

PATENT. 50 YEARS EXPOSED. TRADE MARKS DESIGNS. Scientific American. A handsomely illustrated weekly. Largest circulation of any scientific journal.

Why is it that of all the preparations of Cod Liver Oil in the market

WILEY'S EMUSION. is the most satisfactory and getting the largest sale!

Because it is one half Pure Cod Liver Oil, full dose of Hypophosphites, readily taken by children as well as adults.

Cures Coughs, Colds, and Builds up the System. Made from the Most approved formula after years of experience.

For Sale by Dealers Everywhere.

Wm. Brander, MANUFACTURER OF BOOTS AND SHOES, Harness, Laragans, Shoe Packs, Etc., Etc.

REPAIRING A SPECIALTY. Highest Cash Price Paid for HIDES, CALF AND SHEEP SKINS.

ALL WORK GUARANTEED. GIVE US A CALL. MAIN ST., GAGETOWN.

T. F. Granville, IMPORTER AND DEALER IN

General Groceries and Provisions, Flour, Meal, Tea, Sugar, Molasses, Pork, Fish, Farming Implements, etc.

Country Produce consigned to me sold at highest market prices and quick return made. Consignments solicited. Produce of all kinds taken in exchange for goods.

E. B. EDDY'S Indurated Fibre Ware. TUBS, PAILS, ETC. AND INSIST ON HAVING THEM.

A comparison of EDDY'S WARE with the imported ware will at once show the superiority of EDDY'S which is heavier proportionately stronger, and will last longer, besides which ours is subject to the very heaviest hydraulic pressure possible, and is hardened and indurated by a patent chemical process, freeing it entirely from moisture.

The E. B. Eddy Co. Limited. JNO. PETERS & CO., Agents, Halifax.

SCHOFIELD BROS., Agents, St. John, N. B.

MANKS & CO., 65 Charlotte St. WE BUY RAW SKINS! Wanted now—Bear, Raccoon and Skunk.

FOR SALE! A House and Lot at Young's Cove Station. House new, partially finished, 20x26. Lot about 1 1/2 acres. 16 fruit trees, young and healthy. Fine site for trading-man.

Collector's Notice. 1898. A undersigned non-resident ratepayer of the Parish of Johnston County of Queens are hereby notified that unless the amount of their respective Rates and Taxes as set opposite their names together with the cost of advertising (25 cents each) are paid within two months from the date hereof to the Collector of Rates for the said Parish for 1898 the necessary legal proceedings will be taken to collect the same.

Table with columns: NAME, Rates and Taxes, Road Taxes, Totals. Lists names like Akerley, Stanley E., Best, Frances, Barnes, Ephraim, etc.

L. VAN B. HETHERINGTON, Collector of Rates and Taxes. Dated June 30th, 1898.

Be sure you get our brand, as other Canadian Wines are sold as Pelee brand. Brandy—Pelee Port, Dry Catawba, Sweet Catawba, Isabella, St. Augustine, Old Port Concord, Unfermented Grape Juice Chateau Pelee Claret

GAGETOWN, JULY 2TH, 1897. E. G. SCOVIL, Agent Pelee Wine Co. Dear Sir—My wife has been afflicted with nervous prostration for several years, using every kind of medicine recommended, but obtaining no relief until I procured some of your Pelee Wine, which I am delighted to say, has had the desired effect. It is the greatest tonic of the age, I think too much cannot be said in its praise and no house should be without it. We have recommended it to several suffering from a gripple debility, with like good results.

I am, yours gratefully, JOHN C. CLOWS. E. G. SCOVIL, Tea and Wine Merchant, 82 Union St., St. John, sole agent for Maritime Provinces Telephone 523.

MONCTON Woolen Mills, SPRING 1898!

I have much pleasure in again informing my customers and the public generally that I have made an arrangement with J. A. Humphrey & Son for the handling of their goods for the coming season—west of the St. John River. My stock this season is large and personally selected with a view to your requirements which my dealings with you for the past three years enables me to do and will be sold at prices lower than former years—while the quality has been kept up to the regular standard—goods being made from pure wool; also new and attractive patterns added. I would ask you to see our goods and prices before purchasing and in so doing I feel assured that you will continue to favor me with your esteemed patronage which you have so generously done in the past.

Yours truly, ALFRED P. SLIPP. Upper Hamstead, N. B.

John Chamberlain, UNDERTAKER and EMBALMER. All Orders Executed with Neatness and Dispatch, Day or Night. Terms Reasonable. Telephone 89. Communication at all Hours. 164 MILL STREET, ST. JOHN, N. B. RESIDENCE, 166 MILL ST.

Wm. Hillman, GOLD AND SILVER PLATER. All kinds of Old Silver Ware replated and repaired and made to look as good as new at reasonable prices. Orders by mail promptly attended to. All kinds of Carriage Irons plated with Gold or Silver.

NO. 11 GERMAIN STREET. ST. JOHN, N. B.

Farm and Household.

THE WINTER BUTTER

FINE CREAMERY IN ACTIVE DEMAND IN CANADA AND BRITAIN.

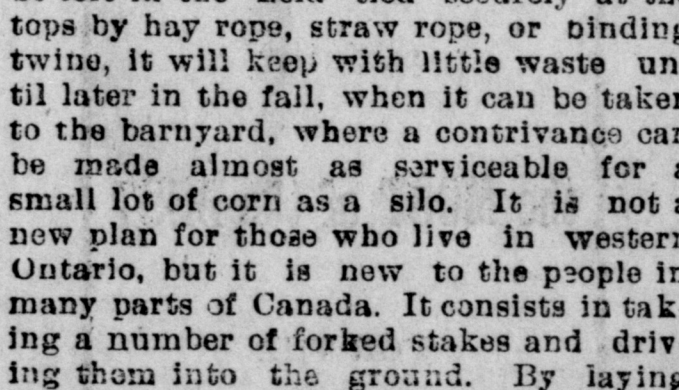
This Fact Makes It Necessary to Use the Most Modern Appliances and to Stimulate Improvements in Production—The Cow, the Stable and the Feed to Give Her.

Since there is an active demand in the home markets of Canada, as well as in Great Britain, for fine creamery butter made during the winter, says Prof. Robertson in his report, and since it is quite practicable to carry on the business in such a way as to produce a good article, which is needed as such further improvements in the methods of producing and handling milk and in the methods of manufacturing and marketing butter as will reduce the cost as low as possible and give the product the highest exchange value at the dairyman's home-end of the business there are difficulties still to be overcome.

A milking cow is a sensitive animal, and responds quickly in her milk yield to favorable or unfavorable conditions. A comfortable stable is essential to profitable winter dairying. The requisites are that the stalls be well lighted, and moderately warm. The temperature should not go below 45 degrees, nor above 65. It should be kept clean and the cows must be kept clean. Carrying the cows once a day in the stable will often increase the yield of milk per cow, and add as much to the net revenue from the add as though the price of butter was raised two cents a pound. An uncomfortable condition will prevent a cow from giving her maximum yield of milk, and will not conduce towards letting milk be of the best quality. Where the cow stables are old and badly constructed, they may be made at least comfortable in a temporary way by nailing boards around the inside and stuffing closely between them and the outside wall with straw.

The crop should be cut in the autumn before there is any risk of frost, which would damage it to some extent, if it came before the cutting was completed. After it is partly dried it may be stored loosely, with the stalks standing on end in a shed, barn or loft. The stalks should never be laid on their sides in large bulk or they will heat and mould. If the corn be left in the field tied securely at the tops by hay rope, straw rope, or binding twine, it will keep with little waste until later in the fall, when it can be taken to the barnyard, where a contrivance can be made almost as serviceable for a small lot of corn as a silo. It is not a new plan for those who live in western Ontario, but it is new to the people in many parts of Canada. It consists in driving the corn stalks can be fed from the end, with very little more waste than when the crop is put in a silo; and the outlay required for stooking or stacking it in that way is very little. Any man can make a contrivance of that kind in a few hours.

HANDY GARDEN MARKER. It insures the setting of Plants at Regular Intervals in Green-house Benches. A convenient marker is shown in Fig. 1 that will insure the setting of plants at regular intervals in greenhouse benches.



A HANDY MARKER. For convenience of explanation let us suppose the greenhouse bench to be 3 1/2 feet wide and the interval between the plants to be seven inches. Select a piece of pine 42 inches long, 3 1/2 inches wide and three-fourths of an inch thick. Bore a three-fourths of an inch hole 3 1/2 inches from each end of the board and others at each seven-inch mark between them (Fig. 2). Drive pegs three inches long into each of these six holes, add a handle and the tool is ready for use. To operate, lay the tool across the bed and press the pegs into the soil, making holes 1, 2, 3, etc., (Fig. 3). Lift and turn the tool at right angles to the row of holes just made, putting the first peg into hole A and pressing, as before, making holes B, C, D, etc. Lift again, and with the first peg in hole B make row B parallel to row A, and so on. The writer has used this tool in transplanting in preparing the soil and plants and can testify to the neatness of the beds so laid off as well as to the speed with which it can be used and the time saved thereby. —M. G. KALNS, in Farm and Fireside.

The Influence of Wheat. The culture of wheat exerts a greater influence upon the commerce of the world perhaps than all other cereals combined. When we take into consideration the number that are engaged either directly or indirectly in this industry we are astonished. First, those that are employed in preparing the soil and plants and can testify to the neatness of the beds so laid off as well as to the speed with which it can be used and the time saved thereby. —M. G. KALNS, in Farm and Fireside.

A Pretty Bed Covering. A very popular covering to take the place of the white spread, and in very good form, is of a soft dimity that is selected to match the colors of the room. Widths of this are sewed together to make the spread, and over the pillows during the day there are placed slip covers of the same material, decked with either a double ruffle going all around the pillow or else a single ruffle edged with lace.

Apple Jelly.—Take apples and wipe and slice them; use seeds, skins and all; cook soft in cider enough to cover them; strain through cloth laid in sieve and boil up a few minutes.

Potato Croquettes.—Two cups of cold mashed potatoes free from lumps, two eggs beaten to a froth, one teaspoonful of melted butter, salt and pepper to taste; form into cakes, roll in beaten egg and cracker crumbs and fry in hot lard.

How To Make Jellies.—Put the fruit in stone jar placed in boiler of hot water. When fruit is sufficiently softened strain through jelly bag, place juice in preserving kettle and allow one pound of sugar to pint of juice. When heating juice place sugar in dish in oven; allow juice to boil 20 minutes, then add heated sugar. Let all come to a boil and remove from fire. Having glasses scalded, pour in brimming full and allow them to stand in the sun for at least a day, or till jelly is thoroughly set; cover with tissue paper saturated with brandy, and over all paste thick white or brown paper.

Tommy, said the teacher to a pupil in the juvenile class, "what is syntax?" "I guess it must be a tax on whiskey," replied Tommy. And the teacher thought he was entitled to a credit of 100 per cent.

COOK'S SURE COUGH CURE.

ings, a woman's first impulse is to improve them. She quietly gives a deft touch here, straightens out a little there and though poverty may be still apparent yet order has succeeded chaos, and she has imparted to everything within her reach some expression of homely comfort. She carries the same instinct into business, and after a month's apprenticeship, if she succeeds at all, is master of the situation. Almost every one can recall instances where women, thrown unexpectedly upon their resources, have developed business qualifications of a very high order which they did not know they possessed and would not have known but for the need of doing something.

A Valuable Recipe.

Here is a recipe that should be cut out and pasted in one corner of the kitchen mirror, where it can be seen for it will save many dollars' worth of time and strength. Slave five cakes of good, hard soap into just enough boiling water to dissolve them nicely. Stir constantly until the soap is dissolved, then add two table-spoonfuls powdered borax, and a scant teaspoon kerosene. Remove the mixture from the stove before adding the kerosene. Stir it well, then pour into a covered stone jar, and use it whenever anything very dirty, either cloth, tinware, wood-work, or iron utensils, is to be cleaned. Apply a little to the outside of your teakettle, while it is hot, using a flannel cloth for the purpose, and see how quickly you can clean it, and how bright it will be. Use a little, also, when cleaning your windows, and you'll never again regard that task as something to be put off as long as possible. For cleaning sinks, washing basins and slop jars, there is nothing that can equal it, and by its use the dish towel can be kept nice and white without rubbing. Put them into a pan of cold water, add enough of the compound to make a good suds, and let them come slowly to a boil. Let them boil until they are sufficiently clean, then rinse them and hang them out. Such work will almost do itself, while one is attending to other duties, and the task of keeping clean is thus robbed of more than one-half its terrors.

Lemons and Their Uses.

We know in a dull sort of a way that lemons are useful, but just how valuable they really are a few of us realize.

A teaspoonful of lemon juice in a cup of black coffee will drive away an attack of bilious headache. These facts help in beautifying one, for who can be beautiful and ailing at the same time? The days are past when the delicate woman with "nerves" was the heroine of all the novels and the "clinging vine" supposed to be admired by all the men.

Lemons taken externally, or rather used, will aid in beautifying any one. There is nothing more valuable for the toilet table than a solution of lemon juice; a little rubbed on the hands, face and neck at night will not only whiten but soften the skin. A paste made of magnesia and lemon juice applied to the face and hands upon lying down for a fifteen minutes' rest will bleach the skin beautifully.

For discolored or stained finger nails a teaspoonful of lemon juice in a cup of warm soft water is invaluable; this is one of the very best manicure aids. It will loosen the cuticle from the finger nails as well as remove discolorations.

Lemon juice in water is an excellent tooth wash. This is about the only thing that will remove tartar. It will also sweeten the breath.

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ESTABLISHED 1791. A. CHIPMAN SMITH, STRUAN ROBERTSON. A. Chipman Smith & Co., Druggists and Apothecaries, No. 1 City Market Building, Charlotte St., Saint John, N. B. KEEP CONSTANTLY ON HAND. Fine Drugs and Chemicals, Materia Medica, Druggists' Sundries, Dye Stuffs, Perfumery, Soaps, Brushes Combs, Etc., Etc.

Farming in the Maritime Provinces. Differs materially from farming in Ontario and the West. Conditions are different and our markets are the same. A product profitable in those sections would not pay the tillage here, and a suggestion valuable to a westerner, would prove disastrous if followed by our farmers. In subscribing for an agricultural publication it is well to bear this in mind. There's only one paper that treats of farming from a Maritime Province standpoint. It is the

Co-operative Farmer. PUBLISHED SEMI-MONTHLY AT SUSSEX, N. B. Sixteen handsomely printed pages every issue, with frequent illustrations of local interest, and of times with several additional pages. Free sample copies from the publishers.

R. D. ROBINSON & CO., SUSSEX, N. B.

NOTICE! Take notice that the firm of CHEYNE & PALMER, of Hibernia, Queens County, have dissolved partnership, and that all debts due said firm are to be paid to T. W. PALMER, who will still continue the business.

Dated at Hibernia, Queens Co., October 24th, 1898.

TAX NOTICE! All School Taxes in School District No. 3, not settled by the first day of November next will be placed in a Collector's hands for collection.

WM. HAMILTON, Secretary to Trustees. Gagetown, Oct. 11th, 1898.

John G. Adams, UNDERTAKER and Funeral Director.

Caskets, in Brocade, Velvet, Broad cloth (Black or White), Rosewood, Walnut, Oak, French Burl and Stained Wood. Highly finished in different Styles and Qualities, All Sizes, Prices Reasonable.

Polished Woods and Cloth Covered Coffins, Robes, Hrouds, and MOUNTING.

A FIRST CLASS HEARSE in connection with White or Black Mountings for Young or Old. Orders from the Country carefully attended to at Moderate Prices.

Opp. Queen Hotel, Fredericton Telephone No. 26.

We Carry a Large Assortment of PICTURE MOULDINGS.

COLWELL'S STEAM GRIST MILL, UPPER JEMSEG, N. B.

This Mill is well equipped with all the modern machinery. Grain of all kind Ground and Cracked at Short Notice

full line of Cracked Grain and Heavy Feed always in Stock, at LOWEST PRICES.

JAMES COLWELL, JR.

John Harvey, PHOTO ARTIST. 164 Queen St., Fredericton

All the Latest Styles of PHOTOS BOY WANTED.

Wanted a boy to learn the printing business. Apply to JAS. A. STEWART

FOR SALE. For sale or will exchange for cattle, a second hand Covered Buggy, in good condition. Apply to E. C. LOCKETT, Young's Cove Corner.

Michael T. Coholan, Merchant Tailor, 126 MILL STREET, ST. JOHN, N. B.

A Full Line of Cloths in stock, Perfect Fit Guaranteed, CALL AND SEE US.

Do You Want a Good Cup of Tea? If so I can suit you both in quality and price.

Splendid Black Tea 15 cents per pound 7 pounds for \$1.00. "Shamrock Blend" 25 cents per pound, guaranteed. Fine Oolong and Green Teas, Teas mixed or blended, to suit customers. All the popular Package Teas always on hand at

W. F. Chapman's, COR. MAIN AND DURHAM STS. North End, St. John, N. B. Country Produce Solicited in Return for Goods.

NOTICE. Notice is hereby given, that under authority of the Act 48 Victoria Chapter 38, the Rector, Church Wardens and Vestry of Trinity Church, in the Parish of Canning, intend to offer for sale, by public auction, on the 29TH DAY OF JUNE, at three o'clock in the afternoon, at an upset price of \$500, a lot of land owned by the said Corporation, situated at Douglas Harbor, in the Parish of Canning, containing 200 acres more or less, bounded on the one side by Asa Belmain, and on the other by John Alle.

Sale will take place on the premises. Terms—Cash—10 per cent upon adjudication—balance on giving the Deeds.

R. W. COLSTON, Auctioneer. JAMES R. MILLER, Church STEPHEN YEAMANS, Wardens.

NOTICE. Notice is hereby given that application will be made at the next Session of the Dominion Parliament, for the granting of a subsidy to the Central Railway Company on its extension from Newcastle to Gibson, opposite Fredericton, and also for the re-vote of the subsidy already granted, between Chipman and Newcastle.

E. G. EVANS, Superintendent. November 18th, 1897.

CROTHERS BROS.' STEAM SAW MILL, Upper Gagetown.

Local Sawing done in First Class Shape and at Reasonable Rates. 150 CORDS 4-FOOT SLAB WOOD FOR SALE VERY LOW.

MONCTON Woolen Mills, SPRING 1898!

I beg to inform my customers and the public generally that I am again handling the products of the above mill, East of the St. John River. Knowing your requirements I have personally selected the largest assortment ever offered in this county. Comprising New and Nobby Styles as well as the usual Staple Goods, made only of Pure Wool, and at prices I never was in a position to offer before.

See our goods and prices before you buy and I feel confident that you will give us the patronage for the coming season that you have so freely bestowed on us in the past.

Yours, Etc. A. D. McLEAN, Narrows, Queens Co.

John McCann, CHEAP GROCERIES. CONSISTING OF..... FLOUR, MEAL, FISH, SPICES OF ALL KINDS, TEA AND COFFEE. Cream Tartar, pure, 24c. per lb. TEA VERY LOW ALSO LIQUORS; (Separate Establishments) INDIANTOWN, N. B.

Farm for Sale. The subscriber offers for sale his farm situated at Otnabog, Parish of Hamstead, Queens Co., containing 60 acres of upland and 20 acres of interval, about 40 acres under cultivation, the remainder well wooded. There is also a new house on the farm. The farm is well watered by springs.

For further information apply to R. S. MAYES, Otnabog, or J. W. DICKIE, Gagetown.