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**READ THIS!**  
Having returned home from an extended  
visit through American cities, and while  
away visited many of the leading carriage  
and sleigh manufactories and noticed the  
latest styles, I will be prepared at the old  
stand of Joshua F. Black at Richibucto to  
fill all orders entrusted to me giving the  
public the benefit of what I saw when  
away.  
Repairing in all branches will be promptly  
attended to.  
A full line of caskets and coffins kept  
on hand.  
ODDER K. BLACK.

## THE GREAT NORTH SHORE ROUTE!

The Best, Surest, Safest,  
Quickest Route by which  
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## THE REVIEW.

The regular news express  
to the homes of all the  
people, and most direct  
line to the pocketbooks of  
buyers everywhere.

See that your Advertisement is  
ticketed via THE REVIEW.

**Her Voice.**  
Her voice was low and sweet, a most com-  
mendable thing in a woman.—Shakespeare.

I met her in the crowded car,  
But scarce a second glance she won,  
For there was nothing in her air,  
Of tan, and beauty had she none.

Her dress, though modest, trim and neat,  
Hung on a figure far from plump,  
And like two flatfish were her feet,  
Her arm, the handle of a pump.

Her bosom had not beauty's swell,  
Of rymic heave like ocean wave,  
The eyes beneath my glance that fell,  
Seemed sorrow in their depths to have.

I met her in her cottage home,  
A greeting kind and warm she gave,  
But then a something filled the room,  
That like a burst of sunlight gave.

A glow of pleasure all divine,  
A sense of rest, a languorous spell,  
Like mists of fancy, which refine  
The gifted heart in which they dwell.

As rippling water in the glen,  
Where shady trees so tone the light,  
That less it seems the haunt of man,  
Than of the spirits pure and bright.

Who labored, struggled, fought on earth  
And by such conflict won the right  
To rest in joy and quiet mirth,  
'Tween garish day and sombre night.

So flowed the magic dulcet tone,  
So soft, so clear, so sweet, so low,  
And sure it seemed from Heaven alone  
Could music rare so 'tively flow.

Forgot were figure, form and face,  
The air distract, the beating queer,  
While indistinct grew time and space,  
I seemed alone the voice to hear.

It pierced the mystic line that bounds  
'Tween matter, realm and spirit sphere,  
And in my soul the marvelous sounds,  
As in a dream I seemed to hear.

My soul, compelled by mystic power,  
Its homage laid before her feet,  
I date my heaven from the hour,  
When I with beauty's queen did meet.

—C. C. C.  
Kingston, Jan. 14th, 1893.

**A St. Catharines Miracle.**  
AN OLD AND ESTEEMED CITIZEN  
RESTORED TO HEALTH  
AND STRENGTH.

**Mr. C. W. Hellem, Sr., Relates the Particulars of His Sufferings and Relief to a Standard Reporter—Advice to Other Sufferers.**

St. Catharines Standard.  
Casually, the other day, the Standard  
learned that Mr. C. W. Hellem, sen., one  
of the oldest and most respected citizens  
of St. Catharines, had been restored to  
health after years of suffering, in a man-  
ner bordering on the miraculous. The  
editor of this paper had known Mr. Hel-  
lem for years, and he was anxious to hear  
from him the story of his wonderful re-  
covery. He had not seen Mr. Hellem  
for some months, but met with a very  
warm welcome when he told the errand  
upon which he had come. Mr. Hellem's  
home is on the corner of St. Paul and  
Court streets, and he is well-known to all  
our older residents as a citizen of the high-  
est integrity, having lived in this city since  
1833.

"I have had rheumatism," said Mr.  
Hellem, "more or less for the past twenty  
years, which often got so painful that I  
could not get about at all. I had been  
to all the doctors here and to some in Tor-  
onto and Buffalo, but I could not get re-  
lief worth speaking about. Five years  
ago I went to Welland and took a vapor  
bath, and felt so much relieved that I took  
two more. The relief, however, was only  
temporary, and four years and a half ago  
the lameness and pains came on again and  
so completely used me up that I could  
hardly do anything. I applied to a num-  
ber of doctors for treatment, and two of  
them treated me, but without relief. My  
age, they said, was against me; that if I  
were a younger man there might be some  
hope for me. I was 84 last October. I

## LADIES, ATTENTION!

### DO YOU KNOW

That K. Bezanson, of Moncton, can  
show you a greater variety of beautiful  
designs in

### GOLD WATCHES,

than any other dealer in this province.  
This is one of his specialties, and if you  
can possibly arrange to see his stock, you  
will decide at once

### WHERE TO BUY YOUR GOLD WATCH.

Terms of payment will be made to suit  
the purchaser.

then discontinued the doctor's treatment  
and about a year ago got a box of Dr.  
William's Pink Pills for Pale People and  
used them without feeling any benefit and  
quit. This spring I used another box  
without any effect and again stopped. You  
see I expected too much and seemed to  
think that a box of Dr. William's Pink  
Pills ought to do what years of doctoring  
did not do. In July I read about the case  
of Mr. Condor, of Oakville, who had used,  
I think, about eighteen boxes. When I  
read that he was so fully cured that he  
was able to work again, and even play  
base ball, I took courage and saw that I  
had not before given the pills a fair trial.  
I then got half a dozen boxes and was on  
the fifth box before I felt any beneficial  
effects. I now began to feel my appetite  
returning, and my knees and ankles began  
to gain strength. From that out I con-  
tinued to improve until the time of the  
county fair, when I went down there in  
company with others and went the rounds  
seeing the stock and other exhibits. I  
tried to keep up with them and walked so  
much that day that I felt some bad effects  
afterwards. But I now knew where to  
look for relief and continued using Dr.  
William's Pink Pills, and ever since have  
felt a steady improvement. My legs have  
gained strength wonderfully, and the doc-  
tors tell me that if I was a younger man  
I would be still more benefited. My  
general health has also improved very  
much. About six weeks ago I was in Tor-  
onto and walked fully five miles that day,  
something I could not have done before.  
In fact I feel so much better that I have  
taken a two year old mustang colt to break  
it in." At this point Mrs. Hellem, the  
life partner of the venerable gentleman,  
who had come into the room while Mr.  
Hellem was relating his story, said that  
a friend, when he heard that Mr. Hellem  
had taken a colt to break, said he was go-  
ing to commence using Pink Pills too.  
Then the lady noting the Standard man  
writing at the table asked Mr. Hellem if  
all this was to be published.

"Yes," said Mr. Hellem, "if there are  
any other poor creatures who are suffer-  
ing as I have done I would be glad to have  
them know the great good Dr. William's  
Pink Pills have done me, and be benefit-  
ed in the same way. I am glad to have  
my experience published for the benefit it  
may do to others, and I cannot too strong-  
ly recommend these great pills." In reply  
to an enquiry Mr. Hellem said he had  
taken three half dozen boxes since he be-  
gan to take them regularly and was now  
using the fourth half dozen.

The Standard reporter called upon Mr.  
A. J. Greenwood, the east end druggist,  
whose store is only a few doors from the  
residence of Mr. Hellem, to enquire how  
the sale of Dr. William's Pink Pills stood  
in regard to other proprietary medicines,  
and incidentally to enquire what he  
thought of their effects in Mr. Hellem's  
case. "Pink Pills for Pale People have  
a great sale," said Mr. Greenwood, "and  
I am continually asking for them. With  
regard to Mr. Hellem's case I knew that  
for years he had suffered from rheumatism  
and other diseases and that he was thor-  
oughly run down. He now speaks very  
highly of Pink Pills though at first he did  
not think they were doing him any good,  
but that may be accounted for by the  
hold the disease had on his system. He  
now feels like a young man and is able to  
attend the various animals, horses, etc.  
After he had taken about a dozen boxes  
he came into the store one day and start-  
ed to dance around like a school boy.  
"What's the matter," I exclaimed, per-  
fectly astonished, and with happiness ring-  
ing in every tone of his voice, he called  
out, "O, I'm young again; I'm young  
again." He ascribed as the reason for this  
that Dr. William's Pink Pills had perform-  
ed the miracle. He had frequently told

me that he had tried doctors without any  
avail. My sales of Dr. William's Pink  
Pills are constantly increasing, and all  
agree that these excellent little pills are  
beyond praise. There are many people  
in this district who have cause to be thank-  
ful they tried Pink Pills."

### Covey, Bevy, Flight and Flock.

Different terms are applied to different  
groups of animals. The following are  
examples:

- A covey of partridges.
- A nid of pheasants.
- A wisp of snipe.
- A bevy of quails.
- A flight of doves or swallows.
- A muster of peacocks.
- A siege of herons.
- A building of rooks.
- A brood of grouse.
- A plump of wild fowl.
- A stand of plovers.
- A east of hawks.
- A watch of nightingales.
- A clattering of choughs.
- A flock of geese.
- A swarm of bees.
- A school of whales.
- A shoal of herring.
- A herd of swine.
- A skulk of foxes.
- A pack of wolves.
- A drove of oxen.
- A troop of monkeys.
- A pride of lions.
- A sleuth of bears.

### The Testimonials

Published on behalf of Hood's Sarsa-  
parilla are as reliable and as worthy your  
confidence, as if they came from your  
best and most trusted neighbor. They  
state only the simple facts in regard to  
what Hood's Sarsaparilla has done, always  
within truth and reason.

## A NEW YEAR! A NEW SPACE! What will be The Result in dry goods. Daniel & Robertson, LONDON HOUSE RETAIL, Corner Charlotte and Union Sts., St. John, N. B.

Well Tested Recipes.  
**FRIED SWEETBREADS.**—After they are  
parboiled and cold, split in halves and cut  
into pieces as large as very large oysters,  
wipe dry and dip in beaten egg, then in  
fine cracker crumbs, fry in hot lard or  
butter same as oysters, sprinkle with salt  
before dipping in egg. Serve hot; garnish  
with parsley.

**"GUESS" CAKE.**—Take one and one-half  
cupfuls of sugar, one-half of a cupful of  
butter beaten to froth, two eggs well  
beaten, one cupful of milk, two teaspoon-  
fuls of baking powder, and extract of  
lemon for flavor. Sift in just enough  
flour to pour nicely. Bake in a moderate  
oven.

**FRENCH TOAST.**—One egg, well beaten,  
and added to one pint sweet milk. Cut  
the crusts from thick slices of bread, dip  
them into the milk, and then into fine  
bread or cracker crumbs. Heat fresh lard  
or butter in a frying-pan and fry the slices  
of bread a nice brown. Serve hot, with  
or without powdered sugar.

**COCONUT CONES.**—Beat the yolk of  
one egg; add half a pound of sugar and  
a pound of grated coconut with the  
stiffly-beaten whites of two eggs. Drop  
by teaspoonfuls on sheet of buttered paper  
placed on tins. Round each little cake  
up in the shape of a cone, and set in a  
cool oven for half an hour.

**BUTTERMILK CRULLERS.**—Half a cup-  
ful of butter and lard mixed, two cupfuls  
of buttermilk, three eggs, one cupful  
white sugar, one teaspoonful of salt, and  
one of soda. Beat well, and add flour  
enough to make a soft dough. Roll out,  
cut in shape, and fry in hot lard. These  
crullers will only be good when fresh.

**CREAM CANDY.**—Put a pound of sugar  
in a saucepan with a teaspoonful of water,  
a tablespoonful of gum-arabic water and  
stir over the fire until the sugar dissolves;  
then boil without stirring until the syrup  
will harden when dropped in cold water.  
Take up, pour in grease plates and pour  
over it a teaspoonful of vanilla. Let cool  
and pull until white. Cut in sticks, put  
in a deep dish and cover; let stand two or  
three days before using.

**SCALLOPED OYSTERS.**—Butter a baking  
dish; fill it with alternate layers of rolled  
crackers and oysters; over each layer of  
oysters spread bits of butter and dash  
pepper—not salt, as it will shrivel them.  
Heat the liquor of the oysters, add to it  
one teaspoonful of cream, season to taste and  
pour over the oysters. Set in a moderate  
oven and bake nearly an hour. A famous  
dish in our state.

**TOMATO STEW.**—Two cupfuls of cold  
chopped meats—two kinds may be used  
as veal and ham or beef and pork—one  
small onion, chopped fine, one cupful cold  
stewed tomatoes. Brown a lump of  
butter in your skillet; rub two scant  
tablespoonfuls flour into this; add a few  
drops at a time, half a pint of cold water;  
then your tomatoes and onion; season  
well. Boil five minutes; add the meat;  
simmer ten minutes and serve hot on a  
meat platter garnished with bits of toast.

**DELMONICO PUDDING.**—Boil one quart  
of milk over a slow fire, stirring often;  
stir in the yolks of four eggs, well beaten,  
four tablespoonfuls of corn starch wet  
with milk, five tablespoonfuls of sugar,  
and a pinch of salt when the mixture  
thickens, pour it into a tin kettle, set in  
cold water on ice, to prevent curdling;  
beat the whites of the eggs to a froth; add  
four tablespoonfuls of sugar and one  
ounce of vanilla; put the pudding in a  
baking-dish, frost with the egg, and then  
brown in the oven.

**PLUM PUDDING.**—One cup of suet; one  
cup of milk, one of molasses; two tea-  
spoonful of ginger; one-half teaspoonful  
of ground cloves, same of nutmeg. Mix  
well; add flour to make a stiff batter with  
one teaspoonful of baking powder sifted  
through it. Last of all, one cupful and a

half of raisins, currants and citron, well  
floured. Put in a well-floured bag and  
drop into a kettle of boiling water; for  
the first hour, turn your bag every ten  
minutes, after that every half hour is  
often enough. Boil three hours.

**OYSTER OMELET.**—Four eggs, one small  
cupful of milk; butter the size of a wal-  
nut. Beat the yolks of the eggs until  
they are a smooth paste; pour in the milk  
by degrees; season to taste; beat the  
whites of the eggs very stiff and whip them  
in. Heat a large skillet and let the butter  
melt in it; pour in the mixture; move  
the egg away from the sides of the skillet,  
with a knife, until the egg is "set".  
Take one large cupful of oysters; put in  
a pan with a lump of butter, season to  
taste. Put the omelet on a hot plate and  
spread the oysters on it; serve immedi-  
ately.

**PORK CHOWDER.**—Chop one onion very  
fine; boil one or two beets and one dozen  
potatoes; pare and slice together in a dish  
with the chopped onions raw; melt one  
large spoonful of butter and pour over  
the whole, together with half a cupful of  
warm vinegar; season with pepper and  
salt. Have ready to accompany this dish  
half a dozen slices of salt pork, cut thin,  
and fried tender. Then, when done, take  
out of the frying pan and dip in a batter  
made of three eggs well beaten one table-  
spoonful of milk (sweet) and one cupful  
of flour mixed with half a tablespoonful  
of baking powder. Fry in the pork fat  
and serve warm.

**WHEAT FRITTERS.**—Into a large bowl  
or dish break three eggs, beaten very light.  
Add one large kitchen spoonful of sour  
cream and a little salt. Two teaspoonfuls  
of sweet milk—and one small teaspoonful  
of soda. Add four teaspoonfuls of sifted  
flour, after stirring into it half teaspoonful  
of cream tartar. Beat all together  
thoroughly. Have the lard in which to  
cook them nice, sweet and hot. Drop in  
spoonfuls in the boiling lard. Take up  
carefully the very moment they are done  
for which use a wire spoon, and drain  
in a hot colander. Sift over them powder-  
ed sugar, and serve hot with maple syrup.

**PUFF BISCUIT.**—People so often get  
tired of plain biscuit; this is a nice way to  
make them for a change: One pint and  
a half of flour; three teaspoonfuls baking  
powder and one of salt; one tablespoonful  
of lard; one and a half cups of milk.  
Chop the lard through the flour, sift in  
salt and add the milk. Roll out quickly,  
touching as little as possible. Cut in  
rather large circles, spread one-half of the  
circle with butter, then fold the other  
over it; bake fifteen minutes. If you  
choose, you can sprinkle sugar on the top.

**ALMOND CAKE.**—Three cupfuls of flour,  
which should be sifted twice after measur-  
ing; one cupful of white sugar  
and one of butter, creamed together;  
the whites of eight eggs; one tea-  
spoonful of cream of tartar and half  
that quantity of soda; one teaspoonful of  
almond extract. Beat thoroughly.  
Blanch a cupful of shelled almonds by  
throwing them into boiling water to re-  
move the skin, dry, chop fine, and dredge  
with flour. Stir into your cake; pour the  
mixture into a buttered pan and bake  
nearly an hour.

**One Minute Cure for Toothache.**  
Toothache, the most common and one  
of the most painful affections, is instantly  
cured by the application of Polson's  
Nerviline. Polson's Nerviline is a com-  
bination of powerful anodynes, and it  
strikes at once to the nerves, soothing  
them and affording in one minute total  
relief from pain. Mothers, try it for  
your children's toothache. Nerviline is  
sold in 10 and 25 cent bottles by all  
druggists.

An old family physician first recom-  
mended Johnson's Anodyne Liniment; for  
colds, coughs.