The Only Sure . . Destroyer of the

Army Worm

Is PARIS GREEN

It is reported this dreaded Insect that visited New Brunswick in 1875 is now in the United States and working this way.

Now is the time to buy Paris Green and have it on hand when the Army arrives.

Wholesale and Retail by

S. McDIARMID,

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ST. JOHN, N B

For Your Health DRINK **Real Fruit Syrups**

STRAWBERRY,
RASPBERRY,
LEMON,
LIME FRUIT,
GINGERETTE.

Made only by

BROWN & WEBB,

HALIFAX, N. S.

Printing

BECAUSE you are not located in St. John is no reason why we should not do your PRINTING. We are doing work for people all over the Maritime Provinces. Everybody is pleased with our work. We honestly believe that no other printer can do better for you than we can. We want an order from you—no matter how small—just to get acquainted and let you see what we can do.

ADDRESS

PATERSON & CO.,

Masonic Temple,

ST. JOHN, N. B.

Champion Liniment

Is a Sovereign Cure for

Colds, Coughs, Asthma, Bronchitis, Sore Throat, Catarrh Headache, Diseases of the Scalp, Chapped Hands, Chilblains, Bruises, Sprains, Swellings, and especially that prevailing terrible disease

LA-GRIPPE.

It is, also, an excellent application for Swellings, Bruises, Scratches, Chafes, etc., on Horses.

25 Cents per Bottle

at all Druggists and of General Dealers.

THE KITCHEN PANTRY.

In this country the words pantry, cupboard and buttery have very much the same significance. The cupboard usually means a shallower closet, and properly speaking, it should refer only to the china closet, where other china, as well as cups are kept. The buttery is considered by the best authorities to come from butlery or bottlery, not the place where butter was kept, but where the butler or bottler presided over bottles. The modern buttery is more properly described by the old English term larder. It is the storeroom where milk as well as butter and other provisions are stored. In many houses there is a storeroom in the cellar and one upstairs. The north side is the most desirable and they should be located one over the other and have communication by dumbwaiter which can be drawn up to receive or bring up articles or lowered to send them down into cooler atmosphere below stairs. Such a waiter will save many weary steps down the cellar stairs, and labor saved is labor gained for other purposes and economy of time and vital force.

A REMEDY

FOR THAT MOST

DISTRESSING MALADY.

Rev. J. M. McLeod,

Zion Church, Vancouver, B. C.—"It is nearly three months since I finished the package of K. D. C., and though I have for more than twenty years suffered from indigestion that one package seems to have wrought a perfect cure. Since taking your remedy I have not had the slightest symptom of a return of my old enemy. It is with very much pleasure I recommend K. D. C. to the numerous family of dyspeptics as the best known remedy for that distressing malady."

Sold by all Druggists at 50cts. and $1 per bottle

✤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.

THE HOME.

I AM LONELY TO-NIGHT.

I am lonely to-night and the dripping rain
Is beating on roof and on window pane.
The sad mourning wind round the chimney sighs,
My lamp burns low, and flickers and dies,
As I sit in my study with half-closed eyes,
I am lonely to-night.

I am lonely to night, for I'm far from home,
And memory turns in the past to roam,
Reviewing the scenes, some grave some gay,
Scenes which belong to the far away.
As I sit in the dusk, at the close of day,
I'm so lonely to-night.

I am lonely to-night, and I long to be
A child again at my mother's knee;
But the world is so big and the years soon fly,
We just learn to love and then say "good-bye."
As I sit in the dark, there's a tear in my eye,
For I'm lonely to-night.

Am I lonely to-night? But I'm not alone:
Let the rain beat hard and the sad winds moan;
Storm's followed by sunshine and darkness by day,
He that stilleth the tempest is not far away.
With Him ever near me, why should I say
I am lonely to-night?

Am I lonely to-night? Yet why do I sigh?
The clouds are but hiding a star-studded sky.
Am I far from my loved ones? Why then do I pine?
We all on the same loving bosom recline,
And it must be a part of his gracious design
That I'm lonely to-night.

Am I lonely to-night? But I am not sad,
The thoughts of the darkness have made me glad.
The sun only sets to reveal the stars;
Our own poor light our vision but mars,
And each little raindrop on quick senses jars,
When we're lonely at night.

—M. H. Anderson.

HOW TO MAKE A CUP OF TEA.

Nothing is easier. The odd thing is that so many girls fancy tea-making a difficult art, when it is really a very simple process, which needs only attention and care to produce excellent results.

Having good tea to begin with, next be sure that you have freshly drawn pure and filtered water of which to make the beverage. The water must not have been standing for hours exposed to the weather nor simmering on the range, and growing flat. It must be fresh, and then if you have a brisk fire, or the hot flames of an alcohol lamp, bring it quickly to the boil. A flat-bottomed kettle is to be preferred, as it has a broad surface to expose to the heat, and the boiling is soon accomplished. Water is boiling when it bubbles and jumps merrily about, and the steam comes in white puffs from the spout of the kettle. It does not boil when it begins to simmer and to sing. That is only the sign that it is near to boiling. You must make your tea when the water has just boiled, not when it has been boiling a long time. A kettle which has been standing on the back of a stove all day, filled up now and then by a dipper or two more of water added when some has been taken out, will not make good tea. You must boil the water on purpose.

An earthen pot is better for tea than a metal one. Pour a little boiling water in the pot to heat it, and after a minute or two pour it out. Now put a teaspoonful of tea for every cup of hot water—an even, not a heaping spoonful—and add an extra one for the pot. Pour on as much water as will fill the number of cups you wish to make. Let it stand two minutes, then with a long-handled spoon stir the leaves once through the water, and instantly cover the pot again. Three minutes more and your tea is done. Never let tea steep or boil, or stand a long time. It is a quick, neat, nice process from beginning to end.—*Harper's Round Table.*

HOW SHE ECONOMIZES.

I study advertisements, and I know where, and when, and how to purchase the household supplies. My husband used to laugh at me for reading advertisements so carefully; but he has long since learned that I save many dollars every month. I know of no better way to practice economy; and do you know that it is a wonder how soon you learn to detect the real from the false—intuitively almost? I do not think I have ever been "taken in" by an advertisement; there is always something about the false ones that repels me. You hear a great deal nowadays about the "practical pages" of magazines and newspapers; but for me the practical pages are those containing the business announcements of reputable business houses. The housekeeper who takes advantage of the practical hints in those pages shows a great deal more common sense than does the one who tries to furnish a seven-room cottage with a lot of soap boxes covered with denim worked in fancy stitch, and to feed her growing family with never-ending reminiscences of the meal that went before. To the economical housekeeper the advertisements are the most important part of any publication.—Womankind.

SPOILED FOOD.

During hot weather, especially when it is sultry and damp, all kinds of germs grow rapidly, also all kinds of fungus plants, as toadstools, mushrooms and moulds. These plants give off spores, and whenever they find a suitable soil in damp, organic matter, they begin to germinate at once, and set up a fermentation in whatever substance they have found refuge. Bread, vegetables, grain, meat and milk often spoil in a night, unless kept in a clean, cool, dry place. The particles left in the bread-box, cupboard or refrigerator, or on the cellar floor or walls, all readily become thrifty growing fields of moulds and other fungus plants; and these fill the atmosphere and infect all the food kept in their locality, no matter how fresh it may have been when placed there for preservation. From this source come many of the disorders of hot weather, which often prostrate a whole family at once, in the short space of twenty-four hours. To prevent food infection from this cause, cool the food rapidly, and keep the receptacles free from germs.—Sel.

AFFAIRS OF THE HOUSEHOLD.

One virtue the uncomfortable high collar may be said to possess; it forces its wearer to hold her head high, with a slightly backward tip, and may influence that graceful carriage of the head which is so pleasing, which should not be a matter of props and stays.

A pretty decoration for the shelf of a mantel in a summer room is a low metal tray, as wide and as long as the shelf, filled with ferns, mosses, and vines that need very little light and considerable moisture. If before a mirror, such a decoration has a cool, delightful effect.

One of the best ways in which to produce steam where steam is prescribed for pains or injuries is to wrap a flannel cloth wrung out of water around the hot-water bottle, filled with boiling water. A dry cloth or flannel, or better still a piece of oilcloth of some kind, should be kept to lay over the damp cloth, to prevent its wetting the clothing.

Dates, figs, or large raisins make excellent fillings for sweet sandwiches. Take out the seeds from the dates or raisins, chop them fine, and spread on thin slices of bread that have first been spread with a little butter. Unless figs are very fresh it is best to steam them before using. These sandwiches are served with iced tea or lemonade.

Baby affihans for summer use are made of white, pink, or blue pique edged with a white insertion and a frill of white embroidery. The band put across the front of the carriage is of the pique, overlaid with an open insertion. A new art linen that is as yet a novelty, and which is used for pin-cushions, picture frames, sachets, and writing-desk sets, is called "Pompeian red."

A sick woman who has been cheered by one of the cheerful, jolly persons who are said to be "like a ray of sunshine" in a sick-room, believes such blessings are altogether too stimulating for the really ill. They not only cheer, she says, but they inebriate, and after listening to and laughing at their funny stories one is often mentally and physically tired and ready to react into melancholy.

An authority on cake making and diet says that cakes rich in butter and fillings are the cakes that kill. These cakes are not the foods that give brain and muscle, though we cannot deny that they do give pleasure to the sense of taste. Sunshine cake, angel food, and the sponge cakes which are all made without butter are more healthful. In greasing pans for cakes suet is a much better material to prevent sticking than is butter.

Do you know those rosette-like plants called "hens and chickens"? I do not know their botanical names, but I saw them used in a new way the other day, and in a fashion that made them appear to better advantage than they usually do. They were made into an urn for a lawn, with their roots in sand to keep them alive. The urn was filled with growing plants and flowers, and looked much better in their greenery vase than if growing in metal.

A delicious filling for a dainty white cake in which only the whites of eggs are used is a boiled frosting flavored with orange-flower water and a few drops of bitter almond. Color the frosting with enough green paste to make it a delicate green, and add two tablespoonfuls of pistachio nuts, chopped very fine, or of finely chopped almonds. For the frosting use two cupfuls of granulated sugar and one cupful of water. When it will spin a thread, pour it slowly over the whites of three eggs beaten to a very stiff froth.

A charming room in a mountain cottage has a dado covered with the bark of trees, and above their gray colors to the ceiling there is a covering of burlap in a deep warm red. In another room the dado is covered with lichens with a light olive burlap above. A chimney place of terracotta brick, with wrought iron trimmings that is without decoration above the fire opening, is decorated with snow-shoes, oars, guns, a deer's head, and a crane, and grasses and other treasures gathered and collected each year after they have taken on their autumn coloring.

Bronzes, according to the dictum of the artist decorator, should always be placed in a strong light. Marbles, especially if they are light in color, should be in half shadow; portrait busts look best when placed in a corner, near a window if possible. If the wall space back of such a bust in a light color is also light, darken it by drapery of some deep color, or by a panel covered with a dark color set behind it. A panel consisting of two folds looks well in such a place. These panels may be covered with dark olive, navy, or other very dark blue, dark claret, or a very deep old rose. The color depends on the other colors of the room, with which it should harmonise.

Plain English.

A good many have tried to learn shorthand but have found it too hard and had to give up. I have a new system and very easy. It was awarded all the honors at the World's Fair. I want you to try because I feel sure you will be as well pleased with it as others are. Try it; then if it is not just as represented in every way, you shall have your money returned in full. Send for a lesson, free.

SNELL'S BUSINESS COLLEGE.

Truro, N. S.

THE FARM.

CLOVER VS. CORN FOR SOILING.

An extended series of experiments with leguminous and cereal crops for soiling purposes was conducted during the summer of 1895 at Storrs (Con.) Agricultural Experiment Station. The object was to compare fodders rich in protein with those containing less of this important element in their effects upon milk and butter production. The foods high in protein were mainly legumes, and consisted of oats and peas, clover, soy beans, cow peas, rowen, and barley and peas. The other line of foods was made up of cereal fodders, consisting of green oats, Hungarian grass, and corn fodder. Seventy pounds of most of these crops were fed per cow daily, although eighty pounds of the corn were used. Two pounds of wheat bran and one pound of corn meal per cow were fed daily in connection with the green fodder.

Two groups of cows of three each, as nearly alike as could well be attained, were chosen for the experiment, all of which had calved within four months previous to beginning the test. A two-days supply of fodder was brought in and weighed at a time.

The results of the experiment show that the best results on quantity of product were obtained from rations relatively rich in protein. Although one-seventh larger rations of corn fodder were used than of those rations made up mainly of the legumes, the latter generally gave larger yields of milk, of butter-fat, and of solids in the milk.

Digestion experiments conducted with sheep indicated that the legumes not only contain larger quantities of protein when harvested than the cereal fodders, but they are also more thoroughly digested. It can therefore be concluded that as a rule the best crops for early summer feeding seem to be those of the pea and clover family, containing a relatively large amount of nitrogenous matter. Although smaller yields are usually obtained with the legumes than with fodder corn, the fodder from the legumes is richer in nitrogen and protein and a larger per centage of this protein is digested by the animals, and hence these fodders are of more value in the production of milk, cheese, butter and beef.—Farmer's Advocate.

THE BILL OF FARE ON A FARM.

It has been a subject of comment that those who live on farms, notwithstanding the opportunities that they have for a varied and abundant menu, are accustomed to a very limited bill of fare. Salt pork or, fish, potatoes, dried apples, porridge, palatable though they may be, figure with lamentable monotony on country tables. It should not be so; and happily it is becoming less so year by year. There is no class in the community who should fare more sumptuously than the farmers; and there is surely nothing in the best philosophy of life that forbids us surrounding ourselves with as many comforts and enjoyments as are consistent with temperance and thrift. A horticulturist can see treasures of delicate viands and dishes in every back yard, just as the ancient sculptor could see an angel in every block of stone. A garden of fruits and vegetables can supply the farmer's table with the choicest eatables all the year round, if only he is disposed to apply some care and patience to the cultivation of it.

Think what a series of luxuries any farmer can provide for his family from the resources of a small garden! Fruits and vegetables, many of which were unknown or undeveloped only a few generations ago: strawberries, gooseberries, currants, raspberries, blackberries, rhubarb, lettuce, onions, radishes, cucumbers, beets, carrots, beans, garden peas, sweet corn, tomatoes, cabbage, cauliflower, parsnips, celery—who would want to live anywhere but on a farm?

Let it be every farmer's ambition to have a rich and well-cared-for garden. He takes endless pains to provide choice food for his cattle, and choice cattle for his city customer or for the foreign buyer; let him work for himself and his own table first. If the whole list is too long let him make a judicious selection, not omitting garden peas, sweet corn, and cauliflower. What greater luxury can be found on a king's table than an ear of boiled sweet corn, beautiful and white, its long, even rows crowding one another with their fatness, and served with the simple accompaniment of melted butter.

A few cents spent in the nearest seed store at this season will provide an abundant bill of fare for the rest of the year, and will add very much to the pleasures of farm life, and the resources of hospitality and entertainment as well.

FOR POTATOE BUGS.

Plaster and paris green is with us the most satisfactory application for the potato bug, where the field is of moderate size, a tablespoon of green to a wooden pail of plaster. On fields where water can be had without trouble, liquid poison may be more convenient; but usually the water must be carried some distance and is less satisfactory, because the poison will not remain evenly mixed.

The plaster mixture, when once thoroughly prepared, will stay so, and 100 pounds of it will dust an acre of moderate-sized vines. It can be quickly mixed upon an old piece of canvas with a hoe or shovel; one pound of green to 100 pounds of plaster. If applied when the vines are wet with dew the mixture will stick until the next heavy rain. Care should be taken not to handle the mixture without gloves. Paris green will poison the skin, causing blisters resembling the symptoms of ivy poisoning.

The plaster in the mixture is worth all it costs as a stimulant to the soil, and for that reason it is just as well to apply it freely. Two thorough applications, paying special attention to the new leaves at the ends of the vines, will usually prove enough.

Good selves for applying dry poison can be had at the farm supply stores, or can be made by punching holes in the bottom of a tin dish.

Cheap flour is used by many instead of plaster. Flour will adhere longer upon vines, but its value as a dressing is of little account.—Massachusetts Ploughman.

Cornmeal has advanced ten cents per barrel.

THE SOOTHING HEALING ANODYNE

STRICTLY For FAMILY Use.

Invented in 1810 by the late Dr. A. Johnson, Family Physician. Its extraordinary worth, merit, excellence have satisfied everybody for nearly a century. It is marvelous how many different complaints and diseases it will cure.

Johnson's Anodyne Liniment

It is used and recommended by many physicians everywhere. It is the best, the oldest, the original. It is unlike any other. It is superior to all others. It is not merely a Liniment, it is the Universal Household Remedy.

For Internal as much as External Use.

It prevents and cures asthma, bronchitis, colds, coughs, croup, catarrh, colic, cramps, chills, dyspeptic pains, diphtheria, gout, backing, hoarseness, headache, hooping cough, influenza, neuralgia, rheumatism, sciatica, sore lips, sore throat or lungs, la grippe, chest pains, bowel pains and kidney pains. It is the sovereign cure for bites, burns, bruises, cuts, chaps, cracks, chilblains, lame back, lame side, mumps, ringworm, stings, scalds, strains, sprains, soreness, stiffness and swellings.

The Doctor's Signature and directions are on every bottle.

If you can't get it send to us. Price 25 cents; six $2.00. Sold by Druggists. Pamphlet free.

I. S. JOHNSON & Co., 22 Custom House St., Boston, Mass., Sole Proprietors.

People of refined musical taste buy their Pianos and organs from the W. H. JOHNSON COMP'Y, Ltd., 157 Granville St. Cor. Buckingham, Halifax

Sea Foam

A Pure White Soap,

Made from vegetable oils it possesses all the qualities of the finest white Castile Soap.

The Best Soap for *Toilet & Bath Purposes,* it leaves the skin soft smooth and healthy.

5 CTS. (TOILET SIZE) A CAKE.

It Floats.

ST. CROIX SOAP MFG. CO., ST. STEPHEN, N. B.

THE APPLE TRADE.

The Country Gentleman of May 21 contains the following:

"Notwithstanding the remarkably large crop," says the New York Tribune, "estimated from fifty-five to sixty million barrels, or about ten million barrels more than in any previous season, the market is unusually well cleaned up, owing to increased consumption in the absence of Florida oranges. Wholesale prices are: Baldwins, $2.50 to $3.25; Ben Davis, $3 to $4.25; Roxbury Russets, $2.50 to $3; Golden Russets, $2.25 to $2.50. These prices are seventy-five cents to one dollar less than last fall, and about as much more than April 1. The export season is ended—a satisfactory one in prices to shippers, notwithstanding the foreign crop was the largest ever grown. Total exports were only 756,900 barrels against 1,438,155 in 1894-95, when the European crop was small. The superiority of American apples causes a steady and increasing demand among the wealthier classes abroad. Regarding the coming crop, Virginia will have few Newton Pippin or York Imperial, these bearing well in alternate years. The Hudson River crop will be large. The blossoms fell twelve to fourteen days earlier than usual, and the trees were covered with well-set fruit the size of a hazel nut. If other sections do as well, the new crop will be very large."

A CUTE GOBLER.

It there is anything gives dignity to a farmyard, it is a gobbler strutting around, so I thought the other day, when taking a survey of a poultry yard. How proudly the gobbler holds his head! How he shows his blue blood! Ah, yes, he is a magnificent bird, and wise as well. I have known him to do many a thing which must require something more than mere instinct.

All kinds of tales have come to me of gobblers, some almost too wonderful to be true, and yet they are vouched for by reliable parties.

The lady with whom I board was telling me about how very cute her gobbler was. She says, after her turkey hens went to sitting, the gobbler seemed very lonely, and at last hunting up some white stones he began sitting on them—only leaving the place to receive his food.

"Suppose we set the gobbler," said a member of the family, and thirty-five eggs were placed under him, every one of which hatched but two; and then how proud this gobbler was or his thirty-three little chicks! It is said he was as beautiful as a picture with them all running after him and seeking shelter under his wings in time of a storm. He cared for them faithfully until they were large enough to take care of themselves, then he wandered off among the turkeys again. He had found that a gobbler could raise a family as well as a turkey hen and was evidently satisfied. A. E.

THE BEST MOUTH TONIC IN THE WORLD

Odoroma

PERFECT TOOTH POWDER

Notice of Sale.

To All Whom it May Concern:

Notice is hereby given that under and by virtue of a power of sale contained in a certain Indenture of Mortgage bearing date the twenty-fourth day of June, A. D. 1886, and made between Jacob Arbo, of Fairville, in the Parish of Lancaster, in the City and County of Saint John and Province of New Brunswick, Laborer, of the one part, and Thomas H. Wilson, of the said place, Druggist, of the other part, duly registered in the office of the Registrar of Deeds, in and for the City and County of Saint John, aforesaid, in Libro 68 of Records Folio 24, 25 and 26, there will be sold at public auction at Chubbs Corner, so called, in the City of Saint John, on Saturday the twenty-sixth day of September next, at the hour of twelve o'clock noon, the following leasehold premises, to wit:

"ALL that certain lot of land described as follows: Beginning at the certain lot "piece and parcel of land situate lying and "being in the parish of Lancaster, in the said "County of Saint John known and described "as a plan prepared by Henry F. Perley, dated "the 2d day of April, 1883, and filed in the "Common Clerk's Office, by the number ten "(10) in Block D, said lot being fifty (50) feet "wide and extending from a reserved road "shown on the said plan, preserving the same "breadth to the rear line of lot number twenty-"three (23) in said Block D, and lying between "lots number nine (9) and eleven (11) as "shown on said plan," together with all and singular the buildings, fences, and improvements thereon, and the Indenture or Lease thereof, and the term of years therein yet to come, and unexpired, and the rights and privileges therein contained, and the right to a renewal thereof: Default having been made in the payment of the moneys by the said Indenture of Mortgage secured.

Dated this fourteenth day July, A. D., 1896.

A. P. BARNHILL, Solicitor. THOMAS A. WILSON, Mortgagee.

For further particulars apply to the above named Solicitor. 30 2mo

FROM CALF TO COW.

Quite as many calves are spoiled for dairy purposes by overfeeding as by being fed too little; for if the calf is left too fleshy it acquires a tendency to continue so. It should be fed on new milk alone for two or three weeks, when skimmed milk should be substituted. If the calf is at grass no other food will be required. Until the calf is two months old the milk should be warmed to about 90 degrees, and should always be fed from a clean pail. Winter calves should be kept warm and dry and given a little fine hay as soon as they will take it, at about four weeks of age. They may have ground oats or wheat in limited quantities, always to be fed dry. Calves should be weaned from milk soon after they are four months old. No grain should be fed after the heifers are well started unless their pasturage or hay supply is of inferior quality, when it may be supplemented with bran or oatmeal.—Maryland Farmer.

To get rid of roaches, putty up all cracks and crevices about the sink where the water might lodge, then paint them over. At night wipe the sink dry, and leave no water within reach, and they will disappear.