

**FATHER OF OUR FRUITS.**

**THE WONDERFUL DEVELOPMENT OF PLUMS AND APPLES.**

Through the Efforts of Francis Peabody Sharp, of Woodstock—Some Idea of His Work and its Extent—Numberless Trees in His Nurseries.

There are few, if any, men now living in this province whose genius has exercised an influence as widespread as that of the subject of this sketch. The history of Francis Peabody Sharp, when it is written, will be found to be the history of fruit culture in New Brunswick. The benefit he has been to his own county of Carleton no man can estimate, and there is not a county in New Brunswick that has not been enriched by his enterprise and intelligence.

For a man who has done so much for his native land, Mr Sharp, except in his own neighborhood, is comparatively unknown. He is of a quiet, retiring disposition. With him material reward has always been secondary to the benefits which his ability and industry have enabled him to confer upon his fellow men. Mr. Sharp has not only delved deeply into horticulture and geology, but has acquired, self-taught, a wide and varied knowledge of all the exact sciences as well. Yet, he has little appreciation, one would think, of his own talents, and none whatever for the applause of men. Perhaps, as in the case of most pioneers in the world's great march of progress, succeeding generations will accord to him the full measure of the honors which he has fairly won.

Mr. Sharp was born in Northampton, Carleton county, in the year 1825, and lived there with his parents, who were in good circumstances, until the arrival of manhood. As a boy he was always dabbling in scientific experiments, and his parents wished to give him a college education with a view to his adopting the medical profession. But, as his health was not of the best, this plan had to be abandoned in favor of an out-door occupation. He soon removed to Upper Woodstock, which has since been his home and the basis of all his operations. Almost immediately he began that career of discovery and experiment in fruit culture which were destined to become of such inestimable value to this province.

To the development of those experiments, and their results, space will only permit of the briefest possible reference. Under his guiding hand orchard after orchard arose on the sunny hills that flank the river St. John. The first one was set out in 1844 with 100 trees, the next at Northampton had 1,000 trees, the third at Jacksonville, 1,600 trees, the fourth at Woodstock, 320 trees, the next was the Stoddard orchard of 2,400 trees, then at Northampton an orchard of 2,560 trees, then the Birmingham orchard of 200 trees, then the orchard which now adjoins Mr. Sharp's own residence in which there are, of plums and apples, about 9,000 trees. Some years ago Mr. Sharp and his son, Franklin, established a large orchard at Sisson Brook, a short distance above Woodstock, which has been added to from time to time, and now covers about 100 acres, and comprises no less than 20,000 trees.

But by far the most important branch of this immense business has been the nurseries which, it may be mentioned, are now entirely under the control of Mr. Franklin Sharp, his father devoting himself to the plum department and hybridizing, as well as to importing and testing Russian fruits. No doubt in many things Mr. Sharp has been visionary. But he who would wrest nature's secret from her stubborn grasp must needs be an enthusiast. Mr. Sharp's experiments have cost him thousands of dollars, and even where successful have often been of less direct advantage to himself than to others. The figures which indicate the magnitude and growth of the nursery business are astonishing.

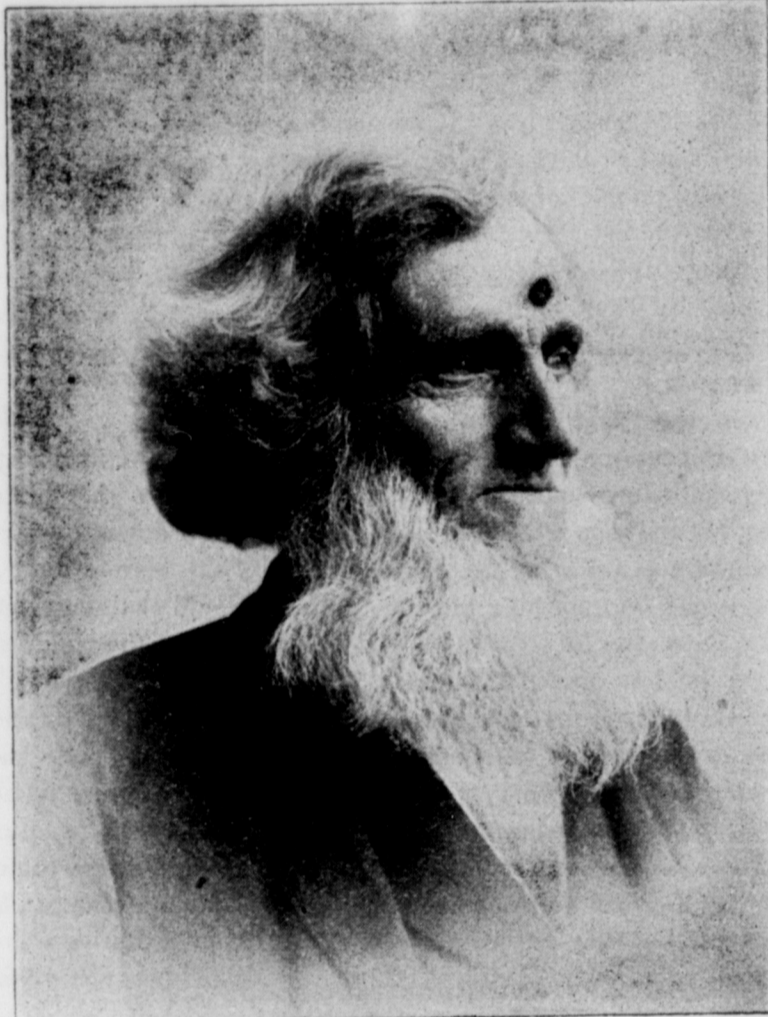
Nurseries the world over are made on rented ground, for the reason that a nursery cannot be raised twice in succession on the same piece of land. Mr. Sharp's first nursery was established in 1844 and comprised 4000 trees; then came others of 28,000, 50,000, 100,000 and 200,000 trees. Eight years ago Mr. Sharp and his son founded a nursery up on the interval of 180,000 trees, followed by another of 150,000, but owing to the freshets the location proved unsuitable. At the present time Mr. Franklin Sharp is superintending a nursery containing about 900,000 apple and 60,000 plum trees in various stages of growth. Literally in millions have the hardy shrubs raised on the green slopes of

the use of K. D. C. is convincing proof that for sample package send three cent stamp to

Woodstock gone forth to be scattered far and wide over the broad bosom of the continent.

Every year Mr. Sharp has hundreds of hybrid or cross varieties of apples under course of experiment. It is by this tedious method that new and valuable varieties are from time to time developed. "But I have nailed my colors now, said Mr. Sharp, 'to the New Brunswick and the Fameuse. An apple of the size of the New Brunswick and the flavor of the Fameuse will be worth a million."

How close we stand to the root of great mysteries, and how simple the means by which they are sometimes unveiled! One of Mr. Sharp's earliest discoveries was a process by which the fruit buds of plum trees might be preserved from the rigors of our New Brunswick winter. One winter a deep snow-drift formed about four of



FRANCIS PEABODY SHARP.

his damson trees. When summer came, not another tree in the orchard bore a plum, but Mr. Sharp noticed that the lower limbs of the four damsons bore handsomely. With his usual shrewdness he saw that he had stumbled upon a wonderful secret. If the whole tree were put under the snow, why would it not bear all over? When autumn came he bent the four damsons down to the ground, the snow formed over them, and the next year they were laden with fruit. This discovery has made the raising of plums not only possible but profitable in New Brunswick.

Mr. Sharp introduced into New Brunswick, from Ashland, Me., Moore's Arctic plum, which has proved to be the hardiest and most prolific plum in the world among grafted varieties. Mr. Sharp could have made a fortune out of this plum alone, but to those who could not afford to buy the trees, he gave them away in thousands. He introduced the Alexander apple from Bangor, Me., though a few apples of this variety had been previously imported by a Fredericton gentleman from Scotland. He introduced the red astrakhan from Russia. He brought into general use the dainty fameuse, though this apple, too, first appeared on a farm near Fredericton. But Mr. Sharp's crowning feat is that he is the lawful sire of that bouncing son of the soil, the New Brunswick apple. He raised it from the seed, discovering it accidentally in one of the rows, because of its remarkably early growth. He called it the New Brunswick because he thought it was especially adapted to our climate, which has proved to be the case. He has no recollection of where he got the seed, but has no doubt that it is of Russian origin. It is often mistaken, Mr. Sharp says, for the Duchess of Holdenburg. Among the most successful cross varieties which Mr. Sharp has developed are the bloom, the Munroe sweet, the rock apple and the early scarlet.

Mr. Sharp is in his 66th year, is still active and energetic and as deeply immersed as ever in those pursuits which have made him the benefactor of our people as few men who have lived in this province have been.

**"The Early Bird Gets the Worm."**  
That excellent master painter and decorator is ever on the alert for new ideas and new business. He always believes in "taking time by the forelock," and as far as possible avoid the late spring rush, when everybody and his neighbor are howling for the painters. His advice to those who intend to decorate and brighten up their homes is to place their orders now. They will be sure of prompt attention on the motto of "first come, first served." It is not necessary for Progress to praise Mr. Staples' work; it speaks for itself, and always bears his trade mark, "taste and skill."

**A Millinery "Show Day."**  
Progress has a good deal of pleasure in calling attention to the millinery announcement of that well known Halifax house, Messrs. Smith Bros., who stand in the front rank in their line in the maritime provinces. Their representative is now in leading markets preparing for "Show Day" at which it will pay those interested in the retail business to be present.

THE GREAT NUMBER OF CURES EFFECTED BY MONIALS WITH OUR GUARANTEE SENT TO ANY ADDRESS

**THE LENTEN SEASON.**

**SOME INTERESTING FACTS ABOUT THE PENITENTIAL PERIOD.**

Interesting Customs That Have Their Origin in Lent and Were Observed in the Olden Times by the People—The Phrase "Mothering Day" and How it Originated.

As to the name Lent, the connection between the springtime of the year and the church's lenten season is by no means obvious in this our northern climate. Nevertheless, lent is the ancient Saxon word for spring, and is derived from the lengthening of the days, which even the cold and storms cannot retard. Our ancestors have observed the season from the earliest times, and in this self-indulgent age its restraining and purifying influence is as much required as in the rougher days of old.

All the church's seasons are, for her faithful children, full of deepest interest and instruction. Year after year, since the Sun of Righteousness first rose with healing in His wings, they have circled round Him in their due succession, reflecting and revealing to each passing generation His truth and power and love. Lent, like all the rest, has no value or reality except in Him. He, the incarnate Lord, must pass with us into its still retirement. We must go with Him into the wilderness, where for 40 days he fasted and prayed and resisted the onslaught of the evil one. That was His preparation for His mediatorial work on our behalf. Like it must be our preparation to realize, in some poor measure, the anguish of His passion and the glory of His resurrection—to feel the true pain and shame of sin, and to know the joy of easter.

There seems reason to believe that the duration of lent varied in different ages and countries during the first centuries of the church's history. Probably at the very beginning the Lord declared that His disciples should fast when the bridegroom was taken away from them as was fulfilled by a fast of forty hours, about the time during which His soul was parted from His body. But however this may be, the period was soon extended, so that Origen speaks of the 40 days of fasting before easter, and the council of Nicea refers to it as a long established custom. The days seem to have been reckoned by different churches in different ways—some omitting Sundays alone from the fast, others omitting also Saturdays, and others further adding Thursdays to the uncounted days. This explains the origin of Segtuagesima, Sexagesima and Quinquagesima Sundays, the fast at some place or period, having begun at each of these days, as well as on Quadragesima Sunday, and each day having given its name to the whole season. Not until the close of the sixth century was the present rule adopted generally by the western church, Sundays alone being exempted, and four days taken before Quadragesima to leave the exact 40 days of abstinence. Ash Wednesday thus became the dies cinerum, when with the ashes of the palms which had been distributed on Palm Sunday of the preceding year the sign of the cross was marked on the foreheads of the faithful to remind them that they were but dust and ashes.

Many quaint customs connected with the lenten season were observed in the old north church of England both before and since the reformation. As I write this on Shrove Tuesday, the Vicar of Wakefield comes before my mind, whose parishioners "religiously ate pancakes at shrove-tide." The religion of a good many people is still equal to the same observance. Perhaps to some it might be profitable if the old custom were revived of presenting the first pancake to the greatest "lie-a-bed" of the household, but probably the result would be the same as that recorded by a writer of those times, who says that it "commonly falls to the dog's share, at last, for no one will own it their due." Other customs of Shrove Tuesday partook largely of a carnival license, which is more honored in the breach than the observance. The "lent cooking," the shying at cocks, the "barring out" of schoolmasters, may well come under this head. Some of those connected with Ash Wednesday were not less inappropriate and absurd. Even so late as the reign of George I. there was a paid officer of the royal household called the "king's cock crower," who crowed the hours each night during lent within the precincts of the palace.

On the first Ash Wednesday after the accession of the House of Hanover, as the Prince of Wales sat down to supper, this officer abruptly entered the room and proclaimed in shrill and tremulous tones, imitative of the crowing of a cock, that it was "past 10 o'clock." The astonished prince rose in anger to resent the insult, and was with difficulty convinced that this was only a discharge of official duty, in strict accordance with court etiquette. The connection between this custom and St. Peter's call to repentance is perhaps more obvious than edifying. There were, however, other quaint observances which, by their affectionate simplicity, must have tended to relieve the general roughness and harshness of the olden days. Mid-lent or Mothering Sunday was the occasion of one of these. The very name, "Mothering Sunday," is suggestive of tender associations. The young men and maidens, who had gone away from home to earn a livelihood, used on that day to return with some gift of loving remembrance for the home mother. This was called going a-mothering. Certain cakes specially connected with this day as to give their name to it. In an ancient district we find the Sundays of lent thus poetically enumerated:

"Tid, Mid and Misera;  
Carling, Palm and Pate-egg day."

The several cakes and hot cross buns have also their traditional use and significance.

IS THE GREATEST DYSPEPTIC CURE OF THE AGE. TESTIMONIALS WITH OUR GUARANTEE SENT TO ANY ADDRESS

cance, which it would be interesting to note, did time and space permit. The old customs connected with Maundy Thursday, Good Friday and Holy Saturday, the washing of the feet of beggars and pilgrims, the mystery plays, the blessing and distributing of the "new fire," all these have their survivals still, which must seem to transport those who witness them back into the middle ages. It rests solely with ourselves to make it either a mere empty form and vain pretence, or else a time of growth and progress in the spiritual life. There is a true lenten conflict and a true lenten self-denial ready for each of us to undertake, which we can easily discover if we do not already know it, and we men need it, to say the least, as much as the woman, though the relative numbers who attend the lenten services would seem to indicate that we are not so ready to acknowledge it. CANADIAN.

**THE LATEST GOODS FOR SPRING.**

Where They can be Seen and Made up in Style.

The fine spring weather of the past week has probably been the means of diverting the thoughts of more than one person in town, as to the kind of suit he will appear out in when he leaves off his overcoat, or what kind of a spring overcoat will be the style. Progress called at Oak Hall, Thursday, for the purpose of getting this information, and it will be generally admitted that it was the proper place to go. Probably no clothing house in town has been brought more prominently before the public, or made a better name for itself since it was established than Oak Hall. Scovil, Fraser & Co. believe in keeping up with the times, in everything from a suit of clothes to the smallest novelty in gentlemen's furnishings.

Three button cutaway sacks are popular this spring, and in the way of overcoats, light plaids will be worn, silk faced. Scovil, Fraser & Co. have made great preparations to supply the demand for these goods, and have received a very large stock of English, Scotch, and Canadian tweeds in new and pretty patterns, in such a variety that even the most fastidious, can have very little trouble in making selections.

Although this house has made its reputation largely, by the excellence of its ready made stock, the custom department has developed to a wonderful extent during the last year, and it is doubtful whether there is another house in the city today that has more orders on hand for custom made clothing. And this has been accomplished by the untiring energy of the proprietors in keeping up with the times in every department.

Progress was shown something really fine in Prince Albert frocks, ready made, and a person wanting one at short notice could not help being satisfied.

Something special in the way of west of England trouserings are now being shown in stripes and large plaids. They are the latest and are worth seeing. One seldom thinks of waterproofs and mackintoshes until the rain comes down in torrents, and a change of clothing is necessary before one realizes it. But any one who has thought anything about the wet weather which will probably come with the next few months should drop into Oak Hall, go up one flight of stairs and turn to the right. There he will find a long counter piled up with every size, style, shade and pattern. The capes are now worn larger than ever, the latest being 26 inches. Scovil, Fraser & Co. have some fine tweed waterproofs, all sealed and taped, and with stitched edges. Then they have a large and well assorted stock of gum rubber goods. Their stock in waterproofs is equal, if not better, than that of any retail house in the city.

All stores are not able to furnish youths of all sizes with waterproofs, no matter how able they may be to suit a man, but in this line Oak Hall is making a great showing at present, and the youth who cannot get suited there must be a monstrosity.

Scovil, Fraser & Co. are as well prepared to suit people who are making preparations for a complete change for summer. The stock of gentlemen's spring and summer underwear they have just received contains the latest in wool and silk.

Of course, everybody in St. John knows where Oak Hall is. For it is as well known as the corner of King and Germain streets, and in naming the locality the latter description has long given way to simply "Oak Hall."

You can get SWISS CHEESE (Grueyer), HAMSTEAD CHEESE, GOLDEN SYRUP, in 5lb Cans; PURE HONEY, PINE APPLES, BANANAS, FLORIDA ORANGES. All fresh and very nice, from J. S. ARMSTRONG & BRO., at 32 Charlotte street.

**W. C. RUDMAN ALLAN.**

Dear Sir,—  
This is to certify that I have suffered intensely from RHEUMATISM in my ankles for over twelve years, and I take great pleasure in stating that two applications of

SCOTT'S CURE FOR RHEUMATISM immediately relieved me, and one bottle entirely cured me.

ELIZABETH MANN,  
Stanley St., City Road.

SCOTT'S CURE FOR RHEUMATISM is prepared in Canada only by

W. C. RUDMAN ALLAN,  
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For sale by all Druggists.

Price 50c. per bottle; Six bottles for \$2.50.

Wholesale by Messrs. T. B. Barker & Sons, and S. McDonald, St. John, N. B.; Messrs. Brown & Webb, Simons Bros. & Co., and Forsyth, Sutcliffe & Co., Halifax, N. S.; Messrs. Kerry Watson & Co., Montreal, P. Q.  
\*Write for pamphlet of people we know, who have been cured by Scott's Cure.

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Salmon.  
Lobsters.  
Oysters.  
Corn.  
Tomatoes.  
Peas.  
Beans.  
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**1400 Cases**

In lots of 25 Cases, at manufacturers' prices.

**JOSEPH FINLEY,**  
65, 67, and 69 Dock St.

**WORKING MEN.**

Will want New Clothes about this time. The suit bought last fall is about done, the pants are worn out anyhow. You want a new pair, a cheap pair, to last till summer till you get your summer suit. We've got a lot of Pants, a new lot just in—all nice goods, very cheap, good wear. It'll pay you to call and see them. Come up tonight, or at noon, if you haven't any other time.

**SCOVIL, FRASER & CO.**  
Cor. King and Germain.

**No Household is Perfectly Happy**

Unless the Kitchen is properly equipped, inasmuch as well-cooked food aids digestion, and proper digestion gives tone to the system, making all comfortable and content. The first step in securing this result is a

**FIRST-CLASS COOK STOVE**

And this we can supply. Our stock embraces a great variety of patterns from which to select, in many sizes and at all prices, with something to suit all comers.

Every sale is made on the following terms, viz: "That we guarantee every Range or Stove we sell to work satisfactorily, and to be all we represent it in every particular."  
In all cases where our guarantee is not proven correct we will refund the amount paid, and pay all expenses connected with the transaction.

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TABLE CUTLERY, POCKET CUTLERY, RAZORS, SCISSORS, ETC.

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TABLE WARE, CHILDREN'S PRESENTS, WEDDING PRESENTS.

A large assortment of Articles—great and small.

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13 & 15 KING STREET,  
ST. JOHN, N. B.

**Comfort round the House**  
is a good girl—along with a good stove. Everybody can have a good stove, but it's next to impossible to get a good girl. The Model Grand is the stove you want for your kitchen. If you move this Spring don't take the old stove along, COLES, PARSONS & SHARP will attend to that, and furnish you with a nice new Model Grand.

Children want **KERR'S**  
Girls want **KERR'S**  
Boys want **KERR'S**  
Ladies want **KERR'S**  
Everybody wants **KERR'S**  
KERR'S WHAT?

**KERR'S CONFECTIONERY.**  
**NOTICE OF CO-PARTNERSHIP.**

HAVING this day associated with me Mr. JAMES DUFFELL, I beg to state that the business heretofore carried on by me will be continued under the name and firm of

**HOLMAN & DUFFELL,**  
Referring to the above, I beg to thank the public for their patronage in the past, and would respectfully solicit a continuance of the same for the new firm.  
F. E. HOLMAN, 48 King Street.  
Jan. 1st, 1891.