

**A FLOOD OF LIGHT**

equal to 700 candle lights and comparable only to the light of noon day sun, yet soft and restful to sew or read by, such is the light of the

**AUER GAS LAMP**

It makes and burns its own gas—is cheaper than oil and as easy to manage—though eight times as bright. Gives out very little heat. Our free catalogue gives full particulars. Write for it.

**AUER LIGHT CO., MAKERS, MONTREAL.**

**ANCIENT HEN FRUIT.**

ONLY KIND FOR WHICH NEW YORKERS ARE WILLING TO PAY.

A Posttryman Declares That the Dwellers in the Metropolis Will Not Give Up the Price Necessary to Secure Newly Laid Eggs.

"New York doesn't want fresh eggs," said a posttryman who knows to a group of city friends. They professed to doubt what he said, which moved him to remark:

"If you don't believe that is true, you try and furnish fresh eggs to the New Yorkers who are just yearning for them, as I have done, and see if the yearners are willing to pay you a price that will enable you to buy your daily bread, to say nothing of the butter. You all like fresh eggs, of course, and perhaps you will pay a half way decent price for them for a short time during the winter, but what about the rest of the year?"

"Have you ever stopped to think that the man who is able to supply you with fresh eggs during the winter has had to spend a great deal of time in studying up that particular subject? Are you aware that he has been obliged to breed a lot of hens during the spring and early summer and that he has had to feed and care for them for six months without getting one cent in return? Have you stopped to think that he must carry a stock throughout the year in order to have the fowls laying when you want eggs, and he must house his fowls in warm and expensively built coops? And, above all else, understand when I say a fresh egg I mean an egg that is no more than a day old when it is served to you."

"How many times have you eaten an egg here that was not more than a day old? Why, there are people in the country who make a specialty of sending into New York what they consider fresh eggs, which are anywhere from three days to three weeks old."

"I think you ought to understand that the eggs sold in New York as 'strictly fresh' are any old age. The farmer's wife saves them until she has a goodly number to sell at the local grocery or to make a fair showing when the egg collector comes around, for there are men who make a business of gathering eggs. They have routes laid out through certain territory, and they traverse them once every two weeks. Thus, as you can see, the eggs are at least two weeks old on the average before they get into the hands of the collector."

"The collector keeps them in a cellar until he gets enough together to justify him in making a shipment to the city, which may be anywhere from one to three weeks, depending on the time of year. Then when the commission man receives them here he keeps them a few days until they are sold, so that your fresh eggs come dangerously near to being a month old. That's why I can understand that the egg dealer—and he happens to be one of the biggest men in his line in the town—said he considered every egg fresh that didn't hatch while in transit to the city."

"Now, let me tell you why I believe New York doesn't want fresh eggs at a fresh egg price, if it wants them at all. I shipped eggs into the city that were not more than three hours old when they were placed in the hands of the consumer here. I suppose you never before heard of eggs so fresh as those getting into New York? It's a fact nevertheless. When the eggs left my place, many of them had only a few minutes before been taken from the nests and were still warm. The trip on the cars occupied a little more than an hour, and within another hour or so the express company had delivered them at their destination."

"Those were fresh eggs, gentlemen—not 'strictly fresh' nor 'guaranteed fresh' but plain fresh eggs."

"I found any number of people who needed those fresh eggs to round out their lives. They were the one thing missing—until they received the bill for them, and then there was a time."

"Mind you, they were charged no more than 50 cents a dozen in the coldest of winter weather for the only fresh eggs in New York, and how they did go on! Many of them who had been most enthusiastic over the eggs before the bills were sent out refused to pay the bills on the ground that the eggs were just the worst, stale old eggs that ever had been, whereas none of the eggs was more than 24 hours old, and many of them, as I have said, were not more than three hours old."

"When I cornered them on the freshness of the eggs, these yearners made all sorts of silly complaints. The trouble with them was that they wanted the eggs, but didn't want to pay for them. So they went back to fresh eggs from the cold storage plants—back to eggs that were six months old—and were happy."

"I had one customer who bought the eggs by advice of a physician. This man had two children who were convalescent after an attack of scarlet fever. The man was in fairly comfortable circumstances, and the physician told him the eggs were doing his children more good than anything else he could get. I was selling him the eggs at 40 cents a dozen, and when the price was raised to 45 cents a dozen this man was up in arms and refused to take any more. I suppose the children came around all right, though I never heard anything more about them."

"Complaints were also made that the eggs were too fresh. Would you believe it? I can show you letters received on that particular subject. The majority of them ran like this:

"Dear Sir—Will you please send us eggs in the future that are not so fresh? We do not like that milky curdle in them. Please keep them a few days before shipping and oblige yours, etc."

"I remember one note in particular that ran this way:

"Dear Sir—Your eggs are too fresh. Send nothing under a week old. If we cannot get what we want, will have to look elsewhere."

"Now, wasn't that encouraging for a man trying to satisfy the yearnings of New Yorkers for fresh eggs? I could give you many instances showing that New York was willing to buy all the fresh eggs you could send to town if you were willing to sell them at 15 cents a dozen. I have sold them as cheaply as 25 cents a dozen and had hard work to do that, so you cannot blame me for saying New York does not want fresh eggs if it has to pay a few cents more than is charged for stale eggs."

Your really undesirable relatives never see any reason why they should not accept invitations unwillingly given.—*Atch-*

**ARE YOU DEAF? ANY HEAD NOISES?**

ALL CASES OF DEAFNESS OR HARD HEARING ARE NOW CURABLE by our new invention. Only those born deaf are incurable. HEAD NOISES CEASE IMMEDIATELY. F. A. WERMAN, OF BALTIMORE, SAYS:

Gentlemen:—Being entirely cured of deafness, thanks to your treatment, I will now give you a full history of my case, to be used at your discretion. About five years ago my right ear began to ring, and this kept on getting worse, until I lost my hearing in this ear entirely. I underwent a treatment for catarrh, for three months, without any success, consulted a number of physicians, among others, the most eminent ear specialist of this city, who told me that only an operation could help me, and even that only temporarily, that the head noises would then cease, but the hearing in the affected ear would be lost forever. I then saw your advertisement, accidentally in a New York paper, and ordered your treatment. After I had used it only a few days according to your directions, the noises ceased, and to-day, after five weeks, my hearing in the diseased ear has been entirely restored. I thank you heartily and beg to remain Very truly yours, F. A. WERMAN, 720 S. Broadway, Baltimore, Md.

Our treatment does not interfere with your usual occupation. Examination and advice free. YOU CAN CURE YOURSELF AT HOME at a nominal cost. INTERNATIONAL AURAL CLINIC, 596 LA SALLE AVE., CHICAGO, ILL.

**HER CALCULATION.**

"He told me that I was one woman in a thousand," said the lady who had caused her husband's arrest for bigamy.

"And," she continued while a bitter smile wandered across her face, "from the way the returns are coming in I am inclined to think that he was literally and mathematically correct."—*Baltimore American.*

**BENTLEY'S Liniment is a strong White Liniment. Penetrating, powerful, yet clean to use. It is a reliable remedy for Sprains or Strains, Pains in the back or chest. For bruises, cuts and burns it will be found the best thing to use. Put up in two sizes, 10 and 25c.**

**THE DEAR THINGS.**

Uncle George—Hannah, why is it you always keep that parlor window curtain down.

Hannah—To keep the sun from fading the carpet, of course.

Uncle George—But you keep the carpet covered with matting.

Hannah—Oh, well, that is only to prevent the carpet from being worn threadbare.—*Boston Transcript.*

**CHILLED TO THE BONE? A teaspoonful of Pain-Killer in a cup of hot water sweetened will do you ten times more good than rum or whiskey. Avoid substitutes, there is but one Pain-Killer, Perry Davis, 25c. and 50c.**

**Dry Goods, Clothing, Groceries.**

I have one of the best lines of the above goods to be found in Kent County.

GIVE ME A CALL.

**A. SAYRE**

DO YOU GET YOUR

**Job Printing**

... DONE AT THE

**Review Office?**

All kinds of JOB WORK done at this office with Neatness and Despatch.

Send us your Order and be convinced of the GOOD SATISFACTION GIVEN.

ADDRESS: THE REVIEW, Richibucto, N. B.

**HIDDEN USES OF TREES.**

They Are Liberating Oxygen and Moisture Day and Night.

Utilitarians consider the trunk the important part of the tree. The trunk is a wise makeshift of nature which towers aloft and tries to lift the vital organs of the tree—the leaves—out of harm's way and into purer air and brighter sunshine. Beneath the ground the strong roots and rootlets have hundreds of eager, thirsty mouths which take nourishment from the earth. Water and mineral matter are carried upward by the process of capillary attraction to the leaves in the crown and the branches for digestion and assimilation. A leafless tree stands little chance of living. Trees denuded of their leaves by caterpillars and other mischievous things are deprived of their stomachs and lungs at once.

Every leaf on a tree is unceasingly industrious day and night. Examine the hidden leaf, or, in fact, any leaf will do—the truth applies to all—and notice how its surface is spread to catch the sunshine. The underside of the leaf has a different appearance. The tissue is tender and a network of breathing pores. A section placed under the objective of the microscope reveals tiny cells filled with a greenish liquid called chlorophyll, which plays an important part in the domestic economy of the tree. When undigested food from the ground has been carried to the leaves, the chlorophyll seizes it, and under the influence of sunlight changes it to nourishment. The chlorophyll also breaks up the carbon dioxide with which it comes into contact and, liberating the oxygen, sends it out into the atmosphere.

Digested food materials are carried from the leaves to all parts of the tree and aid in its growth. Leaves, as the lungs are necessary in the process of breathing, like animals, the tree needs oxygen and breathes much after the manner of a human being. Not only is the life giving air taken into the lungs or leaves, but it is inhaled through tiny openings in the bark, just as men and animals transpire through the skin. These tiny breathing holes are called lenticels, and may be seen plainly on the bark of cherry and many other kinds of trees. As the tree drinks water, it sweats and exhales water vapor along with the oxygen cast off from the carbon dioxide.

Tons and tons of moisture are evaporated from wooded areas. This is another beneficial act. Water vapor in the atmosphere is essential to agriculture. Trees transpire through cracks and fissures in the bark, where the lenticels are hidden from sight. This is especially true in old trees. From time to time scientists have computed the leaf area of trees, and the results have been astonishing. An ordinary linden leaf has a surface of ten square inches. Multiply this by the number of leaves on a branch and calculate the leafage area of the tree. This entire surface is liberating oxygen and water vapor day and night.

**CULINARY CAPERS.**

A few slices of orange added to a cream of tomato soup just before serving will, it is said, improve its flavor.

If cabbages and cauliflower are past their freshness, a tiny pinch of soda or a piece of loaf sugar will revive them.

When any recipe includes the juice of one lemon, the quantity used should be four teaspoonfuls, as both the size and juiciness of lemons vary.

When making tea, if the kettle should have boiled, pour a cup of cold water in and let it boil up again before making, and you will find the tea will be as nice again.

In cooking macaroni or spaghetti it will be found an improvement to melt the butter and cheese together and add them to the white sauce, instead of sprinkling them, as usual, between layers of the macaroni.

Some time when you want an apple tapioca and apples are out of season try pieplant as a substitute. Cut in pieces and use with a few raisins. You will be glad you tried it if you serve whipped cream with it.

If you want to keep fish, never put one on top of another. Wrap each fish separately in a clean cloth wrung out of cold water in which some salt has been dissolved, lay them on a dish and keep them in the coolest place available.

**The Beauty Spot Patch.**

The custom of wearing black patches to make the skin seem fairer came from the habit of applying in the sixteenth century pieces of black velvet or other dark stuff to the temples for the headache. A fashionable coquette discovered that these were becoming and brought them into use in France, whence the custom spread into Europe. They were worn not only by women, but by equites and the clergy, though their use was not general among men. They were called moches and were made round, square, oval and in the shape of stars, hearts, crescents and animals of all sorts, so that a lady's face sometimes had the appearance of a menagerie.

**Railway Improvement.**

There was a time, when some of us remember, when a man before taking a long ride on a train would make his will and say goodby to his family with the most unpleasant anticipations. In those early days trains did not run fast, but when they ran off the track there were apt to be most uninteresting corpses. Today when we read of a train going 60 miles an hour breaking in two, hurling part of itself down a steep embankment, with the result that only a few are injured and these slightly, we feel that there has been progress. In fact, one is safer on a train than almost anywhere else.

**Sarcastic.**

"Do you know, Miss Frisbie," said the large headed young author, "my most brilliant thoughts come to me in my sleep?"

"It's a great pity that you are troubled with insomnia," added the pert young lady.

**Defined.**

Teacher—What little boy can tell me what is a "pioneer?"

Tommy—I know. My sister's one. Teacher—Your sister? Tommy—Yes; she plays the pianer all the time.

**Fast Time.**

Parson—Yes, on one occasion I married four couples in a quarter of an hour. Quick work, wasn't it? Nautical Young Lady—Yes, rather; 16 knots an hour.

**QUEEN HOTEL,** FREDERICTON, N. B. First-class Livery Stables in connection. J. A. EDWARDS, Proprietor.

**VICTORIA HOTEL** King Street, ST. JOHN, N. B. D. W. McCORMICK, PROPRIETOR.

**TERRACE HOTEL,** AMHERST, N. S. Large and well Lighted Sample Rooms in centre of Town formerly occupied by Lamy Hotel. FREE COACH TO AND FROM ALL TRAINS. W. and W. CALHOUN, - Proprietors.

**Waverly Hotel** NEWCASTLE, N. B. The Subscriber has thoroughly fitted up and newly furnished the rooms of the well known McKean house, Newcastle, and is prepared to receive and accommodate transient guests. A good table and pleasant rooms provided. Sample rooms if required. R. H. Gremley's teams will attend all trains and boats in connection with this house. JOHN McKEEN.

**ADAMS HOUSE,** CHATHAM, N. B. Sample Rooms and Livery Stable connection. THOS. FLANAGAN, Proprietor.

**YOUR CHANCE TO SAVE MONEY.**

The Review, \$1.00  
The Maritime Homestead, 50  
and a very fine picture of King Edward VII, 50  
TOTAL, \$2.00

**ALL FOR \$1.00.**

The Maritime Homestead is the new Farm and Home paper published at Halifax and St. John. It has among its contributors over 50 of the leading farmers of the three provinces. Prof. F. C. Sears the Director of the Nova Scotia School of Horticulture, is Editor of the Horticultural Department. The Managing Editor is W. W. Hubbard, Secretary of the Maritime Stock Breeders' Association, a prominent Farmers' Institute worker and a practical farmer with 19 years experience on a New Brunswick farm. It will be complete in all its departments and illustrated with cuts descriptive of farm work, live stock, the farmers themselves, and all matters of interest.

The King's Portrait is the best ever presented in Canada and will be sent until the large supply is exhausted. Early subscribers will be sure to get it.

Address all orders to The Review Pub. o., RICHIBUCTO, N. B.

**SHERIFF'S SALE.**

There will be sold at Public Auction in front of the Court House in Richibucto, in the County of Kent, Province of New Brunswick, on MONDAY, THE TWENTY-SEVENTH DAY OF JANUARY, next, at the hour of one o'clock in the afternoon, all the right, title, use, possession, interest, property, claim and demand whatsoever, either at law or in equity, of Simon Bourgeois, of in, to, out of or upon the following land and premises:— All that certain piece or parcel of land and premises lying and being on the south side of Cocagne River, north of the road leading to Grand Digue, in the parish of Dundas, in said County of Kent, and bounded as follows:—

Southerly by the said road leading to Grand Digue, Westerly by land owned by Raubin A. Goguen, northerly by the shore, easterly by land owned by Placide R. Goguen, containing one quarter of an acre more or less, and known as the Simon Bourgeois store lot, together with all the buildings, improvements thereon and appurtenances to the same belonging. The same have been levied and seized under and by virtue of several executions issued out of the Supreme Court and the Westminster and Kent County Courts, against the said Simon Bourgeois.

AUGUSTE LEGRE, Sheriff of Kent Co. Sheriff's office, Richibucto, October 22nd, A. D., 1901.

BOSTON, MASS. (Special to THE REVIEW.)

Dec. 28.—THE REVIEW is always welcome to those who are interested in the happenings of Mundleville and the surrounding districts as it furnishes us with a goodly knowledge of what takes place.

We hear of a certain epidemic among the young men of Mundleville which is making "goo goo eyes" at the school "narrus." Though the dreaded disease of small pox is so prevalent in Boston we feel that the making of those "goo goo eyes" are prevalent in Mundleville.

We are pleased to learn of the recovery of Mrs. Samuel R. Wilson, from a severe cold.

Mr. Frederick Grant left for his home last week. He will be missed in our social circles but what is our loss is Mundleville's gain and we hope for his return in the near future.

Miss Maggie English and Miss Jennie Millar visited Somerville last Wednesday evening and reported having spent a very pleasant evening.

I presume the schools in that vicinity have closed.

We are sure that the demise of one of the old members from the choir in the Mundleville Hall must have been regretted by all, and know her return will be appreciated.

Hoping to see more notes from the locality in the much prized REVIEW, I will call these notes sufficient for the present.

DOLLIE GRAY

**No Danger.**

There is no danger of heart burn or heart troubles from the use of Chewing Tobacco, if it has been properly manufactured. Great care is taken in the manufacture of "OLD FOX" and "BOBS" Chewing Tobacco, to use only pure and whole some ingredients, which will leave no bad after effects. If you are not already using these brands, try them. Even the tags are valuable. Save them and you can have your choice of 150 handsome presents. Tags are good up to JANUARY 1ST 1903.

Write for our new illustrated premium Catalogue. The Empire Tobacco Co., Ltd., 47 Cote St., Montreal.

**MUNDLEVILLE, KENT CO.**

(Special to THE REVIEW.)

Dec. 25.—School examination was held in District No. 33, Parish of W. Lifford on Friday, the 20th. Measles being prevalent in the district the attendance of pupils was small but those present acquitted themselves very creditably in the various branches which showed careful and diligent training on the part of their teacher, Miss Jessie M. Sherrard. At the close of examination a programme of appropriate piece—consisting of singing, recitations and dialogues, was taken part in by all the scholars who performed their parts much to the admiration of the visitors present. Miss Sherrard during her short stay in the school won the affection of her scholars and her departure is much regretted not only by them but also by the parents who were well pleased with the progress made by their children during the term. Miss Sherrard will be much missed in the community not only as a teacher but also as a useful member of society and the best wishes of all go with her for her future prosperity.

Signed, THE RATEPAYERS

If a child eats ravenously, grinds the teeth at night and picks its nose, you may almost be certain it has worms and should administer without delay Dr. Lewis' Pleasant Worm Syrup, this remedy contains its own cathartic.

Mr. Manhattan—Are the divorced women in Chicago called widows? Mrs. Wabash—Not for any length of time."

**You May Need Pain-Killer**

For Cuts Burns Bruises Cramps Diarrhoea All Bowel Complaints

It is a sure, safe and quick remedy. There's only one PAIN-KILLER. FERRY'S PAIN-KILLER. Two sizes, 25c. and 50c.

Your really undesirable relatives never see any reason why they should not accept invitations unwillingly given.—*Atch-*

Advertise in The Review