

LYONS' HOTEL,

Opp. Railway Depot,
KENTVILLE, N. S.

DANIEL McLEOD, - Prop'r.

CONTINENTAL HOTEL,

100 and 102 Granville St.,
OPPOSITE PROVINCIAL BUILDING.)

The nicest place in the City to get a lunch, dinner, or supper. Private Dining Room for Ladies. Steaks in every style. Lunches, 12 to 2.30.

W. H. MURRAY, Prop.,
Late Halifax Hotel.

BRITISH AMERICAN HOTEL.

Within Two Minutes Walk of Post Office.

DUNCAN BROUSSARD, - Proprietor,
HALIFAX, N. S.

101 ON PARLE FRANCOISE.

Douglas B. Woodworth, Q.C.

BARRISTER, SOLICITOR,

NOTARY PUBLIC,

91 Hollis St., Halifax, N. S.

Geo. H. Fielding,
SOLICITOR, &c.

93 HOLLIS ST.
MINING SUITS PROMPTLY ATTENDED TO.
Hours—9 A. M. to 6 P. M.

THE DAISY FLY KILLER

Is a pretty house ornament.

Will Kill Flies by the Million.

PATENTED 1888.

Thousands being sold every day in United States and England.

DEMAND AHEAD OF THE SUPPLY.
DON'T FAIL TO GET ONE.

W. H. SCHWARTZ & SONS,

WHOLESALE AGENTS.

Sent to any address on receipt of 30c

Victoria Mineral Water Works

W. H. DONOVAN, Prop.

Manufacturer of

BELFAST GINGER ALE, AERATED LEMONADE,
SPARKLING CHAMPAGNE CIDER, SODA WATER
and all kinds of MINERAL WATERS.

22 GRANVILLE ST., Halifax, N. S.

DRY GOODS!

STAPLE & FANCY

FOREIGN AND DOMESTIC.

GREAT VARIETY.

Now Goods continually arriving at
PRICES LOWER THAN EVER

- AT -

"The BRANCH"

JOHN W. WALLACE,

CORNER GRANVILLE & DUKE STS.

Best Route to Boston.

CANADA ATLANTIC LINE.

ONLY ONE NIGHT AT SEA.

Quickest & Most Direct Route. Low Fares.

The Magnificent Clyde Built Steel S. S.

"HALIFAX,"

Is the Largest, Safest, and Best Furnished and Most Comfortable Passenger Steamship ever placed on the route between Canada and the United States.

Sails from Noble's Wharf, Halifax, every Wednesday Morning at 10 O'clock, and Lewis' Wharf, Boston, every Saturday at 12 O'clock.

Passengers by Tuesday evening's trains can go on board on arrival without extra charge. THROUGH TICKETS to New York and all points West.

Baggage checked through from all stations. Through Tickets For Sale by all Agents Intercolonial Railway.

CHIPMAN BROTHERS,
General Agents, Halifax.

"I heartily recommend

PUTTNER'S EMULSION

to all who are suffering from Affections of the THROAT and LUNGS, and I am certain that for WASTING DISEASES nothing superior to it can be obtained."

"I have been suffering from Pulmonary Diseases for the last five years. About two years ago, during an acute period of my illness, I was advised by my physician to try PUTTNER'S EMULSION; I did so with the most gratifying results. My sufferings were speedily alleviated, my cough diminished, my appetite improved; I added several pounds to my weight in a short time, and began to recover strength. This process continued until life, which had been a misery to me, became once more a pleasure. Since then Puttner's Emulsion has been my only Medicine. As one who has fully tested its worth, I heartily recommend it to all who are suffering from affections of the LUNGS and THROAT, and I am certain that for any form of WASTING DISEASES nothing superior can be obtained."

ROBERT R. J. EMMERSON
Sackville, N. S., Aug., 1889

Brown Bros. & Co.

HALIFAX, N. S.

PRINTING.

We print by hand,
Print by steam,
Print from type,
Or from blocks—by the steam.

Print in black,
Print in white,
Print in colors
Of sombre or bright.

We print for merchants,
And land agents, too;
We print for any
Who have printing to do

We print for bankers,
Clerks, Auctioneers,
Print for druggists,
For dealers in wares.

We print for drapers,
For grocers, for all,
Who want printing done,
And will come or may call.

We print pamphlets,
And bigger books, too;
In fact there are few things
But what we can do.

We print labels,
Of all colors in use, sirs,
Especially fit for
The many producers.

We print forms of all sorts
With type ever set,
Legal, commercial,
Or household.

Printing done quickly,
Bold, stylish and neat,
By HALIFAX PRINTING COY.,
At 161 Hollis Street.

Are Second to NONE
in the Maritime
Provinces.
Our Type
Our Prices
Our Facilities
Show Printing
A SPECIALTY.
HALIFAX PRINTING COY.,
Opposite Western Union
Telegraph Office, Halifax
161 HOLLIS ST.

HOW THEY DID IT LONG AGO.

Grandma told me all about it,
Told me so I couldn't doubt it,
How she danced—my grandma danced!—
Long ago;
How she held her pretty head,
How her dainty skirt she spread,
How she turned her little toes—
Smiling little human rose!—
Long ago.

Grandma's hair was bright and sunny,
Dimpled cheeks, too—ah, how funny!
Really quite a pretty girl.
Long ago.

Bless her! why, she wears a cap,
Grandma does, and takes a nap
Every single day; and yet
Grandma danced the minuet,
Long ago.

Now she sits there, rocking, rocking,
Always knitting grandma's stocking—
(Every girl was taught to knit,
Long ago);
Yet her figure is so neat,
And her ways so staid and sweet
I can almost see her now
Bending to her partner's bow,
Long ago.

Grandma says our modern jumping,
Hopping, rushing, whirling, bumping,
Would have shocked the gentle folk
Long ago.
No—they moved with stately grace,
Everything in proper place,
Gliding slowly forward, then
Slowly courtesying back again,
Long ago.

Modern ways are quite alarming,
Grandma says; but boys were charming—
Girls and boys, I mean, of course
Long ago.
Bravely modest, grandly shy—
What if all of us should try
Just to feel like those who met
In their graceful minuet
Long ago.

With the minuet in fashion,
Who could fly into a passion?
All would wear the calm they wore
Long ago.
In time to come, if I, perchance
Should tell my grandchild of our dance,
I should really like to say,
"We did it, dear, in some such way,
Long ago."

—G. W. C. in Philadelphia Ledger.

[FOR THE CRITIC.]

LETTER TO COUSIN CARYL.

Dear Cousin Caryl,—Do not let Georgianna put up the same tiresome luncheon, whether for the children or the men on the farm, or the shops day in and day out. Bread and butter and pie, and cold meat and pie, and cold meat and bread and butter, look dyspepsia-ward if persisted in, at least when partaken of *ad lib.* in the form in which they are usually put into dinner pails: and cold boiled eggs, too, upon which the one change in the bill of fare is rung over and over again, are tiresome things in their homely entirety. In a little salad, now, as for instance, cut with slices along with small cubes of cold boiled potatoes, and dressed with a nice mayonnaise, they are in their proper element. And a small bowl of this nice relish is so easily prepared and packed into the lunch basket. If you cannot get the reliable bottled salad dressing, and will not take the trouble to make, or do not like the mayonnaise dressing, with oil for a principle ingredient, you will be certain to like this simple and delicious concoction. Use the yolks of three hard-boiled eggs, the yolk of one raw egg, one tablespoonful of melted butter, two tablespoonfuls of vinegar, one gill of thick sweet cream, one half teaspoonful salt, one quarter of a teaspoonful of pepper. Mash the hard-boiled yolks until they are fine, then add the raw yolk, and work with an elastic-bladed knife to a perfectly smooth paste; then add the salt, pepper and melted butter, then by degrees the cream, working and stirring all the time; then add the vinegar, mix well, and it is finished.

Cup custards are appetizing additions to a lunch, abroad or at home. To each scant pint of milk allow three eggs beaten very light, a tablespoonful of sugar for each egg, the veriest pinch of salt, and a generous dash of nutmeg. Stir well together, pour into cups, and set these in a deep pan of cold water, and bake in a moderate oven. If removed as soon as cooked, they are warranted not to be watery. No liquid will rise about the handle of a spoon pushed down into the cup when the custard has cooked sufficiently, and one cup answers as a test for all, thus keeping the other surfaces unmarred. Custard is especially nice served just off the ice.

Sandwiches made of a slice of meat between great slices of coarsely buttered bread belong to the dark ages. Small wonder they have fallen into disrepute. Whatever the meat it should be minced fine, palatably seasoned, and then spread upon small slices of firm bread, smoothly buttered. Fresh or canned salmon makes delicious sandwiches. Pound one pound of salmon, freed from the skin and all bones, in a mortar; mix with it two ounces of butter, one half a teaspoonful of pounded cloves, two teaspoonfuls of anchovy sauce, salt and black pepper to taste, one teaspoonful of lemon juice. When well mixed spread on thin slices of bread and butter. To make the sandwiches very nice for a home luncheon, spread one slice of buttered bread with the mixture, over this lay very thin slices of cucumber, and