THE HERALD.

Board of Works jan 1 92

VOL. IV., NO. 38. FREDERICTON, N. B., SATURDAY, AUGUST 26, 1893. $1.00 PER YEAR

HOTELS.

QUEEN HOTEL,

Queen Street, Fredericton, N. B.

THIS HOTEL has been REFITTED AND PAINTED IN THE MOST ATTRACTIVE STYLE. AN ELEGANT GENTLEMEN'S PARLOR, OFFICE, and BEAUTIFULLY DECORATED DINING ROOM on Ground Floor; PERFECT VENTILATION and SEWERAGE throughout; LARGE and AIRY BEDROOMS; COMMODIOUS BATH ROOMS and CLOSETS on each floor; and is capable of accommodating ONE HUNDRED GUESTS.

It is rapidly growing in popular favor, and is to-day one of the LEADING, as well as the MOST COMFORTABLE HOTELS IN THE DOMINION.

The Table is always supplied with every delicacy available. The Cooking is highly commended, and the Staff of Attendants are ever ready to oblige.

There are two of the largest and most conveniently fitted up SAMPLE ROOMS in Canada, having street entrances and also connecting with Hotel Office.

HORSES and CARRIAGES of every style are to be had at the LIVERY STABLE of the Proprietor, immediately adjacent to the Hotel.

The "QUEEN" is centrally located, directly opposite to the Steamboat and Gibson Ferry Landings, and within a minute's walk of the Parliament Buildings, County Registrar's Office and Cathedral.

☞ A FIRST-CLASS BARBER SHOP IN CONNECTION.

HEALTH FOR ALL!

HOLLOWAY'S PILLS AND OINTMENT.

THE PILLS

PURIFY THE BLOOD, correct all Disorders of the Liver, Stomach, Kidneys and Bowels. They invigorate and restore to health Debilitated Constitutions, and are invaluable in all Complaints incidental to Females of all ages. For Children and the Aged they are priceless.

THE OINTMENT

Is an infallible remedy for Bad Legs, Bad Breasts, Old Wounds, Sores and Ulcers. It is famous for Gout and Rheumatism. For disorders of the Chest it has no equal.

FOR SORE THROATS, BRONCHITIS, COUGHS, COLDS,

Glandular Swellings, and all Skin Diseases, it has no rival; and for Contracted and Stiff Joints it acts like a charm.

Manufactured only at Professor HOLLOWAY'S Establishment,

78, NEW OXFORD STREET, (late 533, OXFORD STREET), LONDON

and are sold at 1s. 1½d., 2s. 9d., 4s. 6d., 11s., 22s., and 33s. each Box or Pot and may be had of all Medicine Venders throughout the World.

☞ Purchasers should look to the label on the Pots and Boxes. If the address is not 533, Oxford Street, London, they are spurious.

3-10-83

P. DUFFIE,

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I invite the public in general to please give me a call, and examine my stock. =

Bedroom Setts, Parlor Suits, Chairs, Lounges, Woven Wire Springs and Mattresses, Pianos and Organs.

And the wonderful Climax Sewing Machine, right from the World's Fair.

Also the celebrated light-running New Home. Come one come all to our new store. =

New Home Office,

Phœnix Square, Opposite City Hall.

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Sold by All Grocers and Druggists.

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TOLU AND WILD CHERRY BALSAM

WILL CURE THAT COUGH

TRY IT!

IT HAS CURED HUNDREDS

of cases considered hopeless after all other remedies had failed. Do not despair, take courage, be persuaded, and try this truly wonderful medicine.

IT WILL CURE YOU.

For sale by all Druggists and general dealers. Price 25 and 50 cts. a bottle.

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St. John, N. B.

DON'T GO

DOWN TOWN

★ Without Calling at ★

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If you are Going to Purchase

FURNACES, Stoves, Tinware. Royal Diamond Stoves are the best. Tinware in Pans, Boilers, FINEST PLUMBING GOODS IN THE CITY. Oil Cans, Steamers Dinner Cans, Basins, Mixing Pans, Plates, Camp Requisites, Acme Steam Cookers.

Galvanized Iron Cornices and Door Caps, a specialty.

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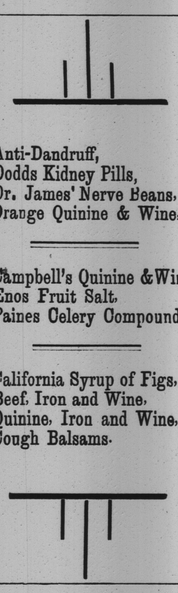

Anti-Dandruff,
Dodds Kidney Pills,
Dr. James' Nerve Beans,
Orange Quinine & Wine,

Campbell's Quinine & Wine,
Enos Fruit Salt,
Paines Celery Compound,

California Syrup of Figs,
Beef, Iron and Wine,
Quinine, Iron and Wine,
Cough Balsams.

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Fredericton Nov. 16th, 1891.

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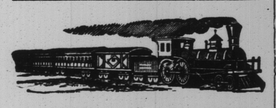

CANADIAN PACIFIC

RAILWAY

ATLANTIC DIVISION.

ALL RAIL LINE } TO BOSTON, &c. THE SHORT LINE TO MONTREAL, &c.

ARRANGEMENT OF TRAINS

In Effect June 25th 1893.

LEAVE FREDERICTON.

EASTERN STANDARD TIME.

6.00 A. M.—Express for St. John and intermediate points; Vanceboro, Bangor, Portland, Boston, St. Stephen, St. Andrews, Houlton, Woodstock, and points North.

6.35 A. M.—Mixed for Woodstock and points North, via Gibson branch.

3.25 P. M.—Express for Fredericton Junction, St. John, etc.

RETURNING TO FREDERICTON FROM

St. John, 6.25, 9.30 a.m., 4.40 p. m.
Fredericton Junction, 8.10 a.m., 11.35, 6.30 p.m.
McAdam Junction, 10.10, a. m.
Vanceboro, 9.45 a. m.,
St. Stephen, 7.35.
St. Andrews, 7.10 a. m.

Arriving in Fredericton at 9.10 a. m., 12.15, 4-15, 7.30 p. m.

D. McNICOLL, *Gen. Pass. Agent*, MONTREAL.

C. E. McPHERSON, *Ass't Gen'l Pass. Agent*, ST. JOHN, N. B.

STEAMSHIPS.

ALLAN LINE.

ROYAL MAIL STEAMERS.

Liverpool, Quebec and Montreal Service.

From Liverpool.		From Montreal.	From Quebec.
July 27	NUMIDIAN	Aug. 12	Aug. 13
Aug. 3	SARDINIAN	" 19	" 20
" 10	MONGOLIAN	" 26	—
" 17	PARISIAN	Sept. 2	Sept. 3
" 24	LAURENTIAN	" 9	—
" 31	NUMIDIAN	" 16	" 17

Cabin passage, $45 and upwards; Second Cabin, $30; Steerage, $24. Round trip tickets at reduced rates.

Steerage Tickets issued to and from the principal points in Great Britain and the Continent at cheap rates.

Glasgow via Liverpool and St. John's to Halifax.

Sailings Fortnightly.

Glasgow, Londonderry, and New York Service.

From Glasgow.		From New York.
28 July	STATE OF CALIFORNIA	17 Aug.
11 Aug.	STATE OF NEBRASKA	31 "
1 Sept.	STATE OF CALIFORNIA	21 Sept.

Cabin, $40 to $60; Second Cabin, $30; Steerage, $24.

For Staterooms, Tickets or further information apply to

WM. THOMSON & CO., Agents,

ST. JOHN N. B.

Aug. 19

W. E. SEERY,

Merchant Tailor,

Has Just Received a splendid new stock of

CLOTHS AND TWEEDS,

—COMPRISING—

Spring Overcoating, Suitings, and Trouserings,

Which he is prepared to MAKE UP in the

LATEST AND MOST FASHIONABLE STYLES

AT MODERATE PRICES.

W. E. SEERY,

WILMOT'S AVE.

Portland Cement.

TO ARRIVE;

50 Barrels White's Portland Cement.

JAMES S. NEILL.

POTATO PROSPECTS.

The Lookout for the Potato Trade, and the Prices They Will Bring.

It would be difficult at this season to forecast what the trade in potatoes will be this fall. In the Boston market at present, the demand is being supplied with this article from the states of New Jersey, Rhode Island and Massachusetts, the latter being named in the trade circulars as native, and the varieties being marketted are Early Rose and Hebrons. The prices range from $2.25 to $2.75 per barrel, that is, 75 to 92 cents per bushel. Last year these same varieties were quoted in Boston at the same date at $1.75 to $2.00 with a slight upward tendency, while in '91 at the same season, the prices were $1.50 to $1.75 per barrel with tho market falling. It is true the price of potatoes in that market is falling this year notwithstanding the price just now is much higher than last year at the same period. The following table will show the prices for the corresponding dates of the present and last years:—

	1892.	1893.
June 15th	$1 75 to $2 25	$1 50 to $3 50
22nd	1 50 " 2 00	2 00 " 3 50
29th	1 25 " 2 00	2 00 " 3 50
July 6th	1 25 " 2 00	2 25 " 3 00
13th	1 50 " 2 25	2 25 " 3 25
20th	1 50 " 2 25	2 25 " 3 25
27th	1 50 " 2 00	2 25 " 3 00
Aug. 7th	1 75 " 2 00	2 62 " 3 00
10th	1 75 " 2 00	2 25 " 2 50

These dates begin, in each case from about the time the Maine and Maritime Province potatoes have all gone forward and the Florida and Savannah potatoes of the south, which command such high prices when they come into the market first, have been worked down to the steady price of a tolerably full supply. By a study of the foregoing table it will be observed that the prices for this season are keeping up to a much higher figure than those of last year. What is the prospect for these high quotations keeping up throughout the season?

The Boston market is supplied with the potatoes they require from the states of the Union and the Canadian provinces, lying along the Atlantic coast. The first to arrive in any one season, are those from Bermuda and Florida. The Bermudas are a small group of islands about seven hundred miles off in the Atlantic Ocean, from cape Hatteras in North Carolina. Occasionally, potatoes from these islands reach Boston, but they are mostly shipped to New York. Besides Florida potatoes, those from state of Georgia also go forward about the same time, and the season for these is from about the middle of May to the middle of June. These potatoes are shipped from the city of Savannah and are very often quoted as Savannahs. The next to reach Boston, are those from the Carolinas, which are mostly shipped from Norfolk in Virginia. These are shipped during the months of June and July. Virginian potatoes, also shipped from Norfolk and sometimes named Eastern Shore, have their season in July and August. Coming further up the coast, the Long Island and New Jersey potatoes reach the Boston market about the last of July or the first of August, and continue until the middle of September. The next potatoes to come in season are the Massachusetts (natives) and New Hampshire, which states are still further north than the last named ones. The time when these are in the market, is from the middle of August until the last of September. Then come those from the state of Maine adjoining New Brunswick, which begin to reach the market about the second week in September, and they are followed about October 15th, by the crop from New Brunswick and the other Maritime Provinces, those from Maine and the provinces going forward until the winter sets in, when many are stored in cellars, and are sent forward until the new crop from the southern Atlantic states is ready for shipment. The variety of potatoes which reach Boston, the emporium of the States for this product of the soil, are for the most part Rose and Hebrons, although occasionally Dakota Reds and Chilis are also quoted, with of course, Chenangoes from these provinces.

This then being the middle of August, it will be seen that Boston is now receiving in plentiful supply the crop from New Jersey and Long Island, while the Massachusetts and New Hampshire stock should be beginning to go forward. Of course seasons will vary, some being later or earlier than others, yet such is the fact for turning to the latest trade report, it quotes the prices of Jersey and Hampshire, while it says that "the receipts of native stock have increased largely of late and a considerable portion of the trade is supplied from this source." Evidently this season is a somewhat earlier one than the average, no doubt due to the drouth the first part of the season, which the New England states in common with ourselves, have experienced. The next potatoes to reach the market to ours, therefore, are the following: About two-thirds of the Jersey and Long Island crop, most of the Massachusetts and New Hampshire yield and that of the state of Maine. What prospect is there that the crop in these states will pull down the the present high figures? Turning to the Massachusetts state board of agriculture report for July it says:

About half the corespondents speak of early potatoes as being badly injured by drouth, while the remainder speak of them as being in good condition. On the whole, the early potato crop must be light. In many localities harvesting has now commenced. One dollar per bushel seems to be the ruling price, though reports of $1.25, $1.50 and even higher prices are not infrequent. Late potatoes promise well at present, though badly in need of rain in most localities.

Then again, the New England weather service in its bulletin for the week ended August 7th, sums up the report from all these states thus: "Potatoes are now being dug for market; they are small in many places, but late potatoes promise well." By states the reports are as follows: New York—Early potatoes yield only one-third to one-half a crop, the yield generally light; Connecticut—The rain of the week will help late potatoes, earlies are a light and small crop, lute varieties are uncertain, but many fields are still green and growing well; Rhode Island—Potatoes being dug for market, but are not turning out well; Massachusetts—Early potato crop below the average; Vermont—Potatoes are in good condition and are doing fairly well; New Hampshire—Potato bugs are plenty, early potatoes are a small and a light crop; Maine—Potatoes are showing up fairly well considering the drought during the first part of the season; they are rather small, however, in places and will be below the average.

From such reports there can be no hope that the early crop in the new England states will break the market, but should the late varieties turn out well they may pull down the present favorable prices a few notches. Even then there seems but little doubt that there will be a remunerative price for the tubers this fall here, and should the late crop in the adjacent States not turn out exceedingly well the prices here will possibly be good. To all appearances there is likely to be a splendid crop on the Island. Farmers, almost everywhere, are, wisely, investing in sprayers of the various makes, and the likelihood is that the potato beetles will be kept from doing much damage.—Island Farmer.

ABOUT HILLING POTATOES.

Most farmers hill their potatoes. They do this, as we have done ourselves, when convinced that hilling is always injurious and in a very dry season is almost always fatal to the crop. It is impossible for a moderate summer rain, or even a violent rain, to penetrate the potato hill so far as to furnish moisture to the roots. A rain which fell slowly for 24 hours might do this, but summer rains are not often of that character. The rain falls heavily, compacts the surface and runs off in the furrow between the rows made by hilling. These furrows are just where the feeding roots of the potatoes should be, if the loose soil were not earthed up around the hills.

Why do farmers thus run counter to the plain laws of potato growth? It is usually to keep the potato from growing out of the ground and sunburning until the larger part are worthless for marketing. Some potatoes naturally form tubers nearer the surface than do other varieties. Even those sorts that were most objectionable in this respect we would not hoe up as is usually done. It is comparatively a light task to go over a field that has had level culture and draw with the hoe a little earth above the potatoes that appear above the ground, rather than to use a shovel plow, tearing to pieces the feeding roots of potatoes between the rows, on which the future growth of the tubers depends. If, as usually happens, the shovel plowing is delayed until tubers are formed, the growth of these tubers is at once arrested, and as a result at best is two crops of very small potatoes in each hill.

Too shallow planting of potatoes is the common mistake. The shallow-planted potatoes undoubtedly come up quicker, and if very early potatoes are deep planted on wet ground they may rot in the soil and not come up at all, especially if fresh cut. But by partially drying the cut potato seed it may be planted four or five inches deep in May and come up every time. This deep planting has its advantage in allowing early cultivation before the potatoes are up. We commonly talk of dragging the potato ground- A cultivator is set to scarify the surface at a depth fully one inch above the set. Then the harrow may be put on to leave the surface smooth as possible and keep the soil moist.

The chief cause of light crops of potatoes is drought, and this is always most injurious on potatoes that are shovel plowed and hilled. More than once have we seen acres of potatoes withering and dying in a few days after the hilling has been finished, even though heavy rains had fallen, which on a level surface would have maintained growth for several weeks.

It is probably true that hilling makes easier digging, and it is partly owing to the fact that in the hill the potatoes are fewer in number, and are necessarily bunched in a heap. When they have more room to spread the crop is increased, and proportionably the labor of digging. All kinds of potatoes, even those whose tubers are bunched, will spread their roots through the whole surface between the rows if the soil is not scraped out so as to leave furrows. In that case, of course, the roots are cramped, and the crop is accordingly lessened.

ORCHARD AND GARDEN.

There is no advantage in having the fruit trees grow tall.

Negligence more than anything else ruins many an orchard.

Potash fertilizers are better than manure for stone fruits.

The Moore's early grape is one of the very best of the early sorts.

The best time to set out evergreens is in the early spring before they start to grow.

The plow in an orchard will not hurt if used frequently and commenced in good season.

In a majority of cases an unnecessary growth of wood is a waste of energy with the tree.

Any land that is rich enough to grow a good crop of corn is rich enough to grow a good crop of grapes.

One reason why many fail to make forest trees grow is that the changes in the condition of growth are too much.

Be ready to spray the apple tree as soon as possible after blooming time. The paris green mixture is a good one to use for this purpose.

Plan the garden so that as fast as one crop is matured another will be ready to take its place, and in this way keep the ground occupied.

There are few better remedies for black rot than good culture and the cutting out and burning of all diseased limbs as soon as they are discovered.

One of the very best places for dumping coal ashes is around the fruit trees; they not only act as a mulch, but they help to keep away insect pests.

CURRANT SHRUB.

Squeeze the juice from red or white currants without heating them, and put it in a dry warm place to undergo a slight fermentation. After a few days remove the scum from the top, and use the clear part of the juice only, rejecting the thick juice that will be found at the bottom of the vessel. Measure the juice and to each pint allow two pounds of granulated sugar. Stir together until dissolved, set over the fire, and bring to the boiling point. Bottle and seal. The shrub will keep for two years, and mixed with iced water is a refreshing drink.

AN ENGLISH INFECTION.

All England is playing golf, the game having assumed the proportions of a popular craze. The tennis courts are empty and the nets sagging from want of attention, while the golf links are everywhere and in constant demand. Men, women and children play golf and play it ceaselessly. The "links" are on every side, in the public parks, on private grounds, at school and club courses—wherever a stretch of turf may be utilized a golf club springs into existence and secures it. As yet America does not share this enthusiasm, the golfers in this country being comparatively few, but the wave of English infection may be looked for.

MEDICAL SCIENCE.

Some Wonderful Inventions for the Use of Doctors.

By the latest application of electricity to the medical science it has become possible to utilize the human head as a lantern. This was proved by Dr. Wendell C. Phillips the other night before a meeting of the laryngological section of the New York academy of medicine. The electrical apparatus used is called a "head illuminator." It consists of a small incandescent globe and an electric light of three candle power and about as big as a grape. It is adjusted to the end of a rubber tube, which in appearance resembles a lead pencil and through which the wires reach the globe. In demonstrating the proportions of this light before the academy of medicine Dr. Phillips called a small boy to the platform and placed the instrument in his mouth. The boy closed his lips, all the lights were turned out and then the light in the instrument was turned on. Immediately the boy's cheeks became translucent and every vein and imperfection of the skin stood out with distinctness. The light also shone through the upper part of the face.

"The beauty of this illuminator," said Dr. Phillips to a Herald man, "lies in the fact that it enables us to read certain conditions of the head which could only be learned heretofore by operations or probings. If the light shines through one side of the face and not the other we know the dark side is affected. It also throws a light through the bones of the face and discloses formations of the bone, which, under other circumstances, could only be ascertained by drilling to the bones. Placed in the corner of the eye, the light shines up through the cavity in the frontal bone just over the eyebrow. Catarrhal diseases are thus located."

Here the doctor placed a small section of rubber hose over the light which he held in his hand at the time.

"Now notice how this shines through my thumb," he continued. "Well, if there was a splinter there it could be accurately located. Any disarrangement of the small bones of the hand could be ascertained in the same manner. This practical use of electricity in surgery is not new, however," added the doctor. "The first man to utilize it was Voltolini. In regard to these newer instruments which I have about me I have just added improvements. Here is a search light," said Dr. Phillips, taking up a curved piece of nickel made to fit over the head and come down between the brows. Between the brows was a lens which stood out like the glass of a bull's eye lantern. It was connected by wires with a storage battery. A switch was turned and a bright light shone out from the apparatus like a star on the forehead of a ballet dancer. "This light," said the physician, "shines into and down the throat of a patient who is being examined for throat troubles. This latter examination can also be performed by the insertion of a small electric light the size of a pea. There is another instrument consisting of a flexible tube with a small lamp at the end and connected with a battery. The patient swallows the lamp, and when it reached the stomach it shines through so diseased organism can be plainly read from the outside. The circulation is visible and an abnormal development stands out like a mole on a person's cheek. All these implements and devices," added Dr. Phillips in conclusion, "are the result of study made by prominent physicians and surgeons. I have not invented these things. I have only developed them. We haven't reached the highest development of the use of electricity in the medical science yet. We are working now on new lines.

HE WAS TOO KILLING.

Jane wanted to go to the circus and John to the theatre.

"We can go the theatre anytime," she said, "but the circus is here only for a week and we have not the chance of going to it."

"Well, as you like," said John; "but allow me to say this: I will not be responsible for the consequences."

"What consequences?" asked Jane in surprise.

"These consequences," answered John gravely: "Suppose one of the lions should break out of the cage while we were there, it's all over with you—"

"All over with me?"

"Certainly. The lions ain't blind, are they?"

"N—no. But what has that got to do with me?"

Just this. If you look to me to be sweet enough to eat, how will you look to a raging, roaring lion? He will think you a delicious morsel, and you are gone."

"But, John, there will be other girls there besides me."

"I know it; but you will be the sweetest one there."

"Very well, John, dear; I think, darling we'd better go to the theatre."

TARRED AND FEATHERED.

Monroe Smith is a hard working, easy-going farmer in Winterport Me. His wife Floy is thirty-five years old and pretty. She has two children. Among her male admirers was James Desilver, a laborer, forty-five years old. He lives in Monroe, where he has a wife and two children.

Last autumn Mrs. Smith ran away with Desilver. They stayed away until Desilver could support her no longer, and then came back to live on the earnings of Smith. Desilver now made the Smith place his home most of the time.

Mrs. Desilver, unable to support herself and children, called upon the town of Monroe for help. Friends of Smith and Desilver and Mrs. Smith went to them and told them this thing had got to stop. Smith looked sad, but said he could not stop it. Mrs. Smith told them it was nobody's business. Desilver told them it was a free country, and he would do as he pleased.

At ten o'clock the other evening, one hundred and fifty citizens from the three towns, waited upon Desilver and Mrs. Smith, at the Smith residence. Mr. Smith was upstairs asleep, and Mrs. Smith was entertaining Desilver in the best room. The leader of the party came to the door and rapped. No response. He rapped again. As no answer was given the door was broken down, when Desilver came out with a club, and there was a free fight. Clothing was torn, glass broken and furniture smashed. Desilver had to surrender. Mrs. Smith had jumped out of a back window and ran to the house of Mrs. Ryder, her sister.

With war whoops and a flourish of whiskey bottles, Desilver was taken to Jackson park, a quiet field. Here a fire was burning and pitch was hot. Desilver was stripped and coated from head to foot with tar.

Two pillows were ripped open and the feathery contents laid on generously. After this hot tar and black paint were put on with a brush, making what the tarrers said was a "beautiful crust." Desilver was then set loose, and the men adjourned to consult a barrel of hard cider and five gallons of whiskey.

After this they made a call upon Smith. They gave him a message for his wife, who was still at the house of her sister. It warned her to get out of town at once, and said if she was ever found on the west side of the Penobscot, she would share the fate of her lover. The next morning she left.

Desilver wandered around till morning. Then he went to the house of Mr. Whitney, who furnished him with hot water and soap. He has gone home to live with his wife in Monroe.

BIG EXHIBITS.

Farmers Preparing to Contest at the Coming Show.

A. S. Murray, secretary for Agricultural Society, District No. 34, is daily receiving applications for space at the exhibition to be held in this city on September 19th 20th and 21st. The society has held two annual fairs both of which were well attended and at which the exhibits reflected credit on the farmers of central New Brunswick. They have expended a large amount in putting up suitable buildings and preparing grounds and premises so that everything sent into the competitions could be conspiciously placed. The society do not carry on the exhibitions as mercantile enterprise but rather as schools where an agriculturalist learns something while at the same time teaching others.

It is the intention of the society and they are being strongly supported by the citizens to make this exhibition the best in the province for 1893 and to this end no means will be spared, and nothing left undone that will conduce to the success of the show and the comfort and convenience of all patrons.

Excursion rates will be given on all railways and steamboats and hotel fares will be only at the usual rates. A committee has been appointed to provide rooms and board for all who may so desire, and the city in this respect will be found adequate to all demands that may be made upon it.

With the best grounds in the province, buildings erected at a cost of $3000, new and in good order and with the best wishes of all former patrons, the society while believing that the previous shows were good, see every prospect of this being the best ever held in Fredericton, and to this end they are turning all their energies.

Enquirers as to stock lists, freight, etc., can secure all imformation by addressing J. A. Campbell, president, or A. S. Murray, Fredericton.

MOUTH KESWICK.

AUG. 22.—The farmers are about done haying; the crop is away below the average.

Mrs. Charles Gatecombe was taken very suddenly ill recently but is now improving.

The temperance lodge here is going to hold a picnic on Thursday 31st, the band from Fredericton will attend. They will have all the different sports including the merry-go-round.

Miss Ella Colter, daughter of T. H. Colter, will attend the world's Sunday school convention which will be held at St. Louis this month. She will also visit the world's fair, Chicago.

Rev. A. G. Downey exchanged pulpits with rev. G. W. Foster, Fredericton Junction Sunday.

Mr. McFarlane has taken charge of the school here and is very much liked by the scholars.

CRIPPLED FOR GAIN.

Several men have been arested in Vienna, for maiming children and then sending them out to beg, or selling them to others for the same purpose. Children were stolen or were misled with promises to the house kept by the gang on the outskirts of the town. Once there, they were bound and tortured.

When the police forced their way into the house, they found two girls of twelve or fourteen years, with their legs broken. Another girl of about the same age lay bound on a bed with her right arm broken and both eyes injured. Two other children, also mutilated, were found on cots in the cellar. Instruments which had been used in producing physical deformities, were uncovered in the cellar, and were seized for evidence.

ATE HER OWN LIP.

While laboring under a spell of religious mania, Bridget Boyle, living in Philadelphia, cut off her lower lip, boiled it and ate it. She said she had been ordered to make a sacrifice to God and had selected that method of doing it. People living in the house say she has been acting strangely of late, but nothing was known of her horrible action until she was found lying on the floor of her room, having become exhausted from loss of blood, which she did not know how to check.

She was taken to the Pennsylvania hospital where her wound was dressed, and the physicians say no serious results will follow unless blood poisoning sets in. The cutting was done with a dull table knife and the wound is a ragged, ugly one.

HORRIBLE CANNIBAL FEASTS.

The Australian papers, per steamer "Miowera," give an account of a raid made recently by the bush tribes of Malayta, Solomon Islands, on the coast tribes, when a number of the latter, principally women and children, were taken prisoners by the men of the bush tribes. After the battle the victorious natives held high carnival, and traders found the bones of ten human beings on the spot. Though the natives try to conceal the fact, both head hunting and cannibal feasts are practiced to a fearful extent. Traders say the smell of roasted flesh is quite common in Malayta. The crew of a small coaster was recently butchered, and the vessel burned by the natives.

ALLENDALE.

AUG. 21.—The hay crop did not turn out as good as former years, but being favored with excellent weather it was housed in good condition and may be said to be a fair average. Oats and potatoes look well and promise a good yield.

Miss Longstaff has commenced her third term as teacher in this district with a very good attendance.

James Doherty, some years ago a native of Canterbury, but now of Houlton, with his son and three daughters made their friends of this place a short visit recently.

TO TICKLE THE PALLET.

How to Serve up Tomatoes that may may be Relished by Everyone.

TOMATO SOUP WITH GREEN CORN.

Two pounds of the neck of beef, one quart of sliced tomatoes, one quart raw green corn, cut from the cob, three pints of water, a tablespoonful of flour, a table spoonful of butter, salt and pepper to taste. Put the meat with the water into the soup-pot, and simmer for three hours, then add the corn-cobs and tomatoes. Simmer half an hour longer, strain through a colander, and return the soup to the kettle, adding the corn. Cook until the corn is tender, which will be in about three-quarters of an hour, thicken with the flour mixed smooth with the butter, season to taste and serve. This soup can be made with a quart of stock of any kind, or water in which a leg of mutton or a fowl has been boiled.

TOMATO PUREE.

Take one quart of tomatoes, three pints of stock, a small slice of ham, a tablespoonful of chopped onion, ditto of chopped carrot, a sprig of parsley, a clove, two tablespoonfuls of butter, ditto of flour, a tablespoonful of sugar, one cupful of stale bread, broken fine, pepper and salt to taste. Put the tomato, with the, parsley and clove into ihe soup-pot; fry the vegetables for fifteen minutes with the butter, shin them out and add to the tomato; add the flour to the butter, cook until smooth and frothy, and add also to the tomato. Cook three-quarters of an hour. In another saucepan place the stock and bread-crumbs to simmer for the same length of time, add one mixture to the other, strain, return to the kettle, season to taste, and when it has boiled up once, the soup is ready to serve.

BREADED TOMATOES.

Pare fine, firm tomatoes, and slice them in rather thick slices. Have ready a pot of deep lard, as for frying dough-nuts. Season the tomato slices with pepper and salt, dip in beaten egg, then in dried and sifted bread crumbs, taking care to coat each part. Put four or five slices at a time in the frying-basket, plunge into the boiling fat, and cook for about a minute and a half. Drain on brown paper and serve.

STUFFED TOMATOES.

Cut a small slice from the end of fine smooth tomatoes. Scoop out, with a teaspoon, half the pulp, and mix it, (for six tomatoes) with two tablespoonfuls of butter, ditto of powdered cracker or bread-crumbs, a teaspoonful of sugar, and pepper and salt to taste. Fill the tomatoes with this mixture, place in a shallow bakepan, sprinkle with buttered crumbs, and bake for half an hour.

CANNED CORN AND TOMATOES.

Use two dozen ears of corn to half a peck of ripe tomatoes. Pour boiling water on the tomatoes to loosen the skins. Peel and cut in thin slices. Cut the corn, which should be green and tender, from the cobs, and put over the fire with a cupful of boiling water. Cook slowly for half an hour, add the tomatoes, seasoning to taste with pepper and salt, boil for ten minutes, and can and seal as usual.

TOMATO KETCHUP.

Take one peck of ripe tomatoes, one quart of vinegar, two cupfuls of sugar, three tablespoonfuls of salt, one tablespoonful of allspice, same of cloves, a teaspoonful of cayenne, one tablespoonful of mustard seed, one teaspoonful of pepper, two blades of mace, two sticks of cinnamon, two large onions. Cut up the tomatoes, and put them in the preserving-kettle with the onions, peeled and sliced. Boil one hour, strain, and return to the kettle. Add the remaining ingredients, and simmer for four hours, stirring often. Strain, and fill the bottles. Cork and seal.

CHILI SAUCE.

Two dozen ripe tomatoes, six large green tomatoes, five green peppers, four large onions, three tablespoonfuls of salt, eight tablespoonfuls of sugar, a quart and a half of vinegar. Pare and slice the ripe tomatoes, and chop together until very fine, the green tomatoes, onions and peppers. Put all the ingredients together in the preserving kettle, and boil for about two hours, or until thick.

TOMATO PRESERVES.

Allow equal weights of sugar and small yellow tomatoes, and five lemons to four quarts of fruit. Pour boiling water over the tomatoes to loosen the skin, peel, and place in the preserving-kettle in layers with the sugar, adding no water. Heat slowly, and boil until the tomates look withered, but they must not be allowed to break. Skim out the fruit carefully, and boil down the syrup to the thickness desired, then return the fruit to the kettle, and bring to the boiling point. Do not peel the lemons or remove the seeds, but slice across in very thin slices, putting two slices to each cupful of preserves as the jars are filled. Store in pint glass jars, covering and sealing while preserve is boiling hot.

BAKED BERRY PUDDING.

Take two and a half cupfuls of flour, one cupful of milk, half a cupful of sugar, two tablespoonfuls of butter, a teaspoonful and a half of baking powder, the whites of three eggs, one quart of blueberries or blackberries. Beat the butter to a cream, add the sugar, next the milk, the flour sifted with the baking powder, the whites beaten to a stiff froth, and the berries. Bake for three-quarters of an hour in a buttered pudding dish, an serve hot with sweet sauce.

STEAMED BERRY PUDDING.

One cupful and a half of flour, one cupful of milk, one teaspoonful of baking powder, a pinch of salt, one egg, one cupful and a half of berries. Sift the flour with the baking powder and salt, add the milk, the well-beaten egg, and the berries. Pour into a mold or bowl, well buttered, cover lightly and steam two hours. Serve at once with hard sauce, or a hot liquid sauce.

SUET BLUEBERRY PUDDING.

Make a suet crust with a cupful and a half of flour, a teaspoonful of baking powder, a pinch of salt, half a cupful of powdered beef suet, and milk or water to bring to a dough that may be rolled out. Line a bowl with a strip of the paste, fill with blueberries sweetened to taste, and cover with paste, pinching the edges to keep in the juice. Tie a floured cloth securely over the bowl, plunge with boiling water, and boil from two to two and and a half hours. Serve with powdered sugar.

BLACKBERRY PICKLES.

Put into the preserving kettle, one pint of vinegar, one quart of sugar, and half a teaspoonful each of cloves, cinnamon and allspice. Bring to the boiling point, and add four quarts of blackberries. Boil for fifteen minutes.