

HEADACHE

Pain back of your eyes? Heavy pressure in your head? And are you sometimes faint and dizzy? Is your tongue coated? Bad taste in your mouth? And does your food distress you? Are you nervous and irritable? Do you often have the blues? And are you troubled about sleeping?

Then your liver is all wrong.

But there is a cure. 'Tis the old reliable



They act directly on the liver. They cure constipation, biliousness, sick headache, nausea, and dyspepsia. Take a laxative dose each night. For 60 years years they have been the Standard Family Pills.

Price 25 cents. All Druggists. "I have taken Ayer's Pills regularly for six months. They have cured me of a severe headache, and I can now walk from two to four miles without getting tired or out of breath, something I have not been able to do for many years." S. E. WALTON, Salem, Mass.

Write the Doctor. If you have any complaint with fever and desire the best medical advice you can possibly receive, write the doctor freely. You will receive a prompt reply without cost. Address: Dr. J. C. Ayer, Lowell, Mass.

YOUR BEST MOVE

Is to move in the direction of our Store, where you will find a choice offering in

Carpets, Oil Cloths, Rugs, Cornice Poles, Portieres.

ART SQUARES,

In BRUSSELS, TAPESTRY, WOOL, UNION and HEMP.

Furniture.

A. HENDERSON FURNITURE CO., LIMITED,

Woodstock, April 8th, 1902

UNDERTAKING.

JUST RECEIVED

AT

CARR'S, HARTLAND,

The Largest Importation of

British & Foreign Dry Goods

Ever Imported to the village at one time.

Plain and Fancy Dress Goods, Linen Goods, Ribbons, Art Muslins, Piques, Lace Curtains, &c. Prints, Cretones, Silk Squares, Yachting Carpets, Oil Cloths, Linoleums, Floor Mats, &c.

Don't purchase until you have seen our Goods. Buy from us and save money.

J. T. G. CARR, HARTLAND.

Cook's Cotton Root Compound. Is successfully used monthly by over 70,000 Ladies. Safe, effective. Ladies ask your druggist for Cook's Cotton Root Compound. Take no other, as all mixtures, pills and imitations are dangerous. Price, No. 1, \$1 per box; No. 2, 10 degrees stronger, \$2 per box. No. 1 & 2, mailed on receipt of price and two 3-cent stamps. The Cook Company Windsor, Ont. No. 1 and 2 sold and recommended by all responsible Druggists in Canada.

No. 1 and No. 2 are sold in Woodstock by Gordon Bros., Druggists.

A Lesson in Butter-Making to Secure Profitable Home and English Markets.

Department of Agriculture, Ottawa.

Canada enjoys the unique position of being unable to suffer from over-production so long as she tops in quality, as she can do, all competitors, without more than the use of ordinary diligence, care, and prudence. To get trade, a country must supply a want, and to make that trade permanent that want must be supplied at a standard of quality superior to its competitors, or at a price lower than theirs. Canada produces what Great Britain and the rest of the world cannot do without; but, while she sells it at a market rate favorable to herself and acceptable by her customers, she is not making the most out of her latent material wealth. Her farmers and commercial men are not yet educated up to the operation. And it is not "Grand-motherly legislation" for the Agricultural Department of the country to lead them towards greater prosperity than has been enjoyed heretofore.

Frequently one hears complaints about thread-like streaks appearing in butter. If the salt be added to the butter while the latter is still in the granular condition and not in too large quantities at a time, so that it may dissolve quickly and be distributed throughout the mass of butter to some extent before working begins, there will not be so much trouble from streakiness. If, however, working is begun before any salt has been added, as is sometimes the practice, the salt is then thrown on the smooth surface from which the water has been removed, and the result is that the salt does not dissolve readily but remains for some time in a partly dissolved layer between the surface of butter. There is, probably, a sort of bleaching of the butter by the chemical action of the salt in such strong solution, the effect remaining in the shape of white streaks when the undissolved salt finally disappears.

"Mottled" butter is a different thing altogether, although it is also the result of not having the salt evenly distributed throughout the mass of butter, either through careless addition of the salt, insufficient working, or working at unsuitable temperatures. The parts which contain the most salt have the deepest color; this is the natural effect of the addition of salt to butter in proper quantities. It is when the salt and the butter come together in layers, and remain so for some time, that the bleaching occurs which causes the "streakiness."

As Mr. J. A. Ruddick, chief of the dairying division, has pointed out, time after time, the commercial value of Canadian butter can in no way be more easily advanced than by paying the utmost attention to finish and appearance. Use good parchment paper so as to fully protect your product. Avoid slovenliness in putting up butter for exportation; use black and not red stencilling, because in the British markets red stencilling is the outward and visible sign of inward "milled," "ladlestock," or very inferior grades of butter.

By this we do not advise black stencilling on qualities which really should be marked "red," for if the factories would follow the practice of putting a distinguishing mark on all packages of dairy produce which is inferior in quality it would be greatly to their advantage. Many a shipment of cheese or butter of passable quality except for a few "culls" is condemned wholesale because the trier happens to drop on the inferior samples. These "culls" are sometimes included among the good in the hope that they may escape detection. But this has become well nigh impossible, and the best advice to all is "Don't try it on?"

The Color Produced by the DIAMOND DYES

Are Admired by all Who Have a Taste for Color Beauty.

The colors produced by the Diamond Dyes on all wool, mixed goods and all cotton goods are admired by all ladies who have a taste for color beauty. There is a depth, fullness and richness in Diamond Dye colors that manufacturers of other home dyes have never been able to produce.

Garments and material dyed with the Diamond Dyes show clear and perfect colors that stand as long as the goods hold together. Colors produced by the common package dyes are dull, muddy and streaked, giving full proof of adulterations and worthless coloring ingredients. When it is generally understood that Diamond Dyes, with all their superior qualities and a guarantee of perfect work, are sold at same price as the poorly prepared dyes, it will be a difficult undertaking to find a woman who will risk her goods with the dangerous adulterations put up in imitation of the Diamond Dyes.

Send your address on a Post Card to the Wells & Richardson Co., Ltd., 200 Mountain street, Montreal, P. Q., and you will receive post paid full range of designs in the new Diamond Dye Mat and Rug Patterns.

The possibilities of the export butter trade are limited only by the available supply, provided the quality be honestly and constantly maintained at "exceller." This is shown by the fact that while in 1890 the export butter trade of Canada amounted only to \$340,131, a year ago it exceeded \$5,100,000; and the exports of butter in 1901 was nearly double that of 1900, and exceeded in value those of any previous year.

During the last summer there was a falling off in Canadian butter exports, brought about by the comparatively high prices which our cheese was fetching; for as cheese was paying better than butter the factory men kept on making it. Today there is a loud cry in Great Britain for Canadian butter of high quality, and, if our dairymen respond expeditiously, 1902 will be the "banner" year in Dominion history so far for butter exports.

A need in the butter business is better buildings in the creameries—improvements in construction, in their drainage appointments, and in their equipment. These changes must be effected or we cannot expect to hold a prominent place in the markets against our progressive Danish, New Zealand, Victorian and Russian, and other competitors.

It is necessary, also, to provide for pasteurizing the cream from which butter is to be made for export. Among the various minute and low forms of life which are present as germs in milk and cream there is that constant struggle for survival which in a cultivated field goes on between weeds and useful plants. The careful farmer tills the soil to kill weeds and then sows pure seed for the crop he desires. The butter-maker follows a similar course where he pasteurizes milk or cream, and then puts it into a pure "starter" to yield the desired flavor. Pasteurization does not destroy all the germs in milk or cream any more than cultivation eradicates all the weeds, but pasteurization destroys about all of those which are injurious to the quality of dairy products. The condition thus created gives the germs of fermentation or souring which are introduced by the "starter" a good chance to become the prevailing if not the only ones; so that the flavors which are the result of ripening or souring are those characteristic of the germs of the "starter." The latter treatment should be such as to prevent any germs which bring about decay or nasty flavors from becoming active in the butter; and this is the use of cold storage.

The process of pasteurizing consists of heating the cream to a temperature of 158 to 160 degrees Fahr., and cooling it rapidly to the ripening temperature, by the use of some special cooling apparatus. Wherever this has been carried out properly in Canadian creameries the results have given better keeping qualities to the butter, and have remedied faults in flavor in cases where taints of various sorts have previously been troublesome.

When only the quality of the butter has to be considered it is sufficient to pasteurize the cream after separation; but when it is also desired to lessen the danger of spreading diseases by means of the skim milk it is necessary to heat the milk before separation, and cool the skim milk and cream afterwards. A temperature of 155 degrees Fahr. is sufficient to destroy disease germs likely to be found in milk; and while milk may be heated to that temperature, without proper appliances and handling, without giving any objectionable flavor to the butter made from it.

In making butter from pasteurized cream the preparation and use of the "fermentation starter" are important parts of the operation. About two parts of skim milk are heated to 205 degrees Fahr. and held at that point for ten minutes, after which the milk is cooled to 80 degrees Fahr. by pouring from one vessel to another, exposed to the atmosphere of the buttermaking room. It is then left in a tightly closed glass jar at ordinary atmospheric temperature, in summer from 60 to 75 degrees, until it is coagulated and has a mild lactic acid flavor. This method can only be successful when the atmosphere to which it is exposed is free from germs which cause undesirable odors and flavors. When the 'culture,' as this is called, has been prepared, a quantity of skim milk, which is pure, sweet and free from taint, should be heated to 150 degrees Fahr. and left at that temperature for ten minutes.

It may then be cooled to a temperature of from 60 to 70 degrees Fahr., when a portion of the 'culture,' as already described, at the rate of from 5 to 10 per cent should be added to it and well mixed with it. That is the 'fermentation starter.' It should be left to ripen at a temperature not exceeding 70 degrees Fahr. When it has become distinctly sour and is nearing the point of coagulation, further development should be checked by lowering the temperature. The 'starter' may be added to the cream at the rate of from 0 to 6 per cent of the quantity of cream to be ripened. In every case where the cream has become tainted, if the

taint be of fermentation origin, a larger quantity than usual of the fermentation 'starter' should be added. This will check the taint and leave the particular fermentation of the 'starter' to be the prevailing one in the cream and butter. To be the most effective the 'starter' should be added to the cream very soon after it has coagulated. After that point has been reached it deteriorates in activity as a 'starter,' and undesirable flavors are apt to develop in it.

APPALLING CATASTROPHE.

FEARFUL LOSS OF LIFE IN MARTINIQUE; 40,000 DEATHS.

San Juan De Porto Rico, May 9.—The cable here have received advices from the Island of Martinique that a schooner which has arrived there from the Island of Martinique reports that over 40,000 people are supposed to have perished during the volcanic disturbance in Martinique. The cable repair steamer Grappler was lost with all hands during the eruption of Mont Pelee at St. Pierre, Martinique. The Grappler was one of the first ships to disappear.

Paris, May 9.—The colonial minister, M. Decrais, received this evening two cable messages from the secretary general to the government of Martinique, sent at 5 p. m. and 10.30 p. m. yesterday. The earlier cable reported that the wires were broken between Fort de France and St. Pierre, but it was added, in view of reports that the eruption of Mont Pelee had wiped out the town of St. Pierre, all the boats available at Fort de France were despatched to the assistance of the inhabitants of that place.

The second despatch confirmed the reports of the destruction of St. Pierre and its environs and shipping by a rain of fire, and said it was supposed that the whole population had been annihilated with the exception of a few injured persons rescued by the cruiser Suchet.

A despatch to the Daily Mail from Point-a-Pitre, Island of Guadeloupe (French West Indies), dated yesterday, says:—

"The Mont Pelee crater ejected yesterday molten rocks and ashes during three minutes and completely destroyed St Pierre and the districts within a four mile radius. All the inhabitants were burned. About eight persons from the Roraima (of the Quebec steamship line) were saved by the French cruiser Suchet. The inhabitants of the southern districts of the island, who were dependent upon St Pierre for provisions, are menaced by famine."

A despatch to the Daily Mail from Jamaica says: "The first intimation of a disaster at Martinique was the breaking of the cables on Tuesday. The French cable to Martinique from Puerto Plata was broken on Wednesday. Cable communication with all the northern islands is stopped."

The survivors of the British steamer Roddam describe the scene at St. Pierre as being glimpses of Hell, beggaring description. The Roddam's men were killed chiefly by molten lava.

The Roraima was wrecked in a terrible upheaval of land and sea. The whole crew perished.

Two ships were lost with all on board in an attempt to approach Martinique."

A Pipeful of "Amber" Plug Smoking Tobacco will burn 75 minutes.

"Test it?"

"Save the Tags, they are valuable."

Log Driving Company.

The annual meeting of the St John River Log Driving Co. was held at Fredericton last week.

The accounts of the past year were submitted by the secretary treasurer J Fraser Gregory, and passed. The balance on hand after paying all expenses and charges is about \$2,000.

Considerable dissatisfaction was expressed at the meeting, as it has been among the lumbermen, with the way in which the driving was done last season. A balance of \$2,600 was withheld from the contractors for the corporation drive, Messrs Morrison & Noble, and the meeting agreed that this balance should be paid in full to Mr Morrison, who has bought out the share in the contract held by the late Mr Noble.

It was decided to put an inspector of driving upon the river this season, he to be appointed by the directors. Officers and directors were elected as follows:—

President—A H F Randolph. Secretary—J F Gregory. Directors—Messrs F H Hale, E N Murchie, R A Estey, Donald Fraser, jr.

The company drove about one hundred millions of lumber last season, all of which was rafted at Fredericton and Springhill. The expense of driving was about \$15,000.

Be a SENTINEL reader and you will get all the latest local news.

Itching Skin

Distress by day and night—

That's the complaint of those who are so unfortunate as to be afflicted with Eczema or Salt Rheum—and outward applications do not cure. They can't.

The source of the trouble is in the blood—make that pure and this scaling, burning, itching skin disease will disappear.

"I was taken with an itching on my arms which proved very disagreeable. I concluded it was salt rheum and bought a bottle of Hood's Sarsaparilla. In two days after I began taking it I felt better and it was not long before I was cured. Have never had any skin disease since." Mrs. Ida E. Ward, Cove Point, Md.

Hood's Sarsaparilla rids the blood of all impurities and cures all eruptions.

'Brooks,' said Rivers, that's the second time I've heard you use the phrase "aching void." I wish you would tell me how a void can ache.

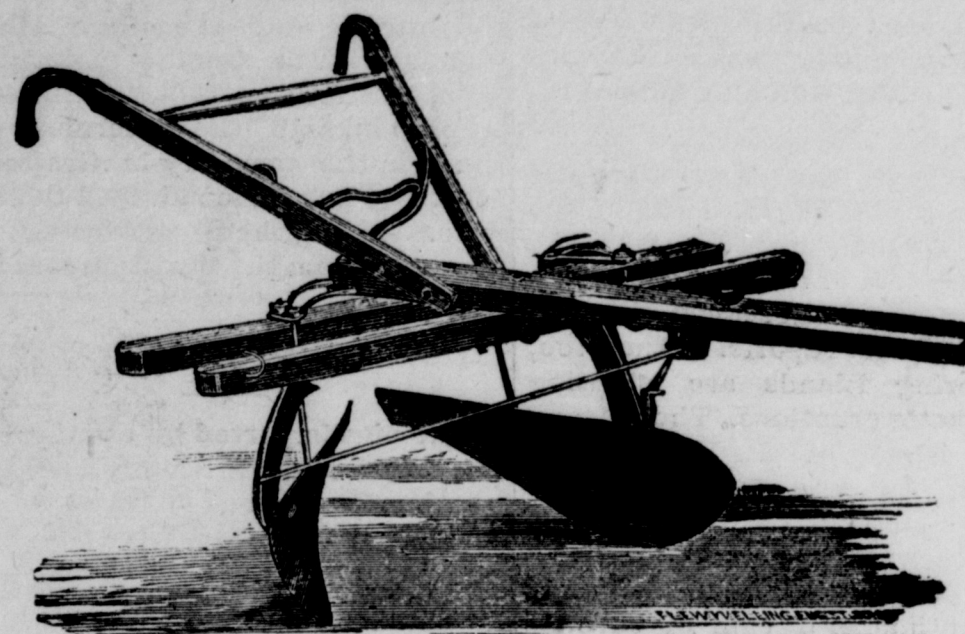
'Well,' said Brooks, reflecting a moment, 'not to speak of a hollow tooth, don't you sometimes have the headache?'

'I wish you'd pay a little attention, roared counsel to a witness who, in cross examination had been giving him irrelevant answers.

'I am paying as little as I can,' the witness calmly replied.

Rev Goodman: Mr Slick, our Sunday school superintendent, is a tried and trusted employe of yours, is he not?

Banker: He was trusted and he'll be tried, if we're only fortunate enough to catch him.



HORSE HOES

With either Steel or Cast Iron Mould Boards.

Small & Fisher Company, L'td

CUSTOM TAILORING.

That you will find here the largest and best assortment of Woollens, the most tempting Prices, the most accurate Styles and Superior Workmanship, is understood. Gentlemen wearing our Garments are our best advertisers—they come back and bring their friends. Absolute Perfection is a characteristic of all goods turned out here. The Fit must be Right, the Tailoring must be Right, the Material must be Right.—We are making Clothes to-day for the best dressed men in New Brunswick—the solid, substantial men, who want the best they can get and are willing to pay a fair price for them—yet our Clothes are not all high priced. We're making some bang up Business Suits as low as \$13 and \$14. Come and see us, even if you don't buy.

R. B. Jones

Great Bargains

IN CHINA AT L. A. Vanwart's.

103 MAIN STREET.

This stock must be sold by May 1st, and some excellent Bargains may be secured before that date.

RELIABLE AGENTS WANTED.

We want at once trustworthy men and women in every locality, local or travelling, to introduce a new discovery and keep our show cards and advertising matter tacked up in conspicuous places throughout the town and country. Steady employment year round; commission or salary, \$65.00 per month and expenses, not to exceed \$2.50 per day. Write for particulars. Postoffice Box 37, INTERNATIONAL MEDICINE CO., LONDON, ONT.

Stylish Spring Jacket.

To any one who will mention the SENTINEL and send us 25 cents we will forward immediately the pattern of an advance Paris style for a Spring Jacket.

Address The Morse-Broughton Co., Publishers of L'Art de la Mode, 3 East 10th Street, New York. Single copies of L'Art de la Mode, 3c.

New Cash Store

LAKEVILLE.

CARVELL BROS.

Have commenced doing a business in

GENERAL DRY GOODS, GROCERIES, BOOTS AND SHOES, HARDWARE, &c.

They find it to the advantage of both customers and themselves that the business be conducted on a Strictly Cash Basis. All kinds of COUNTRY PRODUCE TAKEN in Exchange for Goods at Highest Cash Prices. CARVELL BROS., Lakeville, March 27, 1902—1415.

Subscribe for the SENTINEL.