This address slip pasted on the top of this page h ate on it, if the date of the paper is later than that on the t is to remind the subscriber that he is taking the pap thout paying for it. See Publisher's announcement

MIRAMICHI ADVANCE

Vol. 24. No. 19. CHATHAM, NEW BRUNSWICK, MARCH 23, 1899. D. G. SMITH, EDITOR & PROPRIETOR TERMS—$1.00 a Year. in Advance

BUSINESS NOTICE

The "MIRAMICHI ADVANCE" is published at Chatham, Miramichi, N. B., every THURSDAY morning in time for despatch by the earliest mails of that day.

It is sent to any address in Canada, or the United States (Postage prepaid by the publisher) at ONE DOLLAR A YEAR, payable invariably in advance.

Advertisements, other than yearly or by the season are inserted at eight cents per line nonpareil, for 1st insertion, and three cents per line for each continuation.

Yearly, or season advertisements, are taken at the rate of $5.00 an inch per year. The matter, if, space is secured by the year, or season, may be changed under arrangement made therefore with the publisher.

The "MIRAMICHI ADVANCE" having its large circulation distributed principally in the Counties of Kent, Northumberland, Gloucester and Restigouche, New Brunswick and in Bonaventure and Gaspe, Quebec in communities engaged in Lumbering, Fishing and Agricultural pursuits, offers superior inducements to advertisers. Address

Editor Miramichi Advance, Chatham. N.B

Robert Murray
BARRISTER-AT-LAW
Notary Public, Insurance Agent, ETC., ETC., ETC.,
Chatham, - - N. B

Building Stone
The subscriber is prepared to furnish stone for building and other purposes.
Apply to
J. L. TWEEDIE,
or at the office of L. J. Tweedie.

G. B. FRASER
ATTORNEY & BARRISTER
NOTARY PUBLIC.
AGENT FOR THE
NORTH BRITISH
—AND—
MERCANTILE FIRE INSURANCE CO.

CARD.

R. A. LAWLOR,
Barrister-At-Law
Solicitor Conveyancer Notary Public, Etc
Chatham, N. B.

Homan & Puddington
SHIP BROKERS AND COMMISSION MERCHANTS.
prucc Lumber, Laths & Anthracite Coal.
129 BROAD STREET,
Cor. South Street, - NEW YORK
Correspondence and Consignments Solicited.

DRS. G. J. & H. SPROUL
SURGEON DENTISTS.
Teeth extracted without pain by the use of Nitrous Oxide Gas or other Anaesthetics.
Artificial Teeth set in Gold, Rubber and Celluloid. Special attention given to the preservation and regulating of the natural teeth.
Also Crown and Bridge work. All work guaranteed in every respect.
Office in Chatham, Benson Block. Telephone No. 53.
In Newcastle opposite Square, over J. G. Kethro's Barber Shop. Telephone No.6

Adams House
Adjoining Bank of Montreal.
Wellington St. - Chatham, N.B.
This Hotel has been entirely Refurnished throughout and every possible arrangement is made to ensure the comfort of guests. Sample Rooms on the premises.
TEAMS will be in attendance on the arrival of all trains.
GOOD STABLING, &c.
THOS. FLANAGAN, PROPRIETOR.

Furnaces! Furnaces!!
Wood or Coal which I can furnish at Reasonable Prices.
STOVES
COOKING, HALL AND PARLOR STOVES at low prices.
PUMPS! PUMPS!!
Sinks, Iron Pipe, Baths, Creamers the very best, also Japanned stamped and plain tinware in endless variety, all of the best stock, which I will sell low for cash.
A. C. McLean, Chatham.

IMPROVED PREMISES
Just arrived and on Sale at
Roger Flanagan's
Wall Papers, Window Shades,
Dry Goods,
Ready Made Clothing,
Gents' Furnishings,
Hats, Caps,
Boots, Shoes, &c., &c.
Also a choice lot of
GROCERIES AND PROVISIONS
R. Flanagan
ST. JOHN STREET, CHATHAM

Spectacles
The undermentioned advantages are claimed for MacKenzie's spectacles.
1st—That from the peculiar construction of the Glasses they Assist and Preserve the sight, rendering frequent changes unnecessary.
2nd—That they confer a brilliancy and distinctness of vision, with an amount of Ease and Comfort not hitherto enjoyed by spectacle wearers.
3rd—That the material from which the Lenses are ground is manufactured especially for optical purposes, by DR. CHARLES BARDOU'S improved patent method, and is Pure, Hard and Brilliant and not liable to become scratched.
4th—That the frames in which they are set, whether in Gold, Silver or Steel, are of the finest quality and finish, and guaranteed perfect in every respect.
The long evenings are here and you will want a pair of good glasses, so come to the Medical Hall and be properly fitted at no charge.
J. D. B. F. MACKENZIE.
Chatham, N. B., Sept. 24, 1895.

MIRAMICHI FOUNDRY
STEAM ENGINE AND BOILER WORKS
Chatham, N. B.
JOSEPH M. RUDDOCK, - - - PROPRIETOR
Steam Engines and Boilers, Mill Machinery of all kinds; Steamers of any size constructed & furnished complete.
GANG EDGERS, SHINGLE AND LATH MACHINES, CASTINGS OF ALL DESCRIPTIONS.
CAN DIES.
Iron Pipe Valves and Fittings Of All Kinds.
DESIGNS, PLANS AND ESTIMATES FURNISHED ON APPLICATION.

ASK FOR
MONARCH
Steel Wire Nails,
THEY NEVER LET GO,
AND TAKE NO OTHERS.
Orders filled at Factory Price, and a freight allowance made on lots of 10 kegs and upwards at one shipment.
KERR & ROBERTSON,
SAINT JOHN N. B.
N. B.—IN STOCK AND TO ARRIVE 100 DOZEN K. & R. AXES.

Miller's Foundry & Machine Works
RITCHIE WHARF, - - CHATHAM, N.B.
(Successors to GILLESPIE FOUNDRY, Established 1852.)
Mill, Railway, and Machine Work, Marine Engines, Boiler repairing.
Our Brass and Composition Castings are worthy a trial, being noted throughout the country. All work personally supervised. Satisfaction guaranteed. Send for estimates before ordering elsewhere. Mill Supplies, Fittings, Pipe, etc., in stock and to order.
TUG BOATS, STEAM YACHTS and other Crafts built to Order
Our Marine Slip has a Capacity for Vessels up to 100 Tons.
Repairs effected with quick dispatch.
Jas. G. Miller.

Paints, Oils, Varnishes and Hardware
Ready-Mixed Paints, all shades, including the Celebrated
Weather and Waterproof
THE BEST EVER MADE.
School Blackboard Paint.
Gloss Carriage Paint, requires no Varnishing.
Graining Colors, all kinds.
Graining Combs, Dry Colors, all shades.
Gold Leaf, Gold Bronze, Gold Paint.
Stains, Walnut, Oak, Cherry, Mahogany, Rosewood, Floor Paints
Weather and Waterproof.
Kalsomine, all shades.
7 bbls. English Boiled and Raw Oil, Pure.
1 " Turpentine.
100 Kegs English White Lead and Colored Paints.
1 bbl. Machine Oil, Extra Good, Neats Foot Harness Oil.
Ready-Mixed Metallic Roofing, 92 per cent. Iron.
10 Kegs 100 lbs. each, Dry Metallic Roofing, 92 per cent. Iron.
Paint and White Wash Brushes.
VARNISHES, Elastic Oak, Carriage, Copal, Demar, Furniture Hard Oil Finish, Pure Shellac, Driers.
Jointers' and Machinists' Tools, a specialty.
Special attention to Builders' Materials in Locks, Knobs, Hinges, etc.
Sheet Lead and Zinc, Lead Pipe, Pumps.
75 Rolls Dry and Tarred Sheathing Paper.
75 Kegs Wire Nails, $2.45 per Keg.
30 Boxes Window Glass.
20 Kegs Horse Shoes, $3.90 per keg; 15 Boxes Horse Nails, $3.00 box.
10 Tons Refined Iron, $2.50 per 100 lbs.
Cast Steel, Bellows, Chain, Nuts, Bolts, Washers, Grindstones, Grindstone Fixtures.
White Mountain Ice Cream Freezers, $1.90. Clothes Wringers, $2.50. Daisy Churns, $3.75.
Cart and Waggon Axles, Cow Bells, Wire Screen Doors, Window Screens, Green Wove Wire 14c. yd., Barbed Wire Fencing, Counter Scales Weigh Beams, Steelyards, Carpet Sweepers, Blasting Powder and Fuse, Sporting Powder, Guns, Revolvers. To arrive from Belgium 35 Single and Double Barrel Breach Loading Guns.
Barber's Toilet Clippers, Horse Clippers, Lawn Shears, Accordions, Violins, Bows and Fixings.
Farming Tools, All Kinds
Mower Sections, 70c. doz. Heads, 40c. each. Knife Heads, $3.00.
" " Guards, 35c. each, Rivets, Oilers.
My Stock of General Hardware is complete in every branch and too numerous to mention.
All persons requiring goods in my line will save money by calling on me, as they will find my prices away down below the lowest, prove this by calling.
J. R. GOGGIN.

WE DO
Job Printing
Letter Heads, Note Heads, Bill Heads, Envelopes, Tags, Hand Bills.
Printing For Saw Mills
A SPECIALTY
WE PRINT—
ON WOOD, LINEN, COTTON, OR PAPER WITH EQUAL FACILITY.
Come and see our Work and compare it with that of others.
Miramichi Advance Job Printing Office
CHATHAM, NEW BRUNSWICK

FLOUR AND FEED
DEPOT.
At the Old Stand Cunard Street,
Shorts
Bran
Cornmeal
Cracked Feed
Hay and Oats
E. A. STRANG

HINTS FOR THE FARMER.

PROFITABLE BEEF CATTLE.

Practical and experienced feeders who breed or purchase steers for fattening observe striking differences in the aptitude of animals of varying types and make-up to lay on flesh readily and in such form and quality as to command the highest price on the market. It requires a well-trained eyes to detect in all cases the possible variations of results in the store, or stock, steer; but there are some distinctions that are easily detected. There are certain types of cattle, for instance, that never feed profitably under any conditions, and it is quite as important to discriminate against these in the feed lot as to be able to recognize the excellence in other types.

The characteristics that make the profitable feeder are naturally more difficult to detect in animals in stock condition than when fattened; but, notwithstanding this, there are a number of indications that are fairly reliable. Though the young steer may be comparatively thin in flesh and temporarily lacking the thick, even covering of the back and ribs so essential in the finished carcass, he must, nevertheless, present that blocky frame and stoutness of build, accompanied by short, straight legs, wide back and loin, well-sprung ribs, fullness back of shoulders and in flanks, prominent brisket, full neck vein, wide chest and well-rounded barrel, together with a good, soft, mellow handling skin and fine, silky hair, giving what is termed the thick, mossy coat; without coarseness, and with it all a good, strong, vigorous head, clear, full eye, and quiet temperament. The importance of an overcovering of flesh and good handling quality can hardly be overestimated. The bone should be moderately fine and clean. Coarseness, either in the bone or about the head and horns, is particularly objectionable, as it indicates coarseness of texture throughout and a greater percentage of offal and cheap meat, as well as a tendency to sluggish circulation. The head should present a certain refinement, finish and vigor that in a measure indicate a general quality and superior excellence of finished product, though this refinement must be accompanied by delicacy.

THE FARM GARDEN.

The garden should never contain less than half an acre, and better be two acres. A garden of this size can easily be worked with a horse, saving much hand labor, which is required in smaller plots. If more is grown than required for home use it can usually be disposed of at some nearby market, or to some neighbor who will not have a garden. Or the area can be devoted to potatoes, or roots for stock can be increased. Being near the house, it is of easy access, and the farmer can spend many half hours working his garden, when he would not think of going to the field for that length of time.

The garden should contain all the small fruits, such as berries, currants, etc. Plant these in single rows, and far enough apart so that they can be easily cultivated. The space between can be devoted to some vegetable, which will compel working around the shrub. If the market gardener, upon lands ranging in price from $300 to $1,000 per acre, can upon a half dozen acres sell more dollars' worth of produce than are sold off many large farms, why may not the farmer grow in his own garden articles for food that will take the place of much of the more expensive commodities bought in town? The garden cannot be had without labor, but with less, considering the amount produced, than is required for general farm crops. Two and sometimes three crops can be grown upon the same ground in one season. With the addition of a few hotbed sashes the garden can be made to produce fresh vegetables for the table all the year round.

EXTRA LARGE VEGETABLES.

It is a worthy ambition that leads one to seek to raise the biggest and fairest specimens of vegetables possible. The county fair may be the objective point for these specimens, or it may be that the grower simply desires to raise the finest squashes, tomatoes, cucumbers, etc., for his own gratification. In any case he deserves to be assisted by the experience of those who have been able to raise splendid specimens of garden truck. Excavate a round hole 2 1-2 ft. deep and 5 ft. across. Select good loam and mix thoroughly with half its bulk of well-rotted stable manure. Fill in the excavation and round up the surface, Set the plant in the center and cover the surface with coarse manure, covered with a mulch of straw. Allow only a small amount of fruit to set, and keep the plant, or plants, well supplied with water during the entire growing season. Under such conditions some first premium vegetables can be quite confidently reckoned upon. It will be a practical object lesson also of the value of deep culture, a rich soil, mulching the surface about growing plants and of limiting the production of each plant.

VALUE OF WOOD ASHES.

It would probably be hard to find a commercial fertilizer of much greater worth for dry upland soil than pure and simple unleached hardwood ashes. A bushel of this home fertilizer is worth more than a bushel of oats to any farmer, and yet how often do we see it dumped as a heap of worthless refuse to leach in the rains and part with its hidden value until it becomes worthless.

Our lands as a general thing have become deficient in potash. This is one of the main sources of fertility that have become exhausted. It is good for corn, it is good for wheat, it is good for potatoes, and clover cannot thrive without it. Try a little experiment next spring. You who burn wood this winter, store your ashes where they will keep dry, and, sow them on your young clover as you would plaster. You will be agreeably astonished at the result. You will find many dollars added to your product. Nor is the effect gone with the first crop, as is often the case with commercial fertilizers. It lasts for years, and its benefits are often extended to many succeeding crops.

THE HOME ORCHARD.

The home orchard and fruit garden should contain a sufficient number of plants, vines and trees to grow an abundance of fruit for family use. Beginning with strawberries, it should also contain raspberries, currants, gooseberries, grapes, cherries, quince, pears, plums and apples, and a number of varieties of each, ripening in regular succession, so as to keep up a constant supply of good fruit the whole year. It would be a matter of causing health and pleasure if carried into practice.

TRAVELS OF AN INSECT.

A Troublesome South American Native's Slow but Steady Progress Round the World.

The jigger, one of the insect pests of the West Indies and South America, has at last crossed equatorial Africa from the Atlantic to Zanzibar, about 2,700 miles, twenty-six years after its introduction into the Continent. This variety of the flea, much smaller than the common flea, is very troublesome, and if its attacks upon a few animals, including man, are not prevented, it is sometimes fatal to life. The fact that its gradual advance among the natives of Africa threw them into consternation, often causing the abandonment of villages and districts, has made it easy to trace its progress step by step, and a brief summary of its journey across Africa will be interesting as a striking illustration of insect navigation.

A sailing vessel arrived at Ambriz, Angola, in September, 1872, from Brazil with sand ballast, which she dumped on the beach. The jigger had crossed the ocean in this sand, and its propensity for boring through the skin and lodging between the cuticle and the flesh soon made its presence known. There are effective means of preventing its attacks, but before the natives learned how to deal with it the little pest caused great suffering. It was long ago evident that the jigger was not using its own powers of locomotion to any large extent in its journey through Africa, but that it was carried by caravans in the porterage service.

In 1885 travellers crossing the Continent from Zanzibar heard nothing of the jigger till they arrived within 300 miles of the Atlantic. It had taken the insect

THIRTEEN YEARS

to penetrate this distance into Africa. The natives at Stanley Pool had witnessed with sorrow the advent of the unwelcome visitor that abided with them, but sent on colonies further up the river. Thenceforth the jigger's progress was more rapid, for steamboats and caravans were multiplying on the upper Congo. Seven years later, in 1892, Dr. Oscar Baumann reported the arrival of the pest at Bukumbi Gulf, midway on the south coast of Victoria Nyanza. It was still unknown on the east shores of the lake, natives declared that it had been brought to the west coast by Stanley's expedition for the relief of Emin Pasha. However, that may be, the jigger appeared about the same time throughout most of the central lake region, following the caravan route from the upper Congo through Manyema to Lake Tanganyika. The natives along the edge of Victoria Nyanza suffered terribly from the infliction, and many villages were abandoned.

Three years more elapsed before the missionaries at Mpwapwa reported the arrival of the jigger among the mountains at that point, 200 miles from the Indian Ocean. It took the insect two years more to reach the coast towns of East Africa, where it appeared almost simultaneously, late in 1897, at all the towns between Bagomoya and Pangani, along seventy miles of the coast, and another year elapsed before late last fall, it was jumping along the sands of Zanzibar Island.

The people of the east coast have suffered comparatively little in comparison with the inland tribes, for hundreds of Zanzibaris who had worked for years on the Congo have returned home and spread the information that rubbing with tobacco leaves and, above all, cleanliness and the wearing of shoes, are effective protection against the jigger.

After its long journey from Brazil the jigger is now established at the busy mart whence many vessels sail for the East Indies and Oceanic. There seems no good reason why this persevering and successful traveller should not girdle the tropical world.

JAPAN'S FIGHTING CRABS.

Far Eastern Rivals of the Bulldog and the Game Cock—As Game as Either in Combat.

Perhaps the most savage specimen of the crab species is found in Japan. He seems to think of nothing but fighting to delight in nothing half so much. The minute he spies another of his kind he scrapes his claws together in rage, challenging him to the combat. Not a moment is wasted in preliminaries, but at it they go, hammer and tongs. It sounds like stones grinding against each other as their claws rattle against the hard shells. The sand flies as the warriors push each other hither and thither until at last one of them stretches himself out in the sun, tired to death. But he does not beg for mercy or attempt to run away, only feebly rubbing his claws together in defiance of the foe. That foe comes closer, and with his claws trembling with joy at his victory, the conqueror catches hold of one claw of the vanquished crab, twists it until it comes off and bears away the palpitating limb as a trophy of his prowess. Such is a battle between warrior crabs.

JEWELLED GLOVES.

Several leaders of society at Nice and Rome have taken to jewelled gloves, and the fashion is said to be spreading. At a Russian dinner, on the Riviera, one woman wore jewelled gloves which represented a fortune. The jewels were not set in the gloves, but were detachable. Hoop rings of rare rubies and diamonds encircled each finger. From each ran a tiny gold chain, and these chains were caught together on the back of the hand by a superb cluster of the same stones. The chains then extended to the wrist, where they were fastened to a ruby and diamond bracelet.

This sounds like a description of the chaste adornment of a Hottentot Princess, but the wearer was a countess who is a power in European society, and other women are wearing less pretentious ornaments of the sort.

A SORDID VIEW.

Do you believe in woman going into business?

Well, if she has money there is more chance of getting it than if she put it into bonds.

The Home

VARIOUS RECIPES.

Potato Omlet.—To a cupful of mashed potato allow three eggs; you may add four or five, but three will do: the yolks and whites should be beaten separately, as they will be so much lighter in that case; an even teaspoonful of salt, half a teacup of milk, and a very little sifted flour not more than a heaping teaspoonful, complete the ingredients, with the exception of the flavoring. Parsley chopped very fine may be used, or lemon juice with a very little black pepper, and an audacious cook may add a "trace," as the chemists say, of nutmeg. Heat and grease a large saucepan and pour the mixture into it. Brown it lightly and serve hot.

Creamed Onions.—Boil half a dozen onions in three quarts water an hour, pour off the liquor and cut the onions into small pieces, season with salt and pepper and pour a pint of cream sauce over them. To make the sauce first put a pint of milk into a saucepan to boil, rub to a cream two tablespoonfuls butter and a generous spoonful of flour, and when the milk begins to boil stir this cream into it. Continue the stirring until the sauce is smooth. Season with salt and pepper and boil up at once.

Griddle Cakes.—One pint of sweet milk, half a teacupful of yeast, butter the size of an egg, one pint of flour and one egg. Let this rise over night, and in the morning add flour until the batter is of the right consistency.

Mush Gems.—Three cups each of sweet milk and boiling water. When hot stir in three gills of Southern white cornmeal. Cook ten minutes, add one teaspoon salt, two of butter, and set away to cool. Beat three eggs very light, and with long strokes beat them into the mush. Pour in hot gem pans, bake twenty minutes, and serve without delay.

Graham Gems.—One and a half cupfuls of sweet milk, two cupfuls of graham flour, three tablespoonfuls of melted butter, one of sugar, one egg and two teaspoonfuls of baking powder. Bake in gem pans in a very hot oven.

Kentucky Dodgers.—One pint of white cornmeal, one tablespoonful of lard or good drippings, one teaspoonful of salt, one-half pint of buttermilk, one-half teaspoonful of soda. Mix to a stiff dough, mold with the hands into little dodgers, place in a well-greased baker, and bake in a hot oven. If the milk does not make enough moisture for the meal, add a little water or decrease the quantity of meat.

Rice Omelet.—Add to one cupful of cold boiled rice four teaspoonfuls of milk, two eggs—whites and yolks beaten separately—and a half saltspoon of salt. Heat a tablespoonful of butter very hot in a frying pan, then pour in the mixture, cover and bake about ten minutes in a moderate oven until stiff. Double and turn out carefully on a hot platter.

Beef and Macaroni.—Stewed beef and macaroni is an excellent dish, which should always be prepared and cooked the day before it is to be served, for it will be richer. Take a good beefsteak and cut it into strips and the fat into dice, dip each strip into seasoned flour, pepper and salt, and roll it round a bit of fat; lay in a deep pie dish, cover with stock or water, tie a greased paper over and bake in a moderate oven for an hour and a half to two hours. If this cooks too fast the beef will be hard, as the gravy will boil; next day take off the paper, remove all fat from the top of the gravy, cover over with greased paper again; have ready a quarter of a pound of macaroni boiled in salted water till tender, stir this into some good tomato sauce and simmer for ten minutes; place the meat in the center of a hot dish, arrange the macaroni round, and serve very hot.

Apfel Kuchen.—The apfel kuchen you enjoyed so much in Germany, or apple cooken, as it is called here, is made as follows. Line a shallow tin with tart paste or bread dough. Peel, quarter and core as many apples as you require. Then cut them in half quarters. Lay them close together sideways on the paste till it is covered. Mix a custard of a half pint of milk, two eggs, a teaspoonful of cornstarch, some grated lemon peel or nutmeg and sugar enough to make it quite sweet. Pour it over the apples. Bake it in a moderate oven. Slice a little butter over it before taking.

AN ADAPTABLE RECIPE.

Most housewives value a recipe which can be slightly changed to suit varying circumstances and the different tastes of the family. Such a one is this favorite recipe for molasses cookies, which we give herewith: Boil together 2 cups molasses and 1-2 cup shortening lard, butter and lard mixed, or drippings. As soon as it reaches the boiling points, stir in 2 heaping teaspoons ginger, and the same quantity of soda. Pour while foaming onto six cups of sifted flour previously measured in a pan, Mold, slightly roll, and cut while warm, as it is difficult to handle when cold. Rolled thin, marked with a creased roller and bake in large sheets, it is the old-fashioned hard gingerbread. Cut with a cooky cutter, and after baking put in a jar and covered while warm, they are soft molasses cookies. Spread out singly and cooled uncovered, and you have the snappiest kind of ginger snaps. Take these same snaps, keep in a pail or jar down cellar or where they will gather a tride of dampness and they lose much of their brittleness, but still remain crisp, melting and delicious.

Take the same ingredients and proceed exactly as in the first place, except that only five cups of flour are used, and the dough is to be molded between the floured hands in little balls the size of a small English walnut. These balls are to be placed an inch or more apart on a floured tin and baked in a quick oven. In the process of baking they will flatten out, and when done, exactly resemble the little crackly-looking ginger cakes of the baker. The quantities called for in the recipe are sufficient for a large family. Half the quantity would be enough for a small family, if it was all to be cooked one way, or the whole recipe could be used and some of it prepared in the several different ways, thus giving variety.

SUCH AN ADMISSION!

I do hope they'll put off the beginning of the next century another year.

Why so, Miss Passay?

Because it will be such an admission don't you know, to say you remember things in the last century.

WHAT THE DOCTORS SAY.

SOME METHODS OF PREVENTING OR CURING INFLUENZA.

od Liver Oil and Sulphate of Quinine—The Absolute Necessity of Drinking Only Filtered or Boiled Water During an Epidemic—The Dangers of Coughing on.

Since the epidemics of recent years influenza seems to have taken deep root almost everywhere. It visits us periodically, raging with more or less intensity, and does not spare even those whom it attacked before. For it may be noticed that, far from conferring immunity, a previous attack of this disease predisposes the patient to another as it happens in the case of paludism.

Influenza is displaying a recrudescence at the present moment: for this reason, and also because it appears in a particularly malignant form, it will be of interest to indicate the general lines of the treatment to be adopted. This varies according to whether it is intended to prevent the disease or to cure it once it has broken out.

PREVENTIVE TREATMENT.

As influenza is an infectious disease, due to the action of a known germ, it is necessary to take precautions against contagion. The first measure of defence consists in the isolation of patients and prompt closing of establishments in which the disease has declared itself with any intensity.

The air, and more particularly the damp air breathed on denuded river banks and in low lying districts, seems to be specially adapted to the transmission of the germs. But minute antiseptic care of the nose and mouth may insure against infection through this channel.

Numerous observations have shown that people escaped the disease even when living in a centre of contagion by using carefully sterilized water. Hence the absolute necessity of drinking only filtered or boiled water during an epidemic.

There is another question complementary to the prophylactic and hygienic measures intended to prevent an invasion of influenza:—Are there any means for arresting infection and rendering it abortive? A very general practice in Russia is to take a warm bath on the first symptoms of the disease being felt. And not infrequently it is found to answer the purpose. Another method has been prescribed by Olivier (of Paris) as a preservative against influenza. It is cod liver oil. This substance should be taken in doses of one to two tablespoonfuls in the middle of breakfast, so as to give the least trouble to the stomach. It is said to have kept all who took it influenza free. There seems to be no specific action in cod liver oil—only the powerful tonic action for which it is well known, and which doubtless enables the constitution to resist damp cold weather, that predisposing condition "par excellence," in M. Olivier's opinion.

Should cod liver oil not be used, sulphate of quinine may be mentioned as a preventive treatment, but in rather large quantities, say, about one gramme every twenty hours in two separate doses.

CURATIVE TREATMENT.

If sulphate of quinine does not always act as a preventive, it may serve to cure. It is the best medicine for influenza. It should be taken three days consecutively in average doses of fifty to eighty centigrammes. Thus administered it will lower the temperature and react favorably upon the course of the disease. Quinine may be associated advantageously with antipyrine on account of its action in fever and its analgesic properties with consequent ease of assimilation, less pain in the joints, less headache and less throbing of the eyes.

There is another medicine which seems to influence the evolution of the disease; it is chlorhydrate of ammonia. It is administered in quantities of two to three grammes during the twenty-four hours in doses of fifty centigrammes every two hours, and is intended to ward off pleuro-pulmonary congestion.

Antifebrine and phenacetine are said to act like sulphate of quinine and antipyrine, but with less marked effect. Salicylate of soda may have good effect when the pain in the joints is excessive.

Salipyrine in doses of half a gramme to a gramme exercises its soothing, hypnotic properties when headache is very great. Hyposulphite of soda when taken in tablespoonfuls every two hours from a potion made up of four grammes is likely to diminish all the morbid symptoms by the end of the day. Lastly, praise has been bestowed upon fluid extract of aconite and upon gelsemine, cannabis indica and phenocolle. But at present the superiority of quinine salts appears to be so evident that they are almost exclusively preferred.

Such are the general indications which depend on the very nature of influenza, but there exists a certain number of secondary indications which the physican is alone able to define, and which he must vary according to the progress of the disease and the resistance of the organism.

NONE.

Timmins—I had a notion to write a paragraph to the effect that this sort of weather justified a man in getting drunk, but I was afraid the weather would change before I could get it published.

Lushforth—And how could that make any difference?

WORKS DIFFERENTLY SOMETIMES

As the statement of an abstract scientific truth, soliloquized the physician, it is strictly correct to say that cold contracts. But there are exceptions.

It was the height of the influenza season, and he was looking at his bank account.

50 YEARS' EXPERIENCE
PATENTS
TRADE MARKS
DESIGNS
COPYRIGHTS &C.
Anyone sending a sketch and description may quickly ascertain our opinion free whether an invention is probably patentable. Communications strictly confidential. Handbook on Patents sent free. Oldest agency for securing patents.
Patents taken through Munn & Co. receive special notice, without charge, in the
Scientific American.
A handsomely illustrated weekly. Largest circulation of any scientific journal. Terms, $3 a year; four months, $1. Sold by all newsdealers.
MUNN & Co. 361 Broadway, New York
Branch Office, 625 F St., Washington, D. C.

Canada House.
Corner Water and St. John Sts., Chatham.
LARGEST HOTEL IN CHATHAM
Every attention paid to THE COMFORT OF GUESTS.
Located in the business centre of the town
Stabling and Stable Attendance first-rate
Wm. Johnston, Proprietor

The Factory
JOHN McDONALD & CO.
(Successors to George Cassady.)
Manufacturers of Doors, Sashes, Mouldings
—AND—
Builders' Furnishings generally.
Lumber Planed and Matched to order.
BAND AND SCROLL SAWING.
Stock of Dimension and other Lumber constantly on hand.
East End Factory, Chatham, N. B.

INSURANCE
The Insurance business heretofore carried on by the late Thomas F. Gillespie, deceased, is continued by the undersigned who represents the following companies:
SCOTTISH UNION AND NATIONAL,
ALBION,
IMPERIAL,
LONDON & LANCASHIRE,
LANCASHIRE,
ÆTNA,
HARTFORD,
NORWICH UNION
ALLIANCE,
PHŒNIX OF LONDON,
MANCHESTER
JAS. G. MILLER

Mark You!
We have the BEST Studio, BEST assistants and the largest and most varied EXPERIENCE, and use only the BEST materials and therefore produce the
Best Photographs.
Whether our patrons be RICH or POOR we aim to please every time.
—IF YOU WANT—
Picture Frames
Photographs or
Tintypes
Come and See Us.
Mersereau's Photo Rooms
Water Street, Chatham.

WOOD GOODS!
WE MANUFACTURE & HAVE For Sale
Laths
Paling
Box-Shooks
Barrel Heading
Matched Flooring
Matched Sheathing
Dimensioned Lumber
Sawn Spruce Shingles,
THOS. W. FLEET,
Nelson.

—THE—
Medical - Hall
BATH GLOVES
And MITTS
SPONGES
A Beautiful Line of
Toilet Soaps
From Five Cents to One Dollar per Cake
Just Arrived
—AT—
Mackenzie's Medical Hall
CHATHAM, N.B.

Headquarters
The Headquarters for Drugs, Patent Medicines and Toilet articles is at the
NEWCASTLE DRUG STORE
We have on and now, as usual, a
Large & Fresh Supply
of the different Mulsions, Liniments, Cough Syrups, Tonics, Dyspepsia, Rheumatic, Kidney, Asthma, and Catarrh Cures.
ALSO A LARGE STOCK OF
Tooth Brushes, Hair Brushes, Combs, Tooth Powders and Pastes, Perfumes and Soaps.
Our perfumes and soaps are the finest in town, and as we have a very large assortment of Soaps, we will offer them at special prices.
We also call your attention to our Cigars, Tobacco Pouches, Cigar and Cigarette Holders, etc.
NEWCASTLE DRUG STORE.
E. L. STREET - Proprietor.

MACKENZIE'S
Quinine Wine - and Iron
THE BEST TONIC AND
—BLOOD MAKER—
50c Bottles
We Guarantee it at
Mackenzie's Medical Hall,
Chatham, N.B.