

IN MUSICAL CIRCLES.

The Musical club held a most successful and en joyable meeting at Miss Homer's residence on Tuesday evening. The programme consisted wholly of British music and was much enjoyed by the audience present. Pianoforte solos by Field and Benedict were rendered by Miss Homer and Mrs. Babbitt, while Miss Goddard played the favorite fantasia on "Where the Bee Sucks." Mrs. Armstrong sang a selection from Sullivan's "Golden Legend," and Mrs. Carter gave Bishop's beautiful song, "Should he Upbraid" with orchestral accompaniment, and also by special request, "Mary of Argyll." Mr. Custance sang "The Vicar of Bray" and as an encore "The Bells of Aberdovey" in th original Welsh, being accompanied by the or-chestra on both occasions. The orchestra, consisting of six strings and pianoforte, under the direction of Mr. Custance, played thre pieces in really excellent style. Their first selection was a suite in Purcell's style by St. George, illustrating the style of that "Father of English Music," as Purcell is rightly called. They also played a very sweet and soft intermezzo, by the same composer, and a "pizzicato" in A minor by Mr. Custance. This latter so pleased the audience that it was repeated by special request. I must congratulate this sextette on their performance and think that the by special request. I must congratulate this sextette on their performance, and think that the Musical club is very fortunate to have been able to secure their services. The members of it are: Mr. W. Bowden, first violin; Miss Sutherland, principal, second violin; Mr. R. Ewing, ripieno, second violin; Mr. Custance, viola and conductor; Miss F. Bowden, violoncello; Mr. W. Ewing, contrabass; and Miss Goddard, pianoforte.

Mr. Custance promises us a recital in the Mission church next week, though I have not heard the exact date. It will consist of organ solos and yocal

church next week, though I have not heard the exact date. It will consist of organ solos, and vocal selections by the members of the choir. Among other anthems Spolu's "As pants the hart" has been chosen for performance, and Master Hornsby will sing a new setting of "Rock of Ages," especially written for him by Mr. Custance. Miss Swann will give "He shall feed His flock," from the Messiah; and a pretty duet for soprano and tenor, by Mr. Custance will be given; so that we shall hear music "both new and old."

The Philharmonic club held its first rehearsal

The Philharmonic club held its first rehearsal under Mr. Custance's baton on Saturday last. In spite of inclement weather, a fair number of members was present, and did good work with the new music. Among other pieces put in rehearsal are the overtures to "Don Giovanni" (Mozart) and "Agnes" (Paer); grand selections from Mozart's XII. Mass and Mendelssohn's "Songs Without Words;" the "Marche aux r lambeaux," by Scotson Clark, and other pieces. If the members will only keep together and attend rehearsals regularly, there is every reason to hope that this society will prove a great success, and supply a great want in St. John.

At the Oratorio society's rehearsal on Monday, the choruses from "Elijah" were practised. A goodly number of members was in attendance.

UBIQUE.

TALK OF THE THEATRE.

That the part of "the villain in the play," is as distasteful to the man who plays it, as it is to theatregoers who are apt to sink the man's individuality into the performance is evidenced from the experience of a number of well known actors. Of course the best villain is the actor who can make the greatest impression upon the audience, and the greater the actor the fewer his chances of becoming popular. An exchange in speaking of Herbert Kelcey, has something interesting to say on this point, besides showing some peculiarities of a great actor that will seem strange to a great many people. This is what is said about him:

"Herbert Kelcey, the leading man of the Lyceum theatre, New York, is one of the most popular leading men in this country, and he is yearly paid a good round sum for his work. Like most other people the very work that he does best is most distasteful to him. On the stage he is the most accomplished villain we have. His fine form, black hair, eyes and moustache and his devil-may-care air peculiarly fit him to play the part of a gentlemanly vil-lain. But he detests playing villain's

"He made a great hit as Capt. Fanshaw in Saints and Sinners, and the theatre was always crowded to see him. But the part was that of a blackguard and Kelcey rebelled against it and finally gave it up. So now he plays no more bad parts; that is, it his manager will let him out of doing so. He will do anything else, even if he does not make a hit. But of this he is tolerably certain, for he is a very finished actor and a close student of drama.

"One peculiarity of Kelcey's is that he has never quite gotten over his stage fright. He hates to go on at night, and trembles until he makes his appearance. On the first night of a new play he is quite un-

Now and again writers in the American papers admit their inability to account for the success of certain actors or plays that the public "goes wild" over. Apparently there is nothing "in" the man or the piece, and the critics never fail to say so, the morn- port about the same time. Nero had had g after the first performance, but the people plans for a new city prepared, and they Think differently, and the managers are happy. Francis Wilson, the comedian, is there is no doubt of it, but why he is a success no one seems able to explain. Foster Coates in the Mill and Express discusses the matter, but does not come to any satisfactory conclusion. He says: "No one has yet succeeded in telling to

what is due Wilson's success. Some think it is his voice; others, his legs; still others, his tacial expression. He is certainly not the funniest man on our stage, and yet there is something about him that attracts people—a something that no other comedian seems to have. What is it?"

In Wilson we have another case of "the heaven actor who wants to own his own theatre, Times. and play his own plays." This seems to be the highest ambition of the profession, newa-days, and the success of a number of bright managers and actors has probably had the effect of making this the height of ambition. Edward Harrigan has a theatre of his own, writes his own plays, acts the leading parts, and has one of the most popular houses in New York. His dramas of New York lite, enlivened with Dave Braham's popular songs, never fail to draw a crowded house and Harrigan makes money. Chas.

Is told in the advertisement of Peter Henderson & Co., in another column. Everyone fleet of the most of the great seed house of Peter one knows of the great seed house of Peter then derson & Co., in another column. Everyone fleet and the result is a failure. The rule of the rand the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the and the result is a failure. The rule of the most dustressing eczemas, and every huncroflictural is 1 lb butter to 1 lb flour and an ounce or two dust with, and all the water that the flour will take up. The ingredients must all be cold. It is used for various fine pastries such as tarts, open pies, oyster pattie cases which can be used also for jam. Skin Purific and Beautifier, and Curicura Resolvant pattie cases which can be used also for jam. Curicura Resolvant pattie cases which can be used also for jam. Curicura Resolvant pattie cases which can be used also for jam. The rule of derson & Co., of New York city whose two dust with, and all the water that the flour will t house and Harrigan makes money. Chas. gardening with profit. Hoyt introduced something new in the way of farce comedy some years ago, and made a big success of The sentence "Moral: Insure in the domestic cook imagines it too difficult to attempt. Strict attention to the tollowing attempt. Strict attention to the tollowing attempt. Strict attention to the tollowing attempt.

line that suits their tastes. Every theatro will have its own class of attractions, and will no doubt put them on better than a theatre which is ready to "show" anything that comes along would be able to do. But to return to Wilson. This is what is said

"Francis Wilson has one absorbing idea. It overshadows everything else. It is ever for awhile. To broil a lobster alive in its before him. night and day. There is no shell would be cruel, and the effect would shaking it off. It is to own his own theatre | be the same as boiling or steaming; the in New York, and to act the leading parts broil is attained by the exposure of the in plays presented there. That something inside flesh to the clear hot fire. When very substantial will come of this idea some thus cooked and served hot with lemon day there can be no doubt, for Wilson is a and cayenne the flesh has a delicious tireless worker, is full of resources, "nutty" flavor. For the last three years and has a good bank account to draw upon | the dish has had a great run in the leading when he makes up his mind that the hour has come for him to realize his hopes. New Yorkers, and for that matter theatre-goers all over the country, are very fond of Wilson. They like his humor. They like his triskiness, they like his grimsces, his odd sayings, and his unique, stage business. They like him so well that he draws \$80,000 every year as his share of the profit of the Wilson company of players, and he has a right to feel proud of this achievement. for it is just \$30,000 a year more then is paid the President of the United States."

FAMILY HEADACHES.

A Woman With a Headache Has a Temper While a Man Wins Sympathy.

A woman has a headache and she walks around the house with it wrapped up in a handkerchief dipped in bay rum, and she scolds the servants, administers punishment to the child that don't need it, and wonders what in the world she ever got married for, and wishes she were dead, and then has a cup of tea about every three-quarters of an hour. She says she is letting it "wear off," but it's the family who endure the wearing process, and until a headache has become nothing but a memory the entire establishment endures it.

When a man gets a headache he comes home and announces that he is going to die; and then he goes to bed, has the doctor sent for, takes whatever he gives him, groans and makes a great time generally, gets the sympathy of the entire household, and day after tomorrow is quite well and ready to go down town and tell | ing them firmly on the table and using a how near he came to dying, what a close long, heavy carver or cook's knite. Do not call he had, and how only the skill of the chop, but place the knife in the centre, doctor and the nursing of his wife saved him. I from head to tail, and with a quick, steady Now the man's way is decidedly the best. He gets rid of the cause of the headache, and, as the entire household has been moaning "Poor papa," he has their sympathy. The woman just lets the headache or with a cleaver, pick out all the meat go away, irritates and upsets everybody, from the claws, body and tails, remove and it is certain that it will come back what are called the lady fingers, which are another day. Why are the women such not to be eaten, mince it finely, and put it geese? Why, when they feel ill, don't into a saucepan with half a teaspoonful of they just have it out by going to bed and making the best of it? It is a much more satisfactory. salt, a teaspoonful of pepper (white or black), the eighth of a nutmeg grated and two teaspoonfuls of vinegar. When quite Headaches are absolutely the skeletons in some houses, because they bring so much terror with them. -- Phitadelphia Inquirer.

The Emperor Nero was a reformer, and when he burned Rome he was inspired by the highest motives. Signor Lanciani, the learned Italian writer, is responsible for this new view of his character. He wished time. Place the shells on a neatly folded to introduce such improvements in Rome napkin or doily, fill them with the mixture as Baron Haussmann brought about in and serve. Garnish with sprigs of green Paris, and A. R. Shepherd in Washington, parsley. to cite modern instances. The streets of Rome were narrow and ill-planned, and many of the buildings were not what they should be. The emperor's efforts to improve and beautify the city were opposed, however, by the property owners, and further obstacles consisted of temples. altars, and shrines that were inviolate. This description of the state of affairs might be mistaken for an account of the obstacles encountered by a modern reformer in a modern city. Nero's method of overcoming the difficulties was not modern, however, but decidedly Roman. Tents and booths were secretly collected on the outskirts of the city. and vessels were sent to various Mediterranean ports for grain, with orders d'homards, use the pattie shells as given to meet at the mouth of the Tiber on a certain date. When everything was ready, Nero had the city fired in many places, and

How to Make Puff Paste. a large portion of it was burned. When the inhabitants, driven from their homes. sought refuge in the outskirts of the city, they found the booths and tents waiting to shelter them, and the grain fleet arrived in were carried out with great energy, while so perfect were his arrangements for housone of these enigmas. He is a success, ing and feeding the people while the reconstruction was going on, that no one suffered from hunger or exposure.

Japanese Thoughts About Beasts.

The Japanese believe in a species of fox which, if it lives to be 50 years old without having been chased by a dog, transforms itself into a beautiful woman. This same fox, it it lives to the age of 100 years, gains some new powers, among which is that of becoming a wonderful wizard. When it reaches the age of 1,000 years it becomes a celestial fox with nine golden colored tails and has the power of going to whenever it chooses .- Chicago

A Great Company.

The sentence "Moral: Insure in the domestic cook imagines it too difficult to

SEASONABLE RECEIPTS.

Timely Suggestions Applicable to our Own Market Supply.

"Animals feed, man eats; the man of sense and culture alone understands eating."—Brillat Savarin. A word to inexperienced housekeepers in reference to last week's receipt for "Liver and Bacon." Notice that it calls for calf's liver, which is the only kind worth eating. Beef liver is the next best, pig's next, and sheep's the worst of all.

Lobsters are now in season, and welcome too. The "cardinal of the sea" is highly esteemed, and may be served in various ways; the latest is

Broiled Live Lobster,

which is really not broiled live lobster, because it is first split from head to tail, and when the cook's knife passes through it, life ceases, although the mechanical contractions of the members may continue restaurants and clubs in large cities.

Remarks About Lobsters.

In choosing them select medium sized fold in three again and roll out one inch ones, heavy and firm.

Not being easily digested, they require candiments, of which the most proper are time rolling the paste to a little less than a vinegar or lemon and pepper. The flesh of the male lobster is more delicate than the board slightly to prevent its sticking that of the female, but the latter are much and spoiling the whole thing. Then with valued by the swell chefs on account of the a cutter cut out as many round sheets as bright red coral contained in them. It is used for coloring sauces and for garnishing salads, etc. The nicest thing about lob- inch diameter make in the centre of each. sters is not as well known as it ought to be, the cover or lid of the pattie, cutting only and there is a fortune awaiting (some day) a little more than half way through the the man who will pick up what is thrown dough. Cutters can be bought for this away at our canning factories and sell it. purpose, the inside ring not quite so large It is known as lobster "cream" and gen-erally adheres to the shells when the meat cover of a baking powder tin for the outis taken out. Look for it the next time you split open a lobster and taste it.

The male lobster may be known by the bake in a brisk oven till a nice golden narrowness of the back part of the tail, and | brown; about 15 or more minutes. They by the stiffness of the two uppermost fins | should rise to an inch and three quarters to

How to Tell When They are Fresh.

When lobsters are freshly boiled their tails are stiff and curled under, and when lightly pulled return with a spring. Great care should be taken in selecting them as when stale, they are unwholesome in a high

Lobster a la Creme.

Sufficent for six or eight persons cost in various shapes are also used for vol au for lobsters sixteen or twenty cents. Split two medium sized lobsters by placpressure on the back of the blade with the left hand and on the handle with the right hand, divide shell and the meat together. Crack the claws with the back of the knite hot, put with it two ounces of fresh butter, (for ordinary purposes it is convenient to remember that a lump of butter the size of an average egg will weigh an ounce) lightly rolled in flour, and a quarter of a pint of good cream. If the cream is not handy use half the quantity of milk and add two raw eggs. Simmer gently for ten or fitteen minutes, but do not boil, stirring all the

Scalloped Lobsters au Gratin.

Prepare as above, but instead of cooking large showroom, 80 ft. x 100 ft., in which are in a saucepan, but the mixture back into the shells, sprinkle a few brown bread crumbs over the top, add a few small In this room are also contained the rug, lumps of butter and bake for 10 or 15 min-curtain and window pole departments. In

Devilled Lobster.

The sauce as above with a pinch of cayenne and a little Worcestershire sauce Plain Lobster.

Simply split down the middle and served in the shells, meat side up.

How to Make Puff Paste.

This singular and highly ornamental paste consists of layers of flour and water dough rolled to the extreme of thinness with alternate, sheets of butter between.

Suppose a sheet of dough made of plain flour and water only, spread out one inch thick; on top of that a similar sheet of butter 3/4 inch thick. The paste is folded over in three, the butter in it keeping the layers of paste separate; when it is rolled flat again there will be 3 layers of dough where at directions. first was only one, Fold in three again, roll out as before and there are 9 sheets of dough in the same thickness; fold and roll the third time and there are 27 sheets of John, in fact in the maritime provinces. dough; the fourth time produces 91 layers and that he is prepared to give customers the fith time 243 layers in the inch sheet; the sixth time 729, and then the paste is ready for some purposes; but to be at its best one more folding and rolling is required which makes 2,187 layers or sheets to the

The Art of Making Puff Paste

consists in keeping the butter in that state of firmness, yet pliable, that it will continue to roll along with the paste and will keep How to Make \$500 the flakes evenly apart, otherwise the layers of dough will break or adhere to each

This paste is seldom seen to perfection in private houses because the average plays his own plays," and is apparently satisfied with himself. If this idea is carried out more generally, people will not have to look at the newspapers to know where to find the kind of amusement in the theatrical

Kensington Art Squares.

and styles.

THE PRICES ARE VERY LOW. chased this month.

but firm. Put the flour in a heap on the

paste board or better still a marble slab

which must be in a cool place. With the

hand make a hole in the centre of the flour

and mix with the hands all the water it will

take up. Shape the dough like a two

pound roll of butter, dust the board and

roll out one inch thick. Spread half of the

butter in lumps the size of a walnut evenly

over the sheet of dough and press each

lump into it slightly with the thumb. Fold

in three and roll out one inch thick, and

the balance of the butter in the same way

thick and count this one. Fold and roll

quarter of an inch thick, each time dusting

possible about 21/2 inches in diameter and

with a smaller cutter, one and a quarter

side and an apple corer for the inside. Lift with a cook spade or wide knife and

two inches high. It adds to the appearence

to brush the top of each pattie with milk

or beaten egg. When done remove the

lid and scoop out the soft inside and they

are ready to be filled with whatever may be

fancied, oysters prepared as for oyster

sauce, minced chicken, or sweetbreads or

other meats, jams or jelly. Or the paste

can be made into open tarts, turnovers, &c., &c. These puff paste shells cut out

vents which are simply well made hashes of

various meats or fish served in these shells

SPACIOUS CARPET WAREROOMS.

Mr. A. O. Skinner's Carpet Establishment

Mr. A O. Skinner's carpet warerooms

are situated on the south side of King

street, and are among the largest carpet

warerooms in Canada and certainly the

largest in the maritime provinces. As we

enter the first floor which is 20 ft. x 100 ft.

our attention is attracted by immense oil-

cloth and linoleum racks, from which are

shown 20 patterns linoleums, 4 yards

wide, which are cut to order any size. On

the right of this floor, racks are fitted up

tor the display of wool and union carpets,

of which some 44 patterns are shown in the

newest designs and colorings, besides an

endless variety of the cheaper grades of

oilcloths, from one half yard to two yards

wide. Mattings, stair oil cloths, mats, hemp

On the rear of this floor is a snug office

which has been built to make room for

other goods on the second floor. After

ascending an easy stairway we come to a

shown Axminster, Wilton, Brussels and

Tapestry carpets, with borders to match.

the curtain department will be shown an immense stock of Swiss Applique curtains,

imported direct from the manufacturers in

curtains; also, Chenille portieres and cur-

tains in all the new and fashionable pat-

terns and colorings. This showroom is

beautifully lighted, having six large win-

dows in the front and the same number in the rear, making it easy for cus-

tomers to go from one department to another, all on the same floor. On the

third floor, size 80x100 feet, is kept the

reserve stock, also mattings and remnants

of all goods from other departments. On

this floor are the cutting and making-up

rooms, which are so arranged as to en-

able Mr. Skinner to fill an order for the

cutting and making up of the largest car-

pet in the shortest possible time, as he con-

siders this a great advantage to custom-

direct from the manufacturers, and the

patterns are confined to him in St. John.

he claims that his is the only carpet and and house furnishing establishment in St.

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able efficacy.
Sold everywhere. Price, CUTICURA, 75c.; SOAP, 35c.; RESOLVENT, \$1.50. Prepared by the POTTER DRUG AND CHEMICAL CORPORATION, BOSTON, MASS Send for "How to Cure Skin and Blood Diseases."

liable goods.

As all Mr. Skinner's goods are bought

Switzerland, and which will be sold at the

of puff paste.

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I am now showing a Are out of season, but very extensive variety I have on hand a large in all the various makes stock. and will allow

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Ladies' Storm Rubbers. Gent's low and high cut Rubbers. All kinds of Waterproof Garments

FRANK S. ALLWOOD, 179 UNION STREET. All kinds of Rubber Goods Repaired.

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125 Cases Canned Corn, Little Chief and Hoegg's B 75 Cases Canned Peas, Little Chief and Hoegg's B Also 5 Cases French Peas. 25 Cases Canned String Beans. 20 Cases Canned Pork and Beans.

Cases choice Canned Peaches, heavy syrup.

10 Cases Canned Apricots. 20 Cases Canned Pears, choice stock.

35 Cases Canned Blueberries.

Also Canned Cherries, Canned Gooseberries,
Pumpkin, Apples, Salmon and Lobster.

Corner UNION and WATERLOO, and MILL and POND STREETS, ST. JOHN, N. B.

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R. E. ARMSTRONG, Publisher.

St. Andrews. N. B.

Messrs. Bensdorp's agent, Mr. M. F. Eagar, of Halifax, had a large exhibit of Bensdorp's Royal Dutch Cocoa and Eagar's Wine of Rennet at the exhibition held in St. John last Fall. We purchased the entire exhibit because we knew these goods to be the best of their kind, and no doubt many readers of Progress had the pleasure of drinking samples of this Cocoa, and tasting some of the many preparations made from Eagar's Wine of Rennet. These goods have also been exhibited and sampled at Messrs. Manchester, Robertson & Allison, and several other places in this city; they need no further recommendation from us, all will admit that there is none better than

Bensdorp's Royal Dutch Cocoa.

Its principal distinctions are its Perfect Purity, Aroma, Economy, the ease with which it is PREPARED, and its INVIGORATING and REFRESHING properties, and PERFECT DIGESTABILITY. We have it at the following prices: 1/4 lb. size, 25 cents; 1/4 lb. sizes, 45 cents; 1 lb. size, 80 cents.

SATURDAY is the day for Choice ROLL BUTTER and Fresh Hennery EGGS. BONNELL & COWAN, 200 Union Street,

HOT BAKED BEANS, Two Quart Crocks, 20 cents, today.

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The Watchspring, owing to the many superior advantages which it possesses, is today the cheapest and most durable Corset ever offered to the public and one which will be the most acceptable to the

Ask to see Madame Warren's Dress price usually charged for ordinary lace Form Corset. For sale only by

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ST. JOHN OPERA HOUSE

The Directors having just completed arrangements with

A GRAND

COMPANY, the best patterns and lowest prices for re-

FOR A SHORT SEASON OF

GIFT OPERAS,

Are anxious to fix the days for

FEBRUARY.

To do this it will be necessary for the public to take up the Tickets at once.

The Company engaged is larger and better than any that has yet appeared in St. John.

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Announcements under this heading not exceeding five lines (about 35 words) ost 25 cents each insertion. Five cents extra for every additional

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SECOND-HAND SLED WANTED-Strong, about 3 feet wide, 4 or 5 tlong. Apply at Progress Office. jan. 30 tf TO CATERERS. A HARE CHANCE.— \$800.00 will buy balance of lease and good will of the established SEA SIDE

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JANUARY 23 RD. - FREQUENT additions keep my stock always fresh, purchasers also a large assortment to selec rom. A. GILMOUR, Tailor, 72 Germain st.

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each have a boy willing to make money. He can do it easily by selling Progress. Splendid profit and little work. Address for information, Circulation Department Progress St. John N. B. EVERY WEEK THERE ARE BRIGHT boys in towns and villages where we have no agencies, sending to secure the right to sell PROGRESS. There are scores of small places where the people would be glad to take PRog-

RESS every week, if any boy could be found who would deliver it, and collect the money. There is enjoyment in it for them, and money for the boys. ENERGETIC CANVASSERS, men or women, wanted to work in this city or suburbs. A splendid chance for the right people to make money easily. For further particulars address O. K., Drawer 21, St. John, N. B. Oct. 10-ef

Y. M. A. OF TRINITY CHURCH, Will be given in TRINITY CHURCH SCHOOL HOUSE

Thursday, February 11th, at 8 p.m.

There will be Vocal and Instrumental Music and some new features will be introduced.

Admission, 10 Cents.