

BUSINESS NOTICE.

The "Miramichi Advance" is published at Chatham, N.B., every Thursday morning...

It is sent to any address in Canada or the United States...

Advertisements, other than yearly or by the season...

Yearly or season advertisements are taken at the rate of \$5.00...

The "Miramichi Advance" having its large circulation distributed principally in the Counties of Kent, Northumberland, Gloucester and Westmorland...

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MIRAMICHI ADVANCE

Vol. 30. No. 1 CHATHAM, NEW BRUNSWICK, NOVEMBER 10 1904 D. G. SMITH, PROPRIETOR.

TERMS—\$1.50 a Year, if paid in advance, \$1.00.

ANTHONY DEAN'S DOUBLE.....

It was undoubtedly galling. Tom Palmer sat in a corner of the bar of the Green Dragon, moodily nursing his wrath...

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"Naturally. But, my young friend, instead of sinking into a watery grave, and so leaving those two perfidious beings to happiness, I'd have my revenge."

"As 'ow?" "Would you do me a favor in return? A loan of—say—five pounds?—and I'll give you how to take a very complete revenge."

"It's a high price, mister." "Only a loan, my young friend. Merely to help me out of temporary difficulties."

"Some loans is as expensive as gifts," said Tom. "Shall we say two pounds as a token of esteem and appreciation?"

"We will say two pounds!" said the stranger, enthusiastically. "The next day Tom and the stranger were in London. At the Hamersmith Broadway the stranger stopped."

"He should be here in a few minutes," said the stranger. "He moved from one public-house to another. I will point him out, and then—if you should happen to make it fifty shillings, Mr. Palmer, you would never mind to have a good action always ready."

"A bargain's a bargain," Tom answered, unsympathetically. "I'm a grocer and I know."

"I merely suggested it," the stranger said. "Ah, there he is!" Tom looked up, and his mouth opened wide in absolute astonishment.

"As like a pea to a pea!" he said. "The stranger smiled. "I remember the wonderful resemblance between I first entered the Green Dragon. Might be the same man. That concludes my part of the bargain, and that—ah, thanks."

"I'm going on a journey," Anthony said, loudly and pompously, fingering a diamond-encrusted watch. "I'm going on a journey," Anthony said, loudly and pompously, fingering a diamond-encrusted watch.

"There are hothouses who can go on a journey," he commented. "As who?" demanded Anthony, staring, not at Tom, but at the array of pewter pots, hung upon nails, which he had just noticed.

"I name no names," said Tom, oppressively. "But some can go farther nor others," he added, gloomily. "And no wonder, considering the treatment folks 'as to put up with."

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gradually deepening disgust. In all the crowd he could see no one at all resembling Mr. Palmer. He strolled up the High Street with gathering anger. On his way a man stopped, stared at him, and then shouted.

"'Ulo, Mr. Dean!" Mr. Hawkins, always affable, shouted back. "'Ulo you!" "Friend!" like that? Why, you—'you snake in the grass!"

"'We all 'as our weaknesses, 'Awkins an' I'm sorry for you, but you should 'ave done it." "Done it? Done what? I tell you it's all a lie! Never was in Budbury but once, ten years ago."

"'Ulo, Mr. 'Awkins!" said Tom, coming round a corner. "Nice mornin', ain't it?" Mr. Hawkins wheeled round. His face suddenly broke into smiles.

"'There you are!" he said, playfully. "I've had a hunt for you all over this place, 'en does the bestest comin'!" "Look 'ere, Mr. 'Awkins, I'm very sorry, that's what I am, but I've got a lot of business to look to. I sha'n't be able to look after you."

"'Ere, captin', none of that! It's false pretences, that's what that is. You've got me dahn 'ere an' not so much as the price of a drink on me. Think of your dear brother—'e wot died of drink, an' so much like me."

"'Ere's 'arf a quid and 'arf a dollar over, and five cigars. 'Ad no end of luck at them cokerut shies." "I'm hand over the money and five shillings, black change." "Ave a good time—don't stint yourself," said he.

"'Wot do you think?" demanded Mr. Hawkins. "A curious coincidence, in the afternoon Miss Ann Tompkins and her mother drove over to Budbury Fair from Slumborough in Mr. Erdale's trap. Mr. Tom Palmer, marking the arrival from a side street, lost the stranger, who had been gradually clouding his face."

"'I don't hold with nuthin' but dinnin' 'ome away!" said Mrs. Tompkins. "Someone cried out that a policeman was coming—the effort of a vivid imagination—and then Mr. Palmer broke through the crowd and went up to the amiably-smiling Mr. Hawkins."

"'Ho!" The request evidently staggered him. "'Olesale horder. Look 'ere, captin', with a sudden suspicion. "If it's tracks I sells 'em for waste paper, it's the Harmy, I've been rescued once this week, an' my 'ealth won't stand no more."

"'I've taken a fancy to you—' 'I see yer 'ave taste, yer 'ave," the man said, admiringly. "It's my own gels as does that."

"'You're—'you're very like a brother of mine—' "E must 'ave 'ad all the looks of the family."

"'Ho! Well, yer needn't get 'uffy. Cawn't be so much like me—'Enery 'Awkins, merchant, fourteen previous convictions, ten bob or a man."

"'Your name?" "Wull, what yer goin' ter do with me. Wull, what yer goin' ter do with me."

"'I'm going to give you a new suit of clothes—' "I've taken a fancy to these duds as wot me."

"'And 'eath—' "Good mornin', captin'. Mr. Hawkins commenced to shuffle away. "Wait a minute. And a dinner and a cigar, and 'arf a quid."

"'Bawth is hessenshall!" "Yes." "Ho, wull, 'ave it yer own wye."

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who pressed back with painful severity against the counter. "That's what's matter!" "We all 'as our weaknesses, Hanthony—least-ways 'Awkins, 'Tom said, in a conciliatory manner. "It's for your good. 'Awkins, as a friend I asks you to do. This is 'earth-shattering."

"'Friend!' like that? Why, you—'you snake in the grass!" "We all 'as our weaknesses, 'Awkins an' I'm sorry for you, but you should 'ave done it."

"'Done it? Done what? I tell you it's all a lie! Never was in Budbury but once, ten years ago." "Umbig!" said Miss Ann. "The door swung open again, and a hoarse voice cried through it. "'Bootles, miss?"

"'I'll jes look in an' see your mother, 'he said hurriedly to Ann, lifting the counter flap. "'And leave unprotected?" she answered, sniffing. Then she cried: "'Shut that door! We don't want no bootles!"

"'Oright, miss," answered the voice from the counter. The door closed, and then the voice spoke again, inside this time. "'Bootles, penny a pair!" it cried.

"'Blanch the nuts, roll 'em, and then return the mixture to the original cook till thick. This is a rich and delicious filling for a layer cake." "Chicken Salad—One well boiled chicken, remove the skin and fat, and cut in dice. Two teaspoonfuls of celery cut in dice. Put two teaspoonfuls of cream into a saucapen, let it come to a boil, stir in a tablespoonful of mixed mustard, two teaspoonfuls of butter, vinegar, salt and cayenne to taste, and last, the well beaten yolks of four eggs. Stir until it becomes like thick boiled custard, then take from the fire, set the saucapen in cold water and stir till it cools to keep it from curdling."

"'Toss the chicken and celery together and mix carefully with the dressing. A Good Pot Roast.—Have the butcher extract the bone from the rump roast and take a few stitches to keep the piece in shape. Place in an iron pot with a tight cover. Grate the fat of a pound of butter, two cloves stuck in each, a pod of red pepper, two carrots, salt, and a little allspice. Pour enough boiling water over the beef to nearly cover it, let it come to a hard boil, then set the pot where it will just simmer for six hours. Place the beef out on a hot dish, strain the gravy, and add the particles of powdered ginger. Have ready one-half teaspoonful of sugar browned in a saucapen, pour the gravy over it, and thicken with a little flour. When cooked pour over the beef, and garnish with carrots and arrange around the meat. A better pot roast could hardly be cooked."

"'An Easy Omelet—This is made in an enameled casserole, the sort the bays for twenty cents at Italian groceries in any large city. Beat the yolks of the eggs until they are light in color and quite stiff. Beat the whites till they are stiff and add the yolks, grated cheese, chopped mushrooms, or whatever variation of the omelet is required. Add salt and pepper, a cupful more or less, of milk, 'very gradually, and fold in the whites of the eggs. Turn into the buttered casserole, and bake in a moderate oven. These little shallow casseroles, which are rather fragile affairs, are glazed on the inside only, and soft-baked clay on the outside. They have a short handle, like the old-fashioned frying pan, and are covered with very pretty dishes. For a dish of baked macaroni, baked beans, soft corn bread or any vegetable au gratin, they are recommended."

"'A French Omelet—Omelets are made in their fresh state made with the yolks of the eggs. A good extract made with out alcohol is prepared by boiling the yellow yolk of a Mediterranean or French egg in water, and adding enough water to cover it, and enough sugar to make a thin syrup. Every particle of bitter inner white skin of the rind should be peeled off, and powdered in the yellow part used. This extract, though it does not keep indefinitely, will last as long as any mild syrup. Put this "temperance orange extract" into a saucapen, and add the yolks of the eggs, and mix, as you wish. When cutting up oranges for the supper table, the rinds may be laid aside and used for this purpose."

"'Corncakes—These corncakes, which had from "Ole Virginia," may find favor. To make them one must cut the kernels from the cob and pound in a mortar till a sort of corn "milk" results. This is thickened up with egg, sugar and triply-sifted cornstarch till a regular cake batter is evolved. A generous tablespoonful of butter is put into an enameled frying pan and enough butter poured in to just cover the pan. When the edges begin to turn golden brown, the cake is "dopped" over with a turner in the deft fashion which the genuine mame possesses in perfection. A minute later it is laid on a warm plate, sprinkled with powdered cinnamon, and rolled over and over like a jelly roll."

"'A Nice Bun—Any good bread dough makes a nice "bun" for five cents. Simply add an egg or two, break the egg or two, mix with milk, not omitting to sugar the dough to taste. A raisin or a bit of citron is a neat central ornament and improves the taste."

"'HOUSEHOLD HINTS. Have you tried the new way of boiling eggs by immersing them in bottles water and setting them on the back of the stove? The time they are to be left in the water varies from seven to ten minutes, according to the number of eggs and the time of the year, as winter eggs, in cold weather, require more allowance. Cooked in this way the white of the egg, instead of being hard and indigestible, is soft and jelly-like."

"'Glycerine will relieve the peculiar dryness of the throat that attends bronchitis, and any illness where much fever is present. Five drops held in the mouth, with the lips closed, as long as possible, will relieve the dryness. Custard pie is pretty good of itself, but to keep whipped cream upon it as it is sent to the table, is to "paint the lily."

"'To remove a cake that sticks to the tin after it is baked, wrap a cloth out of cold water, fold it, set the cake pan on it and after a few minutes the cake will come out smooth and whole. They say that to mix the sour milk and flour for the morning pancakes over night, adding the salt, shortening and soda in the morning, not only more flour—makes deliciously tender and melting cakes, but the lamp that annoys—and is really

About the House

DOMESTIC RECIPES.

Venetian Cake—One half cup butter creamed with half a cup of powdered sugar; add the yolks of three eggs beaten light, one and a half cup of flour, and a teaspoonful of vanilla. Blanch and cut half cup of almonds meats and add to the dough, which should be rather soft.

Almond Filling for Layer Cake.—One cup of sour cream, heated to the boiling point, into which stir three teaspoonfuls of cornstarch, the yolks of three eggs, beaten with one cup of sugar, the whites beaten to a stiff froth, and add last a cup of almonds, after they are shelled. Blanch the nuts, roll 'em, and then return the mixture to the original cook till thick. This is a rich and delicious filling for a layer cake.

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dangerous—by its tendency to flare up when lighted, can sometimes be helped by using a taller chimney. A mustard plaster made with the white of an egg will not blister. To get the full flavor of the peas, beans, etc., that go to make up a genuine vegetable soup, do not dissipate their strength by boiling in water and then draining off, but use simply what will barely cover them, adding from time to time to replace the waste by evaporation soup from a French stew pot, which should be kept simmering conveniently near. A half hour before serving, strain out all bones and bits of meat from the latter, put vegetables in and stir in an "egg-soup" of beaten egg and flour, just before turning it out into the tureen.

Tutti-frutti salad can be as comprehensive as one pleases; in fact, it is a sort of catch-all that goes to make up the better part of the fresh fruit can be substituted when the fresh are out of season. Slice pineapple, bananas, oranges, peaches, etc., and mix with cherries, raspberries, and plums, strawberries, and raspberries. Sugar well and let them stand till the juice given out is a rich syrup. Drain this off and make a "sallubary" by beating meringue up to it, then pour over fruit and freeze.

Equal parts of tallow and turpentine mixed makes an excellent polish to use on oiled floors, oilcloth, etc. In making ketchup of any kind never use anything but a porcelain kettle, or one of some make that does not rust. It is wise to use new bottles, and also to sterilize them by immersing them in boiling water, and letting them stand for five minutes before using them. It is necessary to purchase bottles with patent stoppers. The cost of the simple bottles necessary is only a trifle if they are purchased in quantity.

Grate breadcrumbs and brown them slightly. Allow one-half teaspoonful to an egg, and strew them in when making a plain omelet. Baker's stale bread makes the best crumb. A sandwich made to childhood is simply bread, butter and sugar, with a liberal sprinkling of powdered cinnamon. Try this for the school lunch basket.

A place of camphor gum is a very good indicator of what the weather is going to be. If when the camphor is exposed to the air, the gum remains dry, but if the gum absorbs the moisture, and seems damp, it is a sign of rain.

HERE AND THERE. Items of Interest From the World's Four Quarters. British railway tunnels cost \$1,000 a yard. Germany breeds 250,000 canaries every year. A wink occupies about one-sixth of a second. London sweeps up 50,000 tons of refuse weekly. A ton of coal produces nearly 10,000 cubic feet of gas. Of every 1,000 persons born, only one lives 100 years. King Edward's daily post-bag contains over 1,000 letters. Nineteen per cent. of the British nobility are childless. The wolves of Russia devour about 200 people every year. The annual amount of sickness in human life is thirteen days. The railways of Great Britain give employment to 900,000 people. Great Britain pays \$30,000,000 annually for foreign poultry and eggs. Five hundred and thirty-five thousand men work in British coal-mines. Over half a million people are employed in Italy in rearing silk-worms. Eighty per cent. of Portuguese peasants can neither read nor write. Nearly 30,000 ounces of gold are produced from the world's mines every day. The people of the United States annually chew \$20,000,000 worth of gum. Britain adds 600,000 tons a year of new ships to her commercial marine. Fully 4,000 student "duels" are fought every year in the German Empire. The total value of toys "made in Germany" every year is no less than \$17,500,000. A carrier pigeon in calm weather travels at the rate of 1,200 yards per minute. Nearly 30,000 letters are posted without addresses in the United Kingdom every year. In normal respiration the air is expelled from the chest at the rate of four feet per second. In a modern battle one man in every twenty engaged is either killed or severely wounded. Over 5,000 horses are killed in Spanish bull-fights every year, while from 1,000 to 1,200 bulls are sacrificed. A large Atlantic liner must earn something like \$80,000 on each trip before a single penny of profit is made. Sundays and fixed holidays excepted \$100,000 worth of fish are daily dragged out of the sea by the fishermen of Great Britain. In firing guns the Royal Navy the percentage of hits is 32.3—this is to say, the fleet as a whole makes two misses to every hit. On American railways one passenger in every 2,400,000 is killed; in France one in every 19,000,000; in Britain one in every 28,000,000. The four principal diamond mines of the Kimberley district employ about 8,000 persons, and from 2,000,000 to 3,000,000 carats are turned out each year. Every year there are not more than 26,000 extra French subjects to sing the "Marseillaise," but every year there are 1,000,000 more little mouths to sing "God Save the Tsar."

TO CALIFORNIA. Via Indian Pacific. Millions have been spent in the improvement of the line, and an Indian Pacific has been adopted to protect its patrons against accident. The line is renowned for its fast trains and the general superiority of its service and equipment. Fastest time, shortest line, smoothest track. Tourist sleepers a specialty. Inquire of H. F. Carter, F.P.A., 14 James Building, Toronto, Canada; or F. B. Choate, G. A., 128 Woodward Ave., Detroit, Mich.

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