

BUSINESS NOTICE
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Wood or Coal which I can furnish at Reasonable Prices.
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COOKING, HALL AND PARLOR
STOVES at low prices.
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Chatham, N. B., Feb. 24, 1898.

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Laths
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THEY NEVER LET GO,
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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, prov this by calling.

The GOCCHIN HARDWARE STORE, CHATHAM.
THE TURKISH CONSCIENCE
MOHAMMEDANS BELIEVE GOD DOES NOT PUNISH.
Belief Prevails That He is Too Merciful to Afflict the Faithful Ones.
Dr. Henry Otis Dwight is the author of an interesting and comprehensive work on Constantinople and Mohammedanism. Dr. Dwight, who long residence is qualified to speak from intimate knowledge, discusses the problems—political, social and religious—of Constantinople. As the author is interested in missionary work in Turkey, naturally his acquaintance with the religious question should be most extensive and his chapter on the Mohammedan belief is of peculiar interest since our knowledge of the Islam is so crude and fragmentary. He makes, from a statement written by one of the chief teachers of the Faith of the Prophet in Constantinople for a foreigner, who wished to espouse that religion, a careful statement of the fundamental teachings of the Prophet.
It seems to answer the question, why all the positions of trust, responsibility and skill in Turkey are not filled by Mohammedans, instead of Christians or men of Christian origin. Unlike the Japanese, the Turks have no desire to learn of outsiders and take charge of affairs themselves when competent; they are content to have the
MANX TAXES.
In the matter of taxation the Isle of Man is unique. There is no in-

Destined By Fate
The waiter ostentatiously placed the small bill before her. "One and a penny, please, Miss." Raymond Hillyard, handsome and distinguished looking, sitting opposite, glanced up with an assumed lazy indifference and resumed eating. The waiter was busy whisking about his napkin preparatory to being paid. "Souze more coffee, please," said the girl. "I'll remain a little longer."
The man disappeared, shortly returning with the order.
She began sipping her coffee very slowly. Her table companion had ample opportunity of studying her. What he saw was this:
A broad, smooth forehead, with dark hair clustering in rebellious curls around her temples; a pair of deep gray eyes, with long lashes; a short, straight nose; a dear little mouth and a rather square jaw, which showed the resolution and determination. The hands, small, well-kept and shapely, were devoid of rings.
"Let me see," he mused, "the hat cost one and sixpence three farthings, and is home trimmed, very neat, and suits her. The blouse was four and eleven off the peg, and the lace round the neck could be bought at any cheap milliner's for seven or three farthings the dozen."
"Waiter, one omelette aux fins herbes," he said suddenly to the man who hovered round like a phantom bat.
He vanished like lightning. A few minutes later the proprietor strolled up to the table, glanced suspiciously at the girl, coughed once or twice, then said:
"We shall be closing very soon, madam. Are you expecting a friend?"
"Yes," was the answer. "I won't wait much longer."
The waiter appeared again and added the coffee to the bill.
"Thank you," said the girl, "you needn't stand here."
The waiter withdrew. Hillyard smiled and began his omelette, which had been brought to him.
"Pardon me, but I believe I am right in saying that you haven't got the money with which to pay your bill," put in Hillyard, at last, in a low tone. "The manager, I fear, is out of the same opinion."
For a moment her eyes flashed indignantly; the mouth quivered.
"How dare you speak to me like that?" she said. "What do you take me for?"
"I take you for what you are—a lady," he answered gently.
This answer flabbergasted her for a moment. She could not meet his scrutinizing gaze.
"Pray allow me the favor of adding your bill to mine," he continued, calmly. "You must admit that you are in an awkward corner, and that your friend is very right."
The waiter, somewhat agitated, drew near again.
"Caracoa, he ordered sharply, and the gentleman with the napkin disappeared with remarkable celerity.
"Really," stammered the girl, "I don't know what you mean."
"I mean what I say," he answered firmly. "I will not leave you until you wish. I don't believe you have the money with."
She motioned him to desist.
"Hush! Hush! You have no right to say that. Do not please do not."
Her earnest entreaty compelled him to stop.
"You cannot deny that I am right?" he demanded, in a manner that plainly showed he would have a direct answer.
Her face went a deep crimson.
"Yes, you are right," she replied at length, but with a great effort.
"She has, at any rate, I know, but I was so hungry, and I thought that."
"That it was possible you would meet a gawny Samaritan," put in Hillyard, accurately divining her thoughts. "A very risky game to play. Suppose you had not met me—what then?"
"I don't know," she answered, "I mean to say, I don't know."
"But you see I did meet you."
"Yet you seem very reluctant to allow me to add your bill to mine."
The color flamed her cheeks again. "It must be a long time since you have had a lover," he said emphatically. "I came in here in sheer desperation. You don't know what it is to be poor, and oh, so hungry."
"I do," he answered quietly. "I am so sorry," she whispered gently. "I did not know. I had no idea. I never thought."
"Pray don't apologize," he interrupted. "I am not angry. His lighter vein."
"If you are really sorry you will pass me your bill."
"Believe me," she replied gratefully, handing him the flimsy bit of paper. "I am a truly grateful girl. Fortune has not been too kind to me of late."
"Nor to me," said Hillyard. "Dams fortune is aickle jade, and has to be treated accordingly. You're too much, she often turns and rends you. Treat her with indifference and she will veer round and fawn upon you."
"She has, at any rate, been good to me to-night," said the girl. "One moment. I shall consider this bill a debt of honor. Where can I send you the amount? It is not too much, is it?"
"Too much for you to pay now, though," he answered laughing.
He produced his card, which bore his name and address. She put it carefully in her purse.
"I will send you the amount tomorrow," she declared.
Hillyard smiled.
"To whom shall I write an acknowledgment?"
"Oh, Miss Delling, care of Malley's Library, Westminster Bridge road," she replied hurriedly. "There will be no mistake."
Hillyard made a careful note of the address.
The account was settled. As they quitted the shop the manager bowed and smiled in a manner that baffled description.
"May I see you to your door?" he asked Hillyard.
"No, I would rather you did not, thank you."
"Then I insist on seeing you into a cab."
"No, I really—"
"Come, I insist."
And before she could make further remonstrance he had hailed a hansom. He put her inside and handed the man two shillings.

About the ...House
PRUNES.
For stuffed prunes, wash large and perfect prunes in warm water. Steam one hour, then remove the stones. Stuff with one-half a date each, some English walnuts chopped fine and a little powdered sugar. Fill them full, shape nicely, and roll in powdered sugar. Best if made a week before using.
To make Sweethearts, a cake of which children are very fond, take one cup sugar, one cup sour cream, one teaspoonful baking powder, half teaspoonful soda, one egg, a pinch of salt, and flour sufficient for stiff dough. Roll out one-half quite thin and spread with layer of finely chopped walnuts. Roll the other half and put on top. Cut in shape of hearts. Bake in quick oven.
To make Prune Cake, one cup sugar, half cup butter, one-third cup cream, one egg, one teaspoonful baking powder (level), grated rind of half lemon, one cup chopped walnuts, one cup steamed and chopped prunes. Mix together, add a layer of loaf shape, putting a layer of butter on the bottom of the cake pan, then layer of prunes and layers of nuts, having cake at the top. Bake in a slow but steady oven.
To make Prune Brown Bread, take one cup corn meal, two cups whole wheat flour, one cup sour milk, one-half cup sugar, one teaspoonful baking powder, one teaspoonful salt, one teaspoonful soda, one cup dried prunes, washed, pitted and chopped fine. Scald the corn meal, add the other ingredients, put the mixture in a greased baking powder can, cover and steam two and a half hours.
To make Prune Pie put half a pound of prunes into a dish and cover them with boiling water, leaving them to soak for two hours. Put them, when quite soaked, into a saucepan, with the same water they were soaked in, and add a pinch of cinnamon, the rind of half a lemon, and two heaping tablespoonfuls of brown sugar. Cover the saucepan and let the prunes cook slowly for half an hour; then take them out with a spoon, put the saucepan on the stove again, and let the water boil without the lid off the pan until it is quite over the stones from the prunes, and put them into a well buttered pie dish. Break two eggs and mix with the prunes, and add a little to a smooth paste with a little cold milk; pour the reduced syrup when a little cool, into the egg mixture, and bake in hot oven for twenty-five minutes.
For Prune Short Cake make a short cake, using a regular biscuit crust or short cake batter. For the prune filling wash a pound of prunes thoroughly, cover with cold water and let soak for twenty-four hours. Drain off the water, and put in a double boiler and all water should be cold slowly until perfectly tender. Slice a couple of lemons very fine and add to the prunes when half done. Drain off the juice and add half as much sugar and bolt to a thick syrup. Put the prunes in a collander, and mash with a potato masher, and add sugar in the proportion of one part of sugar to one part of prunes, and add a little cold water. Add syrup and spread over cake while both are warm. Serve with cream.
For Prune without cream, one-half cupful of stewed, stoned, and mashed prunes, three tablespoonfuls powdered sugar, one-fourth teacup chopped raisins, mix, cover with clear cream, and pour over the whole half cup of stiff, juice of one lemon together with a little sugar. Beat all very thoroughly together in a buttered dish and bake for twenty minutes over a hot water pan. Sprinkle over the top with the meats of the prune stones cut in small pieces.
For Compote of Prune and Ginger is a very nice one. Wash and soak them for half an hour or three-quarters of an hour in sweetened warm water; then place the water in a clean enameled iron saucepan, and add sugar in the proportion of a half pound of sugar to half a pint of water. Bring this syrup to the boil; as soon as it boils, drain off the syrup from a pound jar of preserved ginger, bring to the boil again, and then add the prunes, and continue boiling for fifteen minutes. Next arrange the prunes on a compote or other fancy dish in pyramidal form. On top place a half pound of the preserved ginger, cut into neat squares. Leave until cold, then cover with thick cream, and pour over the whole half cup of stiff, juice of one lemon together with a little sugar.
For Prune Whip wash and soak one quarter pound of prunes. Simmer until very soft. Remove the stones, and rub the pulp through a sieve. Beat the whites of four eggs stiff. Add to them two tablespoonfuls of powdered sugar. Add the prunes to the whites, very carefully. Turn the mixture into a buttered mold, and bake in a slow oven until firm. Serve cold with a custard sauce made with one part of milk, the yolks of four eggs, two tablespoonfuls of sugar, pinch of salt, and one teaspoonful of vanilla extract. Cook over boiling water until heavy, stirring constantly. Serve cold.

WOMAN'S SHIRT WAIST.
32 to 40 Bust.
The shirt waist that closes at the back is the recognized favorite, and promises to extend its vogue for many months to come. This admirable model is suited to silk, velvet, corduroy, flannel, cashmere, all-wool, and all other materials; but in the original, is made of white flannel, with tiny gold buttons as trimming.
The lining fits snugly and smoothly, and is desirable for all light-weight wools and silks, but can be omitted when heavier materials are used, or for any reason that is not desired. The front of the waist proper is laid in small box plaits, that are stitched deepest at the center, and grow shorter as they approach the arm-holes, each of which is held at the end by three small buttons. The five plaits at the back are stitched for their entire length and add the extra groups of two at each side of the center, where the closing is effected by means of buttons and button-holes. The sleeves are in bishop style, with pointed cuffs that match the novel treatment of the collar.

"A short cut on baking days," says a correspondent of an exchange, "is to set the gasoline oven on top of the kitchen stove. The baking will be as nice as if done over gasoline, and time and gasoline are saved." Four pies in the stove oven and four in the gasoline oven are this paragrapher's record.
Nearly all your goods will wash well if the work is done rapidly, but no soap should be rubbed over the fabric, nor should it be rubbed on the washboard. Have the suds well mixed and the soap well beaten to a lather, then wash the material by rubbing between the hands; then rinse in very blue water and iron on the wrong side while damp, with hot irons.
A bottle of ammonia, a small sponge and a piece of dark flannel will clean a broadcloth skirt as well as the best cleaner if one takes pains and pains. The cloth should be wet only slightly, broadcloth never being soaked through. The proportion of ammonia to water should be for black goods, one tablespoonful to a cup of water. For light-colored material it is better to make a weaker solution, lest the ammonia fade the color.
A correspondent writing on the chemistry of the vinegar-making process, says: "Take a gallon of corn-meal, half in water until it is soapy, put in a ten-gallon cask and fill it up with strong molasses and water. By leaving the bung out of the barrel and shaking it every day it will soon make a splendid vinegar. If it should be too weak, more molasses can be added, and it will soon turn to vinegar. When the vinegar is made it should be strained into clean vessels, set in a cool place and stopped up, in which case it will keep for years. Apple, peach, or grape vinegar is simply made by expressing the juice and putting in any vessel with open mouth or bung, and shaking it daily and keeping it moderately warm."
To mend leaks in the kitchen utensils, use fresh putty and work it until it is soft. Scrape the tin around the leak until it is perfectly clean, cover with the putty, press over the leak hard enough to force a portion of it through on the opposite side of the vessel, smooth both sides down nicely, set aside two or three days until it becomes perfectly hard, then it will be ready for use and will be found very durable.
Leaks in the wash boiler can be effectively stopped in the same way. Holes in porcelain or iron kettles can be stopped by the old-fashioned way of drawing a cotton cloth through the center, leaving it projecting a trifle on either side. Give this peg a sharp blow with the hammer and it will be shattered somewhat, and with the cloth, will remain in place if drawn through very tightly will be sufficient.

BROOMS THAT SWEEP CLEAN
For hardwood or stained floors and powdered with matting, a hair broom should be used, writes Mary Graham. The hardwood floors need to be dusted after sweeping. A very easy way of doing this is to make a Canton-dannel bag of some dark color and tie it over a common broom. A vigorous rubbing with this covered broom will add considerably polish to a dim floor. For wiping floors heavy Canton-dannel makes a good cloth. Cut a convenient size and overcast the edges coarsely. This is also an excellent plan for cleaning paint. Busters made of cheese cloth with the hem run in are soft to use and wash easily. Old India or foulard silk is the best thing I have ever tried for rubbing the hands and knife with a piece of celery or cut lemon, or even a raw potato, to remove the odor.

HINTS TO HOUSEKEEPERS.
After peeling onions, wash your knife and your hands in cold water. Hot water sets the odor of the onions, instead of removing it. Then rub the hands and knife with a piece of celery or cut lemon, or even a raw potato, to remove the odor.

DIFFERENCE IN FOGS.
Sea Mist and London Gloom Have Nothing in Common.
The fog of London and the fog of the sea alike decompose traffic, and obstruct and steamships alike have had to lay to for safety. But while the London fog gets into your nostrils and makes you sneeze, the sea mist does not disturb the saloon or the stateroom. Why is that?
The word "fog" has not been traced farther back than the sixteenth century, but the thing was known in the early years of the fourteenth. The commons, with the prelates and nobles visiting London curiously, petitioned Edward I. to compel the burning only of dry wood and charcoal, as the growing use of sea coal corrupted the air with its stink and smoke, to the great prejudice and detriment of health. In 1306 the king prohibited the use of coal; heavy commons and fines were inflicted for disobedience; in the case of recalcitrant brewers, dyers and other artificers the furnaces and kilns were destroyed. But the restriction was evidently removed, for in 1308 \$250 (probably equal to about \$4,000 now) was paid from the exchequer for wood and coal for the coronation of Edward II.

STORY OF THE BIOGRAPH.
Here is an episode of the biography which rivals the most pathetic and curious tales of fiction. A few days ago biographers scenes, made at the occupation of Pekin, were being thrown on a screen at public exhibition. The scenes, printed over a year ago, represented a company of infantry entering the gates of the Chinese city. No realistic were inflicted by soldiers that the men appeared literally to be stepping from the stage, two by two with steady tramp. Suddenly a woman who sat in the front of the audience arose with a scream of terror. "My God, there is my dead brother Allan, marching with the soldiers!" she cried. One of the figures in the ranks was indeed the man in the biography scene was really her long-lost brother and that he was still alive.

Is Your Child in Danger?
Croup, Bronchitis, Whooping Cough and Severe Chest Colds are Threatening.
It is the old story of wet feet, exposure to cold and dampness and chilled bodies. Towards night the harshness comes and the hollow, croupy or tight chest cough. Then mother's anxiety, for she knows the thousands of times that Dr. Chase's Syrup of Linseed and Turpentine has saved the lives of the little ones it is scarcely to be wondered at that mothers look upon it with confidence and satisfaction.

DR. CHASE'S SYRUP OF LINSEED AND TURPENTINE
Is an ideal medicine for children because it is remarkably pleasant to take and is perfectly free from Morphia. It is one of the few remedies for diseases of the throat and lungs which thoroughly cures the cold as well as the cough. There are other preparations of Linseed and Turpentine, with opium and signature of Dr. A. W. Chase on the bottle. Price, 25 cents; family size, three times as much, 60 cents. All dealers, or Edman, Bates & Co., Toronto.

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ON WOOD, LINEN, COTTON, OR RAG PAPER WITH SPEEDY FACILITY.
—Come and see our Work and compare it with that of others.
Miramichi Advance Job Printing Office
CHATHAM, N. B.

after using. There is nothing gained by using a cloth filled with dust. It will not make anything clean. If brooms, both large and small, are often washed and dried, then turned up on their handles, they will sweep cleaner and last longer. There should be a convenient place for keeping brooms, dust pans and cloths. It will save many steps if a set is kept on each floor.