## 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, din e or supper. Private Dining Room for Ladies ters in every style. Lunches, 12 to 2.30.

W. H. MURRAY. Prop.,

BRITISH AMERICAN HOTEL Within Two Minutes Walk of Post Office.

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

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ROBT. STANFORD MERCHANT TAILOR. 156 HOLLIS STREET.

Is offering bargains in HEAVY OVERCOAT INGS of which he has a large stock, consisting of

BLACK, BLUE, BROWN and GRAY NAPS, GENUINE IRISH FRIEZES, In several different shades, FOXES, HOMESPUNS, Etc.

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STRICTLY PURE SPICES.

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HALIFAX, N. S.

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

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For Coughs and Colds, Catarrh, Influenza, Bronchitls, Asthma, Consumption, Scrofulous and all Wasting Diseases,

## PUTTNER'S EMULSION of COD LIVER OIL,

HYPOPHOSPHITES OF LIME AND SODA.

For all diseases of the Nervous System, as Mental Anniety General Debility, In-rovembled Blood, Etc., it is highly recom-mended by the Medical Profession.

ST. ANDREWS, N. B., 4th Oct., 1889. MRSSRS BROWN BROS & CO

Masses Brown Brog & Co

Being very much reduced by sickness and almost
given up for a dean man, I commenced taking your
PUTINE'S ENULSION. After taking it a
very short time my health began to improve, and
the longer I used it the better my health became.
After being laid aside for nearly a year, I last summer performed the hardest summer's work I ever
did, having often to go with only one meal a day.
I attribute the saving of my life to I ULITAEK'S
EMULSION.

ENERY E MURPHY.

Livery Stable Keeper.

Best Route to Boston. GANADA ATLANTIC LINE. ONLY ONE NICHT AT SEA.

Quickest & Most Direct Route.

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.

Wednesday Morning at 10 0 clock, and Lewis Wharf, Boston, every Saturday at 12 O'clock.

Passengers by Tuesday evening strains 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

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## IF WE KNEW.

Could we but draw back the curtains. That surround each other alives, See the naked heart and spirit, Know what spur the action gives, Often we should find it better, Purer than we judge we should-We should love each other better If we only understood.

Could we judge all deeds by motives, See the good and bad within, Often we should love the sinner All the while we loathe the sin. Could we know the powers working To derthrow integrity. We should judge each other's errors With more patient charity.

If we knew the cares and trials,
Knew the efforts all in vain,
All the bitter disappointment,
Understood the loss and gain,
Would the grim, external roughness
Seem. I wonder, jut the same?
Would we help where now we hinder?
Would we pity where we blame?

Ah two judge each other harshly,
Knowing not life a hidden force;
Knowing not the fount of action
Is less turbid at its source,
Seeing not amid the evil
All the golden grains of good;
Oh! we dlove each other better
If we only understood.

-- Woman's Work.

[FOR THE CRITIC.] LETTER TO COUSIN CARYL.

Dear Cousin Caryl.—My dissipation at present, one form of it at least, is cooking-chools! Truly and honestly, as we used to say when we were children. I am going to no less than three! It happens this way. First there was the Boston cooking school, one of the institutions of the city as much as the Art Museum or the Public Garden is. Of course one has to Then at the School of Domestic Economy there is a course of demonstration lectures in which a specialty is made of plain food. So since one needs to know how to cook the simple things as well as the fancier dishes, I go there. And then comes Miss Parlos, the apostle of cooking, who started the movement in this country to make the science "understanded of the people," and as this is her first appearance in Boston for eight years of course I go to hear what she says, and to see how she does it.

First a little moralizing, and then I'll tell you how to make just the

nicest pudding.

This is what I want to say. Cooking is a science, it must be exactly done. The inferior cook thinks accuracy of little consequence. Now the preparation of food involves pretty nearly all the actions and relations known to chemistry. There is a point in the proceeding always before which the union, say, of two substances, is incomplete; after which it is over-dono. Now the accurate chemical cook—and every good cook is more or less of a chemist whether she knows it or not,—learns in one way or another just the wlong a time to allow for each process in the preparation of any dish, in order that it may be "just right" to the taste, and more than that, so that the best qualities of the ingredients are brought out, and it is rendered most wholesome. For this is the point after all. Aesthetic conditions do count, but primarily we eat to live, and we should eat the things that do most to make our bodies perfectly nourished. Though the person still exists who "does not care how a thing looks," she yet does well to become a good cook. It means saving money, saving much time when she once learns how to work to advantage, and getting the greater good out of the food she prepares.

to advantage, and getting the greater good out of the food she prepares.

Now when a first-class cook, who knows the science of cooking from its
a, b, c's up, says "boil 5 minutes," or "add the milk drop by drop," or do this or do that—a direction that to ignorance may seem arbitrary—it means that to do anything else will not give as good results; that after five minutes the action of the heat toughens the substance, or that less time does not unite the substances perfectly, or that adding more milk at a time and before it can be properly stirred in will make it curdle, and so on unendingly. The next best thing to bring under personal teaching is of course to have good directions, plain and full, to follow, and they must be followed to the letter, and not only that but in the spirit. "Beating fifteen minutes," for instance, means just that, and not atretching five minutes good work over that space of time, with resting spells here and there! Every woman who has cooking to do should own Miss Parloa's books! She uses them herself,

so good cook or bad cook can get something, much, everything from them.

Dear, dear! Well the pudding recipe will keep, and I want more to answer your questions about the "newest things in bed furnishings." For one thing there is the brass bedstead, warranted not to tarnish This is draped with cretonne or silk that harmonizes with the scheme of color in the room. There is a cancpy, draperies looped back, a valance and a spread and bolster all of the same material. White spreads and shams are used only by those who have them on hand, and who do not sim to be in the fashion. Often charming people these are, too, believe me. The fashionable bolster that appears during the day time is laid saids at night along with the spread to match, and the eleeping pillows are brought out from the closet where they have been stowed while the bed was on dress parade. The day bolster is shaped like a straight stove pipe; it is perfectly round, hard and solid as can be. It is as long as the bed is wide, and the ends are finished as the round end of a sofa or lounge is, the material being gathered to a point and fastened, and finished off with a covered button,