ould retire into the interior ying: "It's a' ower now, there," polating to the The citizens of St. John ance. The old soldier's t was described as being o afford shelter to his he was often unable to to anything. Straw was ook of wood was his pilfood was what the charighboring cottagers bethis, alas, was the detion, the latter end of Highlander, who had to maintain British suthis continent.

MOWERS AND GRASSES. for every flower that blows: I star-flower, double dama ies, with their airs and graces,

none surpasses the sweet paa; high and blooms so lavishly, e of its butterfly-like flowers thought of youth in garden

lory wakes at dawn raried hues chime to my heart vering weed all golden gay, wands 'long bank or fence r-feeling with the rue, e who would past deeds undo breauty of the abounding grass, grace that doth all thought

ver's vales, clothes heights unotsteps of the hosts of Gol. MARGARET G. CURRIE. AND THE TROUT.

couver World.) ng appears in an exning a gentleman wellis city, formerly of the . B., and reads well: ggie of Whatcom, is, as lows, a devotee of the and never lets go of a a line in a trout brook well aware also that ngton is a damp counnter, and that heavy fog Now, it chanced that he rainy season struck ut the same time, and nd informed George on earth for trout was far away. That was eninquired as to the route. nd early next morning ough the woods on the eek. It was very foggy running water told our place was reached. He s thick enough to cut aboo was ready and Geo. ast, sending his flies far in the damp mist. The cast again and rec on the creel grew heavy grew thin. George was for the first day, and k his rod for the back nt was he on this operdid not look in the dicreek for several minch the fog lifted and When George look go of everything and hands, his hair stood and he nearly fainted nent. In speaking of it said, "Why, sir, blank

HEN'S NEW WHARF. dent writes from St. Ste

vas 300 yards from the sir, caught every bla two hundred and 'steam

ere in the fog, sir, and

un, under date of Aug. nds was a gift to the rish of St. Stephen from King George the Third, emory, one hundred and

to that period deeds of garden lots were written Garden lot number nine, the road leading from through Morristown to or number nine, on the the case may have been. Hill drove the last bolt at then o'clock a. m. to-ontractor Joseph McVay William held the boat at wharf near the Ash-

harlotte county from O'Brien, M. P. P. The g a public wharf was the writer and worked hearty assistance of Henry Graham, colport, Andrew DeWolfe fends. The cost to the less than two cents each.
r by the province."

JE CHAMBERLAIN. ee years ago the Law-fic school was the most c school was the most fall the departments of then Montague Cham-ransferred from recorder to the chair of secre-scientific school. Since the efforts of Deam Secretary Chamberlain, made rapid gains, till the leaders in its line. ver regrets contact with in, as he is fami; for, beside possessing organizing and executive has the facuity of being t's friend and confidant. The than any other man. le growth of the scien-due."

STORIA.

BRITISH MARKET

Offers a Great Field to the Canadian Farmer.

State of Trade in Fresh Meats, Bacon, Cheese, Butter, Eggs, Poultry and Fruit.

Prof. Robertson Talks to the Sun of His Re cent Visit to the Old Country.

Ottawa, Aug. 27.-The outlook for Canadian agricultural products in the markets of Great Britain is of particular interest at the present time. The material prosperity of Canada is so intimately bound up with the results which the farmers obtain from their labors that when there are good crops, good prices and a ster mand, every commercial and manu facturing concern is able to do more usiness with larger profits, the proissional men can collect their fees here quickly and certainly, and all

Professor Robertson, commissioner of agriculture and dairying, returned from a mission to Great Britain lately. In response to an enquiry as to how he found Canadian farm products tak-ing in Great Britain, he said to a re-presentative of the Sun: CANADIAN PRODUCTS IN GREAT

BRITAIN Great and continuous prominence has been given to Canadian matters in the British papers during the sea-son. That may lead to a decided advantage in the demand for Canadian products. The consuming public of Great Britain, which does not often trouble itself with the names of plawhence their food products come, have been persistently and continu-ously made aware of the fact that Canada is the premier colony of the empire, and a place from which all sorts of good things may be obtained from the best quality of wheat to the finest of cheese to eat with their steak to luscious and dainty fla peaches and pears, from golden butter made in the government creameries in the Northwest and elsewhere, to bricks of gold (in prospect) from the Klondyke and Kootenay and the Lake

BUSINESS IS BUSINESS.

The British business men whom one meets from day to day say that they find a decided preference in England for things Canadian and things colonial; but that when the retail buyer comes to the importer's warehouse to select goods for the week, he leaves his preferential sentiment entside of the warehouse and out of the bargain, and buys only what he counts to be the best value, no matter with country where the habits and customs of the people are of a very high order in regard to cleanliness.

More than ever the British markets are becoming the place where the sur-plus foods of all lands are sent for plus foods of all lands are sent for final disposal. There is such an abundance and variety of foods in the markets of the great cities of England, Scotland and Ireland, that the people have become fastidious and most discriminating buyers. On the streets of the great cities, while a Canadian notices the poor, and agreetimes tattered. tices the poor, and sometimes tattered clothing of the lower classes, he is struck by the well fed appearance of their faces and limbs. For the best qualities of all kinds of food, in the pink of fine condition there. pink of fine condition, there is a steady demand, at relatively high prices; and for the same kinds of food of an inferior quality and out of condition, the prices are very low, al-though the demand may be called om-

FRESH MEATS

saw only one shipment of freshessed beef here from Canada. When cut up on the counter of the retaile compared most favorably with best Scotch or best English beef best scotch or best English beef on sale. The outside of the quarters had lost the bloom of freshness, and that doubtless prevented it from being sold at as high a price wholesale as was obtainable for the best Scotch or the The fat cattle which are importe

into Great Britain from Canada or the United States ,must, according to regulations of the British govern ment, be slauchtered at the port at which they are landed. The carcasses from such cattle are bardly distincarcasses of English and Scotch. The chilled beef imported into Great Britain from the United States is not fetching wholesale as high prices by the cuerter as the beef from the steers which are imported elive from Canada and the United States. In the retail butchers' shops, the beef from the steers imported alive from Canada and the United States, and the chilled beef from the United States are sold often indiscriminately for the same price as beef from home fed cattle; and it is doubtful whether an expert judge of beef could tell by an expert judge of beef could tell by examination from which class of ani mals the roasts and steaks when so cu had been taken.

The frezen beef which is imported into Great Britain from Australasiand Argentina, sells for a definitely and Argentina, sells for a definitely lower price than those classes which I have mentioned. There appears to be a large opening for a large trade in chilled beef from Canada. The beef, particularly from steers fed in the Northwest Territories, could be handled to the British markets at much lower cost per head dressed than alive. There would be an avoid-

ance of the shrinkage in weight resulting from the long journey. There would be prevention of the discoloration of the tallow. There would be no bruising with the consequent damaged appearance of many quarters from cattle shipped alive. I think it is only a question of a short time when the retail butchers will pay for chilled beef arriving in England in the best condition, a price equal to, if not condition, a price equal to, if not higher than, the price they will pay for beef from the abattoirs there.

MUTTON AND LAMBS. Enormous quantities of frozen mu ton and frozen lambs are imported from Australasia and Argentina. While in the frozen state they look almost as well as the fresh killed and unfrozen carcasses; but when they are thawed and exposed, they quickly take on a darkened and repulsive appearance. Those interested in these products claim that the quality is nearly as good. nearly as good as the home grown English, Welsh and Scotch mutton, but they do not fetch nearly as good a price. There is a good chance for trade in chilled Canadian lambs and mutton to be built up. CANADIAN CHEESE

I found Canadian cheese holding its place well in the British markets. This year has shown more active demand from consumers than has existed during the summer for a few seasons. I think the cutput of cheese has been slightly above the average quantity, and some 20 per cent. above years. There is still a wide difference between the prices of the fluest Scotch and English Cheddars and the finest Canadian cheese. As an in-stance, I may cite what I saw in one of the large warehouses in London. A lot of Scotch Cheddars was sold at 62s. per owt. They had a slightly richer body and finer flavor than the Canadian cheese in the same ware-house, and in this country would have been counted worth a quarter, or at the Canadian. Yet they were sold wholesale at four cents per pound over the top price for the Canadian cheese on the same market, on the same day. There is room still for im-proving the quality of Canadian cheese until a large share of it is as fine as the best of the English and Scotch Cheddars. With cool storage at the cheese factories, so constructed and managed that the temperature shall never rise above 68 degrees in summr, it is easily practicable to make se of as rich a body and as fine a flavor as the best I saw in England

At present the discrimination between the different qualities of cheese in Canada seldom leads in the same district to a difference of more than half a cent per pound, whereas in Great Britain the differences often are as much as four or five cents per pound, wholesale.

An evil complained of by many of the importers in Great Britain is the practice by some exporters on this side.

practice by some exporters on this side of the Atlantic of selling "futures," that is, offering to sell cheese at cer-tain prices for future delivery, often tain prices for tuture delivery, often before the cheese are made. In their opirion, if that could be effectually stopped, the trade would be on a healthier and more satisfactory rasis, with the likelihood of more remunerative prices for the producers in Cun-

I found a great change in the re-putation of Canadian creamery but-ter in the markets of London and Manchester. During the last few years it has won for itself a good name and an increasing demand. The Danish butter still holds a good place in the British markets, but in some in the British markets, but in some of them it is now only second to the best Irish butter from the co-operative creameries. The North British Agriculturist, in its issue of August 4th, published the last of a series of articles on Danish farming. The writer illustrates the article by a mber of cuts reproduced from kodak photographs of cow stables in Denmark. He agrees with Mr. Speirs, an eminent Scottish farmer who vis-ited Denmark lately with several other members of the royal commission on ited Denmark lately with several other numbers of the royal commission on tuberculosis, in saying that "Danish dairy stocks were, as a rule, kept under the most deplorable sanitary conditions. Tuberculosis of a generalized and very virulent type was exceedingly prevalent there, and the wells for the water supply to the farm households and live stock, as well as for the washing of the butter, were in three cases out of four within less than a dozen yards of the dungitead; so that he had been forced to the conclusion that many of the ob-

ctead; so that he had been forced to the conclusion that many of the obscure cases of typhold fever in this country were caused by the use of Damish butter."

I think that the place hitherto occupied by Danish butter, which has been stupendously advertised, well manufactured, generally uniform in quality, and put up in most attractive packages, will hereafter be taken up by butter from Irish creameries and Canadian creameries.

The general good health of Canadian

nattle, the purity of the water sup-oly, the luxuriance and fine quality of the herbage and fedders, and the cleanly habits of the people, are all dvantages on the side of Canada which count for a great deal. While which count for a great deal. While I saw the best quality of fresh flavored butter scilling at from 34s. to 88s per cwt., I saw what was called creamery butter from the United States, slightly off in flavor and soft in body, selling at from 60s, per cwt. The market emphasized in the most striking way that for anything under the very best in quality an almost ruinously low price was the best that could be obtained.

The 56 pound box is the butter pack-

age most in favor. Manufacturers and shippers of butter should take special pains to put every package in a canvas bag while it is clean. An unsoiled, neat and attractive package will attract the best class of customwill attract the best class of customers, who are able and willing to pay the highest ramge of prices that the market will afford. In conversation with a large butter dealer in Scotland, who handles only butter from Irish and Scotch creameries, he said to me that he had that day examined a lot

ter like that all the time, you will take a first place in the markets CANADIAN BACON.

Canadian bacon is taking a relatively better place in the British markets than it has done hitherto. A great advance has been made during the last two years, and particularly during the current support. In this the last two years, and particularly during the current summer. In this product also I found that there is a very great difference between the prices obtainable for the finest quality and any seconds, "fats" or "softs," as they are called. It will pay the Caradian farmers to so select, rear and feed the hogs that they will have a large number of hogs of fairly uniform quality. They should be what a large number of hogs of tairly uniform quality. They should be what are called fleshy hogs. These are obtained chiefly through feeding the young hogs, after they are weaned, on skim-milk or butter-milk, and allowing them a great deal of exercise. Then they should be fattened on mixed grains, with a quantity of skimmilk and butter-milk, or whey mixed milk and butter-milk or whey, mixed with them. The best bacon pigs are those which would, when ready to kill, weigh from 160 to 180 lbs. live weight. These are also the pigs which yield the largest profit on their feeding. At that time they have given a larger increase in live weight for the amount of fool consumed than they could at any later period of their growth.

any later period of their growth. There has been a considerable increase in the number of swine fattened in Canada during the summer in connection with dairying and the prices during the past month have been renunerative, at Toronto the No. 1 thogs selling as high as six cents per prind live weight. According to their actual value for maining bacon for the Builtish markets. Nic. 1 selections for the British markets, No. 1 selected hogs, weighing about 160 pounds, are worth about one cent per pound weight more than those are too fat, soft or rough. POULTRY. All the poultry dealers whom I saw

said that Canadian turkers were well liked in Great Britain; and why should they not be? The experts declare that their fiesh is whiter, sweeter and of a higher flavor than the turkeys from the continent. The turkeys should be killed in such a way as to leave no external blemish on the birds. They should be plucked so as to leave no difiguring marks and no tears on the skin or surface, and the feet and legs should be spotlessly clean. For export they should be ked in cases and sorted that each case will con-birds of as nearly an racked equal weight as possible. In one case there might be put birds weighing from eight to ten pounds. The numer of birds in the case and the range of weight (namely, from eight to ten pounds, or other weights) should be marked on the cutside. Another box could contain the birds weighing from ten to twelve pounds, etc. Cock tur-keys of large size sell well about Christmas time. At other seasons of the years, birds of smaller size, from the years, birds of smaller size, from eight to twelve pounds, are in greater demand. Those in the trade in England say that there is a good sale for them from the middle of November until the end of March. There is a large market for chickens of good size and quality, but as yet the Canadian farmers do not supply enough of those for the demand of our own eities.

ally to the value of about \$20,000,000. ally to the value of about \$20,000,000. Canadian eggs are gaining in favor. Those arriving this year in cold storage are said to be pleasing very well. The orly complaint I heard was that when the cases were opened they became very moist and were said to be "sweating" or becoming covered with dew. As a matter of fact the cause was when eggs from the cold storage. was when eggs from the cold storage chamber were exposed to a warm. moist atmosphere, the moisture from the air was condensed on their sur-face, just the same as the moisture face, just the same as the moisture would be condensed or the surface of a glass containing ice-cold water. When the egg cases are left closed two days in a warehouse at the ordinary temperature of the atmosphere, and then opened, the eggs are warmed up gradually. After that this trouble which is called "sweating" does not occur. It is important that the eggs for export to Greet Britain should be collected from the nexts regularly. collected from the nests regularly, and that only those that are collected regularly should be soll to the export-

regularly should be sold to the exporters. When a nestful is found at one time, these should not be put with the eggs collected in the usual way.

The Right Honorable W. E. Gladstone, in a speech at the annual Hawarden flower show a fortnight ago, dealing mainly with butter and eggs, dealing mainly with butter and eggs, dealing mainly with butter and eggs, said: "I find that twelve hundred million eggs ar: laid all over Europe in order to be imported in England; I cannot help thinking it would be a good thing if five or six millions of these eggs were laid at home. Because you may depend or this, that the nearer the egg is laid to the place where it is consumed, the better and where it is consumed, the better and the fresher it will be." With the cold storage from Canada, the hiens from Ontario, Quebec and the maritime provinces can lay down eggs in the partries of the most fastidious in Great Britain, fresh in flavor and fit for any egg use. The collecting, the or any egg use. The collecting, the backages and the packing must be coked after carefully.

PEACHES, PEARS AND GRAPES. I was able to arrange for the sale in Great Britain of the trial shipment of peaches, pears and grapes, which are to be sent from the Niagara district. For the first year, these trial shipments will be sent only, or main-

shipments will be sent only, or mainly, to Covent Garden, in London, and to the Fruit Bazar in Glasgow.

I saw pears from Carifornia arrive in a very good condition at Covent Garden. They were sold at excellent prices, and I am sure that the Canadian pears of higher flavor and rather finer quality can be delivered in equally good condition.

equally good condition.

Since I returned I visited Grimsby,
Ont., inspected the cold storage warehouse, and had a conference with the the highest ramge of prices that the market will afford. In conversation with a large butter dealer in Scotland, who handles only butter from Irish and Scotch creameries, he said to me that he had that day examined a lot of Canadlan creamery butter which arrived in one of the cold storage chambers, and that he had never seen a finer quality of creamery butter, adding: "If you Canadlans can send but-

week. Each fruit will be wrapped in tissue paper. They will be packed in comparatively small trays, holding from three to five pounds each, and these will be put up in crates holding about twelve trays each. The outside cases, or orates, are constructed to permit of thorough ventilation. The fruit will be cooled in the cold storage building before it is put in the refrigerator cars; a special chamber will be provided on the steamships, and every reasonable precaution will be baken to see that the fruit is landed in good condition in London and Glasgow. Full information of the prices obtained, etc., will be published for the benefit of the fruit growers in Canada, and I am confident that a large and profitable trade can be developed in the shipment of these fruits to Great Britain.

GOOD PROSPECTS. I saw the members of many firms, and also British officials, and received and gave information on Canadian products which will help to develop trade along lines profitable to Cana-dians. On the whole, I think that the cold storage service arranged for by the minister of agriculture, marks a distinct era in the place which Can-adian products of the more perishable sorts will take on the British mar-

THE BRITISH PRESS TAKES IT

ness men and the making of business arrangements, I saw a good many of the leading newspaper men and women of Great Britain, in the effort to interest dreat arrangement. terest them in Canadian products and in the policy of the department of agriculture in promoting their sale, in the British isles. I have no idea as to the amount of space which they gave to discussing this matter in their columns, but articles of an excellent

character, keenly critical, but on the whole commendatory of Canadian products and the agricultural policy of the dominion were accompanied or followed by editorial articles dealing with the matter from various stand-

Some of the English papers discussed what, the Canadian government was doing from the point of view of what the imperial government might do for English agriculture. The Irish papers, led by the Dublin jour-nals, took the matter up and considered it chiefly in reference to the proposal by the imperial government to establish a ministry of agriculture for Ireland. The Scottish papers wrote up Canadian resources, Canadian products and Canadian policies from various standpoints, all of them dwelling upon the fact that British sumers should meet Canadian enterprise by giving a preference to Canadian products over those of for-

ng many other influential papers that have dealt with the matter were the Times, the Daily News, the Chronicle, the Telegram, the Daily Mail, the Westminster Gazette, and the Empire, all of London; the Liverpool Daily Port, the Liverpool Courier, the Man-Post, the Liverpool Courier, the Manchester Guardian, the Manchester Courier, the Irish Times, the Daily Independent, the Freeman's Journal, the Daily Nation, and the Dublin Express, all of Dublin; the Glasgow Her-

NEW INVENTIONS.

Below will be found a list of paten tranted by the Canadian, United Canadian inventors through the agency of Messrs. Marion & Marion, solicitors of patents and experts, head office, 185 St. James street, Montreal:

56,954 C. A. Chouillou & Co., Mont-

56,784—John A. Weeks, Alberton, P. 56,571—Geo. Forstall, Winnipeg, Man., water closet.
56,554—A. W. Steeves, Boston, Mass., whine for applying Paris green on

potato plants. 56,555—Harris & Eyres, Victoria, vignetting apparatus."
56,564—Thos. Kipling, Victoria, B. C., utomatic rocking cradle.
57,020—Henry K. Kimpton, Tilson-

burg, weather strip.

57,029—F. U. Borsch, New Hamburg,
Ont., measuring faucet.

57,081—Peter Kelly, Montreal, improvements in lasts for boots and

57,103-A. E. Gareau, Montreal, venillated shoe. 57,113—W. H. Orr, Beausejour, Man. 65,113—W. H. Off, Reausejour, Main, levice for holding clothes on the line. 69,119—Dr. Gustave Tasse, Montreal, prerating table.

57,167—W. E. Hunt, Montreal, bicycle.

United States. 585,243—Dr. Gustave Tasse, Mont-eal, operating table. 588,169—James A. Nisbet, Hamburg, Mich., jaws for steel traps.

588,593—D. C. Morency, Levis, acetyene generator.

588,738—J. E. Kennedy, Montreal, improvements in rubber soled leather

588,778 James Quinn, Montreal, fare 6,554—Louis Barceloux, Stanbridge Station, bale tie. 10,186—David Chas. Morency, Levis, P. Q., acetylene generator.

Mr. Waldron-Do you ren what Mr. Allingham said t Mr. Waldron—Do you remember just what Mr. Allingham said to you when he proposed? Mrs. Allingham—No; but I remember exactly what I said. Mr. Waldron—Of course. You said: "Oh, this is so sudden!"—Somerville Journal.

"I hear that Miss Moody is inconsol-able over the loss of poor little Fido." "Yes, poor thing. Every time it rains cats and dogs she rushes to the win-dow to see if he is among them."

CASTORIA

For Infants and Children. the Cart Fletcher wrapper



but its approach is insidious, and men do not realize that they are in its clutch. While consumption is a r-m disease, the bacilli will not invade sound and healthy lungs. The lungs must first be in a diseased condition.

First a man feels a little out of sorts. Probably he is overworked and has given too little time to eating, sleeping and resting. His appetite falls off. His digestion gets out of order and his blood does not receive the proper amount of life-giving nutriment. The liver becomes torpid and the blood is filled with impurities. These are pumped into every organ of the body. nutriment. The liver becomes torpid and the blood is filled with impurities. These are pumped into every organ of the body, building up unhealthy, half-dead tissues. The most harm is done at the weakest spot, and most frequently that spot is in the lungs. A slight cold leads to inflammation, the bacilli invade the lungs and we have a case of consumption.

Ninety-eight per cent of all cases of consumption are cured by Dr. Pierce's Golden Medical Discovery. It is the great blood-maker and flesh-builder. It restores the lost appetite, makes the digestion perfect, invigorates the liver, purifies the blood, builds new and healthy flesh and drives out all impurities and disease germs. It cures weak lungs, spitting of blood, obstimate coughs and kindred aliments. No honest druggist will recommend a substitute.

Mrs. Ursula Dunham, of Sistersville, Tyler Co.,

Mrs. Ursula Dunham of Sistersville, Tyler Co., W. Va., writes: "I had a pain in my side all the time, had but little appetite and grew very thin. The 'Golden Medical Discovery' promptly cured the pain, restored my appetite and increased my weight."

DISTRICT METHODISTS MEET.

The annual St. John district financial meeting of the Methodist church was opened on August 31st in the Fairville church, Rev. R. W. Weddall, the chair, and Rev. G. W. Fisher of the Carleton church at the secretary's

table. Those present were:

Rev. Messrs. Pope, Read, Wilson,
Steele, Tennant, Penna, Hamilton,
Pierce, Stebbings, Wasson, Champion, McCully, Gregg, Parkins, Fulton and

The lay delegates in attendance were

The lay delegates in attendance were as follows:

Messrs. J. Stout, Fairville; L. Thorne, city; Willett, Welsford; Duncan Smith, city; J. W. Cassidy, city; and Cohort of Upham. Others were expected during the day.

The first order of business taken up after the usual devotional exercises had been gone through with, was the reception and passing of estimates from the different missions or nonself sustaining churches throughout the district. One exception to the list found below is Zions church, which is classed as a mission, although wholly self-sustaining. The estimates passed were as follows:

	were as follows:			
	Estimate	s.	. Address to \$1	爨
	Chip has a market grant and		Ministers'	题
	Mission. Receip	pts.	Sus. fund.	
	Zion jeven	\$230	\$29 50	Į.
	Springfield	290	55 65	
	Hempton	450	36 35	
	Upham	250	27 20	Š
ě	St. Martine	185	43 00	
	Jerusalem	345		
	Milford	430	38 75	1
	Kingston	301	15 00	
	Courtenay Bay	419	5 00	
	Propose	T	raise for	题
	Mission. to raise	Ch	ildren fund.	
	Zion\$275	4000	\$50	
	Springfield 330	Sec. 16	50	
	Hampton 500		50	
		2.00 to 200 to 200 to	ASSESSMENT OF A SECURITY OF A	起題

Jerusalem ..... 365 Milford ..... 490

Courtenay Bay .. 400 30

The arranging of the salaries of the clergymen at the above missions was also dealt with. A married clergyman is supposed to receive \$750 per annum, which amount is made up with the aid of the missionary and ministers' sustentation funds. An unmarried clergyman receives \$400.

The afternoon session was devoted to the making of arrangements for the missionary and educational meetings to be held throughout the ensuing year, also the carrying on of church work on the different circuits in the

Yorkville Fire Station,

Toronto, March 3rd, 1897.

Dear Sirs—Having used Dr. Chase'
Pills for Costiveness, I am pleased t
say that I consider them superior t any pill I ever used, as they have per fectly cured me of this trouble. THOMAS J. WALLLACE,

> IN AROOSTOOK COUNTY. (Hartland Advertiser.)

(Hartland Advertiser.)

In a recent trip to Arosstock, the editor was surprised to note the difference in the growth of the crops. Here, while harvesting is fully under way, the farmers there have hardly begun. A sad blow has been deaft the potato crop, every field being blackened and dead with rust. The farmers are fearful that scarcely enough ripe potatoes will be yielded for seed. The buyers at Houlton offer \$1.75 as a starter, while at Ft. Farfield \$1.50 per barrel is the inducement. At Presque Isle, butter, put up in pound bricks, brings 16 cents. Eggs are worth 14c. Hay sells for \$5 per ton, and oats \$1c. a bushel. One noticeable feature is the many signs displayed of dealers offering cash for various kinds of produce. A heavy frost Sunday night did a considerable amount of damage. Farmers in Arosstock have begun raising wheat to quite an extent, and the crection of a flour mill is being agitated. The B. & A, is pushing the construction of the Ashland branch, employing 400 men and 50 teams.

The Santa Fe railroad has selected full blooded Indian as station agent at Wilmore, Kan. He is C. H. Bookout, who once worked as a section hand on the road, but learned tele-graphy and educated himself in Eng-

BACK FROM RUSSIA

President Faure of France Given a Hearty Welcome.

A Bomb Exploded, but Fortunately Nobody Was Injured.

mmense Crowds of People Throng the Streets to Extend a Welcome Home

Paris, Aug. 31.—President Faure arrived at the Northern railroad from Dunkirk at 6 o'clock this evening. He was received there by the president of the chamber of deputies, M. Brisson; the president of the senate, M. Bris-son; the president of the senate, M. Loubet; the general is command of the Paris garrison and his staff, and the municipal councillors. After listening to short speeches of welcome, the precident entered a laurian and proceeded to th Elysee Palace, by way of the Rue Lafayette, the Opera, the Madeline and the Place de la Con-

Fnormous crowds of people lined the route and the president was warm-ly acclaimed. All the balconies were filled with spectators, and the waving of handkerchiefs and flags was to be

Ten minutes after the president had passed the Madeline a bomb was ex-ploded inside the railings around the church. Two arrests followed im-mediately, and the railed enclosure was closed by the police, who began an active investigation into the outrage. Nobody was injured by the explosion, but the affair following so closely upon others of a similar nature, caused great excitement.

All the persons inside the railings of the Madeline were minutely examined by the police before they were

The fragments of the bomb found by the police resembled the one found in the Bols de Boulegne on June 13th last, and on the Place de la Concorde on June 16th last. It consisted of an iron tube filled with an explosive and The Place de Opera, which was rich-

ly decorated, was esopecially throng-ed with people. On it a large plat-form was erected and on this platform was erected and on this plat-form were assembled the members of the committee of the Chamber of Commerce and Industry of Paris, which had been commissioned to wel-come the president back from Rus-

The president, who was accompanied by the premier, M. Meline, and Generals Hagron and Fredericks, left his carriage on reaching this platform, and ascended the steps leading

The streets were tonight brilliantly fluminated. President Faure gave a banquet to all of the ministers at the Elysee. At the prefecture of police the bomb explosion of tolay is not attributed to anarchists, but is rather believed to be the work of a lunatic who was responsible for previous similar affairs. All of the persons arcested for managed completes in the contract of the street of th left the opera and proceled in the cotion of the Elysee shouting: own with Emperor William!" The ice stopped the procession on Rue nesseau. The band dispersed after cuffle. The leaders were arrested.

A GREAT ADVERTISEMENT. found a pecket-book on the beach yes-

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