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Barbou'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 finish, and guar-The long evenings are here and you will want a pair of good glasses, so come to the Medical Hali and be properly fitted or Rivets Oilers. TI . J. D. B. F. MACKENZIE, Chatham, N.B., Sept. 24, 1898.

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Vol. 27. No. 12

CHATHAM, NEW BRUNSWICK, JANUARY 30, 1902.

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M. B.-IN STOCK AND TO ARRIVE 100 DOZEN K. & R. AXES.

Paints, Oils, Varnishes and Hardware hittle cold milk and cook about five minutes, stirring constantly, then add a lump of butter the size of a

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.

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10 Kegs 100 lbs. each, Dry Metallic Reofing, 92 per cent. Iroz. Paint and White Wash Brushes. VARNISHES, Elastic Oak, Carriage, Copal, Demar, Furniture Hard Gil stove, put into a glass jar and when Finish, Pure Shellac, Dri rs.

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

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Ice Cream Freezers, Clothes Wringers, Daisy Churns,

Cart and Waggon Axles, Cow Bells, Wire Screen Doors, Window large onion sliced; several carrots yolks separately; add to yolks to cup Ease and Comfort not hitherto enjoyed by Screens. Green Wove Wire, Barbed Wire Fencing, Counter Scales, sliced, small bunch of parsley and sweet milk. Stir slowly into flour Weigh Beams, Steelyards, Carpet Sweepers, Blasting Powder and Fuse, Lenses are ground is manufactured espec- Sporting Powder, Guns, Revolvers. To arrive from Belgium 35 Single belly for optical purposes, by DR. CHARLES and Double Barrel Breach Loading Guns.

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

Farming Tools, All Kinds. Mower Sections, Heads, Knife Heads, Mower Section Guardes be cooked for breakfast, a delicious volks 6 eggs, 1 cup melted butter, 3

Our Stock of General Hardware is complete in every branch and is a dish called Maryland chicken. It pinch of salt. Into this mix flour too numerous to mention.

All persons requiring goods in our line will save money by calling Dress, clean and cut up a young and bake at once. on us, as they will find our price away down below the lowest, prov fowl, sprinkle with pepper and salt Coffee Rolls-Work into 1 qt bread luxuries are undoubtedly comforts, this by calling.

PERSONAL TIT-BITS.

Prominent People.

ly 100 words in length, and was handsome!"

be the only actress whom the predid not think so too. "I don't a wire whisk, then strain over the sent Queen has received on intimate know your aunt," was the reply. chicken. Garnish with parsley. terms. While Mrs. Campbell was The present Bishop of Peterborough

Mr. Rudyard Kipling relates the

Notes Of Interest About Some felt compelled to ask if she were ill Then lay in finely sifted bread time and bake.

awarded a gold medal offered by the A lady was once talking to the Society of the Founders of Indepen- present Archbishop of Canterbury butter, being careful to baste each These are to be eaten hot with but- beautifying the home grudgingly. The dence, Lima, for the best history of about the dispensations of Provi-Peru comprised within that number dence, and was rather boring him. if the oven is hot enough; each piece Raised Muffins—One pint warm indeed, with the influence of pretty The Queen of Servia has a Christ- ed to him how an aunt of hers had crust. Lay the chicken on a platter cup liquid yeast; 1 qt flour, 1 table- braver heart, and a more willing mas tree for her dogs. On it are been going to America; she had de- and make a cream sauce, using the spoon butter. Beat 2 eggs well, and hand will accomplish the tasks that canine heart. The animals are train- en her passage, when at the last mo- for a foundation. Set it on top of ed to take off the dainty morsels in ment she was prevented from going. the stove and allow the butter to an orderly manner, and at the The ship eventually sank and all the become hissing hot, then add two Christmas ceremony itself the Queen passengers and crew were drowned, tablespoonfuls of flour and a liberal and her friends attend to witness the and the lady looked upon this as a seasoning of pepper and salt. When special dispensation of Providence, stirred smooth pour in one cup of Mrs. Patrick Campbell is said to and inquired of the archbishop if he cream. Beat till very smooth with

said to have been held in high re- is very fond of telling the following gard by Queen Victoria, the once story: He went to preach in a cer- To preserve cut flowers, besides popular and brilliant Marie Wilton, tain town, and, arriving very early, giving them fresh water each day, wife of Sir Squire Bancroft, was the walked into the church to have a cut off the ends of the stems daily, only actress who was honored by her look round. An elderly lady also ar- at right angles to the stalk. rived early, hoping to obtain a good Be sure to mend all delicate fabrics Emperor William is undoubtedly seat. On seeing the bishop she mis- such as laces, before, instead of after the richest monarch in the world, took him for the new pew-opener, washing. now that Queen Victoria's estate has and, slipping a half-crown into his Cracks in a cooking stove can be been divided. He inherited more hand, said, "Give me a good seat, satisfactorily filled by a paste made than \$30,000,000 from his grand- please, where I can see the bishop." of six parts common wood ashes to increased in value. He inherited an- ed the lady into a front seat. One lasting and will take blacking.

cend the pulpit. a young lady, who almost immed- the city to be clevated.

About theHouse

TESTED RECIPES.

Potato Cakes (an Irish recipe) fish properly seems to be beyond the Mash two good-sized boiled potatoes, intelligence or the practice at least

remove the bone and fill the cavity able, as seems to be the case with with a dressing made of one cup of most cooks, at least a bunch of bread crumbs, half of a small onion soup vegetables, a bay leaf with perminced, one tablespoonful of minced haps two or three peppercorns and a parsley, one-half teaspoonful salt, couple of whole cloves are easy adone-half saltspoonful pepper and one- ditions, and to many of the tasteless half tablespoonful butter; moisten fresh-water fish will be a great imuntil of right consistency with to- provement.

same plate with the meat. The next much. before serving.

little cold milk and cook about five again be needed. add a lump of butter the size of a Ualnut. To the yolks of two eggs add a level teaspoonful each of salt and sugar, a level teaspoonful of of prepared mustard; beat until light and thick, then add alternately four tablespoonfuls of lemon juice and the hot cooked mixture; fold in the stiffly beaten whites of the eggs and set aside to become cold. If a white dressing is preferred, omit the used the same as mayonaise. yolks of five eggs add a level

yolks of the eggs. This dressing is A Boiled Salad Dressing .- To the spoonful each of salt and sugar, an eighth of a teaspoonful of pepper, a few grains of cayenne and a slightly rounded tablespoonful of the best prepared mustard. Beat with egg whisk until thick and light, then add gradually two ounces of melted butter and two tablespoonfuls each of lemon juice and vinegar. Cook over hot water until the mixture thickens and falls away from the

sides of the pan; take from the cold cover closely. When ready to use fold into it lightly a cup cream whipped to a stiff dry froth. This dressing combines well with fish, meat, nuts and vegetables, and a cold place it is convenient to have on hand. It may be thinned with plain sweet or sour cream in an light and flaky.

Roast Ham.-Brusk the ham and soak for twelve hours in cold water: not get to the ham. When soaked, in muffin pans two-thirds full. border of spinach or greens.

variation of the common fried broiler teaspoons baking powder and a

father thirteen years ago, which was The astonished but good-natured one part table salt, mixed with cold well invested and has since rapidly bishop took the half-crown and show. water. Properly mixed it will prove other fortune from his father, the can imagine the poor lady's feelings A physician gives the following late Emperor Frederick. The Em- when she saw her "pew-opener" as- hints regarding proper sleeping rooms for the children : The sunniest and best room in the house is not following amusing story against The Chicago Council has passed a too good for the child. The aparthimself. He had been presented to bylaw requiring railway tracks in ment should be ventilated during the night as well as the day. A sick

child should never occupy an inside room. Fresh air is a prime necessity. Gas stoves consume the air required by the child and are not advisable in a sleeping-room. No sweeping should be done while the children are in the room. If, however, because of sickness, this is necessary, dust the furniture and floor with a moist cloth and use a

carpet sweeper instead of a broom.

The simple matter of boiling a

add one teaspoonful of butter, half a of the average cook, yet the differteaspoonful of salt and one large ence between any way and the right breakfast cup of flour, mix well and way amounts to the difference beroll out an inch in thickness, cut in tween a palatable, appetizing dish rounds with a biscuit cutter. Bake and one which is flavorless, if not slowly in a metal frying pan, in positively repugnant. To every two which has been melted one table- quarts of water allow a teaspoonful spoonful of butter. The cakes should of salt and a tablespoonful of vinebe a light color and require constant gar. Let the water be thoroughly warm, but not boiling, when the Eggs a la Tripe-Peel, slice and fish is put in, unless a fish soup is fry in one tablespoonful of butter one contemplated, when it should be cold large Spanish onion; when done sift to extract the flavor. The water in one tablespoonful of flour, let it should be brought quickly to the brown, then add one cup of hot milk. boiling point, after receiving the season with one-half teaspoonful of fish, and almost immediately drawn salt and one saltspoonful of pepper : to the side of the range to simmer put to this four hard boiled eggs, until done, an allowance of ten minquartered; mix carefully, so as not utes to each pound being sufficient time after the simmering has begun. Baked Fillet of Veal-Take a fillet If the French "court bouillon" or of veal weighing two or three pounds flavoring water is considered formid-

mato sauce or stewed tomatoes. Tie Snaps are made by rubbing half a camel's hair cloth in a deep cardinal into a round shape. Dredge with pound of butter into two pounds of red with bertha of taffeta and trimsalt, pepper and flour. Put strips of flour. Then add half a pound of ming of black velvet ribbon and pork over the top and half cup of sugar, a level teaspoonful of ground yoke of white lace; but cashmere, water in the pan. Bake two hours in ginger. Pour in. mixing all the henrietta cloth, albatross and all a moderate oven; baste often. Ac- while, one pint of New Orleans mo- soft wool materials are appropriate. company the veal with canned peas lasses. The dough must be moist, when fresh ones are out of season not wet. Take it out on the board, ing that closes with it at the centre them shoot that man! In carving this meat do not attempt knead until it becomes elastic, roll back, and on which the yoke is to slice like a roast, but cut down very thin, cut with a small round faced. The waist is tucked at both in pieces, putting a little of the cutter, and bake in a moderate oven back and front, but is drawn down dressing, gravy and some of the until a light brown. The dough may snugly at the back while it blouses peas on each plate; the peas lend a be cut into small fancy shapes, in slightly at the front. The becoming delightful flavor if served on the which form they please children very bertha is cut in points that are no-

day you can make an excellent lun- Absolute cleanliness and tidiness bishop style, tucked for a portion of cheon dish by stewing the trimmings are necessary in the sick room; the their length but form soft puffs of the yeal, together with the rem- furniture should be simple and cap- above the narrow pointed cuffs and nants of the gravy and dressing in a able of being easily cleansed. Avoid are arranged over fitted linings. pint of water for an hour. Strain, all kinds of woollen draperies, and The skirt is circular and is tucked lay in the meat cut in thick slices, let the curtains be of white wash- in groups that are left free a few inlet heat thoroughly; if any peas are able material. If possible, all medi- ches from the lower edge to provide ion jack over it. Standing a few paces left over, add them a few minutes cines and the attendant parapher- fulness and give a frill effect. nalia should be kept out of sight of To cut this costume for a girl of Cream Salad Dressing.—Put a cup the patient in an adjoining room. ten years of age 37 yards of material of cream in a double boiler; when Glasses, spoons, etc., should be 27 inches wide, 27 yards 44 inches scalding hot add a rounding tea- washed as soon as used, and placed wide or 23 yards 50 inches wide will spoonful of cornstarch dissolved in a ready for the time when they will be required, with 1 yard of all-over

RAIN-PROOF HAT.

A neat rainproof hat that will look yeast to the milk. Stir gradually as well after a wetting as before, is into the flour. Beat until the batter pepper and a rounding tablespoonful a comfort. Cut a strip of cardboard is light and smooth. Let it rise or crinoline, as wide as you wish four hours in a warm place. Fill crown high, and long enough to fit buttered muffin pans two-thirds full head, and lap at ends. Sew this to with the batter and let them stand form sides of crown. Place this cir- until the batter has risen to the cle on crinoline or cardboard, having brim. Bake half an hour. circle elongated to fit head, and mark around it. Measure width you wish hat rim, cut out, also cutting out center inside of first mark.

Then cut out a piece for top of crown and you are ready to cover hat. Serge or heavy wool cashmere, the pies will have the good old fashor silk will do for covering, but it ioned flavor. She says : If an ormust be soaked for 24 hours in following solution, then dried and pressed: 1 oz each of sugar of lead and powdered alum dissolved in 1 gal of rain water; when solution has

settled, pour off clear liquid. If a ribbon bow on hat is desired, ribbon also must be soaked. Before covering hat, sew a wire at each edge of brim to hold it in place. First sew top to side strip over and over, then cover smoothly with goods, letting it reach over sides for in. If you have enough goods, cut two pieces shape of brim, letting inner edge extend 1 in. over, and be slit so as to extend up on sides. as the cooked mixture keeps well in Baste into place and bind outer edge with narrow ribbon. Either put a plain or wrinkled band around crown and fasten at one side with a dry. Just before taking from the emergency, but will not then be as bow or resette. Line neatly with some thin material and hat is done.

cider. Add to the wine or cider a spoon salt. Beat 2 eggs, whites and deven is preserved but it is not as thyme and half dozen bay leaves. and add 1 cup melted butter. Stir Cover very closely so the air will in the whites of the eggs last. Bake sweet milk. This may be done a

put it in a pan and roast in not too Rye Muffins-Mix 11 cups rye meal, hot an oven. Allow twenty minutes 1 cup flour, 1 cup sugar, 1 teaspoon to each pound. Baste frequently salt and 2 teaspoons baking powder with the liquor in which it is soaked thoroughly. Beat 2 eggs, add 1 cup and use same, strained, for making milk, and stir quickly into the dry a clear, brown sauce. Serve with a mixture. Bake in hot gem or muffin pans 25 minutes. Maryland Chicken .- If chicken is to Waffles-One quart sweet milk,

is really the most appetizing form add the whites of 6 eggs beaten stiff,

in the hand, turning it every way so thoroughly, make into small, long make the farmhouse beautiful withiately began to whimper and whose it can be thoroughly wet. and pour rolls, dip them into melted butter, out and within. Too much bareness eyes were so full of tears that he the mixture over it with a spoon. place in the pan, let rise a short and evidence of poverty make any or if anything were the matter, crumbs and cover thoroughly with Breakfast Cakes-One and one-half of the best of her nature; for love of Senor Carlos Escribana, a Peru- Looking at him between her sobs the them. Arrange the pieces of chicken cups Indian meal, 11 cups flour, 1 beauty is ingrained in every true vian gentleman, has written the shortest history on record. It is onthe heat, and set in a hot oven. the flour and dissolve the soda in a the artistic side of the home will When it has been in for five minutes little cold water; mix all this quite never be regretted.

To illustrate her argument she relat- will be inclosed in a crisp brown milk, 1 cake compressed yeast, or 1 things about, there will come a

GIRL'S COSTUME. 8 to 14 Years.

costume shown combines both features and is adapted to many materials. As illustrated, it is made of

The waist is made over a body linvel and effective. The sleeves are in

lace for yoke and collar and 1 yard of silk for bertha.

PUMPKIN PIES.

A writer says if pumpkin is stewed and drained the pie will need cream and eggs, but if prepared in her way dinary field pumpkin is used, select one of rather more than medium size and rich hue : those having an orange skin slightly mottled with green usually yield thick solid flesh The modern pie pumpkins, though smaller, are sweeter; they have as a rule, however, a slightly squash-like it with other grains. taste not pleasing to every palate. Put a little water in the kettle to prevent scorching before the juices cut in small pieces. Cook slowly to avoid possibility of scorching-just maintain the boiling point. As it becomes soft, stir occasionally to weight as possible. Well fattened, well prevent adherence to sides of kettle. dressed poultry bring the best prices. stirring to keep it from sticking, but should not be removed until quite

fire, season with sugar, salt and ginger. If the stirring process is too flavor is preserved, but it is not as tion, a member rose and, pointing to "Now, I want to open accounts," she free from lumps as when stirred. For pies, moisten the pumpkin with half hour or so before needed, as if and add nutmeg and other spices to of order. flour to each pie. Use enough milk "I claim it is out of order under par- make it more. Lots of rich men started to reduce it to such consistency that liamentary rules to call the ayes and with"it will just level itself when placed in the crust. Bake slowly.

COMFORTS AND LUXURIES.

A contributor writes sensibly on possible of southern fried chicken. enough to make a stiff batter, then the need of giving more attention to indoor comforts. She says : "While and roll in flour. Dip in a beaten dough, 1 rounded tablespoon butter all comforts are not luxuries; and INSUPANCE: The GOGGIN HARDWARE STORE, CHATHAM, legg to which have been added the tablespoonfuls of water. It is not possible to egg chicken by laying it in the egg; instead, hold each piece over them, work into the dough place to build the roof-tree. So make the farmhouse beautiful withhardworked farmer's wife lose part pour over it one quarter of a cup of soft with milk; bake in shallow pans. Do not spend the time used prosaic duties will not be shirked

home more perfect, and bring greater comforts to those whom the busy housewife loves.' ----

A STORY OF TWO FLAGS.

morning of the following day. "Mr. Loring, the American consul, ex-Tucks and square yoke effects are a formal protest in the name of the much in vogue for little girls as well | United States government against the as for their elders. The pretty little | barbarous act. Mr. Haskins, the sail-

"As the English consul was preparing to hoist the union jack he saw the crowd in the field opposite, where the execution of the American sailor, of

elbowed his way through the crowd and soldiery, and, running up to the doomed man, he folded the American flag around him and then laid the unback, he faced the officers and soldiers and shouted defiantly, 'Now, shoot, if you dare, through the heart of England and America!

then, and, oh, how I longed to embrace those two flags!"

A safe rule in feeding is to give enough to satisfy and no more. Droppings should not be allowed to accumulate in the poultry house longer than a week.

bonemaking material and counteracts any tendency to diarrhea. When possible, give the poultry house a southern exposure and furnish that

to feed to fowls, it should not be fed to excess or it may cause diarrhea. Feed Loss of feathers is generally caused by want of green food or want of a

dust bath. Supply both, and, as a local application, use mercurial ointment. Breed the best flesh formers for market; then feed them up to as great a

A Point of Order. One of the conspicuous features in fore an enemy, by that nose"-

taste, allowing also a tablespoon of "Mr. Chairman," said the objector, noes in committee of the whole."

> A Very Rare Play. Upon this fact all are agreed Who in such things are posted That play is rare, oh, rare, indeed, Which never has been roasted! -Philadelphia North American. Got a Good Start.

a baby show. She-Heavens! How did you es He-We handed in a sealed verdict .- She's ten months old, and I thought she

Noah's Ancient Navy. "If Noah lived today, he'd feel pretty er's only my brother's sister-in-law, but cheap." "Why?" "Because the ark wasn't a submarine

True Goodness. 'Tis not the man who's truly good Whose maxims loud and oft are beard, But he who splits the furnace wood

And never says a hasty word

placed those delicacies dearest to the cided the date of departure and tak- melted butter in the dripping pan add them and the salt, butter and sometimes seem drudgery, but are Colds that will Never be Cured

Are being Contracted Every Day-The Treatment Prescribed by an Eminent Medical Author and Physician-Timely Action the All Important Point in Treating Colds.

"Colds that will never be cured." A startling sentence, but you know it to be true. Scarcely a day passes but some death from consumption, pneumonia or similar ailment emphasizes the truth of this statement. It is well to remember that a newly-contracted cold can, in almost every case, be cured. It is the neglected cold that leads to death-the cold that runs on and on-the cold that is added to by fresh colds

But what treatment is to be chosen from the great number of remedies that are recommended? You can use common-sense in buying medicine, just as you can in the purchase of a piano, a bicycle or a sewing machine. Find out what treatment has the best record in the past, apply the test of time and get the opinion of people who know from experience.

If you apply this test to medicines for coughs, colds and similar ailments, you will select Dr. Chase's Syrup of Linseed and Turpentine, because of the extraordinary merits which it possesses, and which have become known to the public generally through years of trial. The sales of this remedy are far in excess of any similar preparation, and have never been so large as during the present season. These two facts are, we believe the strongest evidence that can be produced in verifying the merits of any remedy that has been thoroughly tested for years. Dr. Chase's Syrup of Linseed and Turpentine is prized especially because of its far-reaching effects, even in

the most serious cases of bronchitis, whooping cough, croup and asthma. It is not a mere relief for coughs.

but acts on the whole system thoroughly, curing the cold and removing chest pains, soreness of the lungs and bronchial tubes, and all inflammation of the respiratory organs. Just a word of warning. There are other preparations of turpentine and linseed put up in imitation of Dr. Chase's Syrup of Linseed and Turpentine. To be sure you are getting the genuine, see portrait and signature of Dr. A. W. Chase on the wrapper. Twenty-five cents a bottle, family size, three times as much, 60 cents. At all dealers, or Edmanson, Bates & Company, Toronto.

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JOHN McDONALD & CO. (Successors to George Cassady.) Janufacturers of Doore, Sashes, Mouldinge

Builders' Furnishings generally. Lumber Planed and Matched to order. BAND AND SCROLL-SAWING Stock of Dimension and other Lumber ast End Factory, Chatham, N. B.

produce the

We have the BEST Studio, BEST assistants and the largest and most varied EXPERIENCE, and use only the BEST materials and therefore

-IF YOU WANT-Picture Frames Photographs or

Whether our patrons be RICH or

POOR we aim to please every

Tintypes Come and See Us.

Water Street, Chatham.

Quinine Wine

and Iron THE BEST TORIC AND -BLOOD MAKER-

50c Bottles We Guarantee it at Mackenzis's Medical Hall

CHATHAM. N. E. WE DO

Job Printing

Printing For Saw Mills

PAPER WITH EQUAL FACILITY ATCome and see our Work and

AT A SAVINGS BANK.

Not Make a Deposit. The business man who was in a hurry and soak for twenty-four hours in Sally Lunn-One pint flour, 2 tea- transferred to a buttered spider or sight of everybody who rises to speak. good luck. The person ahead was a wowhite wine or rather sharp apple spoons baking powder and 1 tea-

"Yes, yes, madam," interrupted the teller in desperation: "of course they did.

"Why, there's Fannie, my namesake, she's nine-no, maybe it was eight her last birthday. What? Oh, her full name? Frances Jane, of course. How stupid of me! And then Johnnie-no, John William, named after an uncle that died, He's six and just as cute as he can be. He-I was once one of the judges at You wouldn't believe what that child"-"Yes, I would, madam, but please be as brief as possible and omit everything but ousiness. Are there any more children?" "Oh, yes. There's the baby, Mildred.

> ny, but you fix it according to the rules. of course. The business man, who had at first glared savagely at the loquacious depositor, now shifted wearily from one leg to the other and began to show signs of col-

seemed pretty young to have a bankbook

all to herself, so I'd like to take one for

her and her mother together. Her moth-

she's just like an own sister to me.

What? I can't do that? Well, that's fun-

The teller succeeded in extracting the necessary information as to the birthplace of the children and then inquired in whose names the books were to be held n trust for them. "Will you have it in their mother's name or their father's or whose?" he

asked shortly. "Their father's! Mercy sakes!" exclaimed the depositor energetically. "Why, he's a perfect good for nothing scamp if there ever was one. You couldn't trust him"-"No. I suppose not." hastened the teller, repenting that unfortunate sugges-

tion. "The mother's, then, I suppose. Her name, age and birthplace, please? Be as quick as you can, madam. As he finished the entries he turned. with a sigh of relief and a look of pity for the business man, who had been waiting so long. But the latter had given up.

Locomotives to burn oil in the Pa-

cific States are built with the cab

and furnace in front and the smokestack behind. The tender is discarded, and the oil and water are con-

Hamilton College a brass cannon, weighing 200 pounds, captured in the Philippines.

TERMS-\$1,50 a Year, if paid in advance, \$1.00. not-if in any way they make the

> How a Man's Life Was Saved at the Very Last Moment. The following stirring incident of the two flags happened at Valparaiso, Chile, and was related at Montreal in 1881 by the Rev. Dr. J. O. Peck. Dr.

Peck said: "The man who gave me the facts I am about to relate was Mr. Haskins, an American sailor who had sailed to a port in Chile. On going ashore, he said, to enjoy his day of liberty he drank a little and became hilarious. One of the police officers, instead of warning him not to make a noise in the street, drew his sword and, striking him a blow, knocked him down. On that the American sailor got up and knocked the policeman down in return. He was on that arrested and tried and condemned to be shot in the

postulated with the authorities that it would be monstrous to shoot the man for such an offense, but they paid no attention to him, so he thereupon made pinioned to be shot.

which he had heard, was to take place. Mersereau's Photo Rushing over the American consul, he said, 'Loring, you're not going to let "'What can I do?' he said. 'I have protested against it. I can do no more. "Quick as thought the English consul shouted, 'Give me your flag!' And in a trice the stars and stripes were handed to the English representative. At once, taking his own union jack in his hand, he hastened across the field,

"And they dared not do it, for they feared the consequences, so the man was at once released. In telling me," said Dr. Peck, "Mr. Haskins said to me, with tears streaming down his cheeks even then, 'They loosed me

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side with an abundance of light. While wheat is one of the best grains WE PRINT-ON WOOD, LINEN, COTTON, CA

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Why a Man Who Was In a Hurry Did the decorations of a certain official was standing in line at the savings bank, building is a full length portrait of waiting his turn to deposit. There was la- George Washington. Being just be- only one person ahead of him, and he then place in a deep earthenware pan LIGHT BREAKFAST CAKES. borious, as soon as soft it may be hind the speaker's chair, it is in full was congratulating himself upon this

> the portrait, began in oratorical style. began, "for some little nieces and neph-"By those eyes that never quailed be- ews of mine. It's for a present, you know," confidentially, "and I'm only gocooked dry it does not soak up at Then he was interrupted by a mem- ing to put \$5 in each book. Of course once. Sweeten further if necessary, ber in the rear, who rose to a point that isn't much, but"- Here the teller endeavored to get down to the business details, but in vain. "If they're real saving, as I want them to be, they'll soon

> > Now, what are these children's names