

Stream Drivers' Supplies

Boss Pevies, Pevie Stocks, &c., Tar, Pitch

and Oakum.

Boot Calks, Boot Calk Setts, Wire Rope,

Manilla Rope, and all sizes of Cable.

WHOLESALE and RETAIL.

Prompt Shipment Guaranteed.

James S. Neill,

FREDERICTON'S BIG HARDWARE STORE

DRIED FRUITS.

CROSSE & BLACKWELL'S

Citron, Orange and
Lemon Peels, Grif-
fin Brand Seeded
Raisins, Loose Mus-
catels, Malaga Ta-
ble Raisins in
quarter and whole
Boxes, New clean-
ed Currants.

G. T. WHELPLEY

580, Queen Street Fredericton.

Fire, Life, Health and Accident
Insurance.

Jasper A. Winslow,
Opp. Normal School,
Queen Street, Fredericton.

F. St. John Bliss,
Barrister, Notary Public, etc.
Secretary-Treasurer of York County
County, Court House, Main Entrance.

COME TO US.

Don't send your job printing out of town. We'll do it at the

HERALD OFFICE

SANTAL-MIDY
Standard remedy for Gleet,
Gonorrhea and Runnings
IN 48 HOURS. Cures Kid-
ney and Bladder Troubles.

Wedding

... Cake

Boxes

AT

The Herald Office.

W. J. IRVINE, D.D.S.

And Special Practitioner's Certificate

from Chicago College of

Dental Surgery

Artificial Teeth

inserted in Gold, Aluminum and ordinary

Rubber Plates

Grown and Bridge Work

Executed in Gold and Porcelain after

lost and best methods.

Anesthetics.

Local and General applied and adminis-
trated for "Painless Dentistry."

Office: CHESTNUT'S BUILDING.

Queen St. - opp. City Hall, Tel. 78.

COAL

ALL KINDS

Now in stock.

Hard and

Soft Coal

P. FARRELL

MEN AND WOMEN.
Use Big 4 for unnatural
discharges, inflammation
irritations or ulcerations
of mucous membranes.
Painful, and not attri-
buted to gonorrhea.
Sold by Druggists,
or sent in plain wrapper,
by express, prepaid, for
\$1.00, or 3 bottles \$2.75.
Circular sent on request.

The effect of *Scott's Emulsion* on thin,
pale children is magical.
It makes them plump, rosy, active, happy.
It contains Cod Liver Oil, Hypophosphites
and Glycerine, to make fat, blood and bone,
and so put together that it is easily digested
by little folk.

ALL DRUGGISTS: 50c. AND \$1.00.

HIGH CLASS IMMIGRANTS

Government will Give Bonuses for
Settlers of that Character.

Ottawa, March 9.—On account of
the cancellation of the contract with
the North Atlantic Trading Com-
pany, the interior department has
made a new arrangement for obtain-
ing high class immigrants from con-
tinental countries. An order in coun-
cil has been passed under which bon-
uses will be paid to European booking
agents for farmers, farm laborers,
gardeners, stablemen, carters, rail-
way laborers, navvies, miners and fe-
male domestics who are sent out as
immigrants.

It has been decided to pay a bonus
of \$2.50 for adults and \$1.25 each for
children.

The bonus is to be paid to select
steamship booking agents in Norway,
Sweden, Denmark, Holland, Germany,
Austria-Hungary, Russia, France, Bel-
gium and Switzerland.

Everyone who uses Ferrozone has
good color and great vitality. Reason
for this is Ferrozone's powers
to create nourishing blood. "I was
broken down, had no strength, and
couldn't eat," writes Mrs. Chas. Ben-
ny of Cloyne, Ont. "My nerves were
irritable, I was thin-blooded and
continually unhappy. I tried Ferro-
zone. It gave me new energy, force,
vim. It brought me strength—made
me well." Greatest tonic and re-
builder ever known is Ferrozone. Sold
everywhere in 50c. boxes.

HEALTH DEPENDS ON GOOD
BLOOD.

From Willow Creek, Ont., Miss E.
Diegel writes: "A few years ago I
was drenched with rain and got lung-
bago; it was like a steel rod piercing
my back. I also had earache and
was just wild with pain. I applied
battling soaked with Nerviline to my
ear and rubbed on Nerviline for the
lungbago. That rubbing relieved and
in a few hours I was well. No other
remedy could do this." It's the pen-
etrating power of Nerviline that
makes it superior to all other
liniments. Nothing beats it, 25c. at
all dealers.

THE FOUR STORY BUILDING OCCUPIED BY
William Greene, the printer, New
York from whose presses Smart Set
and Town Topics are printed, was
burned out last night, causing a to-
tal loss estimated at \$300,000. Sev-
enty-five girls were working in the
place when the fire was discovered in
the stereotyping department on the
fourth floor. All escaped without
injury from the building.

"You keep a cook, of course, mad-
am," said the polite agent, who was
trying to sell a patent kitchen utensil.
"No, I don't," snapped the woman.
"The best I can do is to give one
employment."

Always in Stock. The Extra Quality of this Coal is so well
known, that nothing further need be said.

ALSO

American Anthracite Coal

Blacksmith's COAL

F. H. Everett,

Campbell St.

FLOUR, FEED, COAL,

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.

Furs

J. F. VanBuskirk's

Consisting of Ladies Fur and Fur Lined Coats, Ladies' Stoleys,
Gloves etc. Also Gent's Fur Coats in Coon, Brown Squirrel, Black
etc.

My Stock was bought for spot cash and must be cleared out before
January 12th.

Furs

Headquarters
for
SLEIGH ROBES.

Give us a call.

IMPERIAL HALL

Is showing the leading patterns
in Worsteds and Tweeds

AND WE

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.

F'ton, N. B.

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HOUSEHOLD HINTS.

Some Interesting Information for Busy
Housewives.

APPLE CABINET PUDDING.

Pare and chop six tart apples, and
have ready at hand a large cup of
fine crumbs, half a pound of raisins,
seeded and chopped fine, three table-
spoonsful of cleaned currants, six
eggs, the whites and yolks beaten
separately, and the yolks whipped
light with a cupful of sugar, half a
pound of suet rubbed to a powder, a
teaspoonful each of mace, allspice
and salt, and a little brandy.

Stir the crumbs and suet up with
the beaten yolks of the eggs and sug-
ar, and next the chopped apples, the
brandy and spice; then the fruit,
thoroughly dredged with flour; and
lastly the whites of the eggs whipped
to a standing froth. All the ingredi-
ents should be ready to mix before
the apples are pared, or they will
be darkened by standing.

Boil the pudding in a greased basin
for three hours, or bake it in a but-
tered pudding dish for half that time
for the first hour covered. Eat the
pudding hot, with a nice sauce, and
it will be found delicious. This is
not an expensive recipe.

TITANIA'S TOAST.

Cut some bread into very thin slices,
and remove all the crusts; then
butter the pieces lightly, and between
every two slices lay an extremely
thin shaving of the breast of a chick-
en. Press the slices of bread firmly
together, put them in the oven and
toast them until they are a delicate
brown. They should then be served
at once while they are very hot.

LOWER DURHAM

March 8.—Levi Rodgers is hauling
pulpwood for Samuel Johnston.
Messrs. John and George Estey,
each sold a car of wood to Robert
McElwain.

Some of the leading men in this
place went to work and built a
snow-plough.

Mr. Peter Estey is into the wood
business on a large scale.

Mr. Arthur Hanson does not travel
the Upper Durham road very much
now.

Mr. Amos Stewart has engaged
Mr. Matthew McLellan to put up a
barn frame.

The men are still busy getting up
their spring's wood.

Mr. and Mrs. M. McLellan are
leaving this place to make their
home in Chatham in the near future.

Mr. Geo. Chas. is busy hauling
logs for Emory Sewell.

Mr. Samuel Johnston is bound to
keep the roads in racing condition.

FITS YOUR CASE EXACTLY.

You know how you feel—blue, sick-
ly and heavy. Each morning you
waken in a dull "dopy" condition
and wish it were night again. Your
liver is wrong and needs fixing with
Dr. Hamilton's Pills; they do cure
all liver ills. At once the system is
relieved of poisons, blood is en-
riched and purified, appetite in-
creases and digestion picks up. Health
and vigor return because Dr. Hamilton's
Pills make the body proof against
weakness and disease. For your liver
your kidneys, your stomach, for the
sake of your looks and feelings, try
Dr. Hamilton's Pills, 25c. per box
at all dealers.

OROMOCTO NOTES.

March 8.—We are having some nice
fine days now and good travelling.

Mr. A. B. Breen is recovering
from a gripe followed by a severe
attack of tonsillitis.

Mr. Harry Breen of St. John is
visiting his friend Miss Dorothy
Stocker at the Riverside hotel.

Miss Helen Rutledge of Waterville,
Maine, is in the village having been
called by the death of her mother.

Mr. John Rutledge has the sym-
pathy of the entire community in
his sad bereavement.

Much sympathy is also extended to
Mr. and Mrs. Alfred Poore in the
death of their twin baby boys aged
two weeks.

Word has been received of the death
of Mr. Walter Emerson of British
Columbia with pneumonia, a former
well known resident of Oromocto.
Deceased was a cousin to Mr. Geo.
Kimball's boom master.

A lot of sickness, colds, a gripe,
etc., prevails around the village and
suburbs.

We are pleased to report that our
popular postmaster Mr. L. McLean
is recovering from a bad attack of
a gripe.

CHAMBERLAIN'S COUGH REM-
EDY IS BOTH AGREE-
ABLE AND EFFECT-
IVE.

Chamberlain's Cough Remedy has
no superior for coughs, colds and
croup, and the fact that it is pleas-
ant to take and contains nothing in
any way injurious has made it a fa-
vorite with mothers. Mr. W. S. Pol-
ham, a merchant of Kirksville, Iowa,
says: "For more than twenty years
Chamberlain's Cough Remedy has
been my leading remedy for all
throat troubles. It is especially suc-
cessful in cases of croup. Children
like it and customers who have used
it will not take any other." For
sale by all druggists.

Use Ferrozone and enter the heal-
thy life it's sure to bring. Price 50c
per box at all dealers.

Take one-third of a cup of butter,
one cup of yellow sugar, two cups of
flour, one cup of seeded raisins or
other fruit, one cup of sour milk, one
teaspoonful each of powdered cinnam-
on, cloves and allspice, and half a
teaspoonful of soda.

Cream the butter, and the sugar,
and beat it until it is creamy; then
add half of the flour (in which all the
spices have been put) and the raisins
washed and dried. Mix these in-
gredients well, then add the milk (in
which the soda has been beaten), and
lastly the remaining flour. Bake the
cake in a moderate oven until it is
cooked properly. If sweet-milk is
used, take a little less, and substi-
tute one tablespoonful of baking pow-
der for the soda sifted in the flour.
This makes a very small cake, but in
proportion, larger ones can be made.

LUNCH CAKE.

Take one pound and a half of flour,
half a pound of butter, three-quar-
ters of a pound of sugar, and a tea-
spoonful of soda that has been dis-
solved. Beat the sugar and butter
together until they are thoroughly
mixed, then add the flour and as
much milk as will form a dough. Roll
the mixture into sheets, cut them in-
to cakes and bake them quickly.

DATE CAKE (without Eggs.)

One cup of sugar, $\frac{1}{2}$ cup of lard or
butter, spike of all kinds, 1 cup of
sour milk, 1 teaspoonful of soda, 2
cups of flour, $\frac{1}{2}$ pounds of dates
stoned and chopped. This is very
nice and economical.

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one cup of yellow sugar, two cups of
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