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Of All Kinds are Very Thick this season.

To protect your Horses and Cattle, you should provide yourself with the very best fly killer yet produced. It is called

COW-LEASE

Insist on having it, use as directed and satisfaction is yours. Also in Stock

Berger & Sons' Pure English Paris Green.

Bug Death.

In all sizes and packages.

WHOLESALE AND RETAIL.

James S. Neill,
FREDERICTON'S BIG HARDWARE STORE

IMPERIAL HALL

Is showing the leading patterns in Worsteds and Tweeds

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are prepared to make up Overcoats, Suits and Pants in the LATEST STYLES.

WE GUARANTEE A FIT.

STANGER & HARRISON,
Telephone 51-21. 535, Queen Street.

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A Fire in Dry Grass

Could not spread quicker than the consumption of

EDDY'S

"Silent" Parlor Matches

Ask your Grocer for them--That's all.

Schofield Paper Co., L'td.

Selling Agents, St. John, N.B.

-Cracked Corn-

We have now in stock a large quantity of kiln dried Yellow Corn, which we are prepared to crack on the premises and thus in a position to sell at a very low figure. Also Flour, Oats, Middlings, Corn and Oats and all other feeds that is required for Horses, Cattle, &c.

F. H. Everett,

FLOUR, FEED, COAL,

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CARRIAGES!
CARRIAGES!

The Largest and Finest Stock in the City to select from. Prices the very lowest, Quality the very best. Dont buy a Cream Separator until you have seen Our Stock. We buy direct from the manufacturers and employ NO AGENTS.

J. F. VanBuskirk
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Hewson Tweeds

Make a fine business suit, and are sure to give every satisfaction. I have a fine line of these Tweeds in stock, and am always pleased to show goods. PRICES ALWAYS RIGHT.

Get one of Page's Odorless Moth Proof Bags and protect your Furs. 2 sizes always on hand. Call and see them.

JAS. R. HOWIE, 150 Queen St.

Drive Bridge Counters WE HAVE THE PROPER THINGS FOR SALE AT
THE HERALD OFFICE

HOUSEHOLD HINTS.

Some Interesting Information for Busy Housewives.

RECIPES.

Sardine salad is a delicious luncheon or tea dish. Remove the skin and bones from six big sardines and cut into tiny pieces. Place these in a salad bowl with six cold boiled eggs cut in quarters and one big, firm apple cut into strips and three cold boiled potatoes cut into dice. If you like the chopped chives and then four tablespoons of French dressing. Serve very cold.

A PEACH BETTY.

Butter a pudding dish and cover the bottom with fine bread crumbs. Stick bits of butter over these. Now pare quickly eight large peaches, or twelve small, and cut into small pieces. Do not bruise them by chopping. Put a layer of these on the crumbs, sugar plentifully and sprinkle with butter bits and a little mace. More bread crumbs, and proceed in the order given until the peaches and a cupful of crumbs are used. The top layer should be of crumbs. Cover closely, and bake for forty-five minutes in a steady oven. Lift the cover and brown quickly. Send to table in the dish. Eat with sugar and cream.

TOMATOES A LA CREOLE

Scald six large, ripe tomatoes and strip off the skin. Set on ice until wanted, when cut into thick slices and put a layer in a buttered cake dish. Have ready four large or six medium-sized green sweet peppers from which the seeds were extracted early in the day, the peppers then being scalded and set on ice. Chop the peppers into bits and strew the tomatoes thickly with them. The tomatoes are seasoned with salt and sugar. Stick bits of butter on the peppers, more tomatoes, slightly salted and sugared, and a topdressing of minced peppers. Bake, covered, for twenty minutes and serve.

For a vegetable salad, that is particularly palatable for warm weather, scoop the pulp from ripe, apple shaped tomatoes and fill the cavity with diced cucumbers and green peppers blended with anchovies and dressed with mayonnaise.

THING WORTH KNOWING.

A rusty gate cannot be satisfactorily cleaned in one day, so take two days about it. Put on the blacked thickly on one day and leave it dry. The next day polish it off and it will be found that it has destroyed the rust, which comes off with it.

In printing kodak pictures, if films have small, round white spots on them, as is often the case, it is a great improvement to the picture to cover these places on the film, before printing, with India ink applied with a small brush. Be careful not to have the brush too moist before using as it might spread and spoil the film.

When a hot-water bottle is emptied there is always a little moisture left inside and one will notice that the inner sides cling together, which is not well for the bag. After emptying blow hard into the bag, quickly screw in the stopper, and your bag, being slightly inflated, will dry quickly inside, and you will find that the rubber will last much longer.

Soak newspapers in a paste of half a pound of flour, half a pound of alum and three quarts of water, mixed together and boiled. This mixture, which should be as thick as putty, may be forced into cracks in floors, wainscoting, etc., with a case knife. It hardens like papier mache, neatly and permanently filling any cracks to which it may be applied.

To clean white straw hats.—Brush the straw thoroughly to remove the dust, then rub into it, with a small brush, a mixture of sulphur and lemon juice. This should be of the consistency of cream. Leave to dry, then brush again with a clean brush. If necessary sulphur may be removed by rinsing the straw in cold water, but generally it will be found to brush out quite well.

In washing out glass use a little borax in hot water. Remove the dust and dirt from the small carvings by means of a paint brush with strong, supple bristles. When thoroughly cleaned set aside to drain and dry thoroughly with a clean cloth. To wash any kind of cut glass vase, peel and chop up a raw potato and put into the bottle with just enough warm soap suds to cover the potato. Set aside for several hours, now and then giving it an occasional shaking. Then empty the bottle and rinse well.

FRIED POTATOES.

Clean, and slice thinly two or perhaps three potatoes, and sprinkle them with salt and pepper. Have ready, in your frying pan, plenty of very hot fat which is free from salt. When you see a blue smoke rising from it, you may put in the potatoes. If there is enough fat to cover them, they will be done in three minutes. Pour off the fat, shake the frying pan over the fire for a minute, and then the crisp brown slices on to a hot dish.

SMALL APPLE DUMPLING. Pare, core, and slice two or three apples, and throw them into cold water while you make the paste with flour, a pinch of salt, dripping (or lard), baking powder and water. The paste needs rolling out once, cut into two pieces, and with one piece line a small greased basin. Put in the apples with sugar to taste, and a little grated lemon peel, cover with the other piece of paste, tie in a scalded and floured cloth, and put it in a saucepan of boiling water, and

boil for two hours. Take up, and turn out on to a hot dish.

SUNNINGDALE JELLY.

Take four loaves of leaf gelatine, and add half a pint of water, and 3 or 4 spoonfuls of sugar. When melted add 3-4 pint of fruit syrup, and pour into a wetted mould.

HEALTH AND BEAUTY.

The juice of onions will quickly allay the intolerable stinging pain from a bee or wasp sting.

Experts say that camphor makes the teeth brittle. It is employed because it helps to make them white, and being antiseptic, keeps the gums healthy.

For poison ivy use a solution of baking soda or a weak solution of sugar of lead. Mackerel brine from the kit in the farm cellar or a tomato from the vines will also be found effective.

People lose their hair because they do not cleanse it sufficiently; do not give it enough air and sun; suffer from nervous strain or poverty of blood; have the poisons of gout or rheumatism in the system acquire bacterial disorders of the scalp from other people.

The voice should be used sparingly when one is suffering from a cold in the head, sore throat, or weakness of the larynx. In such cases muscular action has to make up for lack of lung power and energy. The result is a thickening of the vocal cords and an added huskiness and harshness which may not pass away.

A German doctor has discovered a new cure for sickness at sea, which will be welcomed by hosts of travellers. The passenger simply lies on his back with handkerchiefs soaked in hot water, twisted very tightly around his forehead. The treatment is said to cure in about half an hour and those who undergo it are said never to be troubled with sickness again during the voyage.

Many persons who are obliged to be much upon their feet suffer greatly during the hot weather with swollen tender feet. Relief will be found in a hot bath containing a tablespoon each of borax, spirits of ammonia and alcohol, a teaspoon each of witch hazel and camphor. Keep the feet in the water about ten minutes. In the morning rub talcum powder or other good preparation on the feet and wear shoes which have broad soles and low heels.

DICTATES OF FASHION.

Hems of satin if added to plain materials are usually headed with lace or braiding of irregular forms.

Of the material for lingerie gowns of handkerchief linen, the mulls, batistes and dotted embroidered swisses are the most used.

A smart sailor hat has clusters of moss rosebuds in the form of floral allegories, high on either side of the front, and a wreath of white hyacinth around the crown.

Lace on lingerie, while still much in favor, is less popular than embroidery for trimming the corset cover intended for ordinary wear. The latter both last longer and washes better than lace, even the durable German Valenciennes.

A simple dress may be given quite an air by wearing with it one of the new neckties that are so fashionable just now. The latest ones are long and stole shaped. A lovely one recently seen was made of cluny lace, the design lightly covered with tiny ruffles, but not so closely as to conceal the pattern of the lace.

The quaint and becoming cloche shape so much in evidence this season may be developed charmingly in a hat of fine chip in a soft pastel pink, with a full wreath of shaded pink roses for the chief trimming.

The flowers pass over the brim toward the back and are arranged under the brim in a decorative "cache-peigne" mixed with soft cheux of tulle and a knot of black velvet ribbon.

ICED FRUIT PUDDING.

Beat the yolks of six eggs very light with one and one-half cupfuls of powdered sugar; pour gradually over them one pint each of scalding hot milk and cream and stir the mixture until it is liquid. Return it to the double boiler and cook, stirring constantly, until it will coat a silver spoon, remove from the fire, add a teaspoonful of vanilla, and set aside to cool. When cold turn into a freezer and stir until it begins to thicken; then add one cupful of finely chopped preserved peaches and half cupful finely chopped blanched almonds. Freeze until it is quite thick, then turn into a mould; cover tightly; pack in ice and salt and let stand three or four hours to ripen. At serving time let the mould stand on the kitchen table a few moments until the heat of the room has loosened the pudding slightly. Turn out carefully, cover with sweetened whipped cream, decorate with halved preserved peaches and a few strips of blanched almonds; send at once to the table, serve with a syrup of very rich preserved peaches.

DATE CHARLOTTE.

Cut half a small loaf of white bread into thin slices, trim off the crusts and spread each with butter and a thin layer of apple or quince jelly. Line a buttered pudding dish with them and spread over half a cupful of dates cut in small pieces. Then put in another layer of bread. Cover with a custard made with one quart of milk. Three eggs, half a cupful of sugar and a pinch of salt. Pour it slowly over the bread and let it stand for half an hour. Bake in a moderate oven about one hour. Serve with or without cream and sugar.

GIBSON NEWS.

July 10.—On Monday evening last a number of the friends and neighbors of this place and St. Mary's gathered at the home of Mr. and Mrs. J. Hiram Bradley in the form of a surprise. In the course of the evening Mr. and Mrs. Bradley were presented with a handsomely carved clock and an address. Rev. H. R. Boyer read the address and Miss Alda Minue made the presentation. The following address was read:

Gibson, N. B., July 8, '07

Mr. and Mrs. Hiram Bradley, Our Dear Friend: Having learned with regret your decision to take up your home in the west, we, your friends, of Gibson and St. Mary's, feel are great possibilities for men of push of our esteem and respect. While we regret your departure, we feel you are doing wisely to make your future home the wide west, knowing there is great possibilities for men of push and brains, and we expect to hear of your success in your new field.

In a young country, such as you intend to make your home, there is great need of Christian influence exerted on those who are coming from other lands, to make this country theirs, and we believe your noble Christian characters will tell for the good of others there as it has told here.

You can rest assured the friends you leave behind will always look your way with deep interest, and our prayers will follow you.

We beg of you to accept this small token of our esteem and as you consult it, will you always remember, in the east, in your old home at Gibson, there are many hearts which beat in warm friendship and love for you.

Signed in behalf of your friends by ALDA P. MINUE.

Though much surprised, Mr. Bradley made a suitable reply for the honor thus shown. Light refreshments were then served and a short time after the gathering dispersed. Mr. and Mrs. Bradley and family and Miss Annie Bradley purpose leaving for Stettler, Alberta on Wednesday, July 24th. Though we regret their departure, yet we wish them a very happy and prosperous time in their new home.

Miss Clara Miller, a recent visitor to this community, has returned to her home at Newcastle Bridge.

Mrs. S. Gough spent Sunday with Mr. and Mrs. J. Hiram Bradley.

Miss Frances Harvey is visiting Miss Effie Flewelling, of Burt's Corner.

Miss Hattie Savare has been visiting Miss Louise Allen the past few days.

Misses Gracie Babbitt and Hazel Neill are visiting friends at Bathurst.

We regret to hear of the illness of Mrs. W. R. Robinson. Mrs. Robinson is receiving medical treatment at the Victoria Hospital, Fredericton.

Miss Bertha Gillmore, who was visiting Mrs. James Davidson last week, has returned to her home at Marysville.

Miss Minnie Bailey, who has been spending part of her vacation with her cousin, Mr. Harry Bailey, returned to her home at Little River by the steamer Hampstead Monday afternoon.

Rev. C. P. Wilson, and Mrs. W. L. son, of Doaktown, are visiting Mr. and Mrs. John Hendry.

Miss Laura Densmore, who recently tried the Normal School entrance examinations and who has been the guest of Miss Marjorie Titus, returned home on Monday.

Mrs. Hart, Smith was calling on friends here one day last week.

Our United Baptist Sunday schools are prospering finely under the superintendence of Rev. H. R. Boyer. On Sunday last, notwithstanding the cloudy threatening weather, 207 scholars were present.

Miss Owenie Davidson has returned from Marysville, where she has been spending a part of her vacation.

Mr. Lorenzo Wadlin is visiting friends in this vicinity.

Misses Mary and Martina McManus are visiting relatives at Oromocto.

THE DOCTOR AWAY FROM HOME WHEN MOST NEEDED.

People are often very much disappointed to find that the family physician is away from home when they most need his services. Diseases like cramps, colic and cholera morbus require prompt treatment, and have in many instances proven fatal before medicine could be procured of a physician summoned. The way is to keep at hand a bottle of Chamberlain's Colic, Cholera and Diarrhoea Remedy. No physician can prescribe a better medicine for these diseases. By having it in the house you escape much pain and suffering and all risk. Buy it now: it may save life. For sale by all dealers.

UPPER QUEENSBURY.

July 8.—The weather is warm and showery, and is very good growing weather.

Among the latest visitors to the city on business from this place are Deacon and D. E. Parent, Willie Manuel, Ben Greenfield, W. B. Parent, Ernest Hazelton, Herbert Ingraham and A. Keetci and the Misses Hazel Parent, and May Ingraham.

Perry Coy is now at work on the drive.

Misses Gladys Ross and May Ingraham who spent a few days recently with relatives and friends in Southampton have returned home.

Mrs. G. W. Bradbury who has been visiting relatives in this place has again returned to Woodstock.

On July 2nd, Maple Grove Hotel the large and handsome residence of Deacon Parent was the scene of a very novel and brilliant event, when his son D. Edwin and Mrs. Parent celebrated the fifth anniversary of their marriage.

The invitations which numbered over one hundred were very tastefully printed on birch bark a symbol

of the wooden wedding. About sixty guests were present and the costly and elegant furniture and the checks received by the happy couple testify to the esteem in which they were held. At high noon the bride and groom made their appearance clad in precisely the same costumes they were married in. After the customary greetings and well wishes befitting such a happy occasion, and amid showers of rice and old rubbers, dinner was announced. The tables were most tastefully arranged and laden with good things which reflected great taste on the ladies in charge who were Mrs. George Parent, Mrs. Simon Manuel, Mrs. Herbert Ingraham and Mrs. Jewett. All present spent a most enjoyable time departing for their respective homes about 3.30 p. m. The young people returning again after dark dressed in odd costumes and gave the couple a chivari, and were most cheerfully received.

During the past five years of Mr. and Mrs. Parent's married life fortune has smiled on them indeed, Mr. Parent being a well-to-do farmer has prospered yearly financially and Mrs. Parent formerly Miss Etta Jewett of Keswick Ridge came to this place a stranger and by her congenial manner has made her acquaintances fast friends. Many of Mr. and Mrs. Parent's old friends took the liberty to tell them that they were a more handsome bride and groom than on their wedding day five years ago. We all join in wishing the couple many years of happiness and prosperity.

Miss Jennie Cronkite who has been visiting in this place has gone to Millinocket Me. to spend a portion of her vacation.

Mr. and Mrs. Minot Gunter and family of Prince William and Dr. McKenzie spent last Saturday and Sunday in this place the guests of Mr. and Mrs. H. C. Whitehead.

Our roads and bridges in this district has been thoroughly repaired under the supervision of Lewis Huestis our popular and genial road master.

BEST MEDICINE IN THE WORLD FOR COLIC AND DIARRHOEA.

"I find Chamberlain's Colic, Cholera and Diarrhoea Remedy to be the best remedy in the world," says Mr. C. L. Carter of Skirum, Ala. I am subject to colic and diarrhoea. Last spring it seemed as though I would die, and I think I would if I hadn't taken Chamberlain's Colic, Cholera and Diarrhoea Remedy. I haven't been troubled with it since until this week, when I had a very severe attack and took half a bottle of the twenty-five cent size Chamberlain's Colic, Cholera and Diarrhoea Remedy, and this morning I feel like a new man." For sale by all dealers.

SPONGE CAKE.

Two cups flour (before sifting), 2 cups sugar, 6 eggs, 6 tablespoonfuls cold water, 1 heaping teaspoonful baking powder. Beat the yolks, add the sugar and beat well; then add the water. Sift the baking powder into the flour, put in half the flour, then half the beaten whites, the other half of the flour and the balance of the whites and flour. Cook in a biscuit pan.

Ulcers in the flesh
Mean Bad Blood.

As a result of debility, sickness or improper diet the blood often becomes weak and unable to free itself of poisons.

Morbid, unhealthy matter accumulates and breaks out in sores that discharge and will not heal.

Washes, salves and ointments are useless because they have no action on the poisoned blood.

But Dr. Hamilton's Pills cleanse and enrich the blood, drive out impurities and fill it with nutriment and strong building material.

Ulcers, boils and sores heal up.

Likewise all weakness due to impoverished blood is cured by these famous pills and anaemia, erysipelas, and rheumatism go before it as chaff before fire.

The skin grows smooth, complexion clears, health and vigor and strength are evident on all sides.

A blood remedy for blood diseases, the formula of a famous physician—no improvement can be made on Dr. Hamilton's Pills.

Their use extends to the people of many nations and thousands have proved that they do cure when all else fails.

No matter what your ailment may be, if it has its origin in the blood it is curable with Dr. Hamilton's Pills. Sold everywhere, 25 cents a box or five boxes for \$1.00, and be sure to refuse a substitute.

RIBBON BLANCHMANGE.

Dissolve two heaping tablespoonfuls of cornstarch in half cup of cold milk, then pour slowly into 1 1/2 cups scalded milk, and half cup sugar and a few grains of salt and stir constantly until the raw taste of the starch has disappeared. Fold in the stiffly beaten whites of three eggs, cook on fire; stir one-third of this mixture into 1 1/2 ounces of melted cooking chocolate and add one half cup of broken English walnuts; color another third with strawberry juice, then put a layer of white, then chocolate, then pink into wet mould using chocolate last. Serve cold with cream or plain boiled custard.

His Preference—Do you favor any particular school of music?" asked the lady.

"Yes, indeed," replied the young man who lives in a flat. "I favor the pianissimo school."

YOUR PAINFUL CORN.

What it wants is the soothing attention of Putnam's Corn Excelsior, which lifts out the very root and branch in short order. No pain, no after effect, just clean wholesome cure—that's "Putnam's."