

MC2465 POOR DOCUMENT

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FOR SALE BY ALL GROCERS
Manufactured By
THE INTERNATIONAL DRUG CO.
ST. STEPHEN, N. B.

We have in stock a splendid line of
Stoves and Ranges—all from the best
Manufacturers.

A Full Line of Bicycle Repair Supplies
Builders Hardware, Paints, Oils, Varnishes,
Wringers, Tin, Granite Ware, etc.

Rifles and Ammunition
Repairing of every description
BOYD BROS.

The flavor lingers.
The aroma lingers.
The pleasure lingers.
And you will linger
over your cup of **CHASE
& SANBORN'S SEAL
BRAND COFFEE.**
In 1 and 2 pound tin cans. Never in bulk.

Union Foundry & Machine Works, Ltd.
WEST ST. JOHN, N. B.
GEO. H. WARING, Manager
Engineers and Machinists. Iron and Brass Moulders
Makers of Saw Mill Machinery and Engines
Shafting Pulleys and Gears Stone Cutting and Polishing Machinery
Bridge Castings and Bolt Work
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Western House,
RODNEY STREET
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A. & M. J. WILSON, Proprietors.
Passengers by the N. B. S. Ry., will
find this hotel convenient, as it is near
the station. One can avoid taking the
ferry in the morning.

Local Salesman Wanted
for St. George

and adjoining country to represent
NADA'S GREATEST NURSERIES
and list of Hardy Tested varieties,
fully adapted for New Brunswick
Large and small fruits; orna-
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trees.
situation for the right
placements, pay weekly,
free equipment.
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Nursery
100 acres
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**No Theories
No Guesses**

Go into the process that produces
**Nectar
Tea**

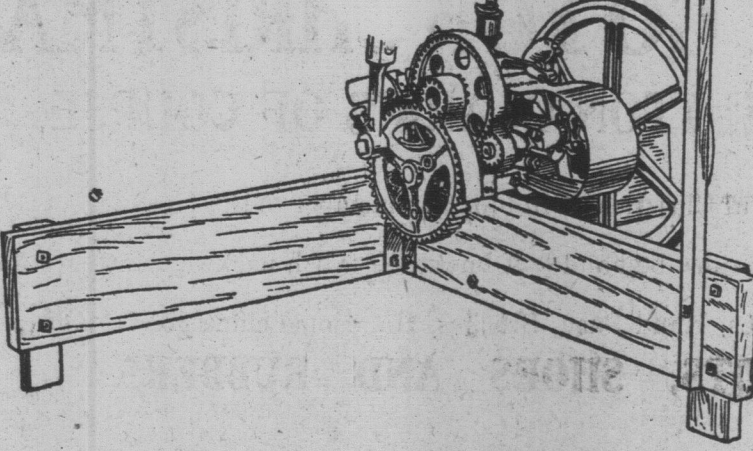
It is grown and treated with science
and skill.
It is a packet tea, packed direct
from the Ceylon gardens.
It costs something because it is
worth something.

W. C. PURVES,
St. STEPHEN, N. B.
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AIR COOL...



It has no water jacket. Designed to take the place of the man at the pump. Any one who watches this outfit pump water for 15 minutes will never again be willing to work the pump handle. Will connect to any style of pump which is already in the well. Supplied for setting up complete. A simple, durable pumping engine at low cost.

Sold by **T. R. KENT,**
Contractor for Artesian Wells

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Undertaker and Embalmer
Complete stock Funeral Supplies on hand
Prices lower than any competitor

J. B. SPEAR
Undertaker and Funeral Director
A full supply of funeral goods always on hand.
Telephone at Residence

All goods delivered free. Prices to suit the people

Peaveys and Peavy Stocks
Axe handles
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Shoe bolts all sizes

Have you ever seen the Galv.
Wire Baskets, 1-2 and 1 bus.
We have Samles, call and
see them

Snow Shovels for 25 and 35c. each.
A good supply of Cold Blast Lanterns,
SLEIGHS AND SPRING PUNGS
Skates and Hockey goods.

GRANT & MORIN
STOVE AND HARDWARE MEN
George N. B.

How to Keep Fruits Vegetables and Meats

How to keep fresh vegetables and fruits and meat from mould and decay during the Winter forms one of the great problems of housekeeping.

The United States Government has been carrying on a series of tests at its experimental stations to determine the simplest and best methods of doing this. It has finally, out of dozens of plans, reduced a set of rules which the experts consider nearly perfect, and by which, for instance, one may buy fresh tomatoes cheaply in August, store them away, and bring them out in January just as fresh as when bought, instead of paying the enormous prices the vegetable commands at that time.

These rules have been made the subject of a special bulletin by the Agricultural Department, and are as follows:

Potatoes are kept without difficulty in a cool, dry and dark place. Sprouts should not be allowed to grow in the Spring.

Such roots as carrots, parsnips and turnips remain plump and fresh if placed in earth or sand filled boxes on the cellar floor.

Sweet potatoes may be kept until January if cleaned, dried and packed in chaff so that they will not touch each other.

Pumpkins and squash must be thoroughly ripe and mature to keep well. They should be dried from time to time with a cloth kept, not on the cellar floor, but on a shelf, and well separated from each other. Cabbages are to be placed in barrels, with the roots uppermost. Celery should be neither trimmed nor washed, but packed, heads up, in long, deep boxes, which should then be filled with dry earth.

Tomatoes may be kept until January, if gathered just before frost, wiped dry, and placed on straw covered racks into the cellar. They should be firm and full-grown specimens, not yet beginning to turn. As they ripen they may be taken out for table use, as any soft or decaying ones must be removed.

Apples, if for use during the Autumn, may be stored in barrels without further precaution than to look them over now and then to remove decaying ones; but if they are to be kept till late Winter or Spring they must be of a variety known to keep well and they must be hand-picked and without blemish or bruise. They should be wiped dry and placed with little crowding on shelves in the cellar. As a further precaution, they may be wrapped separately in soft paper.

Oranges and lemons are kept in the same way. Wrapping in soft paper is here essential, as the uncovered skins if bruised offer good feeding ground for mould. Oranges may be kept for a long time in good condition if stored where it is very cold but where freezing is not possible. Lemons and limes are often kept in brine, an old-fashioned household method.

Cranberries, after careful looking over to remove soft ones, are placed in a crock or firkin and covered with water. A plate or round board placed on top and weighed serves to keep the berries under water. The water should be changed once a month.

In Winter large pieces of fresh meat may be purchased and hung in the cellar. Thin pieces, as mutton chops, are sometimes dipped in. Fish are best put in linen bags and hung in the cellar.

Salt pork and corned beef should be kept in brine in suitable jars, kegs or casks, and should be weighed so as to remain well covered. A plate or board weighed with a clean stone is an old-fashioned and satisfactory device.

Eggs may be packed for Winter use in lime water, or in water glass solution. Many housekeepers have good success in packing them in bran, in oats or in dry salt, but, according to experiments, the preference is given to the ten per cent solution of water glass. Exclusion of the air with its accompanying micro-organisms and the prevention of drying out are what is sought in all cases. Packed eggs are not equal to fresh eggs in flavor, but when they are well packed are of fairly good quality and perfectly wholesome.

Rice, tapioca, macaroni and similar

dry materials may be kept without any trouble in covered cans or small crocks in a dry, clean place. The same method is advisable for raisins, Zante currants, evaporated and dried fruits and similar supplies.

Sugar and salt are best kept, the former in tin, the latter in wooden or crockery receptacles.

Glass preserve jars are perhaps the best and most convenient of all containers for small quantities of almost any food material.

Commercial canned goods may be advantageously bought by the dozen in the Autumn, and they do not seem to suffer from even a poor storage place, provided it is not so damp that the cans rust through, if dirty or dusty the cans should always be carefully wiped before they are opened to prevent actual soiling of the contents.

Vegetables and fruits canned at home and home-made jellies, jams and similar foods should be kept in dry, airy storage places, out of direct light. The cans and jars should be of good rubber rings (if they are used) and so on should be taken.

Canning may be made use of daily for temporary preservation of the food. When making soup stock a large quantity is as easily made as a small. The surplus may be poured white hot, into fruit jars and sealed. Boiled milk, cooked vegetables and mince meat can all be traced the same way. Such canning especially of soup stock or milk, is only recommended for a few days' keeping and every precaution should be taken that is familiar in the ordinary canning of fruit or vegetables.

The Lowest Human Beings on Earth

The War Office of Great Britain has received reports from the military patrol in the remote parts of the Nigerian province of Nuri, on the upper Benue, a tributary of the River Niger—which indicate the discovery of the lower type of human beings that ever existed.

The operations of the patrol are undertaken for the purpose of establishing effective administration over a territory so little known that in many cases the villages visited had never before been seen by a white man. The relations between the Government and the Wurum people—the tribe chiefly concerned—had never been friendly, and the three expeditions previously sent against them having had no satisfactory result, a fresh force was sent into the country in consequence of attacks upon traders and also for the purpose of finally bringing the Wurum under control.

The people are described as being of the lowest type, every village being cannibal. Worship consists of the worst form of fetish. In most cases the entire population is naked. The religious beliefs of these pagans are interesting. They believe in the transmigration of souls, a man being in their review and reborn by the same mother after death. An evil man's soul becomes a witch, whose fate is death by burning. In some cases the people worship a deity, at their religious celebrations is represented as armed with a long horn, which he blows at intervals.

Sometimes this deity is fully clothed, on other occasions he is naked. One of the pagan deities kills all women who see him.

At a place called Bashima was seen an iron spear placed in the ground at a spot held in great reverence and worshipped by the people at night. In many of the houses were found wooden idols, which are not objects of worship in themselves, but are, as a rule images of departed pagans.

The force started from Gateri, on the borders of the Bahr el Jebel provinces, some thirty miles north of the Benue, and marched in a southeast direction over entirely new country of which nothing was known except the extremely bad character of the people. The first places visited are described as "shocking," the inhabitants being among the lowest.

Their persons were so filthy that even the native soldiers remain among them of these pagans as political officer expressed the wishes of the Government proceeded they were all working in armed with spears and meeting of the people was decided not to agree proposed by the British for the killing and eating.

On the expiration of hours grace the force marched town, which was cleared after able opposition. Two count were beaten off; the leading at eight paces. During the which the pagan lost forty twenty wounded, a native was in charge of employed conscript. Owing to these became quite frigid anticipated that the