

**BUSINESS NOTICE**  
The "Miramichi Advance" is published at Chatham, New Brunswick, every Thursday morning in time for dispatch 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 and Fifty Cents a Year. It is paid in advance, the price is One Dollar.  
Advertisements, other than yearly or by the season, are inserted at night cost per line according to first insertion, and three cents per line for each continuation.  
Yearly or season advertisements are taken at the rate of \$3.00 per inch per year. The matter, if space is secured by the year, is inserted in the "Business" section, and is published by the Publisher at One Dollar and Fifty Cents a Year. It is paid in advance, the price is One Dollar.  
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**CARD**  
**R. A. LAWLOR,**  
Barrister-At-Law  
Solicitor Conveyancer Notary Public, Etc.  
Chatham, N. B.

**MACKENZIE'S**  
**Quinine Wine**  
**and Iron**  
THE BEST TONIC AND  
**BLOOD MAKER**  
50c Bottles  
We Guarantee it as  
**Mackenzie's Medical Hall**  
CHATHAM, N. B.

**Furnaces!**  
Food or Coal which I can furnish at reasonable prices.  
**STOVES**  
COOKING, HALL AND FAIRLOR STOVES at low prices.  
**PUMPS! PUMPS!!**  
Make, Iron Pipe, Sawn, Creamers the very best, also patented stamped and plain tubular in endless variety, all of the best stock, which I will sell low and cash.  
**A. G. McLean, Chatham.**

**Insurance.**  
**SCOTTISH UNION AND NATIONAL IMPERIAL LONDON & LANCASHIRE LANCASHIRE ETNA, NORWICH UNION, PHENIX OF LONDON MANCHESTER.**

**Mrs. Jas. G. Miller,**  
**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**  
**Mark You!**  
We have the BEST Studio, BEST assistants and the largest and most varied EXHIBITION, and use only the BEST materials and therefore produce the  
**Best Photographs.**  
Whether our patrons be RICH or POOR we aim to please every one.  
- IF YOU WANT -  
Picture Frames  
Photographs or  
Tintypes  
Come and See Us  
**Messrs. J. W. Photo Rooms**  
Water Street, Chatham.

**WE DO**  
**Job Printing**  
Letter Heads, Note Heads, Bill Heads, Envelopes, Tags, Hand Bills.  
**Printing For Saw Mills**  
WE PRINT  
ON WOOD, LINEN, COTTON, OR PAPER WITH EQUAL FACILITY.  
We have the best of work done at the lowest prices.  
**Miramichi Advance Job Printing Office**  
CHATHAM, N. B.

**Vol. 2, No. 6**  
**CHATHAM, NEW BRUNSWICK, DECEMBER 17, 1903**  
**D. G. SMITH, PROPRIETOR**  
TERMS—\$1.50 a Year, if paid in advance, \$1.00

### Christmas Dinner...

Guests—A goose should be carefully dressed for roasting, or it is liable to have a strong flavor which is very undesirable. When ready for the operation slice the bird, remove its feathers and wash. The goose should be dressed in the same manner as a turkey, and a scrubbing, too, with a vegetable brush. Then draw, with a sharp knife, the contents of the crop. What comes next? Wash and trim in clear, cold water, then wipe just as dry as possible. Now the goose is ready for the stuffing and trussing and sprinkling with salt and pepper. Then put on a rack in a dripping pan and lay six thin slices of fat over the breast. Put in a very hot oven and the roasting begins. A 10-pound bird will require three and three-quarters for the roasting, and it should be roasted every 15 minutes. When the bird is done, remove the neck, if you please, the last half hour of the cooking.

Apple sauce should always accompany roast goose. Then garnish the Christmas goose with stuffed apples, and a few bits of laurel. Chestnut Stuffing—To make the stuffing, cook one-half tablespoon dried chestnuts, with two eggs, one cup chestnut puree, Season with salt and pepper and add one-half tablespoon finely chopped parsley. Heat to boiling point, add one-half cup fresh bread crumbs and 24 whole cooked French chestnuts. This may be done a day in advance, for it keeps for several days. Put in a hot oven for 15 minutes. This is an expensive stuffing, but one who wants to have the best on Christmas Day.

Surprise—Cook and cut in eight apples, put in a dripping pan with one-half cup maple syrup, one cup sugar, and two slices cut from a lemon, one-quarter teaspoon salt and one-half cup butter, and a few gratings of nutmeg, then cook until soft. Cool, and fill shells with the mixture. Bake in a hot oven for 15 minutes. Cover with a thin layer of bright red apples and scorching oil. Cover with a thin layer of bright red apples and scorching oil. Cover with a thin layer of bright red apples and scorching oil.

**RECORD CHRISTMAS PUDDINGS.**  
In the village of Paignton, in Devonshire, England, an old charter provides that on each Christmas Day the village should provide a pudding large enough to feed the whole population.  
In accordance with the provisions of this charter, on the first Christmas Day, the village provided a pudding which weighed 900 pounds. This pudding was made of more than a bushel of raisins, 120 lbs. of suet, a half weight of eggs, and 600 lbs. of flour.  
In 1808 the old village was connected with civilization by means of a railway, and the pudding was made of more than a bushel of raisins, 120 lbs. of suet, a half weight of eggs, and 600 lbs. of flour.

**CHRISTMAS SUGGESTIONS.**  
Valuable Hints About Making Holiday Gifts.  
It is always rather difficult to prepare acceptable gifts for the children of a Sunday school—gifts pleasing, attractive and inexpensive. Buy a quantity of stick candy of various flavors and colors. Wrap each stick in one thickness of transparent white paper; this is to give it a clean, unspiced, appetizing look, and also prevent the color fading. One of blue or red paper make wrappers about three inches wide, ornamented with a gold or silver design.

**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.

### CHRISTMAS CUSTOMS

Christmas celebrations are drawn from diverse sources and are by no means all of Christian origin, in so far as the observance of some of the customs are concerned. In fact, many of them antedate the religion of Christ. The Roman Saturnalia has left distinct traces. This great festival in honor of the Roman god of Agriculture, Saturn, was celebrated in 11 Rome every December. Children and slaves were overwhelmed with gifts, and a general relaxation of the laws was observed. The custom of exchanging gifts, which is so common in the present day, is derived from the Saturnalia. The custom of the Yule log, which is so common in the present day, is derived from the Saturnalia. The custom of the Yule log, which is so common in the present day, is derived from the Saturnalia.

**SEASONABLE RECIPES.**  
**How to Make Delicious Christmas Candies.**  
It is possible to make just as delicious candy at home as can be bought. The big tin candy manufacturers, and as labor is an expensive item in the cost of candies, it follows that if one can afford the time—and not a great deal is required—one can make Christmas candies for home use and fill gift boxes for very much less than it costs to buy the best candies. The following recipes are the best are not fit to eat.  
To make candy that requires cooking, it is necessary to use a candy thermometer. Several technical names are used by confectioners for the different degrees of heat to which the syrup is raised. The simplest degree is called a thick syrup; dip a stick into the syrup and draw it out. When the degree is reached, the stick will be coated with a thin film of sugar. This may be used for crystallizing purposes. The third degree is called a soft ball; when the stick from the syrup and dipping it into cold water the sugar can be rolled into a ball. The fourth degree is when the sugar leaves the stick clean when dipped into cold water, and again into pieces. The fifth degree is the last stage. The syrup becomes a thick mass, and can be required that it shall not remain too long over the fire. The sixth degree is called a hard ball; the stick first into ice water, then into cold water, and finally into cold water. The seventh degree is called a firm ball; the stick first into ice water, then into cold water, and finally into cold water.

**THE BASIS OF HAPPINESS.**  
Christmas is the anniversary of the birth of our Lord and Saviour, Jesus Christ. It is a time when we should be reminded of the love and kindness of our Heavenly Father, and of the sacrifice of His only Son for our redemption. It is a time when we should be reminded of the love and kindness of our Heavenly Father, and of the sacrifice of His only Son for our redemption. It is a time when we should be reminded of the love and kindness of our Heavenly Father, and of the sacrifice of His only Son for our redemption.

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### HOLIDAY GAMES

After the Christmas dinner people are usually not inclined for much exertion, but they want some kind of light amusement. Some of the old-fashioned "diversions" which then come in nicely.  
Such feats are frequently performed by two persons, one playing the part of the "prosser," or wizard in chief, the other that of "medium." One of the simplest tricks of the kind is the indicating by the medium of some object which has been agreed upon by the company during the absence from the room. On her return the magician, after placing her hands (supposed) in a position of light animation, "Some of the old-fashioned 'diversions' which then come in nicely."  
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**THE KING'S CHRISTMAS**  
**HE LIKES TO SPEND IT WITH HIS FAMILY.**  
His Majesty is seen at his best as a Christmas host.  
The King's Christmas is a time when the monarch is seen at his best as a Christmas host. He is seen at his best as a Christmas host, and he is seen at his best as a Christmas host. He is seen at his best as a Christmas host, and he is seen at his best as a Christmas host. He is seen at his best as a Christmas host, and he is seen at his best as a Christmas host.

**THE MYSIC ...**  
The apparatus for this feat consists of a pasteurized target, having a bull's-eye and three concentric rings of different colors, and half a dozen arrows. The medium retiring as usual, a spectator is invited to select one of the arrows, and with it to aim at the target. The medium, standing behind the target, is allowed to see the arrow as it is fired, and to see the target as it is fired, and to see the target as it is fired.

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**THE MAS GOOSE.**  
Here is a very useful little regard to the fact that those who would wish to enjoy the eating of same without any after ill effects from over-eating, should be careful to eat only a little. After cleaning and dressing the goose for roasting, rub it all over inside and out with coarse kitchen salt. Get a basket woven loosely at bottom, place bird in this, and place the salt as it melts, to drip through. Have it hung in a cool place, for a day or two, to dry. Then rub the salt off, and wash the main with three days. Before roasting, rub the goose through with a coarse kitchen salt. After cleaning and dressing the goose for roasting, rub it all over inside and out with coarse kitchen salt. Get a basket woven loosely at bottom, place bird in this, and place the salt as it melts, to drip through. Have it hung in a cool place, for a day or two, to dry. Then rub the salt off, and wash the main with three days. Before roasting, rub the goose through with a coarse kitchen salt.

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

**DRS. G. J. & H. SPROUL**  
**SURGEON DENTISTS.**  
Teeth extracted without pain by the use of Nitrous Oxide Gas or other Anesthetics.  
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: Chatham, New Brunswick Block, Telephone No. 51.  
In Newcastle opposite Square, over J. C. Ketchum's Barber Shop, Telephone No. 10.

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