THE TRUE WITNESS AND GRADUCTION CHICKLER.

THE TRUE WITNESS AND CATHOLIC CHRONICLE.

and that I change a start 6 Bruce's Statue at Lochmabon.

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tanti di To-day Lochmaben has set up An altar stope, where she Before her hero and her king May worship liberty.

throtter.

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The crown is on his royal head. The browdsword in his hand, As when the warrior monarch ruled The councils of the land—

Ruled with the wisdom of the sage, While clutching sern and bright The tried and trusted talisman Of liberty and right.

The sword that in that grin old time Carved out the thrilling story, And raised he deathless landmarks up Of Scotland's sage of glory;

The sword that fiashed a beacon-fire O'ar many a battle plain Whilst downward from their cloud-capped hils The clansmen rushed amain,

With bended bow and battle-axe, And claymore flashing far, With wreathed platd and bonnet plume In all the pomp of war:

Whilet backward reeled the invader's host, And from its blood s ained urn Rose Sco land's independence on The field of Bannockburn.

Fair Sco'la' d' how I en vy thee, Nordo I seek excuse; My country had her Wallaces, But never yet her Bruce.

Kind heaven with no unstinted hand The soul of valor gave, But spared the mea ure of success And left her still a slave.

-Dublin Freeman.

AGRICULTURAL.

Preservation of Butter.

Preservation of Batter. Butter, like the other mild and fat oils is liable, to the change called ranadity, which from the experiments of Parmentier, app-ars to proceed for mile coagulable, albuminous or cheesy mat-ter that is mixed with it; and probably the water, which is seldom quite separated from it, assists in the change Butter not well freed from the milk becomes randid more readily than that which has neen completely deprived of it. By the application of sait, the rancidity of butter is, in a great degree, prevented for some time; but if the butter he melted and deprived of its albuminous part, it may be kept much longer. FINE SILTED BUTTER.

FINE SALTED BUTTER.

Take of but-r, sixteen pounds; salt, fourieen ounces; salt, etce, one ounce; brown sugar, or honey, one ource; well heated to rether, and kept in a cool place for two months before it is used. HOW TO KEEP BUTTER.

Fill kegs that hold from 12) to 140 poinds with well satisf batter, and when heated up, put each each barrel into $co \cdot mon$ sized pork barrel with brino and k-ep it in a cool cellar. In the year following he butter is found to be as good as when first put up.

TO PRE-ERVE BUITER ANY LENGTH OF TIME. TO PRE-ERVE BUITER ANY LENGTH OF TIME. Merchants, who take in more butter than they can sell during the warm months, can pull into jars and cover the jar with about half an inch of lard over the to of the butter, and place it in the cellar; or they can put about an inch or two of brine in place of the lard, and have it do well, first working out the buttermilk which may re-main, when brought in. It would be well for them to have their regular customer, to whom they furnish the right kind of sail, as the rock, or crystal sail does not contain so much il neas the common which is evaporated by artificial heat.

TO POT BUTTER FOR WINTER.

The usual method is to pack it in stone jars with alternate layers of salt and butter, having solt at the bottom of the lar and a layer of salt at With alternate hayers of sait and a layer of sait at the too; rock sait is the bert, "he following is s and to be a superior mode of keeping butter sweet: Mix a large spoonful of powdered white sugar, one of saltpetre, and one of sait; work this quantity into every six pounds of fresh m_*de butter; put it in a stone pot that is thoroughly cleansed, having a thick layer of sait on top.

TO PRESERVE EGGS FOR WINTER USE.

TO PRESERVE ECOS FOR WINTER USE. Put fresh slacked lime in water in the propor-portion of one pour d to every gallon; add haif a pound of sait; let it stand twenty-four hours; stir it up and pour it over the eggs. We know of no other mode as effectual as this; eggs thus preserved are quite good for pastry purposes for tive or six months

PICKLE FOR EGGS.

Take forty quarts of water, two ounces of sal-petre two pounds of salt, and twelve tablespoon fuls of quicklime. Boil the water, saltpetre and salt twenty minutes, and pour that ho: upon the quicklime. The next day put in your eggs, or you can collect them duly, and so put them in quite fresh from the hen-house. Keep your ves-sol covered, and in a cool place they will keep seven years.

METHOD OF KEEPING AND SHIPPING GAME EGGS. METHOD OF REEPING AND SHIPPING GAME EGGS. Dissolve some gum shellae in a sufficient quantity of alcohol to make a hin varuish, give each egg a coat, and after they become thorough-ly dry, pack them in bran or sawduwt, with their points downwards, in such a manner that they cannot suff about. After you have tept in-m as lorg as you desire, wash the varnish carefully off, and they will be in the same state as they were before packing, ready for eating or hatching. This plan would be a little troublesome, but still would not be very much to prepare all that

This bian would be a little troublesome, but still would not be very much to prenare all that retailers would wish to be use it through the winter; as the convenience of having them in a condi-tion to ship would be one inducement to use this method, for with the other methods they must be taken out and packed in cats or something of that sort, to ship; with the above method they are always ready; and weather permitting, about Christmas and New Year's, fresh and good eggs in citics always command sufficient price to pay for all trouble and expense in the preservations and shipment.

FRENCH METHOD OF PRESERVING EGGS.

Into a cauldron of boiling water a colander containing a dozen eggsor more is plunged, an kept in it during a minute. This short immer-sion congulates a thin layer of a lbumen, which, attached to the interior of the shell, constitutes an impermeaule lining.

TO KEEP EGGS FRESH.

Procure shallow baskets which are rather coarse or open (they should hold about eight or ten dozen ezgs), hang them on nails or hooks driven into the beams of the cellar. The lighter and more airy the cellar is, the longer the eggs will keep good.

TO REEP EGGS.

To four quarts air-slacked lime, put two table-spoons of cream fartar, two of sa't, and four quarts cold waret. Put fresh eggs fulo a strong jar, and out this mixture over them. This will keep nine dozen, and if fresh when laid down, they will keep many months. If the water set-tiles away, so as to leave the upper layer un-covered, add more water. Cover close, and keep in a cold ubace. covered, add mo in a cool place.

TO PRESERVE EGGS.

Bore a number of one-and-one-fourth inch holes in a board; place the eggs in them, points downwards. They will keep fresh for six months.

TO TELL GOOD EGGS.

If you desire to be certain that your eggs are good a d frech, put them in water; if the butts turn up they are not fresh. This is an infallible rule to distinguish a good egg from a bad one.

French Titles.

London Life :--- A conversation is supposed to take place between a newspaper reporter and an old baron, a Fiench edition of Sir Ber-nard Burke. The former, wishing to know To POT BUTTER FOR WINTER. STORING BUTTER. STORING BUTTER. First, work the butter milk carefully from the butter: then put k it closely in jars, laying a thin doth on top of the butter, then a thin layer of sail upon the cloth; now have a dry cellar, or make it so by draining and dig a hole in the bottom of it for each jar, packing the diruclosely and tightly around the jar, all-wing the tops of the jars to stand only an inch or so aboard with a weight upon each jar to crevent the removing by accident, and all is Safe. Merchants who are buying in butter should butter at lot separate, by using the bottom different in the next lot, for mixed butter will scon spoil, besides not selling as well, and finally cover the top as before described. If keeps or bartels are used, the outside must be as well painted as pressible to prevent outside batters, and also to preserve the wood. To POT BUTTER FOR WINTER. cistors, however high his title may be, is not

a gentleman, nor can he ever become one; his grandson will be the first gentleman of his line. "The French titles of nobility are Duc, Marquis, Comte, Vicomte, Baron, Chevalier,

verblaily "full," yet in all stale eggs, there is some vacancy, which is in proportion to the lose they have sustained through evaporation. If thes end of a fresh egg be applied to the tungue, if feels cod; but that of a stale egg feels warm, because the white of the former being in contact with the shell, abstracts the heat from the latter. truly and faithfully represent them (cheers). They had some illustrations of how good landlords acted ; unfortunately they had many examples of landlords who were not good. There were Lord Massey and Mr. French, who never raised their rents. For those who never raised their rents he called on them to give them cheers (cheers). When a man was dispossessed of his land, let that land lie there and rot. Misfortune on the man who took ed off and rolled up when the carpets are his land. In addition to that, let them be delighted to receive hospitably into their houses those who had been turned out of their holdings. For his part, he would be fully prepared to give them hospitality in his own house (cheers).

The Value of Herat.

The Moscow corespondent of the Cologne Gazette writes :- " Of late the question of fixing the limits of the power of England and of Russia in Central Asia has been brought forward for discussion. It would in any case be desirable if the two Powers, whose real interest, have to suffer through their mutual distrust could come to some agreement on the Central Asiatic question ; but to calculate seriously on their doing so would seem to be like assuming an impossibility. Under the exceptional conditions of the situation of Middle Asia, an attempt to mark out even approximately the sphere over which the two Powers should severally exercise a predomi-nant influence is impracticable, Asia is very different from Europe. The inhabitants of Bukhara, the Turcomans, and even the Persians will never rocognise two masters in Asia at the same time, and, according to an understanding between Russia and England would be idle, as its object, the assurance of tranquility in Central Asia, could not be attained. It is however, more than doubtful whether the two Powers are troubling themselves at all about this object. They each, on the contrary, pursue their special aims and intersts, which are diametrically opposed. England in her policy goes to work, at any rate, more openly; she does not conceal her hestile attitude in Asia as regards Russia under the cloak of human principles and afforts at civilisation, but openly takes up her ground as the enemy of Russia in all respects. Fach of the two Powers is exploring unknown regions of Asia under various pretexts of scientific research, and each of them keens its own agents ; and if Bussia is slowly making efforts to undermine England's power, none the less is

Asis. According to appearances, the Afghan war was the first step in this direction. It would almost seem as though both Powers had met one another upon a neutral field, with like aims, but, nevertheless, almost equally unprepared. Russia, who in many respects was the cause of the war, found herself compelled to let the war take its course, resolving to make up for it in another way, and to check mate Eugland's success in another querterthat is. by the expedition in the Akhal-Tekke Oasis. England at present can only attempt to put obstacles in the way of the Russian ex- | are the words "LANNAN & KEMP, New York," pedition and hinder her from taking the Merv. In our opinion no understanding can be arrived at between the two Powers, even genuine, you will see the above words. Do in case the English held Herat and left Merv not buy if the words are not there; because to the Bussians. England would, in these circumstances, manifestly be at a disadvantage, for Russia would have the way open to Herat on both sides-from Merv and from Bokbara: while by the occupation of Herat Eugland would not only break the treaty concluded with Afghanistan, but would also injure the interests of Persia as well as Russia. England is perfectly conscious of the diffiand first culties of her position. TLIGE other means of putting obstacles in the way of Russia's advance, contenting herself with not withdrawing her troops from Candahar. The intervening space separating the two opposed Powers has grown much narrower within the past ten years. The two points about which the solution of the question of Central Asia-a question equally important to each of the two opponents-depends are Mervand Herat. Merv is a question of life or death for Russia. On the other hand, England would not allow Herat to pass into Russian possession without a life-and-death struggle."

LINING FOR CARPETS .- In putting down carpets you should always lay something between them and the floor, for the dust, which sifts through and settles on the boards will grind and wea out the carpets; and also the friction of the carpet upon the bare boards, no matter how smooth they may be, all help to wear out the carpet much sooner than if it have a lining underneath. Newspapers laid smoothly on the floor in two or three thicknesses, make a very good lining ; but carpetwadding is the best material that is known for this purpose. It is made expressly for this, is of coarse, but soft, gray paper, in large sheets, wih cotton laid between the sheets. It will last for years, only needing to be brushtaken up for house cleaning. It is not expensive, and more than pays the cost by the protection it affords to the carpet. It adds much to the warmth and comfort of the room on cold, windy days, for the wind cannot find its way through this cotton-wadded paper.

Victoria Bridge,

Which spans the St. Luwrence River at Montreal, is spoken of as one of the wonders of the world. It is over one mile and a quarter in length, counting in its abutments, and its piers supporting the spans are wedge shaped to serve as ice breakers. It cost over one million and a quarter pounds sterling to complete it, and has stood the test of long and hard service. It forms an important entrance to the great city of the Dominion, and is pointed out to strangers as something to be proud of. Wonderful as 1s this work, it falls inficitely below the marvels of the human system. Its thousand strings are ever open to the sweep of the fingers of disease; and yet so nicely are they arranged that they serve well through three score years and ten if possessors treat them properly. But many go aching to early graves because they will not deal thus wisely. Never gorge the stomach, which is the citadel of health, or, if over indulgence will occasionally be made, use Da. HEBRICK'S SUGAR COATED PILLS, which will clear out the offal and debris and give a new lease of life.

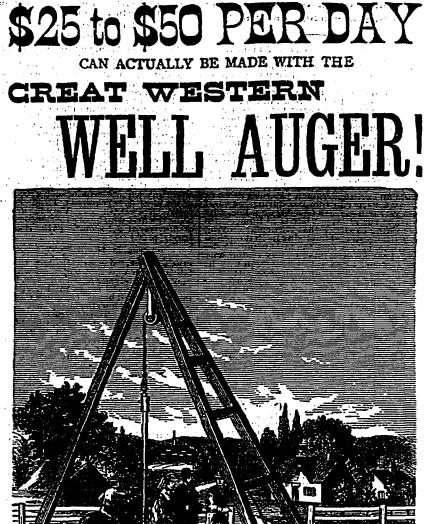
To persons employed in constant mental toil, study or anxiety, Fellows' Compound Syrup of Hypophosphites is especially adapted. namely to Teachers, Clergymen editors, Law yers and impecunious business men.

The New York Examiner says : Every mother and housekeeper must often act as a family physician in the many illnesses and accidents that occur among children and servants. For many of these cases I have used Davis' PAIN-KILLER, and consider it an indispensable article in the medicine box. In diarrhos, it has been used and effected cures. For cuts and bruises, it is invaluable.

BRISTOL'S SARSAPAR LLA AND Pills. -The most powerful, yet the safest of all remedies. Under their penetrating, detergent influences, the foulest ulcer and the deepest gangrene are speedily chauged in their character, and the most loathsome sores and eruptions are soothed and healed,

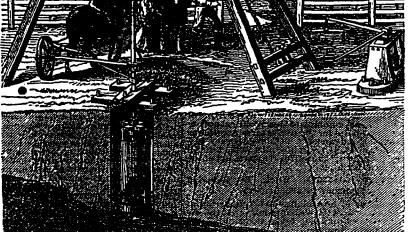
HOW TO TELL GENUINE FLORIDA Water .- The true Florida Water always comes with a little pamphlet wrapped around each bottle, and in the paper of this pamphlet water-marked, or stamped in pale. transparent letters. Hold a leaf up to the light, and if it is not the real article. The water-mark letters may be very pale, but by looking closely sgainst the light, you cannot fail to see them.

In the hars, dry cough of Chronic Bronchitis, with its difficult expectoration and labored breathing, the denutleent properties of Robinson's Phosphorized Knutsion of Cod Liver Oil with eacto Phosphaic of Live mani-fests itself in its nearing and southing effect



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England keeping herself prepared to strike a decisive blow at Russia's influence in Central

TO PACK BUTTER.

Pack your butter in a clean, scalded firkin, cover it wi h strong brine in which a bit of salt-petre is dis-olved. spread a cloth all over the top and it will keep well.

HONEY BUTTER.

Butter may be preserved without salt by in-corporating it with honey in the pr-portion of an ounce to a pound of butter. This has an agree a le taste, will keep for years, and might be useful on long voyage; but as the proportion of honey is considerable, it may not agree with some constitutions.

THE BEST WAY TO PRESERVE BUTTER.

some constitutions. THE BEST WAY TO PRESERVE BUTTER. Composition: Take of sugar, one part; of nifre, one part; and of the best rock sail, iwo parks; beat the whole into a fine worder, mix them together, and put them by for use. Of this com-position, one ounce should be put to every pound of butter; mix it thor, ughly with the butter as soon as it has been freed rom the milk, and put it without loss of time down into the vessel pre-pared to r. ceive it, pressing so class as to leave to air holes or any cavilies within it. Smooth the surface, and f you expect it will be about a day or two before you can add more cover it up close with a piece of clean linen, and above that a piece of netted parchment, or for want of that, fine linen that has been dipped in m-ited butter or as to exclude air as much as possible, without the assistance of any watery brine. When more butter is to be anded, those coverings are to be taken off, and the butter applied close above the former, pressing it down and smoothing it as before, and is on all this versel be full. When it is quite full, let the two covers be spread over it with the greatest care, and let a little melled butter be poured all around the edgesso as to fill up every oranny, and effectually exclude the air. A little salt may then be strewed over the whole and the cover be fixed down to reme also loves shut till it has stood at least a fortinght after being salted, but after that porfod has elapsed it eats with a rich marrow tasts, that no other butter salted, but after that porfod has elapsed it eats with a rich marrow tasts, that no other butter and it casts woll itel of salt, that a person who has been accustomed to eat butter cured with common salt on by, would not imagine it had one fourth part of the salt necessary to persorve it. To swithers butter into firkins, put them

TO SWEETEN BUTTER FIRKINS.

TO SWEETEN BUTTER FIRKINS. Before packing butter into firkins, put them out of doors, in the vicinity of the well, fill them with water, and throw in a few handfulls of salt. Let them stand three or your days, and change the water once during that time. Butter firkins should be made of white oak, and this process effectually takes the acid contained in that wo d, and makes the firkins sweet. If the butter is well made and rightly packed, it will keep good all the summer. even if the firkins be kept in store above ground. To cleanse old firkins in which butter has been packed and left exposed some time to the sir, fill with sour milk, and leave standing twenty four hours; then wash clean, and sold with brine. This makes them as good as new. as good as new.

OUTTING BUTTER IN COLD WEATHER.

To cut a slice of butter from a large roll in cold weather, first dip the knife in hot water, asd all invole of breaking the butter will be avoided. When a berrel of sait butter is opened, and consumed slowly, the surface of the butter should be kept covered with strong brine.

· Preservation of Eggs.

Ecuyer and Vidame. Since 1816 these last have fallen into disuse. Prince is not a French title; it is only the generic name given to members of the Royal Family and to such old sovereign familles as the Bouillons and the Rohans. The exceptional appelations of Prince de Conde, Prince de Conti, Prince de Joinville and Prince de Lamballe only prove the rule. The titles of Prince de Marcillac, Prince de Broglie and Prince de Sagan are foreign and are merely borne by courtesy, the only exception being Prince de Sagan, whose title was authorized by Napoleon III

The head of the family alone has a right to a title, whatever it may be. All the other

members of the family have no right to it or any other, save by special decree, as in the case of the Gramonts, the Talleyrands, the Rohans or the La Rochefoucaults, as the marqui ate does not derive in any way from a dukedom; it is contrary to all heraldic rule foa the sons of a duke to take the title of marquis during the father's lifetime. This is, however, constantly done, and as sons of mar-quises, earls and viscounts take the title immediately below that borne by their father, this accounts for the numberless titles one meets with in France. But, I repeat, no child has a 2,000 people rendered homeless, and property destroyed to the amount of eight million title or one inferior to it, even by adding his Christian name. At the father's death the eldest son only inherits the title of any kind. If this rule were strictly observed, our aristocracy would be select indeed.

"The imperial noblesse has three titles only -Duc, Comte and Baron; all the others are | country. merely borne by courtesy. In all times absurd usurpations have taken place, but at no period have abuses been more flagrant than during the present Republic. The Duc de Broglie, during his tenure of office as Garde des Scesux, tried to put some order in the matter, and issued, on the 22nd July, 1874, a ministerial circular, but from the first it remained a dead letter."

In this causerie the writer only speaks of those who, belonging to good families, think they have a right to the titles they bear; but there is another numerous class of persons who, taking the name of the town or vilinge where they were born, or, again, putting their Christian name after their surname, gradually usurp any title to which they aspire. I will take a fictitious example. A Lefebvre is christened, let us say, St. Hilaire, and he calls himself, first Lefebvre St. Hilaire, then L. de St. Hilaire, until one day his visiting cards unblushingly give him forth to the world as Marquis or Comte de St. Hilaire. Probably the old Baron would have classed such a person outside the pale of honest men.

A Protestant Clergyman on the Land Question.

The Rev. Mr. Gubbins, speaking at a Carlow tenant meeting, said :---

But few landlords could continue to give However compact and close she shell of an egg may appear, it is nevertheless perforated with a multitude of small pores, too minute to be seen by the unassisted eyes. The effect of these, however is evident by the daily decrease of moistore of an egg, through evaporation, and the air taking its place, which operates in effect ing its alteration. From the time of its being laid, when the egg is quite full, a fluid is con-stant y perspiring through the perforations of the shell, which occurious its decay; and this proceeds more rapidly in warm than in cold weather. Although an egg quite fresh is pro-

General News.

The Catholics of Australia are about to present Cardinal Newman with a magnificent salver and goblet of pure Australian gold, sach bearing a Latin inscription.

REDUCTION OF RENT .- Mr. Joseph Biggar, Belfast, father of Joseph G. Biggar, M. P. has granted to his tenants on his Forthill Estate, County Antrim, a concession of 25 per cent in their rents.

A telegram from New York states that an extensive conflagration has occurred at Davdwood by which 175 buildings were destroyed, 2,000 people rendered homeless, and property dollars.

GARIBALDI, it is said, intends again to leave Caprera and return to Rome. Alarmed by the recent Austro-German alliance, he wishes to help with his counsels the Italian Government in completing the defences of the

Two Persons Suppocated BY GAS .- A married couple named Sullivan, who had charge of some club premises in Crossley street, Halifax, were found dead in bed on Saturday. They had been suffocated by gas, and it was found that the tap of a gas bracket in the room was open.

MR. FROUDE ON SOUTH AFRICA .--- Mr. Froude contributes a lengthy article to the Fortnightly on South Africa, in which he uses very strong language as to our treatment of the natives. He considers it absolutely necessary that we should change our policy with respect to this country, and discusses various propositions for its more efficient government.

SIR STAFFORD NORTHCOTE IN IRELAND .---- A proposal to confer the freedom of the city of Dublin on Sir Stafford Northcote during his present visit to Ireland was made at a meeting of the Corporation on Monday, but the motion was frustrated by the refusal on the part of some of the members to agree to the necessary suspension, of the standing orders.

THREE meetings in reference to the agricultural distress were held in various parts of Ireland on Sunday, and were largely attended. The Athlone Board of Guardians resolved on Saturday to bring the question of the distress under the notice of the Government, with the view of inducing the authorites to give employment to surplus labour during the com-

festa itsef in it. painz and sonthing effect upon the irritated mucous membranes of the Bro. chi-l pas ages; the cough quick's yields, the reathing is eased, while Nature, thus aided, reass-rts herself, and where once gaunt Con-sumption stared the violim in the face, now Hope beckons on to life and health. Prepared solely by J. H. Robinson, Pharma-centical Chemist, St. John, N.B., and for sale by Druggists and General Dealers. Price \$1.0 per bottle; six bottles for \$5.00.

Constantion oured.

Constant tion a need. An old physician, retired from practice, hav-ing had placed in his hands by an East India missionary the formula of a simple vegetable remedy for the specity and permahent cure for Consumption, Bronchitis, Catarrh, Ashma, and all Throat and Lung Affections, also a positive and radical cure for Nervous Debility and all Nervous Complaints, after having tested its wonderful carative powers in thousands of cases, has fell it his duity to make it known to his suf-fering fellows. Actuated by this motive and a desire to relieve human suffering, I will send free of charge to all who desire it, this recipe, in iternan. French, or English, with full directions for preparing and using. Sent by mail by ad-dre-sing with stamp meming this papes. W. W. "HERAR 1.9 Powers' Block Rochester, N.Y. 9-ti-cow 9-U-eu₩

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