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POOR DOCUMENT

THE EVENING GAZETTE

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JOHN A. BOWES, Editor and Publisher.

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The Subscription to THE GAZETTE is payable ALWAYS IN ADVANCE.

ADVERTISING.

We insert short condensed advertisements under the heads of Lost, For Sale, To Let, Found and Wants for **10** *CENTS each insertion or* **50** *CENTS a week, payable ALWAYS IN ADVANCE.*

General advertising **$1** *an inch for first insertion and* **25** *cents an inch for continuations. Contracts by the year at Reasonable Rates.*

ST. JOHN, N. B., FRIDAY, AUG. 21, 1890.

For the Latest Telegraphic News look on the First Page.

THE C. P. R. AND ST. JOHN.

The St. Andrews Beacon publishes an interview with Mr. VanHorne which is of considerable interest to the people of this city. Mr. Van Horne stated to the Beacon man that the C. P. R. company intended having a coal dock at St. John, which seems to be the reason of the anxiety of the company to acquire the Carleton Branch and the wharf property at Sand Point. The interview then proceeded as follows:—

"Will St. John get much freight business from the road?"

"That depends largely on the facilities they provide. I am afraid, however, that the long land haul will operate seriously against St. John. Land carriage, you know, is much more costly than water carriage, and this business is one that cannot carry a very heavy tax."

"You should bear in mind that the land haul by way of St. Andrews is much shorter than by way of St. John," interjected the interviewer,

"The difference is not a great deal in a long haul, and would not affect the cost very much. Besides, St. John possesses advantages that St. Andrews does not have. That port is already made, and it is well known to the commercial world, while St. Andrews is not. You should also bear in mind that Boston and Portland give a much shorter land haul than either St. Andrews or St. John."

"Provided a deep water wharf was built here, would not the Canadian Pacific utilize it?

"Do you know," queried the C. P. R. manager in reply, "what amount of money it would cost to put a place like this in shape for a steamship business? It would cost at least half a million dollars to build docks, warehouses, yards, etc. And where is this to come from unless the business of the road is taxed for it? This business will not stand a tax, and we will have to go to the cheapest port."

Two things are made clear from this interview, first that the C. P. R. Company have no intention of building wharves for a general freight business at St. Andrews, and second that they expect the people of this city to provide the facilities necessary for doing such a business here. This will perhaps awaken those persons who have been seeking to block the Leary scheme of harbor improvement to the folly of their attitude. It will dispose of all those whispers that have been so current, that St. John need not provide any facilities or proceed with the Leary arrangement as the C. P. R. intend to provide all the facilities themselves. It is evident that the C. P. R. managers expect the people of St. John to provide the necessary facilities for their freight business, and that if this is not done the business will simply go to Portland and Boston. We are glad that Mr. Van Horne has been so candid.

THE GLOBE AND MAINE.

The Globe never omits any opportunity of running down New Brunswick, but it came promptly to the front in defence of the state of Maine last evening for the purpose of showing that Maine had not declined in population between 1880 and 1890, but had increased some 9,000 or 10,000:—

The Toronto Globe, misled by the unreliable authority of the St. Croix Courier, says that the population of Maine is less by 1200 than it was in 1880. This is not a fact. On the contrary, the population of Maine is between 9,000 and 10,000 greater in 1890 than it was in 1880, and we are very glad to note the fact. Between Maine and New Brunswick there is a great deal of trade, and any decrease in the population would be a disadvantage to our people. The greater the population along our borders, the larger the number of customers we have for many of our products. Further than this, the soil and products of Maine are very much like the soil and products of New Brunswick, and if Maine cannot hold her population New Brunswick cannot.

We direct the particular attention of our readers to the last sentence. "If Maine cannot hold her population New Brunswick cannot." The reason of this, according to the Globe, is that the soil and products of Maine are very much like the soil and products of New Brunswick. And yet for many years the Globe has been telling us that New Brunswick has been losing its population for want of the market of sixty millions and that if we only had political union with the United States all would be well. Now it seems, according to the Globe, that we are bound to lose our population in any case. The only result of annexation would therefore be to deprive us of our wholesale trade and to reduce our merchants to the condition of those of Maine, who no longer can control the trade of their own state.

The Globe says that the increase in the population of Maine is smaller than it was between 1870 and 1880, which would lead the reader to infer that the increase of Maine in that decade was considerable. But such was not the case. The total increase of Maine's population between 1870 and 1880 was only 20,021, while that of New Brunswick in the same decade was 35,639 and that of Nova Scotia 52,772. In 1860 Maine had 628,279 inhabitants and Nova Scotia and New Brunswick together had only 582,903 in 1861. In 1880 Maine had 648,936 inhabitants and Nova Scotia and New Brunswick together had 761,805 in 1881. In twenty years Maine had added only 20,657 to its population while Nova Scotia and New Brunswick had added 178,902 to theirs. These figures do not bear out the statement of the Globe that if Maine cannot hold her population New Brunswick cannot. The population of Maine is now 658,000, while that of Nova Scotia and New Brunswick is not less than 875,000. Therefore while Maine has increased only 30,000 in thirty years, the two Maritime Provinces we have named have increased about 300,000 in the same time; so much for the Globe's comparisons.

A NEW RAILROAD DANGER.

Twenty-one persons were killed at Quincy the other day and many injured, three or four of them fatally, by the derailing of a train, which left the track without any apparent cause. That there was a cause, however, was quite clear and this cause has just been brought to light. The train was derailed not by reason of the malice of some half demented person who wished to throw it from the track, nor in consequence of any defect in the rails, but because of one of the working men who was engaged in repairing the rails, having left a jack fastened to the rail. Michael Hartney, one of the section hands, on the road has testified before the commissioners who are investigating the accident that he placed the jack under the joint in the track about two minutes before the train came along. When he saw the train he tried to remove the jack but could not. Afterwards it required two men besides himself to get the jack out. Mr. J. N. Lauder, Superintendent of motive power states that this transaction was an oversight likely to happen to the most careful man in the world. This perhaps will satisfy the agonized friends of the twenty-one slain persons, but it is more likely to exasperate them to learn that the fastening of a jack to a rail by a section hand while an express train is approaching is quite a common occurrence. It is fortunate that the engineer of the train to which the accident happened saw the fatal jack distinctly as he approached, or the cause of the disaster might never have been known, the fatal jack having been removed and hid away in the bushes. It is said that the Old Colony railway will settle with everybody on a generous basis without any expensive contest. The railway may perhaps do this but who is to recompense the bereaved widows and orphans for the death of their loved ones? Money cannot restore the dead who perished by the most dreadful tortures as the result of one man's carelessness. The law ought to settle with Michael Hartney in a very prompt fashion.

NOTE AND COMMENT.

General Middleton might have spared the people of Canada the infliction of a farewell address. He has only himself to blame for the loss of his position and all the other troubles that have come upon him, and his best policy now is silence.

August is preserving its ancient reputation as the worst month in the year for violent gales. Many of the most severe storms on record have occurred in August. "The Lords Day Gale," celebrated in E. C. Steadman's spirited poem was an August storm.

In view of the recent Acadian Convention at Church Point, it may be of interest to note that the ancient Acadian families which existed in this country prior to the year 1671, numbered only fifty their names being as follows:—Aucoin, Babin, Belliveau, Baiols, Belou, Bertrand, Blanchard, Boudroit, Bourc, Bourgeois, Breau, Brun, Commeaux, Cormie, Corporon, Daigle Doucet, Dugast, DeForet, D'Entremont, Gaudet, Gauterot, Girrouard, Gougeon, Guillebaut, Hebert, Kuessy, Labathe, Lalloue, Lanaux, Landry, Lebland, Martin, Melanson, Morin, Pelerin, Petipas, Poirie, Pitre, Poulet, Richard, Rimbaut, Robichaut, Scavoye, Sire, Terriau, Thibeaudeau, Trahan and Vincent.

CARDINAL NEWMAN.

Interment of the Remains in the Private Burial Ground at Rednall, Worcestershire—Distinguished Gathering of Bishops, Priests, Monks, Peers and Titled Gentry.

BIRMINGHAM, Aug. 19.—The obsequies of Cardinal Newman began with the singing of the pontifical high mass at the oratory at Edgbaston, and ended with the interment of the remains this afternoon in the private burial ground attached to the oratory retreat at Rednall, Worcestershire. The crowd which gathered to see the funeral procession was one of the largest ever seen. Many of the people were visibly affected, and all joined in expressions of regret for the death of the cardinal, and of regard for his memory. The favored few who were admitted to the church were the principal dignitaries of the Roman Catholic Church in England, who had gathered together to join in the last solemn functions connected with the career of the greatest of them all.

The church was crowded to its utmost capacity. The choir and chancel were thronged with the clergy, and in the centre was the choir. Resting on the catafalque was the coffin, covered with its pall of purple velvet, on which was a white shield bearing the arms of the deceased cardinal and his motto, "Cor ad cor loquitur," displayed under it, while lying at the foot of the coffin was the purple hat, one of the symbols of the cardinal's rank in the church.

The mass was Gregorian, and no hymns were sung. The only special feature of the service was that there were five absolutions of the body, instead of one, as is usual. Precisely at 11 o'clock a procession of priests, monks and fathers of the Oratory with 17 bishops in full vestments, entered the building and slowly moved along the centre aisle, dividing on each side of the coffin and taking up their position in the choir and in the chancel. Rt. Rev. Edward Ilsley, Roman Catholic bishop of Birmingham, occupied the late cardinal's throne. Never has Edgbaston oratory held such a distinguished gathering. Bishops, clergy, peers and titled gentry from all parts of the United Kingdom and from several countries of Europe were present. Mgr. Stonor represented His Holiness the Pope, and Prince Alfonso Dociothe laietv of Italy- Among the others who were present were His Grace the Duke of Norfolk, the premier duke and earl marshal of England, whose patent dates from 1483, and who is a Roman Catholic; the Earl of Arundel, his son, a boy of 11; Lord Coleridge, the lord chief justice of England; Lords Warmer, Edmond Talbot and Ralph Keon, Lady Margaret Howard, Viscount and Viscountess Southwell, Hon. Justice Sir John Charles Day, Sir Samuel Baker and Sir E. Blount. The Anglican church was represented by Canon Paget, professor of pastoral theology at Oxford, the provosts of Oriel and Trinity colleges, Oxford, and Rev. Dr. Ogle of London. Prof. Francis Newman, the dead cardinal's brother, was unable to be present at the ceremony, in consequence of his advanced age and infirmities.

Crowds of people followed in the funeral procession. The whole arrangements were of the most simple and unpretentious character, according to the expressed wish of the cardinal himself before his decease.

Photographer (to young lady)—There is so need of telling you to look pleasant, miss. Such a face cannot be otherwise than pleasant.

Young lady (graciously)—I will take two dozen, sir, instead of one dozen. Boston Courier.

THE WINE OF THE WORLD.

CHAMPAGNE, EVER SPARKLING AND EFFERVESCENT.

The History of the Wonderful Wine as Told by Mr. Henry Vizetelly—The Grapes Used and How to Pluck Them—General Characteristics.

Mr. Henry Vizetelly has just issued a new and greatly enlarged edition of his book "Facts, about Champagne," which seems to tell everything that is worth knowing about the history and mystery of what Thackery called "the wine of the world."

It is difficult to imagine the world without champagne; yet its origin dates back barely two centuries. It was covered by one Dom Perignon, the cellarer of the abbey of Hautvillers, who discovered also how to make it effervesce. It was at the close of the seventeenth century that this discovery was made—when the glory of the Roi Soleil was on the wane, and with it the splendor of the Court of Versailles, Louis XIV., for whose special benefit flavours had been invented, recovered a gleam of his youthful energy as he sipped the creamy foaming vintage that enlivened his dreary tete-a-tetes with the widow of Scarron. It found its chief patrons, however, among the bands of gay young roysterers, the future roues of the Regency, whom the Duc d'Orleans and the Duc de Vendome had gathered round them at the Palais Royal and at Anet. It was one of the famous soupers at Anet that the Marquis de Sillery—who had turned his sword into a pruning knife, and applied himself to the cultivation of his paternal vineyards on the principles inculcated by the cellarer of St. Peter's—first introduced the sparkling wine bearing his name. The flower-wreathed bottles, which at a given signal, a dozen of blooming young damels scantily draped in the guise of Bacchanals placed upon the table were hailed with rapture, and thenceforth sparkling wine was an indispensable adjunct to all the petits soupers of the period.

It is asserted the by vintagers that the grapes gathered at sunrise always produce the lightest and most limpid vine. Moreover, by plucking the grapes when the early morning sun is upon them they are believed to yield a fourth more juice. Later on in the day, too. Spite of all precautions, it is impossible to prevent some of the detached grapes from partially fermenting, which frequently suffices to give a slight excess of color to the must—a thing especially to be avoided in a high class champagne. When the grapes have to be transported in open baskets for some distance to the press-house, jolting along the road either in carts or on the backs of mules, and exposed to the torrid rays of a bright autumnal sun, the juice expressed from the fruit, however dexterously the latter may be squeezed, is occasionally of a purple tinge, and consequently useless for conversion into champagne.

The special characteristic of champagne is that its manufacture only just commences where that of other wines ordinarily ends. The must flows direct from the press into capacious reservoirs, whence it is drawn off into large vats, and, after being allowed to clear, is transferred to casks holding some forty-four gallons each, in which a sulphur match has been previously burned. These casks are not filled quite up to the bunghole, which is generally covered with a vine leaf kept in its place by a piece of tile. The bulk of the newly made wine is left to repose at the vendangeoirs until the commencement of the following year. The first fermentation, entailing a loss of about 7½ per cent., lasts from a fortnight to a month, according to whether the wine be mou—that is, rich in sugar—or the reverse. In the former case fermentation naturally lasts much longer than when the wine is vert, or green. This active fermentation is converted into latent fermentation by transferring the wine to a cooler cellar, as it is essential it should retain a certain proportion of its natural saccharine to insure its future effervescence. The casks have previously been completely filled, and their bungholes tightly stopped—a necessary precaution to guard the wine from absorbing oxygen, the effect of which would be to turn it yellow and cause it to lose some of its lightness and perfume. After being racked and fined, the produce of the different vineyards is ready for mixing together in accordance with the traditional theories of the various manufacturers; and should the vintage have been indifferent, a certain proportion of old reserved wine of a good year enters into the blend.

When champagne is first bottled the bottles are much given to breaking. It is impossible to check a certain amount of breakage, especially when a hot season has caused the grapes, and consequently the raw wine, to be sweeter than usual. Moreover, when one casse or breakage sets in on a large scale the temperature of the cellar is raised by the volume of carbolic acid gas let loose, which is not without its effect on the remaining bottles. The only remedy is the instant removal of the wine to a lower temperature whenever this is practicable. A manufacturer of the pre-scientific days of the last century relates how one year, when the wine was rich and strong, he only preserved 120 out of 6,000 bottles; and it is not so long since 120,000 out of 200,000 were destroyed in the cellars of a well-known champagne firm. Over-knowing purchasers still affect to select a wine which has exploded in the largest proportion in the cellars as being well up to the mark as regards its effervescence, and profess to make inquiries as to its performance in this direction.

The corks, which are mainly obtained from Catalonia and Andalucia, cost more than twopence each and are delivered in huge sacks resembling hop-pockets. Previous to being used they are either boiled in wine or soaked in a solution of tartar, or else they have been steamed by the cork merchants, both to prevent them imparting a bad flavor to the wine and to hinder any leakage. They are commonly handed warm to the corker, who dips them into a small vessel of wine before making use of them. Some firms, however, prepare their corks by subjecting them to cold water douches twice a day during five or six days beforehand. The ficeleur receives the bottle from the corker, and with a twist of the fingers secures the cork with string, at the same time rounding its hitherto flat top, at a rate which allows from 1,000 to 1,200 bottles to pass through his hands in the course of the day. The metteur de fil next affixes the wire with like celerity; and then the final operation is performed by a workman seizing a couple of bottles by the neck and whirling them round his head, as though engaged in the Indian club exercise, in order to secure a perfect amalgamation of the wine and the added liqueur.

Very Slow Consumption.

Dr. Mortimer Slocum, who died at San Antonio, Tex., recently, had a rather novel experience once. He was supposed to be hopelessly ill of consumption, and a life insurance company with which he had a policy of $20,000 paid him $5,000 for a release. He removed from his then home at Chicago to Texas, grew well and wealthy and lived for twenty-five years.

How to Tell the Day of the Week.

Here is a formula for telling the day of the week of any date, which is said to be the discovery of a Rhode Island mathematician: Take the last two figures of the year, add a quarter of this, disregarding the fraction. Add the date of the month and to this add the figure in the following list, one figure standing for each month: 3-6-6-2-4-0-2-5-1-3-6-1. Divide the sum by 7 and the remainder will give the number of the day of the week, and when there is no remainder the day will be Saturday. As an example, take March 19, 1890, Take 90, add 22, add 18 add 6. This gives 137, which, divided by 7, leaves a remainder of 4, which is the number of the day, or Wednesday.

ESTEY'S
Cod Liver Oil Cream

WITH THE

Hypophosphites of Lime and Soda.

Warranted to contain 50 per cent of the purest Norwegian Cod Liver Oil. The most

Palatable, Digestible and Efficacious

Preparation of Cod Liver Oil on the Market.

Children Will Take It and Ask for More.

Endorsed by Physicians and prescribed by them.

WHAT THEY SAY.

"I have no hesitation in stating that it is the most perfect Emulsion of Cod Liver Oil I ever saw." Another says: "I have prescribed it extensively during the past 3 years, and am prepared to state that no other preparation of the kind has met with equal acceptance at the hands of my patients."

—PREPARED ONLY BY—

E. M. ESTEY, - - Pharmacist.

Sold by druggists everywhere. Price 50c. per bottle.

MONCTON, N. B.

ONCE, TWICE, THIRD and last time,
GONE, SOLD,
ONCE you thought you could,
TWICE you asked your neighbor,
THIRD you say you must try, and
LAST you take your Laundry to UNGAR'S;
And once gone and done it,
You think how you have been SOLD by doing your own laundry all these years.
UNGAR'S STEAM LAUNDRY,
St. John and Halifax.

PHYSICIANS PRESCRIBE

PHILLIPS' Cod Liver Oil

—WITH THE—

WHEAT PHOSPHATES.

Miscible with Milk or Water and just as Palatable.

Retainable on the most delicate Stomach, and digested with ease.

FOR THE RELIEF AND CURE OF CONSUMPTION, BRONCHITIS, SCROFULOUS AND WASTING DISEASES, COUGHS, COLDS AND LUNG AFFECTIONS,

AND AS A FLESH MAKER,

IT HAS NO EQUAL.

For sale by all Chemists.

PHILLIPS' MILK OF MAGNESIA

FOR DYSPEPSIA.

Phillips' Phospho-Muriate of Quinine Compound. } THE TONIC OF THE DAY.

LUBY'S

FOR THE HAIR,

Restores the color, beauty and softness to Grey Hair, and

IS NOT A DYE.

AT ALL CHEMISTS. 50 CENTS IA BOTTLE

Always Clear, Never Musty.

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(TRADE MARK)

Pure Lime-Fruit Juice.

WHAT is Lime Juice? This question is rendered necessary by the prominent attention Lime Juice is attracting as the **Best Temperance Beverage.** The answer is that it *should* be the juice of the Lime Fruit *without admixture.*

By the "MONTSERRAT" Company alone is the Lime Fruit cultivated for this purpose, and great care should be taken to obtain this brand (as supplied to the British Government), in lieu of the numerous concections sold under the name of Lime Juice Cordials, Prepared Lime Juice, etc.

Sold by all Druggists, Grocers, and at the leading hotels.

Sole Consignees of the Montserrat Co. (Limited.

EVANS & SONS, (Ltd.)

Montreal and Toronto.

SCOTT'S EMULSION

DOES CURE

CONSUMPTION

In its First Stages.

Palatable as Milk.

Be sure you get the genuine in Salmon color wrapper; sold by all Druggists, at 50c. and $1.00.

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NASAL BALM CURES COLD IN THE HEAD CATARRH

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SOOTHING, CLEANSING, HEALING.

Instant Relief, Permanent Cure, Failure Impossible.

Many so-called diseases are simply symptoms of Catarrh, such as headache, partial deafness, losing sense of smell, foul breath, hawking and spitting, nausea, general feeling of debility, etc. If you are troubled with any of these or kindred symptoms, you have Catarrh, and should lose no time in procuring a bottle of NASAL BALM. *Be warned in time,* neglected cold in head results in Catarrh, followed by consumption and death. NASAL BALM is sold by all druggists, or will be sent, post paid, on receipt of price (50 cents and $1.00) by addressing

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J. R. INCH, L. L. D., President of the University.
REV. R. C. BORDEN, M. A., Principal of the Ladies' College.
C. W. HARRISON, M. A., Principal of Academy.

Aug. 13th, 1890.

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Competition open to the World. Space and power free. A large array of

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A further supply of

Ready Made Suits

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Summer Overcoats

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Men's, Youth's, and Boys' Sizes

in new and fashionable designs, which will be sold at our usual low prices.

1000 Pairs of Pants at Cost.

—GREAT REDUCTION IN—

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SPECIAL BARGAINS IN

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Clothing Made to Order in our usual first-class style.

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Steam Engines,

High, Low or Compound, (for marine and land purposes), high or low speed.

CASTINGS of any size made.
BOILERS MADE and REPAIRED,
—ALSO—
MILL and SHIP WORK.
All Sizes of WINDLASSES and PUMPS.
PIPES, STOVES and PLOWS.
PLANING and TURNING done to order.
All work done here to order in a thorough workmanlike manner.
Jack Screws for sale or hire on easy terms. All kinds of Blacksmith Work done.
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VERY OLD.

See Analytical Report on Each Bottle 6 Years Old.

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The lights can be seen in operation in the Union Club building, Messrs. Barnes & Murray's dry goods store and several other places.

Men's and Boy's Rubber and Tweed Coats, Rubber Boots, &c.

Ladies' Rubber Cloaks, all styles.

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At all prices. Special prices to clubs. See our New Samples

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—AND—

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READ THIS.

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Teas from 24c. to 60c. per lb. Coffees, Sugars and Light Groceries always on hand. Sold very low.

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The Buffalo Range,

A full line always on hand.

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All Modern Improvements.

STOVES, RANGES, FURNACES, STOVE PIPE AND TINWARE.

—FOR SALE LOW—

Several Large Cook Stoves and Ranges,

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—IN STOCK FOR REPAIRS,—

Castings and Fire Brick for Climax and other Ranges.

Hot Water and Steam Heating Apparatus, Plumbing and Gas Fitting. Special attention to repairs.

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Subscribe for the Evening Gazette.

Advertise in the Evening Gazette.

As an advertising medium THE GAZETTE is without rival in the city of St. John reaching all classes, through its independent tone, as THE GAZETTE acknowledges no clique as master; but sticks to its motto,

ST. JOHN FIRST IN EVERYTHING.

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All Day and Night. Not Dangerous. Meter Service.

The Eastern Electric Light Co.

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are now taking contracts for

Edison Incandescent Electric Lighting

and respectfully present among other advantages the following:

1st.—A current available AT ANY HOUR of the day or night.

2nd.—A system ABSOLUTELY FREE FROM DANGER.

3rd.—An ACCURATE and RELIABLE Meter Service.

OFFICE, 35 Dock St.

ELECTRIC LIGHT!

The Calkin Electric Light Co.

ARE now prepared to enter into Contracts with their Customers for either the

ARC or INCANDESCENT,

at Rates as low as it is possible to produce the same with satisfactory results.

We believe our System to be the best at present in the market, and we guarantee satisfaction.

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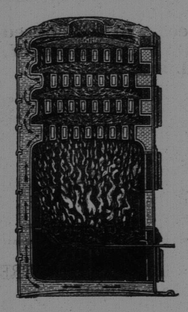

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