morning.
 Wife—Why, you don't have to go to the office, it's a holiday.
 Husband—I know, but wake me at 7, I want to have the satisfaction of rolling over and going to sleep again.
MONEY TIGHT.
 Drug Clerk—I've been docked a week's salary for making a mistake and killing a man. Lem me see \$5, won't you?
 Friendly Policeman—Couldn't possibly. I've been suspended a week for killing another one.
HOW HE DESCRIBED IT.
 C-h-a-s-o, spelled four year old Margie, slowly, now I wonder what that means?
 Oh, replied her six-year-old brother with an air of superior knowledge, it means a great big pile of nothing and no place to put it.
EDITOR'S APOLOGY.
 An editor apologizes for a typographical error, which made him say that a bride appeared in "shirt sleeves." "We wrote 'short sleeves,'" explains the editor, "as plain as we know how."
ALL SHE ASKED.
 Mr. Newrock—But, my dear, I don't know the first thing about bric-a-brac.
 Mrs. Newrock—I'm not finding fault with you for that, but surely you might pretend that you do!
 Statisticians have discovered that a college woman can throw a basket ball 45 per cent, as far as a collegian man, but can jump 62 per cent, as far.

Canada House.
 Corner Water and St. John Sts.,
 Chatham.
 LARGEST HOTEL IN CHATHAM
 Every attention paid to THE COMFORT OF GUESTS.
 Located in the business centre of the town Stabling and Stable Attendance first-rate
Wm. Johnston,
 Proprietor