

WOMAN and HER WORK.

One of those thoroughly kind friends who seem always ready to prove their friendship by telling us of our faults, and then expecting us to be deeply grateful for the trouble they take in our behalf, told me not long ago that if I would devote as much of my time to the interests of children as I did to that of animals, I might really do some good. I think I remarked at the time that I had a decided prejudice in favor of writing upon subjects about which I possessed some little information, and as I knew something about animals, and nothing whatever about children, I thought I should be showing better taste in not endeavoring to instruct parents how to bring up their own offspring. At the same time I have very decided ideas on some subjects connected with children, and it any of my friends would care to hear them, I shall be most happy to expound; but perhaps my adult readers may be surprised to find me occupying upon the side of the children, and occupying an imaginary pulpit, from which I am going to make an effort to give grown people, and especially parents, a glimpse of themselves as I think they must appear to childish eyes.

I am afraid it even the best and most conscientious of parents could look into the hearts of their children they would receive a shock of surprise which it would take them some time to recover, for I do not think there is a more justice loving creature on the face of the earth than a child, nor is there a being whose sense of justice is more frequently outraged. Indeed, to the dispassionate onlooker the life of the average child is one long, thorough, silent protest against that injustice, and almost the first resolution he is capable of forming is a bitter determination to "take it out" of his own children when he grows up. Why, it seems to me only yesterday that I was administering a hearty thrashing to my best loved doll, because I had been kept at home from a children's party without any reason having been given me for my enforced abstinence from the pomps and vanities of this wicked world. I really believe that is where the sting came in, the awful bitterness of having to bend my haughty little spirit to an implicit and unwavering obedience. If I had been treated like a human being, and told why I could not go, I am sure I should not have minded so much, because I distinctly remember sitting that doll down with a hard bump, in the corner, and telling her with malignant enjoyment, "There now! And you don't know what I whipped you for!" The sense of injustice in my own heart called into being all that was worst in me, and bred an evil determination to avenge my wrong on the only thing I had in my power.

And yet parents often wonder where children get their tempers! Why I tell you fathers and mothers who love your children, and honestly try to do the best you can for them, and to make them happy, that one of the most oppressed races on this earth is the race of little folks for whom you would almost give your lives; is a child ever allowed to have any individuality, any preferences, any tastes; in short any rights; he comes into the world, poor little creature without any wish of his own, and I am sure that if he could look into the future and see just what his life was going to be, nine times out of ten he would ask to be excused from making his debut upon this earthly stage at all, and then, just as soon as he is strong enough to stand the deal the second act of imposition upon his helplessness is perpetrated, and the unfortunate little wayfarer is given a name.

I wonder if any father and mother who were engaged in the important task of choosing a name for their child, were ever known to say "let us try to find a name that baby himself will like by and by?" I am afraid not, because if such people existed at all I really think I should have heard of them. They never thought of the baby's feelings for one moment they thought a great deal more of pleasing Aunt Jennima or Uncle Ebenezer, or Grandfather Smith whose name is Caron, because all these relatives are well provided with this world's goods, and would be so pleased at having the baby named after them that their pleasure might take a tangible form when their will came to be read.

Or perhaps the parents are either very religious, very patriotic, or very romantic, and then the child fares even worse because they never take into consideration that their offspring may not grow up any one of these, and that the utter inappropriateness of his name may be a mortification to him, and a joke to his friends as long as he lives. One man calls his boy Napoleon Bonaparte, or Ulysses Grant, and when the child grows up he decides to be a tailor, and is afraid of his own shadow. Another names his first born Elijah, and the lad turns out a reprobate and is eventually hung. A third weighs down his innocent infant with the name of William Shakespeare, and the boy ends his days a blacksmith.

I don't know that the girls are much better off! One is called Griselda, and she grows up such a shrew that no one can live in the house with her. One fond mother calls her little black eyed nursing Lily, and the child grows up only two shades fairer than a mulatto, while another names the pretty mite of babyhood which has been delivered over to her tender mercies, Tina, "Tiny" for short, and the baby blossoms into a woman who stands five feet eight inches, and weighs a hundred and eighty pounds, but who, alas! can never get rid of her name. That is the worst of christian names, they are too hard to get rid of. The surname is a remediable line, but the christian name has come to stay.

The woman whose name is unendurable can marry, and the man, whose patronymic is too grievous a burden to be borne can get rid of it by act of parliament, but the name by which you are baptized is not easy to shed; and yet the law allows a man or woman to curse a helpless child with a name which shall haunt him like a Jewish dream all his life and even send him down to his grave with his life-long burden perpetuated on his coffin plate! I knew a child once whose parents had him christened Adalbert; they called him "Dally" he lived and will probably die. His surname was Kaiser, so the effect of the two names pronounced one after the other can be imagined, and yet there was no law in a civilized land, to punish that child's parents!

After the baby is named, and his troubles have fairly begun, the first lesson he learns is that he had no rights, and that he is never to be consulted about anything which most intimately concerns himself. He is nobody, "only a child" so nothing connected with him matters much, and he is always to give way to others and be effaced generally. He may have set his heart as only a child can set his heart on anything, upon having a sailor suit like Tommy Brown's for his first male garments, but his opinions count for nothing some other suit happens to be made of a cloth that wears better, and so his dreams of being a miniature man of war's man are rudely shattered and no one imagines the sense of bitter injustice and impotent rage which fills his little heart as he tramps around in the suit he hates, and makes up his infant mind to wear it out as fast as he can, in the hope of getting his wish next time. When he is a little older he learns that he has no property rights whatever, nothing they have is really theirs, their very own; papa and mama give them all they possess, or to speak more correctly, lend it to them, for what is a child's tenure but a sort of renewable lease at the best of times, to be cancelled without mercy on the first hint of misbehaviour, because "papa and mama have a perfect right to do what they please with anything of yours; all you have really belongs to them." His money, the dollar in silver pieces which grandpapa gave him at Christmas, or the crisp one dollar note that Aunt Fannie gave him when he was five years old is his own of course—only he must not spend it. His kitten, which he has watched and loved since before her eyes were opened, is his also, but if he tears his new clothes mama will feel it her duty to give the kitten away to the first street boy who passes by, and perhaps mama has not sufficient watchfulness to notice the evil effect of her reckless disregard of her child's rights, the quick breath, the flashing eyes and clenched fists of the victim of such senseless oppression.

"Children's troubles are so small" you say, so ludicrously out of proportion to the serious matters of life. Perhaps so, but still I hope that my mature years may never bring me the sense of desolation, of helplessness, oppression, and unredressed wrong, that those words "you have been such a bad girl, that I am going to give your kitten away" brought, in the days of my babyhood.

I am sure parents do not mean to be unjust to the children they love so well, and I am also sure that they cannot have the least idea of the harm they are doing their child's disposition when they carefully and by force of example, which is perhaps the most potent method of inculcating any doctrine, teach him first to disregard the rights of others, as his own rights have always been disregarded, and next that right is right. The first will make him rude almost to brutality, and the last will in all probability teach him to be dishonest.

Taken all together, childhood is not as happy a time as it might be, it is parents would only treat their children as they would treat themselves; if they would try to remember their own childish days, and allow their little possessions to be their own absolutely, and while teaching them to be always obedient, let them have some little say in the disposal of their own affairs, and pay some attention to their natural preferences.

I think if this rule were observed, we should have fewer disagreeable men and women in the world. I believe I said at the beginning that I did not know anything about children, but I find I have been writing as if I knew a great deal more about them than their own parents, so I think I had better stop.

This is the season for oysters, and as the delicious, but, alas, too expensive "bivalves" are beginning with dignified slowness to come down from their high estate and gradually get within reach of the "upper middle classes," a few receipts for cooking them may not be out of place; but the novice in cookery must always remember that an oyster is a good deal like a canvas back duck, the less you cook him the better he is. One of the most dainty ways of cooking him is the following.

Oyster Omelette.

Six eggs, whites and yolks beaten separately; one tablespoonful of cream; a half teaspoonful of cornstarch wet with the cream; a saltspoonful of salt, and a dust of pepper; a dozen fine oysters broiled. Beat yolks well, adding the cream and cornstarch; stir in the tablespoonful of butter in a frying-pan hissing hot, but not browned. Four in the omelette, and as soon as it gets at the edges, loosen with a knife and shake gently with a uniform motion from side to side until the centre is almost set. The oysters should have been broiled before you began the omelette. To do this roll them in fine cracker-crust, salted and peppered, broil quickly over a clear fire, transfer to a hot dish, put a bit of butter on each, and cover and keep hot while the omelette is cooking. When this is done, line one-half of it, as it lies on the pan, with the oysters, fold the other dexterously and reverse the frying pan quickly upon the heated dish, in which it is to be served. I will answer for it you never ate a more delicious omelette in your life, and one well worthy a little trouble in its preparation.

Oysters Scalloped With Mushrooms.

A quart of oysters, half a can of mushrooms, a heaping tablespoonful of butter,

pepper, salt, and cracker crumbs, a cup of rich milk, one beaten egg. Lay a stratum of oysters in a buttered bake-dish, season with pepper and salt, sprinkle with chopped mushrooms, cover with crumbs wet with milk and dotted with butter; proceed in this order until the dish is full; the top-most layer should be quite moist with milk in which an egg has been beaten, and seasoned well with pepper, salt, and butter. Bake, covered, thirty minutes, then brown. Serve with crackers and sliced lemon.

Fried Oysters.

If required for tea, prepare the oysters in the morning. Select large ones and dry them carefully between two cloths; then dip in egg and biscuit crumbs, and use them, just before you want to use them, put some of the best lard in a deep kettle and let it get so hot that you can see the smoke arising from it. Drop in the oysters three or four at a time, and when brown, which will be almost immediately, lift them out with a skimming ladle, and place in a hot dish, cover closely, and repeat until all the oysters are cooked.

Cream Oysters.

Fifty oysters, one quart sweet cream, a good sized piece of butter, pepper and salt to taste. Put cream and oysters in separate kettles, to heat, the oysters in their own liquid, let them come to a boil, and then take them out and put in a hot dish to keep warm, put the cream and the oyster liquid together, season to taste, thicken with pounded biscuit, and just before taking off the fire stir in the oysters, and serve very hot.

Oyster Pie.

One quart of oysters drained, pepper and salt to taste. Make a good paste, but not so rich as puff paste. Line a deep pie dish with it, fill with the oysters dropping little pieces of butter here and there, pour over them about half a teacupful of the oyster liquid, cover with paste and bake three quarters of an hour.

Oysters on Toast.

This dish, if carefully prepared, will be found appetizing nutritious and slightly. Allow eight oysters for each person and a few over. Make nice smooth slices of toast and spread them out on a large hot-plate; next make a sauce of a tablespoonful of butter (boiling), into this stir a heaping teaspoonful of flour, then add slowly a coffee-cupful of hot milk, or better still, cream. Put the oysters and juice in the oven for two or three minutes or until the edges just show signs of curling, then stir all gently into this sauce. Pepper and salt to taste; add just a hint of mace if liked. Lastly, pour all over the toast, serve with lemon cut in bits, not slices, and garnish with parsley.

Steamed Clams.

Put the clams, without removing shells, in your steamer, laying them flat that the juice may not escape; set the steamer over a pot of boiling water shut up tightly, and keep this at a hard boil, but not touching the clams for half an hour. Peep in then to see if the shells have opened. If not, close down the lid for ten minutes more; take out the clams, pry off the upper shells, and arrange the lower (holding the clams) on a flat dish. Lay on each a sauce made by whipping a tablespoonful or more of butter to a cream with the juice of a lemon, a little chopped parsley, salt, and a touch of cayenne, if liked. Eat hot with warmed crackers.

Sheep's Tongue.

Having parboiled the tongue in a little stock, give them a few turns in melted butter, a little cayenne, shred parsley, and bread-crumbs. When well covered with the latter, lay them on a gridiron and broil them slowly.

Chicken Croquettes.

One pound of cold boiled chicken, chopped fine, two cups of bread crumbs, a cupful of grated cheese, one small onion, and a little parsley chopped fine. Spice with cinnamon and cloves and season with salt, pepper and a little thyme. Mix with the beaten yolks of five eggs, then form into balls, dip into beaten eggs, roll in cracker crumbs, and fry in hot lard.

A friend asked me some time ago for a good recipe for Scotch scones, and as I had not a very authentic, that is to say thoroughly Scotch recipe then, I am happy to give her this, which I have only just obtained.

Scotch Scones.

Nothing is better for tea than Scotch scones, for which the following is a good receipt: One quart flour, one teaspoonful baking soda, one tablespoonful cream of tartar, one tablespoonful sugar, one teaspoonful salt; mix all together thoroughly and add enough sour milk to make a nice soft dough; roll to one-half inch thickness with rolling pin, cut to any desired size and bake on a hot gridiron till done on both sides. Be careful and not let them burn, as the whole secret is in baking.

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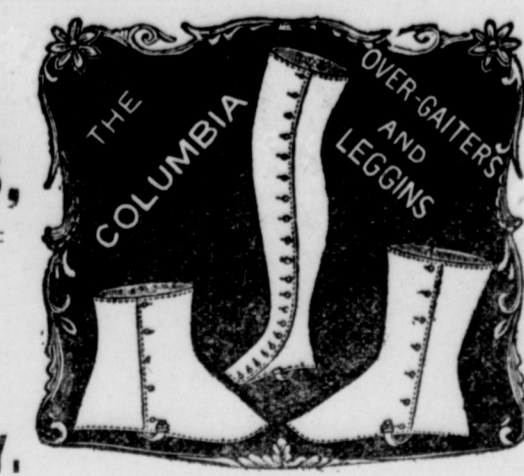
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EQUITY SALE.
THERE WILL BE SOLD AT PUBLIC AUCTION at Chubb's Corner (so called), in the City of Saint John, in the Province of New Brunswick, ON SATURDAY, THE TWENTY-THIRD DAY OF DECEMBER NEXT, at the hour of 12 o'clock, noon, pursuant to the directions of a Decree of the Supreme Court in Equity, made on Tuesday, the 26th day of September, A. D. 1893, in a cause therein pending wherein Anna M. Jordan, Administratrix of all singular the goods, chattels and credits which were of Thomas Jordan deceased, at the time of his death and Anna M. Jordan, are Plaintiffs, and Elizabeth Sharp and Thomas M. Sharp, I. Arthur Sharp, Annie T. Sharp, Alonzo J. Sharp, Minnie H. Belyea, William Sharp and Grace P. Sharp are Defendants, with the approbation of the undersigned Referee in Equity, duly appointed in and for the said City and County of Saint John, the mortgaged premises described in the said Decree of Order as:

"ALL THAT CERTAIN PIECE OR PARCEL of land, situate and being in the City of Saint John, in the Province of New Brunswick, fronting on Queen Street, and being forty feet on the said Street and extending back one hundred feet preserving the same breadth to the rear, known and distinguished on the map or plan of the said City as lot Number One Thousand and Thirty three (1033) the said lot being on the Corner of Queen and Wentworth Streets and having been conveyed by Timothy Daniels and his wife to Gilbert Jordan by deed dated the Twenty-fourth day of December, A. D. 1827."

For terms of sale and other particulars apply to Plaintiff's Solicitor. Dated the Tenth day of October, A. D. 1893. CLARENCE H. FERGUSON, Referee in Equity. C. N. SKINNER, Esq., Q. C., Referee in Equity. Plaintiff's Solicitor. W. A. LOCKHART, Auctioneer.

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Black Duck Teal Duck.
ANNAPOLIS VALLEY, N. S. BEEF.
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—PURE LEAF LARD, in small cakes;
—FRESH AND PICKLED PORK;
—TURKEYS, DUCKS AND CHICKENS.
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On and after MONDAY, the 18th SEPT.

STEAMER CLIFTON

will leave her wharf at INDIANTOWN, Monday, Wednesday and Saturday afternoons at 3 o'clock for Chapel Grove, Moss Glen, Clifton, Reed's Point, Murphy's Landing, Hampton, and other points on the river. Will leave Hampton wharf on the same days at 5:30 p. m. for St. John and intermediate points.

R. G. Earle, Captain.

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THREE TRIPS A WEEK.
FOR BOSTON.

COMMENCING September 4th, the steamers of this Company will leave St. John for Eastport, Portland and Boston as follows: MONDAY, WEDNESDAY, and FRIDAY mornings at 7:25 standard. Returning will leave Boston same days at 8:30 a. m., and Portland at 8 p. m., for Eastport and St. John. On Wednesday trip the steamer will not call at Portland. Connections made at Eastport with steamer for St. Andrews, Calais and St. Stephen. Freight received daily up to 5 p. m. C. E. LAECHLER, Agent.

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Steamer "City of St. John" will leave Yarmouth, every Friday at 7 a. m., for Halifax, calling at Barrington (when clear) Shelburne, Lockport, Lunenburg. Returning will leave Halifax every Monday at 8 p. m., for Yarmouth and intermediate ports, connecting with S. S. Yarmouth for Boston on Wednesday. Steamer Alpha leaves St. John every Tuesday and Friday at 7 p. m. for Yarmouth.

L. E. BAKER, Managing Agent. July 18, 1893.

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Intercolonial Railway.

On and after MONDAY, the 14th SEPT. 1893, the trains of this Railway will run daily (Sunday excepted) as follows:

WILL LEAVE ST. JOHN:
Express for Campbellton, Puzwash, Pictou and Halifax. 7:00
Express for Halifax. 10:30
Express for Sussex. 16:30
Express for Point duChene, Quebec, and Montreal. 16:55

WILL ARRIVE AT ST. JOHN:
A Parlor Car runs each way on Express trains leaving St. John at 7:00 o'clock and Halifax at 7:40 o'clock.

Passengers from St. John for Quebec and Montreal take through Sleeping Cars at Montreal, at 10:40 o'clock. A Freight train leaves St. John for Moncton every Saturday night at 22:30 o'clock.

Express from Sussex. 8:25
Express from Montreal and Quebec (Monday excepted). 10:30
Express from Moncton (daily). 10:30
Express from Halifax, Pictou and Campbellton. 18:40
Express from Halifax and Sydney. 22:30

The trains of the Intercolonial Railway are heated by steam from the locomotive, and those between Halifax and Montreal, via Lewis, are lighted by electricity.

All trains run by Eastern Standard Time. D. POTTINGER, General Manager.

Railway Office, Moncton N. B., 8th Sept., 1893.

YARMOUTH & ANNAPOLIS RY.

FALL ARRANGEMENT.

On and after Monday, 2nd Oct., 1893, trains will run daily (Sunday excepted) as follows:

LEAVE YARMOUTH: Express daily at 8:10 a. m.; arrive at Annapolis at 12:10 p. m.; Passengers and Freight Monday, Wednesday and Friday at 1:45 p. m.; arrive at Annapolis at 7:00 p. m. Tuesday, Thursday and Saturday at 1:45 p. m. Arrive at Yarmouth at 4:32 p. m.

LEAVE ANNAPOLIS: Express daily at 12:50 p. m.; arrive at Yarmouth at 4:55 p. m.; Passengers and Freight Tuesday, Thursday and Saturday at 5:50 a. m.; arrive at Yarmouth at 11:35 a. m.

LEAVE WEYMOUTH: Passengers and Freight Monday, Wednesday and Friday at 8:15 a. m. Arrive at Yarmouth at 11:35 a. m.

CONNECTIONS: At Annapolis with trains of the Yarmouth and Annapolis Railway, and those between Halifax and Montreal, via Lewis, are lighted by electricity.

At Yarmouth with steamers of Yarmouth Steamship Co. for Boston every Tuesday, Wednesday, Friday, and Saturday evenings; and from Boston every Tuesday, Wednesday, Friday, and Saturday mornings. With Stage daily (Sunday excepted) to and from Barrington, Shelburne and Liverpool. Through tickets may be obtained at 126 Hollis St., Halifax, and the principal Stations on the Windsor and Annapolis Railway. J. BRUNELL, General Superintendent

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