

Miscellaneous

THE ROMANCE OF ACCIDENT.

Many of our most important inventions and discoveries have resulted from the most trivial circumstances...

The discovery of gold in Nevada was made by some Mormon immigrants in 1846. Adventurers crossed the Sierras and set up their sluice boxes in the canyons...

During the Thirty Years' War in Germany, the incident which is the subject of the following story occurred in the island of Usedom...

The new El Dorado is the old land of Midian. Captain Burton, with a geologist, an engineer, a photographer and thirty miners, set sail in December...

Curious discoveries by plowmen, quarrymen, and others of caves, coins, urns, and other interesting things, would fill volumes...

It is gratifying to know that the Boston Board of Trade has designated a Washington laboratory for a reciprocity treaty with Canada...

CRIME IN THE BRITISH ARMY.

The Chaplain of the Millbank Prison, in a report, an extract from which is printed with the report on British military prisons just issued, expresses his apprehensions...

TRAMPS.

Two of the best detectives in Massachusetts were detailed last summer to proceed to the western part of the State, join the army of tramps...

MIDIAN.

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The London Echo gives the following of true history: Three weeks ago, the parish of St. Nicholas, in Shropshire, was happy in the possession of a parish church...

It is gratifying to know that the Boston Board of Trade has designated a Washington laboratory for a reciprocity treaty with Canada...

No Turkish child is allowed to know just how old he is for fear that he will make bad use of the knowledge...

THE PETRIFYING SILICATE PAINTS

As supplied to the Admiralty, Board of Works, Austrian Lloyd's, Woolwich Arsenal, Cunard Company, &c.

For House, Ship and General Use, Indoors and Out. And in all Colors.

Manufactured by the Silicate Paint Company, Liverpool, having no chemical action on iron and other metals...

Artificial Stone Paint, For preserving Wood, Zinc, and other Buildings, giving them the appearance of White or Bath Stone, &c.

DAMP WALLS, DAMP CHURCHES, &c. Cured by the PETRIFYING LIQUID, at a cost of about 2d. per square yard.

TO PREVENT WHITE ANTI, IN BRICKWORK, PLASTER, &c. For Walls, Ceilings, and other Work.

Porous Tile Roofs, Wet Walls, Wooden Structures, Ships' Bottoms, &c., made thoroughly WATERPROOF and IRONWORK preserved from rust...

Agent for Nova Scotia—HUGH FRASER, BRIDGETOWN.

ALSO—CONSTANTLY ON HAND AND FOR SALE, Refined Scotch and Swedish IRON.

BLISTER, CAULKING, TYRE, CAST DRILL STEEL. ALSO—Canada Horse Shoe Nails.

Now in Stock: A Quantity of the Silicate Paints,

(Different Colors) prepared for all kinds of House and Ship Painting, also for all kinds of Iron Work...

NOTICE.—A Complete Set of the West India and United States Charts for sale cheap...

June Importation. Checked Dress Goods; Black Silk Fringes; Seal Brown, Cream and Ecru Silks...

ALMON & MACINTOSH, BANKERS & BROKERS. INVESTMENTS Made in Best Securities, Stocks, Bonds, &c.

166 Hollis Street, HALIFAX, N. S. G. W. STUART, Produce Commission Merchant, HALIFAX, N. S.

Manchester, Robertson & Allison, 27 King Street, St. John, N. B.

1877. } STOCK for } 1877. Spring Trade

now complete at CONNOLLY'S CENTRAL BOOKSTORE.

Extra Fine Stationery! Bank, Post, Parchment, Cream Laid, Ruled, Plain and Water Lined.

FASHIONABLE STATIONERY, in handsome boxes—64 varieties to select from.

BLANK BOOKS, in Every Binding. NEW NOVA SCOTIA SERIES OF SCHOOL BOOKS.

Cheapest and best Series now in use, and every article used in the School Room, for sale low.

Wholesale and Retail. THOMAS P. CONNOLLY, Cor. Granville and George Sts., Halifax, N. S.

L. H. DEVEBER & SONS, Wholesale Merchants, ST. JOHN, N. B.

Dry Goods Department, 93 & 95 PRINCE WILLIAM ST.

Keep constantly on hand a large stock of Staple and Fancy Dry Goods, from the English Markets, suitable for the Wholesale Trade.

AMERICAN GOODS, such as Fr. & Co. Grey & White Cottons, Cotton Flannel, and Roll Linings, sold by the case or small quantity.

Canadian and Domestic Goods, GROCERY DEPARTMENT, 34 & 36 Water St.

A full stock kept constantly on hand, of Tea, Sugar, Molasses, Tobacco, Rice, Soda, Cream Tartar, Nuts, and an assortment of Spices...

ADAM YOUNG, 38, 40 & 42 WATER ST. and 143 Prince William St. John, N. B.

Cooking, Hall and Parlor Stoves, Ranges, Furnaces, &c. Marbleized Slate Mantle Pieces, Register Grates.

A large assortment of the above Goods all ways on hand, at the lowest possible prices. Catalogues on application.

Important to Butcher Workers. One Good Active AGENT WANTED in every township to introduce the Victor Butcher Work...

W. WHYTAL & CO., Manufacturers of Sole, Harness, Grain, Wax, Buff, Polish, Oil, Pebble, Well, Rigging and Split.

LEATHERS. Importers and dealers in French Calf, C. D. Fronts, English Fitted Uppers, Shoe Findings, Tanners' and Curriers' Tools, Rubber and Leather Belting, Taps, Leathers, &c.

228 Hollis Street, Halifax. BUSINESS CARDS. Neatly and promptly executed at the office of this paper.

BEARD & VENNING, WHOLESALE AND RETAIL Importers and Dealers, have now completed their stock of Spring and Summer DRY GOODS...

KNOW Thyself. By reading and practicing the inestimable truths contained in the best medical SELF-PRESERVATION...

HEAL Thyself. Treatise of Exhausted Vitality, Debility, and the endless concomitant ills and untold miseries that result therefrom...

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BETTER STILL.

THE Subscribers have lately received per "Astor" 100 lbs. Choice Flour...

100 lbs. Choice Flour, "Gold Drop," 100 Bags Fresh Grain Meal, 50 "Cracked Corn."

Arrived to-day per "T. B. Harris" direct from Mills—200 lbs. Flour, "Mistake," "White Eagle," and "Avalanche." Also in stock—50 Boxes Layer Raisins, do. 1 boxes, "Porto Rico" Sugar, Tea, Biscuits, Spices, &c.

Salt, coarse and fine, Pickled, Dry and Smoked fish. A few casks of Kerosene, by each 25 cents. Agent for Higgins, Crow & Co's. Confectionery.

RANDALL, HIGGINS & CO., Opposite Railway Station, Annapolis, Jan. 10th, 1877.

New Stock! Dry Goods, Groceries, Ready-Made Clothing, Boots and Shoes, Crockery ware.

AT LOW PRICES, to suit the times. FRED. LEAVITT, Lawrencetown, Nov. 7th, '77

Lawrencetown, OCTOBER, 1877.

THE subscriber has just opened a fresh supply of Silks, French Merinos, Cashmeres, Lustrous, Brilliant, Tarranattas, Barthers, Plain and Plain Velvets, Velvets, Mantle Cloths, Gowns, Shawls, Saques, &c.

Also—Millinery and Dress Trimmings. A good stock of Family Mourning Goods constantly on hand. An early call is solicited. MRS. L. C. WHEELLOCK, Lawrencetown, N. S., Oct. 24th, 1877.

Murdoch & Co. OFFER the following Goods at the Lowest Market Prices, for Cash or Good Credit.

READY-MADE CLOTHING Comprising Mens' and Boys' Reefers, Overcoats, Pants, Vests, Undershirts, &c., &c.

Boots and Shoes, Including Children's, Boys', Yonths' and Mens' LONG BOOTS, "Ladies' and Gents' Misses' and Children's Leather & French Boots in variety.

Mens' and Womens' Carpet Slippers, and a complete stock of RUBBERS AND OVERSHOES, 25 trunks different sizes and quality at cost.

Shovels, Spades, Shelf Hardware, Cat and Clinch Nails, Spikes, Whips and Thong, Tanned and Plain Sheathing Paper, American Kerosene, Paint and Lubricating Oils of best quality, Lard, Tallow, Wax, Thread, &c.

Also, always in stock a large assortment of GENERAL GROCERIES: ON CONSIGNMENT: 1 Hand Cider Mill; 25 Cider Barrels; 25 Buffalo Hobes.

MURDOCH & CO. Importer and Wholesale Dealer in

Pianofortes and Organs, HAS now on hand at his Musical Warehouse, FARMINGTON, WILMOT, ANNOPOLES CO., a very large selection of grand instruments, consisting of American Pianofortes of the best makers, —ALSO— English, German, and Paris de France, Oxbridge, and Taylor & Child's.

Parties wanting to purchase will do well to call and examine. Will take part payment in trade. An prepared to sell 25 per cent lower than any other dealer. Farmington, Nov. 1st, 1877. y 27

Queen St., Bridgetown, September 27th, 1877.

JUST RECEIVED. A Fresh Supply of TEA & SUGAR, Rankine's Celebrated BISCUITS! CONFECTIONERY, &c. Also a lot of LAYER RAISINS BY BOX OR RETAIL, VERY LOW. MRS. L. C. WHEELLOCK, BRIDGETOWN, Sept. 26th, '77

Administrator's Notice. ALL persons having any claims against the estate of SILAS GRANT, of Port Williams, in the County of Annapolis, are hereby requested to read their accounts duly attested within twelve months from the date hereof, and all persons indebted to the said estate are requested to make immediate payment to the undersigned. CHRISTOPHER GRANT, Administrator. Port Williams, Nov. 19, 1877. [3m 144]

White & Titus, WILL RESUME BUSINESS IN A FEW DAYS, AT 222 SOUTH SIDE UNION TREET, ST. JOHN, N. B. GOODS ARRIVING DAILY June 22nd, '77 n117

BILL-HEADS, VISITING, WEDDING and BUSINESS CARDS, &c., neatly and promptly printed at this office. Call and inspect samples of work.

Meat boiled for table use should be plunged at once into boiling water, as the heat contracts the outer surfaces, and coagulates the albumen, thus preventing the escape of the juices. Prepared for stock or broth it should be placed on the fire in cold water, as the unconfined juices are free to pass into the liquor surrounding it.

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SHEPHERDS IN JUDEA.

Shortly after leaving the city we met several flocks of sheep, preceded by their shepherds, walking slowly towards Jerusalem, and at once the full force of all the beautiful imagery, and the many touching similes derived from such scenes and associations, so often alluded to in scripture, came vividly before me. These Arab shepherds, clad in their turbans and simple appass worn by their class, and carrying a wooden crook in their hands, walked in front. The sheep, which are a peculiar and very handsome breed, are mostly low sided; the fore part of their bodies are of a fawn color, the hinder parts white; they have long, pendulous, silken ears and sweeping tails; their faces more oval and longer than the species in these countries, and they have altogether a more pleasing, docile and mild expression of countenance. Not one of them ventured before the shepherd, but stopped or quickened their pace as he did; or if a young and forward creature fell behind or strayed on either side, a single word from their leader, often a very look, brought it back and checked its wanderings. A few favorite lambs frisked about their master, rubbing themselves against his legs and garments. After the sheep came some young goats, and lambs, and they hole procession closed with about two dozen of old patriarchal looking goats, which brought up the rear. These goats have long horns and pendulous ears, that hung almost to the ground, and their hair is glossy black and of the finest grain; the sheep and goats were perfectly distinct. These shepherds are often to be seen about sunset, approaching the city from all sides, to seek shelter for their flocks during the night, in some of the deep valleys by which it is surrounded, carrying their lambs in their bosoms. It is almost incredible the influence that the shepherd has over his flock; and their flocks, many of them have no dog, but a word is often sufficient to make them understand and obey the will of their shepherd. He sleeps among them at night, and in the morning leads them forth to pasture, always walking before them, guiding them to those places where they can enjoy the best food, and resting when he thinks that they have obtained a sufficiency, and during the heat of the day, in some cool, shady place, where they all immediately lie down around him. He has generally two or three favorite lambs which do not mix with the flock, but follow close at his side, frisking and fondling about him like dogs; indeed the degree of intelligence and understanding that exists between the Arab and his flock is truly astonishing. "They know his voice, and follow him;" and the care of the sheep. It was probably to such shepherds as these that the angel announced the glad tidings of the Saviour's birth.—Wilkes' Narrative.

Plain gold wedding rings which are at present used as a visible pledge of matrimony, seem to have descended to us in the mere course of traditional practice from the times of the Saxons, without any impulse, written authority or ecclesiastical law. At the marriage of Queen Mary with Philip off Spain, in 1554 the wedding ring was laid on the Bible to be hallowed. Some discussions had previously taken place in the council about this ring, which the queen decided by declaring that she would not have it adorned with gems, "for she chose to be wedded with a plain hoop of gold like other maidens."

No man can be revengeful without deliberately keeping his own wounds open. Let your wounds heal up, and then you will be ready to forgive; but, if you probe them every day, the pain you give yourself only serves to inflame your hatred.

A salutary comes from Texas. A Miss Moore was preparing for marriage, and invited a friend, Miss Williams, to assist her in rummaging through a drawer, an old pistol was carefully handled by Miss Williams, resulting in its shooting, and instant death of Miss Moore. She was buried on the day that was to have been her wedding day, and the other young lady, who was the innocent cause of it, has become insane.

From 1722 to 1857, the population of Russia increased from 14,000,000 to 74,000,000.

DOMESTIC ITEMS. CERE FOR HICCUGH.—Hold both the patient's wrists tightly, and it will stop the hiccough immediately.

CANARY PUDDINGS.—The weight of three eggs in sugar and butter, the weight of two in flour, the rind of one lemon, and three eggs.

COCONUT DOOPS.—1 grated coconut, 4 tablespoonfuls of flour, 1 pound of sugar and 4 eggs, the whites beaten to froth. Stir the mixture well and drop on pans with a tablespoon.

Wall paper may be readily cleaned by rubbing it with dry Indian meal on a cloth. Pieces of bread are commonly used for the purpose, but the Indian meal is obviously cheaper and better.

A burnishing powder, much used by European jewelers, is composed of half a pound of fine chalk, three ounces of fine clay, two ounces of white lead, three-quarters of an ounce of carbonate of magnesia, and as much of jeweler's rize.

CHOCOLATE PUDDING.—1 quart sweet milk, three ounces grated chocolate, scald the milk and yolks together, and when cool, add the whites of 4 eggs, and 1 cup of sugar. Bake about twenty-five minutes; beat the whites for a cold.

SILVER CAKE.—1 and 1 cup of sugar, 1 cup each of butter and sweet milk, 1 cup of each of flour, and corn starch, 1 teaspoonful of cream of tartar, and the whites of 4 eggs beaten very stiff; flavor with almond. These can be baked separately, or in layers in the same pan.

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