

BUSINESS NOTICE
The "MIRAMICHI ADVANCE" is published at Chatham, N.B., every Thursday morning in time for dispatch by the earliest mail of that day.
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Advertisements, other than yearly or by the season are inserted at eight cents per line nonpareil, for the insertion, and three cents per line for each continuation.
Yearly or seasonal advertisements are taken at the rate of \$3.00 an inch per year. The smaller, 12, space is secured by the year, or season, may be changed under arrangement made hereafter with the publishers.
The "MIRAMICHI ADVANCE" having its large circulation distributed principally in the Counties of Kent, Northumberland, Gloucester and Kentville, New Brunswick and in Nova Scotia and Cape Breton is commensurate with its circulation. It is a valuable medium for advertising in Lumbering, Fishing and Agricultural pursuits, 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.

GARD.
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. C. Kellar'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 work, 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, Gents' Furnishings, Hats, Caps, Boots, Shoes, &c., &c.
Also a choice lot of
GROCERIES AND PROVISIONS
R. Flanagan
ST. JOHN STREET, CHATHAM

Spectacles
The unmentioned 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. CHARLES BARDOU'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 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, ETNA, HARTFORD, NORWICH UNION, PHENIX OF LONDON, MANCHESTER.
Mrs. Jas. G. Miller.

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

MIRAMICHI ADVANCE

Vol. 27. No. 40 CHATHAM, NEW BRUNSWICK, AUGUST 14, 1902 D. G. SMITH, PROPRIETOR TERMS—\$1.50 a Year, if paid in advance, \$1.00.

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.

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 Weather and Waterproof.
Kalsomine, all shades.
7 lbs. English Boiled and Raw Oil, Pure.
1 Turpentine.
100 Kegs English White Lead and Colored Paints.
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Paint and White Wash Brushes.
VARNISHES, Elastic Oak, Carriage, Copal, Demar, Furniture Hard Oil, Finish, Pure Shellac, Dri.
Joiners' 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 Tanned Sheathing Paper.
30 Kegs Wire Nails.
30 Boxes Window Glass.
15 Boxes Horse Nails,
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 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 Shear, Accordions, Violins, Eows 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 GOGGIN HARDWARE STORE, CHATHAM.

LUCKY WAITRESSES.
Some of them Marry Wealthy Husbands.
"Everything comes to him who waits," and to the young ladies who wait at restaurants and cafes there frequently come eligible and wealthy husbands. As a matter of fact, it is quite astonishing to note the large number of excellent matrimonial unions entered into by the trim waiters of the cap and apron, and the other day a smart-looking, handsome young man, who had been employed in a New York cafe espoused a rich stockbroker whose annual income touches \$20,000.
Until quite recently there was engaged to one of the most popular waitresses in London a remarkably pretty and refined waitress who, by reason of her dignified and cultivated manner, was usually referred to by the habitués as "the Princess." A few weeks since the young lady, in question vanished with remarkable suddenness from the establishment where she had earned so much favor, and she was the bride of a certain "Honorable" who is making a very handsome income in Throgmorton street. The bridegroom was in the habit of smoking an after-luncheon cigar at the cafe indicated, and fell in love with the pretty waitress when thus engaged.
Only the other day the manageress of a large restaurant where girl waiters are in vogue informed the writer that to her certain knowledge many maidens sought employment in cafes in order that they might have opportunities in securing WELLS-TO DO HUSBANDS.
"At least five girls who have work-

England's Mighty Bank.
Wealthy "Old Lady of Threadneedle Street."
I was taken over the Bank of England by its secretary and shown the enormous funds on hand in bullion and notes, writes Frank G. Carpenter from London to the Chicago Record-Herald.
The Bank of England is perhaps the chief financial institution of the world. It is a private corporation, but it has since its organization been the depository of the government funds. It has much to do with financing the government debt, and it might be called the National Bank of Great Britain.
BANK 208 YEARS OLD.
The bank is now 208 years old. It was founded by William Paterson, a Scotchman, and in his character many of the elements of Pierpont Morgan, and he saw his chance to make money out of the British government which was financially crippled by its wars with France.
FIRST GOVERNMENT LOAN.
The government wanted money and Paterson saw that it could give exclusive banking privileges to an institution which would furnish a permanent loan at a reasonable rate. He organized a combination of some of the chief British merchants, backed by a capital of \$8,000,000, and offered to loan that amount to the government at the then low rate of 8 per cent. per annum, on the condition that the government would give the combination a charter to deal in bills of exchange, bullion and bonds, and pay it \$100,000 a year for handling the government debt. This offer was accepted and the Bank of England was the result. Paterson was one of the original directors, and during his life the bank became thoroughly established.
The institution was a prosperous one from its start. The government steadily increased its connections with it, and to-day it owes the bank about ten times as much as when it was founded, although the interest rate has fallen from 8 per cent. to 2 1/2 per cent. per annum.
During my trip through the bank I spent some time in the printing department watching them make the Bank of England note paper.
BANK NOTE PAPER.
The English bank note paper is as white as the whitest parchment. It has a sort of transparent whiteness, and it is exceedingly thin and remarkably strong. It is made of pure linen rags by secret process in paper mills which do nothing else. The paper is the same to-day as it has been for a hundred years, and it is almost impossible to imitate it.
The notes are almost square. There is no lath work upon them. They are printed in black ink, and the printing machines are such that they number the notes from 1 to 100,000. This numbering is done automatically, so that the notes of each number of 10,000 are in their natural order when they are taken away. The smallest notes now printed are those for £5, and the largest are those for £100,000, so that in the bank vaults where bundles of notes are kept I was able to hold a million pounds worth of them in my two hands.
Each bundle represents a value of \$5,000,000. It made me feel like a millionaire, but the feeling was momentary, for the doors were carefully guarded and the officials of the bank who stood about me were lusty fellows, who would certainly have resisted any attempt to depart with the valuable paper. The notes, in fact, weigh very little, only 18 1/2 grains to the note, and yet they are so strong that a single sheet of the paper which is made of flax will support fifty pounds weight without tearing.
All notes are destroyed after they are redeemed, and in many cases he makes the man who pays them over to him indorse his name on the back. The bank keeps the numbers, and after the notes have been sent in, they can in a moment pick out any note that they have received during the past five years.
The Bank of England notes are usually redeemed with gold, golden sovereigns being shovelled out in scoops just as the little shovels are used for sugar. The gold is not counted, but is weighed, the tellers knowing just how many sovereigns go to the ounce or pound, and the time is taken in weighing a piece out of the corner of each, and are then filed away in the bank-note catacombs in boxes for a period of years, until the end of this time they are burned.
IN THE BULLION VAULTS.
I went down into the bullion vaults. In them are great piles of gold bricks and gold pigs, which are sent in from the mines of all parts of the world. I saw gold from Australia, South Africa, India, and the United States, and the man told me that it was almost absolutely pure, and saved also great results in the Stock Exchange. He had

which are gold sovereigns in bags, each holding several quarts. The bags are piled up like so much grain.
I have spoken of the Bank of England as a private bank. If you have the right kind of an introduction you can open an account in it, but you have to keep enough money on deposit to make it pay the bank to do your business.
The officials estimate that each account must yield 12 cents to the bank for every check cashed throughout the year, so if you issue a thousand checks the bank will have to make at least \$120 out of you, or it will refuse to keep your account. There are now about 5,000 private accounts carried, and the private deposits average over \$100,000,000.
PAYING OUT DIVIDENDS.
A large part of the business of the bank is in handling the government debt. I saw the clerk paying out dividends in the dividend-room. Here are government securities of all kinds for currency. His stock went down to the cash holders come and cash their coupons. It is estimated that there are 275,000 persons who own such stocks, and a large number of them come here in person for their money.
The interest paid out amounts to more than \$8,000,000,000 a year.
And does the big Bank of England ever have a run upon it?
Yes, indeed! This has been the case in times of panic, and there have been instances when the bank had to suspend specie payments. It did so during the year of its existence. The government had called in the silver to have it recoined, and the bank was hard up for cash. Its stock went down from 110 to 83, and its directors issued a call for 20 per cent. on the shareholders. The bank suspended specie payments for 1737 to 1819, and when it resumed it had about \$100,000,000 worth of gold and silver to begin with.
There have been times when it has paid out depositors in shillings and sixpences in order to gain time to get money to meet its obligations, and once at least it had a line of people waiting outside for their silver payments and deposited them again as fast as they were received, so that a continuous stream of the same silver went in and out of the bank, while the depositors waited.
NOBLES AID THE BANK.
At one time a depositor demanded \$150,000 in gold coin, and at another the strain was so great that some of the richest of the English nobility drove to the bank in coaches to deposit their golden guineas, which they deposited to help the bank meet its demands.
I spent some time in the council-room where the directors meet and where the cheques are drawn on the bank. It has a governor, a deputy-governor and twenty-four directors. The governor receives \$1,000 a year and each of the directors \$2,500. The governor is usually chosen from one of the directors, and on the average he is about twenty years younger than the directors, which is elevated to the office of governor.
The capital of the bank is at present a little less than \$75,000,000, and the dividends last year were about 10 per cent.
The notes now in circulation amount to more than \$150,000,000, and there are something like \$110,000,000 worth of notes on hand. The bank has \$185,000,000 worth of gold and silver coin and bullion, and together it is in such a condition that those holding its stock and notes are not lying awake at night for fear of its insolvency.
GUARDED BY SOLDIERS.
Indeed the management of the funds is under such restrictions that it would be impossible for the officials to make away with them, and the vaults and offices are guarded by policemen and watchmen by day and by a company of soldiers at night.
It is hard to counterfeit the Bank of England notes, not only on account of the paper and the quality of the care which is used by the bank to trace the note. Every note that comes into the bank must be inspected, and it is doubtful whether such indorsement could be enforced, as the notes are payable to bearer.

Piles
To prove to you that Dr. Chase's Ointment is an absolute cure for each and every form of itching, bleeding and protruding piles, the manufacturers have guaranteed it. See testimonials on every box. You can use it and your money back. Get a box at all dealers of EDMANSON, BATES & CO., Toronto.
Dr. Chase's Ointment
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BLUFFED BY A JEW.
There are few financial institutions which can afford to have a question raised as to their solvency. Even the Bank of England don't want its notes to go to protest and it is sensitive as to its reputation.
I was told at the bank how a Jew once bluffed the officials into paying some notes which the bank officers knew were stolen. The Jew was a man of wealth and was well known in the Stock Exchange. He had

Indications of Nerve Trouble.
Study These Symptoms and see if You Are in Need of the Great Nerve Restorative
Dr. Chase's Nerve Food.
Restless, languid, weak and weary, no life, no energy, tired all the time, throbbing, palpitating heart, heart asthma, sleepless nights, nervous languor, hot flushes, brain fog, inability to work or think, exhaustion on exertion, general numbness, dead all over, cold hands and feet, flagging appetite, slow digestion, food heavy, easily excited, nervous, muscles twitch, strength fails, trembling hands and limbs, unsteady gait, limbs puff, loss of flesh, loss of muscular power, irritable, despondent, hysterical, cry or laugh at nothing, settled melancholia, steady decline, complete prostration.
Mrs. Cline, 49 Canada street, Hamilton, states:—"For a number of years I have been a great sufferer from nervous headache and nervous dyspepsia. I had no appetite, and my whole nervous system seemed weak and exhausted. I have found Dr. Chase's Nerve Food very helpful. It seemed to go right to the seat of the trouble, relieving the headache, improving digestion and toning up the system generally. I had been told that it was a good thing to try. Some weeks ago I began a course of treatment with Dr. Chase's Nerve Food, and found it a very satisfactory medicine. I was formerly troubled with nervous exhaustion and a weak, fluttering heart. Whenever my heart bothered me I would have spells of weakness and dizziness, which were very distressing. By means of this treatment my nerves have become strong and healthy, and the action of my heart seems to be regular. I can recommend Dr. Chase's Nerve Food as an excellent medicine."
Dr. Chase's Nerve Food, 50 cents a box, at all dealers, or Edmanson, Bates & Co., Toronto.

About the ...House
JELLIES.
The simplest way to strain fruit juice for jellies is to use a large bowl (about one yard square) of fine cheesecloth, or cotton and wool flannel, over a hair sieve, and place the sieve over a large bowl. Then pour in the fruit, and by raising the corners of the cloth often, and letting the fruit slip along to a clean bowl, the juice will soon run through without any pressure.
If you have no hair sieve, tie the diagonal corners of the cloth together, and suspend it over the bowl, either by hanging the cloth on a long hook, or by passing over the pantry shelf, or on a stick between two chairs, or shelves, or in any way that your convenience may suggest. Let it hang dry. Juice that is strained without any pressure makes the clearest jelly. In all cases where the fruit must be squeezed or pressed, strain the juice the second time through a cloth finer than the one first used. Jellies are of finer flavor when the sugar is not boiled long with the fruit. Make not more than 1 cup of jelly to 1 quart of fruit, or make on a damp day, if possible to avoid it.
Roll the tumbler in hot water, and let them stand in a pan of hot water 1 inch deep. When the jelly is perfectly skimmed it is not necessary to strain it just before filling the glasses. Fill each glass full to the very top, set away in a dry place, or in the sun, and in a few days cover the jelly with soft paper, cut to fit inside the glass, and then put on the tin covers. Or cut rounds of paper a little larger than the glass, wet them around the edge with four parts, and paste them on the glass.
Crab Apple Jelly—Wash the apples, remove the blossom end, and cut in small pieces, but do not pare or core, for the skins and seeds improve the color and quality of the jelly. Cover with cold water, and cook gently until soft. Keep them covered, and turn the kettle often, but do not stir or mash the apples. When the apples are very soft, add the liquid is red, turn them into a strainer cloth and hang it up to drip all night. In the morning boil the liquid ten minutes, then strain again through a very fine cloth, and measure it. Allow 1 lb sugar to 1 pt. of juice. Boil the juice alone until it begins to thicken on the edge of the pan. Then add the sugar, and cook five minutes longer, or until it jellies. Then skim, and turn into glasses.
Blackberry Jelly—Use the low wild blackberries. Mash them, and heat slowly until the juice runs out. Draw out. Then squeeze through a cheese cloth, and drip through a flannel strainer. Allow a scant cup sugar to every cup juice. Boil the juice 15 minutes, then add the hot sugar, and boil until it thickens when poured on a cool plate.
Curtain Jelly—Wash and squeeze the currants until all the juice is out of them, then strain through flannel, and put the juice on to boil for 15 minutes. Strain again, and strain a second time. Place in a measure of sugar. Bring the juice to boiling again, and as soon as it begins to thicken on the pan, remove the fire, and add the sugar quickly, stir well, and remove the scum that turns at once into the glasses. Currants should be gathered on a clear, dry day, and before they are fully ripe.
Cranberry Jelly—Pick over and wash the cranberries. Put them into the preserving kettle with water enough to show through the berries—about 1 cup of water to 1 quart of berries. When the berries are soft, mashing them often against the side of the kettle. Turn into a cheesecloth to drain. Let the corners of the cloth often, and allow the jelly to drip through a clean plate. Measure the juice, and allow an equal measure of sugar. Boil the juice 15 minutes, then add the sugar, and when it thickens on the spoon, turn at once into the glasses.
Plum Jelly—Put the plums, which may be either red, or green, or black, into a preserving kettle, with water, with water to cover. Heat slowly, and simmer until the plums will mash readily, then turn into a flannel jelly bag, and drip until the pulp is dry. Boil the juice rapidly 20 minutes, skimming often. Remove it from the fire, measure, and return to the preserving kettle. Put these again, add as many hours of sugar as you have of juice, and boil till it jellies, which will be 15 or 20 minutes. Pour into tumblers, and stand aside for 10 or 12 days. Then cover with paper, and put in a cool, dry place.
Barberry Jelly—Pick over the barberries, and wash them. Put these into a preserving kettle, and add 4 qts of water, and 1 doz sour apples, quarters of an apple each, and 1 doz small apples and berries, are soft, then turn into a jelly bag and drip, being very careful not to squeeze it, or the jelly will not be clear. Boil the juice 20 minutes, skim and measure. To every cup of juice use 1 generous cup sugar. Boil until it jellies, which will sometimes take 30 minutes. Pour into tumblers, and after three or four days, cover with paper.

MISTAKEN COURTESY.
A certain good-natured doctor whose door bell rang late one night, supposing that the summons was from someone who needed his services, "rose from bed, put on his dressing-gown, and went down to the door.
A working man stood there, holding a bundle of paper packages, from which buds and leaves were protruding.
"Is Miss Caroline Ward in?" asked the doctor.
"She has retired," returned the doctor. Miss Caroline Ward was his cook.
"I'm sorry, sir, to call so late. Sometimes I'm wrong with the tramcar I was in. I'll leave this for her, sir, if you will kindly give it to her in the morning."
"Certainly," said the doctor. He took the bundle carefully, closed the door, and carried the flowers into the kitchen. There he placed a dish-pan in the sink, drew a few inches of water in it, carefully pressed the base of the package into the water, and went back to bed, thinking how pleased the cook would be.
The next morning he went into the kitchen early, to find the cook holding a dripping bundle. Her manner was belittling and her tone was in keeping with it.
"If I had the pussons' eye wot did this," said she, "I'd em see if they could put my noo 'at in a dish-pan."
The doctor left the kitchen somewhat hurriedly, and not until he was safe in his study did he give vent to the laughter which was consuming him.
NOT AN EASY TASK.
A new military prison chaplain was recently appointed in a certain town in Scotland. He was a man who greatly magnified his office, and on the first day of his appointment a round of inspection he, with much pomposity, thus addressed the prisoner who occupied it.
"Well, sir, do you know who I am?"
"No, nor I dimma care," was the nonchalant reply.
"Well, I'm your new chaplain."
"Oh! ye are. Well, I ha heard o' ye before."
"And what did you hear?" returned the chaplain, his curiosity getting the better of his dignity.
"Well, I heard that the last two kirks ye were in ye preached them baith empty, but I'll be hanged if ye'll find it such an easy matter to do the same wi' this one."

WINE AND CORDIALS.
Elder Blossoms—Take 1 qt elder blossoms, add 1 gal boiling water, and let stand one hour, then strain, and add 3 lbs sugar, boil a little and skim. Let stand until lukewarm, then add 1 lemon sliced fine and 1/2 cup sugar. Boil 24 hours, stand 24 hours. Then strain and put into jugs, filling completely and leaving uncooked until the impurities are worked out. Be sure and keep jugs filled as fast as the fruit works out, and the wine will be a beautiful amber color. In making this wine, great care should be taken to get rid of the stems in a common way that makes the wine taste rank and gives it a darker look. If made strictly according to directions, it will more than please.
No. 2.—To 1/2 elder blossoms free from stems, add 3 lbs Coffee A sugar, 1 lemon sliced, pour 1 gal. boiling water over the above; let stand 24 hours, strain, spread a slice of toasted bread with 2 table-spoons potato yeast, let this float on the liquid, let stand 24 hours, then strain until clear, and bottle for use. This is first class wine.
Royal Spruce Beer—Three-quarters of a pound of loaf sugar, 1 gal water, 1 oz ginger, the grated rind of 2 lemons and a teaspoon essence of

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We have the BEST Studio, BEST assistants and the largest and most varied EXPERIENCE, and use only the BEST materials and therefore produce the **Best Photographs.**
Whether our patrons be RICH or POOR we aim to please every time.
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Picture Frames Photographs or Tintypes
Come and See Us.
Messereau's Photo Rooms
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Quinine Wine and Iron
THE BEST TONIC AND
—BLOOD MAKER—
500 Bottles
We Guarantee It at
Mackenzie's Medical Hall
CHATHAM, N. B.
WE DO
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Letter Heads, Note Heads, Bill Heads, Envelopes, Tags, Hand Bills.
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—SPECIALTY—
ON WOOD, LINEN, COTTON, OR PAPER WITH EQUAL QUALITY.
We care and see our Work and receive it with that of others.
Miramichi Advance Job Printing Office
CHATHAM, N. B.

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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
The Factory
JOHN McDONALD & CO.
(Successors to George Cassady.)
Manufacturers of Doors, Sashes, Mouldings
—AND—
Builders' Furnishings generally. Lumber Planed and Matched to order.
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Stock of Dimension and other Lumber constantly on hand.
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