*The matter which this page contains is carefully selected from various sources; and we guarantee that, to any intelligent farmer or housewife, the contents of this single page from week to week during the year, will be worth several times the subscription price of the paper.

AN EVENING SONG.

BY LA VERNE PACKARD.

Oh, hush thee, my little one,
Close thy bright eyes;
Mother bends o'er thee
With soft lullabies.

The flower faces drooped long ago with the sun,
Why art thou wakeful yet, my little one?

Oh, hush thee, my little one,
Dost thou not hear
The music of dreamland
Wooing thee near?

The bright stars are twinkling—the long day is done,
'Tis time thou wert sleeping, my little one.

Oh, hush thee, my little one,
Dost thou not know
That all tiny folks
Were asleep long ago?

Then hush thee, oh, baby mine! Close thine eyes too.
And angels will guard thee, sweet, all the night thro.'

THE HOME.

THE SENSE OF PROPORTION.

We have heard the rebuke of Jesus to Martha for being "anxious and troubled about many things" often made the text of sermons. But we have never yet heard a minister point out the obvious fact that Martha's fault was a lack of true perspective. She did not see what was the important thing and make that primary in her care. To her everything was of equal importance, and so she suffered the really vital thing in that day's experience—spiritual fellowship with her Guest—to be superseded by her worries about the details of housekeeping. You see men and women every day spoiling home, and social and business life by making the mistake of Martha. They spend themselves on unimportant details, and the main end escapes them. Mothers are so worried about their children's clothes that they forget their manners, or so engrossed in housekeeping that they do not seek to cultivate the spirit of love and peace which alone can transform the best-kept house into a home. The mark of a good business man is that in the conduct of affairs he secures the things of vital importance to the success of his plans, and treats mere details as purely secondary considerations. Even in the highest things of the soul what is engrossment in the world to the exclusion of spiritual claims, on its intellectual side at least, but a lack of perspective? The man fails to see and pursue the main things in life and spends himself on what is secondary. There is no school to teach the art of seeing things in their proportions, but it is a pretty good discipline for sensible people, once in a while, to ask themselves what is of primary importance in the matter they have in hand, and then to practise a severe self-restraint in making what is really primary, primary in their efforts.—Watchman.

MILK AS A DIET.

I recently tried the experiment of living thirty days with only sweet milk as a nourishment. At the beginning I had no difficulty in changing my diet from solid to liquid. During the thirty days of the experiment I lost five and one-half pounds in weight, but I lost no strength. I think that I lost the weight because the weather was warm, and because I took so much exercise. I rode a bicycle considerably during the time, and used 16 pound dumb bells and other heavy weights every day (except Sundays). I took much more exercise than I usually take, as I was determined to test the thing fairly. On the seventh day of the experiment I ran several foot races with a skillful runner, and was beaten in each race. On the thirtieth day I ran some more races with the same person, but did better than in the first races. This fact proves that I lost no strength. I took four pints of milk daily for the first three weeks of the experiment, and five pints daily for the last week. I think that a healthy person should take about five pints of milk daily when no other food is being taken. I drank milk after intervals of two hours during the day, commencing at seven o'clock in the morning and continuing till ten o'clock at night. Then I would take no more till the next morning.

My principal reason for trying the experiment was to endeavor to establish the fact that persons convalescing from sickness may grow stronger with no other nutriment than sweet milk, and that they are not obliged to take "something solid" to eat as so many people imagine. Many a convalescent has gone to his grave as a result of overtaxing his weak stomach by putting "solid" food into it. The result of the experiment also shows that the old belief that "bread is the first essential of (human) life" is erroneous.

I believe that a man could live for any length of time, and take heavy exercise all the while, with no other food than sweet milk.—H. F. WHITE, M. D., in Scientific American.

WALTER BAKER & CO.
The Largest Manufacturers of
PURE, HIGH GRADE
COCOAS and CHOCOLATES
On this Continent, have received
HIGHEST AWARDS
from the great
Industrial and Food
EXPOSITIONS
IN EUROPE AND AMERICA.
Caution: In view of the many imitations of the labels and wrappers on our goods, consumers should make sure that our goods of manufacture, bearing Dorchester, Mass., is printed on each package.
SOLD BY GROCERS EVERYWHERE.
WALTER BAKER & CO., DORCHESTER, MASS.

A USE FOR WATERMELON RINDS.

A writer in Harper's Bazar gives the following directions for preparing watermelon rinds, so that a nice, sweet pickle is made from them: "Peel the rinds with a sharp knife that will take off the green skin evenly. Trim off, also, every trace of the pink flesh of the fruit, because it is too juicy to make a firm, crisp pickle. Then cut the strips of rind into small pieces, two or three inches long, and, placing them in a large earthen dish, sprinkle them lightly and evenly with salt. Cover the dish and let it stand over night. In the morning drain off the water that will have formed, rinse the rinds of cold water, and cook them in a steamer until a broom-splint will readily pierce them. Cooking the rinds by steam is an easy method, as they are less liable to burn than when cooked in the spiced vinegar. When the rinds are tender, take them out carefully with a skimmer and put them into a stone jar. Take good cider vinegar for the basis of the pickle. Allow a pound of sugar to a pint of vinegar, and add also half an ounce of stick cinnamon broken into inch pieces, and a half teaspoonful each of whole cloves and blades of mace. The whole amount of vinegar, sugar, and spices used must, of course, depend on the quantity of rinds to be pickled, but a quart of vinegar is usually sufficient for the rinds of a medium-sized melon. Boil the vinegar, sugar, and spices together vigorously half an hour, skimming off the froth, and pour the pickle boiling hot over the rinds. Press the rinds down under the pickle by means of an earthen plate or saucer, fasten the cover on, and tie a cloth over the whole. These pickles will be ready for use in two weeks.

ELECTRICITY AND PRESTIDIGITATION.

The powerful aid which modern magicians are able to derive from the subtle electric current, says the Electrical Engineer, London, is common knowledge, and little wonder is there consequently that from time to time these wizards startle the wonder-loving world with new and striking developments in their "black art." One of the latest efforts in this direction is that of M. Trouve, who, through the intermediary of the prestidigitator Roskoff, utilizes the telephone in the production of that interesting attribute known as double vue, or second sight. The medium, whose talk, as we know, is to describe for the benefit of the audience unseen objects selected by them, receives, by the Trouve method, the necessary information by means of two very sensitive auricular telephones. These instruments—the size of a two-franc piece and from 8 to 10 millimeters thick—consist of a small metallic box, in which there is a tiny electromagnet, while the lid of the receptacle represents the diaphragm. The conductors form, in the first place, a flexible semicircle, which keeps the telephones in proximity to the ear, and they are then continued down the body, hidden in the clothing, and out by the soles of the shoes to the carpet, under which the connections are secretly disposed. The receivers and the wire semicircle are concealed by a wig which the medium should wear, together with a costume in keeping with this hirsute adornment. The public will never suspect the existence of electrical apparatus, but as an additional precaution connections should be placed at various points in the room, and the subject, blindfolded and with his back to the audience, installed successfully at each of them, the telephones being connected with a battery and a microphone fixed "behind the scenes." The articles which he has to describe are then so placed on a table that a confederate at the hidden transmitter may easily see them by peering through a small orifice, and thus communicate to the medium in a low voice the necessary particulars, which he repeats for the edification and to the no little astonishment of his auditors.

ASPARAGUS.

The average cook knows asparagus only as a boiled vegetable served on toast. To the intelligent cook it suggests a dozen delightful dishes, some of them cold and some of them hot. The ordinary cook considers the cold asparagus left over from dinner fit only to be thrown away. The intelligent cook serves it up in a most delicious salad for supper. Or she spreads it in a series of layers in a little porcelain baking-dish, with Parmesan cheese grated between each layer, lightly browns a small onion in a tablespoonful of butter; sprinkles a little more cheese over the top, with fresh breadcrumbs, and, letting the dish brown in the oven for fifteen minutes, serves an asparagus au gratin. The ordinary cook throws away the hard ends of her asparagus, which she properly enough cuts off the bunch she is about to boil, but the intelligent cook saves them, boils them tender in white stock, presses the whole through a sieve, removing thereby the fibrous parts, and behold, by adding boiled milk and seasoning, she has a very delicious cream of asparagus soup, which she serves with a poached egg in each plate, or a dozen little squares of daintly toasted bread, for the next dinner.

Where there is asparagus left over, there are two ways of serving it cold, one in a regular salad, and the other a la vinaigrette. For a salad pour a tablespoonful of vinegar and two of good sweet oil over a half bunch of cold boiled asparagus. Grate a small onion over all, and toss it well. For asparagus a la vinaigrette, pound to a paste the yolk of one hard-boiled egg, with two tablespoonfuls of vinegar. Add a little salt and a pinch of pepper, one tiny onion chopped fine, and two tablespoonfuls of olive oil. Pour this over the asparagus cold, or, if you prefer, you may heat the asparagus in a steamer until it is quite hot, and pour the cold sauce over it.

If you would have an abundance of dark, glossy hair, if you would have a clean scalp, free from dandruff and irritating humors, or if your hair is faded and gray, and you would have its natural color restored, use Ayer's Hair Vigor. It is unquestionably the best dressing.

THE FARM.

SCRUBS VS. BEEF BREEDS FOR BEEF.

After considerable experience and keeping an account of the cost of beef production (two and three-year-old steers), with a ration of meal, roots, hay and straw, at market prices, with good care and attention, good grades will make a gain of 350 pounds in 200 days, at a cost of $32, while scrubs with same care and cost, will only gain 300 pounds; the cost of shipping in both cases is the same, or with last season's rate, will average about $22 per head. After careful inquiry as to what per cent cattle will dress in the British market, taking weights here, we were informed by authorities who have acted as commission men for American and Canadian firms, that the average choice animals dress 58 per cent, while inferior only 53 per cent. Now, for example, we will take a good grade bullock weighing 1,000 pounds—with a cost of $32 he will gain 350 pounds, or attain a weight of 1 350 pounds, and at the above rate will dress 783 pounds, while the native or scrub, weighing 1,000 pounds at commencement of feeding period, at same cost, will only weigh 1,300 pounds or make 689 pounds of beef. The price of beef of both animals, on last year's range of prices, varied from 9½ cents to 11 cents per pound, dressed weight, from inferior to choice animals; 783 pounds x 11 cents, will equal $86.13, or value of dressed carcass in England, deducting the cost of feeding and shipping; this animal will leave actual value at the beginning of feeding period, or cost of feeding, $32 + cost of shipping, $22=$54; subtracting this from $86 13 will leave $32 13 as value of bullock, in a lean state, while the scrub dressing 53 per cent. will only command $65.45; deducting $54 will leave only $11.45, or the former will be worth $21.85 more to attain the same results. On this range of figures and weights might be taken. For example, we take a scrub weighing 900 pounds; the actual worth would be $6.92, while a good 1,200 pound animal is worth $44.29. In quoting the above figures no thought was given to the comparative cost of rearing the two kinds to the given weight, but experience teaches us that the difference in cost is similar to the quotations given. What we want in these times is better stock, better food, better methods. We meet people every day who will not believe it makes any difference what kind of stock is kept; hence, if you can manage to instruct a man by facts and figures and convince him that in adopting a certain method he will increase his income, you have given him the best impetus to enterprise I know of. We do not want to occupy a second or third place in our cattle trade—we want to stand at the top; and if we mean to hold the highest place, we must insist upon lessening the cost of production and improving the quality of our products.—(A. W. Devitt in *Farmer's Advocate*.

WHAT FILLED CHEESE IS.

Filled cheese is an imitation cheese made from skim milk, whereto at the curd forming period certain oleaginous matter is added and mechanically taken up in the cell of the curd. In their makeup their is no chemical affinity whatever, no change of constituent elements. The skim milk curd simply holds the added fatty matter, whatever it may be, mechanically. The curd is the capsule, the fat is its contents. If heat dissolve, or incision disrupt the covering, then the fat exudes. Take a sample of filled cheese and rub it in your hands and you rub out all the fat and separate the curd and its contents. Your hands will then be covered with grease, and the curd which held it will be separate and distinct. A pile of boxes of them in a hot summer's day will drip grease and make a pool of refuse upon the store floor about them as they stand. Practically, the neutral oil and the curd might just as well be served at a table in separate dishes, as to have the oil conveyed to the consumer in the capsule of the cheese curd.

That such a clumsy provision of grease should be supposed to impose upon the "human" is a sorry comment upon the ability of the race to take care of itself. A public that cannot protect itself against such folly is not as competent in the selection and use of food as an intelligent horse, which, if cheese were his diet, could never be fooled by such compounds as these imitations.

One thing is certain, the manufacturers of this stuff have always been and always will be severely punished by heavy losses. "Vengeance is mine, saith the Lord, I will repay," has never been more fully demonstrated than in the history of this foolishness, very truly remarks an exchange.—*Dairy World*.

HAY PUT TO PROFITABLE USE.

An Orange County dairyman, in describing his method of feeding his herd of thirty cows, states that the daily ration consists of ten pounds of hay and fifteen pounds of grain per cow, given in three feeds. He finds that this ration is perfectly assimilated, and the milk yield is increased. The cost of the grain constituent of this ration he gives as 12 cents per day and charges 10 cents per cow per day for labor and puts the problem to find the price he received for his hay per ton when fed to cows that averaged twelve quarts of milk per day that he sold for 4½ cents per quart. The transaction as stated is purposely made as complex as possible, yet when studied permits of easy solution. The charges against each cow are 12 cents for gain and 10 cents for labor, making a total of 22 cents per day. To meet this the daily average money receipts of each cow, twelve quarts of milk at the price named, is 54 cents. Subtracting the known charges, viz., 22 cents, from receipts—54 cents—we have 32 cents remaining. This latter sum expresses the value of ten pounds of hay in the daily ration this man supplies each of his cows. Further, if ten pounds of hay is worth 32 cents, the value of one pound is 3 1-5 cents. Taking 2,000 pounds as the accepted ton and multiplying it by the price of one pound, we have $64 as the price this man's cows paid him per ton for the hay they consumed. This is an excellent price for even a short crop of hay that this man states he had, and which caused him to limit the amount of it in his cow ration to the quantity mentioned. As his herd of thirty cows consumed over a ton a week, he had a profitable corner on hay while his crop held out. If hay can be utilized with such profit as the problem presented indicates it can be, more of it should be used in dairying. There is no other food that cows eat that can in any way approach the money return that the hay in the ration this man used affords. —*American Dairyman*.

THE HAY CROP.

To the majority of farmers the grass is the most valuable crop raised, but one which generally receives very little attention.

This being a most unfavorable season for grass, greater care must be taken to secure it at its best.

As a rule, this crop should be cut early. Mr. Martin J. Sutton, a recognized English authority, says: "I was quite unprepared to find, as experiments prove, that hay can be made with advantage, when the grass is only seven inches nigh, and that even at the flowering stage meadow hay has passed its best."

Grass should be cut when the plants contain the most nutriment, which may be determined by observing the amount of milk received from the dairy. When the grass is at its best the flow of milk will be greatest; as the amount diminishes, the grass is of less value. When grass is cut early the field will often produce a crop of aftermath, which, when not injured by frost, is chemically proven by Dr. J. A. Voelcker to be equal in value to an early first cut. Late cutting greatly injures the roots of clover plants. Three late harvests generally destroy all the plants. Late cut meadows almost always suffer from drouth, grasshoppers, or the frost of winter, and quite frequently from all three.

If the hay is the most important it should be harvested at its best, regardless of other crops. The pecuniary loss from lack of attention of other crops is much more noticeable, but becomes insignificant in comparison when everything is taken into consideration.

Grass should be dry at the time of cutting. That method is best for curing, in which the hay when dry is handled the least. Since water greatly injures both the color and nutritive value, haycaps should be used and the utmost care taken to protect the hay, when dry, from the rain.—B. F. Simons.

THE BEST HENS.

The most profitable breed of hens for farmers who live away from the city markets, says J. H. Davis in the American Agriculturist, is the Leghorn. They more than make up in eggs for what they lack as flesh producers. Poultry raisers of our Northern States have to send their dressed poultry to market at a time when prices are low. Fancy prices are obtained just before cool weather, but there is risk in sending dressed poultry 200 or 300 miles by express in hot weather. Leghorns are easier to raise, and the pullets mature at least a month earlier than the heavy breeds. Pullets hatched in May make winter layers. They are active and not likely to accumulate fat during the fall and winter, which puts a stop to laying. Some object to their large combs, which are likely to freeze; but all hens, to be profitable, must have houses warm enough to prevent such injury. White Leghorns lay full as well and are more inclined to sit than those of the brown variety, besides having no colored pinfeathers, which makes them look better dressed.

THE FARMER'S GOLD.

It is well for farmers to look after their gold; not only the gold they possess, but the gold they may possess if they will but save the means of bringing it in. A small compost heap by the side of the garden, where weeds and waste matter can be saved, will jingle out a gold dollar or two the following year if used in your corn hills. A compost heap in the barnyard, where bedding from horses, straw from house beds, droppings from cattle in the yard can be piled, will bring forth gold in your next year's hay crop. All the wood ashes from your fires are worth many dollars sown on your grassland. I use plenty of wood ashes in my hennery, which I mix with the droppings, and find it a great gold producer in my vegetable garden and potato crop; it is also a great fertilizer for corn and grass. A compost heap under the hog-house window will not only produce golden-eared corn, but gold. The more compost the farmer can produce to enrich his land, the more gold he will possess, for it is truly "The Farmer's Gold."—(A. F. D.

When planting shade trees try to get something different than your neighbors, thus giving a little variety to the locality.

Muck should be used as an absorbent in barnyards, stables, pigsties and henhouses, after which it makes an excellent fertilizer.

MAKING ROADS.

The best time for road work is after the spring work has been completed, because the ground is then neither too wet nor too dry, and when dry weather sets there is no use trying to work roads. Road work in the fall is just as impracticable, because the track will be muddy until the freeze-up occurs and the following spring will be full of mud holes. For this reason divide townships into road districts so that the main portion of the labor can be done after the crops are in. Every crew of men preparing roads must have an overseer with them all the time. He must understand his business.

A STORY FOR MOTHERS.

Which May Save the Lives of Their Daughters.

A Young Lady at Merrickville Saved When Near Death's Door—Her Illness Brought About by Ailments Peculiar to Her Sex—Only One Way in Which They Can Be Successfully Resisted.

From the Ottawa Citizen.

Perhaps there is no healthier people on the continent of America today than the residents of the picturesque village of Merrickville, situated on the Rideau river, and the reason is not so much in its salubrious climate as in the wise precautions taken by its inhabitants in warding off disease by a timely use of proper medicine. The greatest favorite is Dr. Williams' Pink Pills, and many are the testimonials in regard to their virtues. Your correspondent on Monday last called at the residence of Mr. and Mrs. H. Easton, and interviewed their daughter, Miss Hattie Easton, a handsome young lady of 20 years, who is known to have been very low and has been restored to health by the use of Pink Pills. "Yes," she said, "I suffered a great deal, but I am so thankful that I am once more restored to health. You have no idea what it is to be so near the portals and feel that everything in life's future is about to slip from your grasp and an early grave your doom. I was taken ill four years ago with troubles peculiar to my sex, and which has hurried many a young woman to her doom—an early grave. I have taken in all about twenty boxes of Pink Pills, and I am only too glad to let the world know what these wonderful little pellets have done for me, hoping that some other unfortunate young woman may be benefitted as I was. When sixteen years of age I began to grow pale, and weak, and many thought I was going into decline. I became subject to fainting spells and at times would become unconscious. My strength gradually decreased and I became so emaciated that I was simply a living skeleton. My blood seemed to turn to water and my face was the color of a corpse. I had tried different kinds of medicines, but they did me no good, I was at last confined to my room for several months and hope of my recovery was given up. At last a friend strongly urged the use of Dr. Williams' Pink Pills and after using a few boxes I began to grow slightly stronger. I continued their use until I had used about twelve boxes, when I found myself restored to health. I now quit using the pills and for six months I never felt better in my life. Then I began to feel that I was not as regular as I should be and to feel the old tired feeling once more coming on. Once more I resorted to Pink Pills, and by the time I had used six boxes I found my health fully restored. I keep a box by me and occasionally when I feel any symptoms of a return of the old trouble, I take a few and I am all right again. I cannot find words of sufficient weight to express my appreciation of the wonderful curative qualities of Dr. Williams' Pink Pills and sincerely hope that all, who are afflicted as I was will give them a trial and I am certain they will find renewed health."

The facts above related are important to parents as there are many young girls just budding into womanhood whose condition is, to say the least, more critical than their parents imagine. Their complexion is pale and wavy in appearance, troubled with heart palpitation, headaches, shortness of breath, on the slightest exercise, faintness and other distressing symptoms which invariably lead to a premature grave unless prompt steps are taken to bring about a natural condition of health. In this emergency no remedy yet discovered can supply the place of Dr. Williams' Pink Pills, which will build anew the blood, strengthen the nerves and restore the glow of health to pale and sallow cheeks They are certain cure for all troubles peculiar to the female system, young or old.—Advertisement.

McLean's Vegetable Worm Syrup . . . . .
The original and genuine Worm Syrup. A safe, pleasant and effectual remedy for Worms in Children and Adults; for 35 years acknowledged to be the best and safest remedy. Beware of spurious Worm Syrups. If you want the genuine, obtain McLEAN'S VEGETABLE WORM SYRUP, Sold by nearly every dealer in Medicine. 25 cents a bottle.

J. & J. D. HOWE,
Manufacturers of HOUSEHOLD
FURNITURE!
CHEAP BEDROOM SETTS,
BEDSTEADS, TABLES,
WASHSTANDS, Etc.
Warerooms,—
94 GERMAIN ST., MASONIC BUILDING.
Factory,—
EAST END UNION STREET,
SAINT JOHN, N. B.

JOHNSON'S ANODYNE LINIMENT
It produces an increase of vital activity in the system thus promoting and curing disease. Originated in 1810 by the late Dr. A. Johnson. It has satisfied every body for nearly a century. Trust what time has confirmed. It Cures Croup, Colds, Sore Throat, Cramps and Pains, Coughs, Asthma, Catarrh, Colic, Cholera Morbus, Rheumatic Pains, Neuralgia, Lame Back, Stiff Joints, Bruises, Illustrated Book Free. Price, 25 cents, six $2.00. Sold by all druggists. I. S. JOHNSON & CO., Boston, Mass.

"Best Liver Pill Made."
Parsons' Pills
Positively cures Biliousness and Sick headache, liver and bowel complaints. They expel all impurities from the blood. Delicate women find great relief from using them. Price, 25 cts.; five $1.00. Pamphlet free. I. S. JOHNSON & CO., 22 Custom House St., Boston, Mass.

ABOUT SHORTHAND.

Who has not felt the need of a simpler and swifter mode of writing? In shorthand the sound is indicated by a short, quickly made character; vowel and consonant joined as in longhand.

"Simple Shorthand is a non-position, non-shading, connective vowel system, and very easy to learn. As regards speed and legibility it is all that can be desired. It can be acquired in a much shorter time than any of the Pitmanic system and does not require the arduous memorizing."

GEORGIE KENT, Truro, N. S.
S. B. SNELL, Truro, N. S.

CANADA'S
International EXHIBITION!
Sept. 24th to Oct. 4th, '95
The Exhibition Association of the
City and County of St. John,
N. B., will open their Fair on their largely extended
FAIR GROUNDS
South of Sheffield Street, on September 24th, 1895.
New Buildings are in course of construction for the accommodation of Live Stock and the exhibition of Farm and Dairy Products.
Our exhibits will include Live Stock, Agricultural and Horticultural Products, Machinery and Manufactures, Fine Arts, Etc., Etc.
Cash Prizes are offered in the Live Stock, Agricultural and Horticultural Departments.
Special Fares will be arranged with Railways and Steamers for Freight and Passengers.
Intending Exhibitors should apply at once for Forms of Entry.
Applications or letters of inquiry should be addressed to
CHAS. A. EVERETT,
Managing Director.
July 1, 27tf

NOTICE OF SALE!
To all to whom it may Concern:
Notice is hereby given that default having been made in the payment of the principal money and interest secured by a certain Mortgage bearing date the 19th day of August, A. D. 1890, made between William Finn, of the City of St. John, Laborer, and Mary his wife of the one part, and Annie E. Perley, of the same place, widow, of the other part. The Lands and Premises mentioned and described therein, with the appurtenances, will be sold pursuant to the power of sale contained in the said Mortgage.
Dated June 20th, A. D. 1895.
F. BEATRICE HATHEWAY,
Assignee of said Mortg'e.
J. A. BELYEA, Barrister,
Palmer's Chambers, Solicitor. Jan 26 3m

BEACH'S
Are the ideal Family Medicine in Pills. Small, sugar coated, and therefore easy to take; they do not sicken; a mild but prompt and safe Laxative, restoring the
STOMACH and LIVER
to healthy action; thus curing Constipation, Biliousness, Jaundice, Liver Complaints, Indigestion, Bloating, Dizziness. Painless in operation. Sold only in bottles. 25 cents at all dealers.
PILLS.

Printing ALL KINDS CAREFULLY PROMPTLY NEATLY
PATERSON & CO.,
70 GERMAIN STREET 70
ST. JOHN N. B.

Manchester, Robertson & Allison,
27 and 29 King Street,
ST. JOHN, N. B.
DRY GOODS, MILLINERY,
CARPETS, HOUSE FURNISHINGS,
CLOTHS AND TAILOR'S TRIMMINGS,
WHOLESALE AND RETAIL.
Manchester, Robertson & Allison.

Fencing:
Painted Pickets, Fancy jig-sawed Pickets, Square Balusters with Cap, Sheathing with Cap, or Sheathing with Balustrade on top.
There are many ways of making Fences, You take your chance, we do the rest.
A CHRISTIE WOOD WORKING CO.,
City Road, ST. JOHN, N. B.

YOU HAVE THEM!
OLD
NOVA SCOTIA,
NEW BRUNSWICK,
PRINCE EDWARD ISLAND and
CANADIAN
STAMPS.
They will be found on letters between 1860 and 1868.
I pay from 1 cent to $50, for them—preferred on the whole envelope.
Stamps must be in good condition.
Address, F. B. SAUNDERS,
Box 116, St. John, N. B.