POOR DOCUMENT

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WHEN THE SIGNAL GUN FIRES FOR THE OPENING OF THE LOBSTER FISHING SEASON.

When the middle aged men in Prince Edward Island were boys, many of them, whose homes were by the seashore, often found lobsters in holes at the side of the wharves, or under stones, and it was not difficult to secure many of large size. This was before the days of factories in this province. Then, some enterprising men started to catch the fish with gaffs, and to boil and can them. This was the beginning of an industry which has now developed to such remarkable proportions on this Island, whic is literally at present encircled by a chain of lobster traps. There are now 188 factories fishing 2,000 boats, employing 5,000 fishermen and about 3,000 girls. The total output, last year was about 50,000 cases, valued at $572,323, an increase over the previous year of $27,000.

Lobster packing had been carried on for a number of years in Portland, Maine, and in Nova Scotia before it was taken up in Prince Edward Island. The first factory in the province was started about the year 1860 at Egmont Bay, by Mr. Brown, a tinsmith, who was generally called Tinker Brown. He met with a fair measure of success. Lobsters were abundant but he did not thoroughly understand how to preserve them properly, and many fish as a consequence were spoiled in the cans. The next factory was started at Malpeque by the late Harry McNutt, who conducted the business on a small scale, but who seemed to have understood the preserving process better than Mr. Brown. The first factory of any pretensions in the province was started at Murray Harbor about forty years ago by Hon. Daniel Davies, uncle of Sir Louis Davies, now Judge of the Supreme Court of Canada. Mr. Davies who is at present residing in Charlottetown says, that when he started the business he received more fish than he could handle. They were first taken with gaffs, and as many as ten thousand a day were captured from under the rocks and under the seawead. So plentiful were they he says, that when a person went in to bathe there was always danger of getting his feet nipped by the claws of the lobster. Mr. Davies had associated with him as manager and partner the late John Cairns. The latter had been formerly packing salmon in Merigomish, when Mr. Davies pointed out the success of the lobster industry in Nova Scotia and induced him to open up at Beach Point, Murray Harbor. Mr. Davies sold out to Mr. Cairns, but subsequently acquired control of the business again, and carried it on up to within four years ago, when advancing age compelled him to retire from active work. He is now in his eighty-fourth year and is the oldest packer in the province. He carried on the business on a larger scale shipping often from three to four thousand cases in a season.

The first factory in Queens county was started in Canoe Cove by the late William Harris, father of Robert Harris, R.C.A. He ran the business for two years and sold out to John Hughes, of Charlottetown. The industry thus had its birth in Prince county, but it quickly spread to the other counties until there are now fifty-two factories in Queens, fifty-two in Kings and eighty-four in Prince.

Other pioneers of the industry in this province were S. S. Forest, of Halifax, who started at St. Andrew's Point, Kings county; Hon. Samuel Prowse, at Murray Harbor; C. C. Carleton and Jesse Haley in Souris; A. A. McDonald Brothers, at Panmure Island D. F. Kennedy, at Broughton Island; at the entrance to Georgetown Harbor; the Messrs. Longworth, of Charlottetown, at Tracadie; A. J. McFadyen, at Tignish, and many others. The largest packers in the province today are the Portland Packing Company, who have groups of factories in different parts of the island.

METHODS OF CAPTURE.

The gaff as a means of capture was followed by the trap composed of iron hoops across which was stretched a net. A row of these traps were attached to a line and buoyed, the men in the boats waited until the lobsters had crawled in and then hauled the net arranged in a concave form with lath trap, was introduced here from the United States in the early seventies. It rapidly drove out the hoop trap and became generally used throughout the province. The first box trap was about four feet long and two feet wide at the bottom, with the laths one and one quarter inches apart, the net arranged in a concave form with an opening in the centre for the lobster to crawl in, was placed at each end, and the bait transfixed on a sharp stick, was set in the centre. The bait in the first part of the season, is herring, which are caught in nets and salted down. Later on these herring become soft, and perch, cobblers and other fish, that are caught in a special trap are used. The average introductory outlay in a factory is about $3,000. The gear has to be renewed every three years, as the ropes are destroyed by chafing over the rocky bottom where the lobsters are most plentiful, as there they get their food and there they find protection from the codfish and hake.

These traps were used until the eighties, when a smaller size were adopted. They were made three feet six inches in length, with net heads of a smaller mesh, with the laths closer together, so as to catch the smaller lobsters. Then, the number of heads in the trap began to multiply, and today, they have double headers, triple headers and even quadruple headers.

At the inception of the industry, fish were very plentiful and there were no legal restrictions whatever, no close season and no size limit. About the year '79, a Dominion Order-in-Council was passed, making the season close on the 20th of August, with the privilege of beginning at any date in the spring. The next change was fixing the season from April 20th, to July 10th, and this regulation is still in force. Prior to shortening the season to July 10th, no lobsters could be taken under 9½ inches, but this restriction was removed, and the shortening of the season required instead. The next change was compelling each packer to take out a license, which cost 2 cents a case every season, and it was declared that no additional factories could be built other than those that were in existence in that year.

While the mode of fishing is the same in general principles all over the province, conditions vary somewhat with the locality. For instance, on the north side of the Island, where there is a comparatively straight coast line, the fishermen have their ground marked off, taking land marks from ten to fifteen chains apart on the shore, and their gear will occupy the same territory each year. In the eastern part of the Island, where the coast line is irregular and serrated, such delimitation of territory is impracticable, and it is generally the case, the first come first served.

HABITS OF THE FISH.

Although the season opens on April 20th, it was not until nearly a fortnight later that the first trap was set this year, but in the ordinary season the opening day is anxiously awaited by the fishermen. Surrounding the eastern coast are many small reefs and rocks, and towards those the lobsters move when they first arrive in the spring. Here they remain feeding, until perhaps the middle of June, when they move inshore on what is called the mud. While in the mud they become "sick" and cast their shell. As the reefs and rocks are very limited in extent, and as the lines to which the traps are attached and set by each boat, may range from 1 1-2 to 2 miles in length, and as between these lines a considerable space must be left, so that when hauling in their gear one boat line may not swing over on another, it is obvious that the boats first getting their lines set on these favorite spots, have the best opportunity of securing the better fish. While this spirit of rivalry, this desire to be on the ground first exists to some extent everywhere throughout the province, it probably reaches its height among the fishermen of Cardigan. From Cape Sharp to Grand River, a distance of over eighteen miles, is perhaps the best fishing ground in Canada, and around it are grouped a great many factories and a large number of boats. Consequently, when the opening day arrives, there is a mad rush for the grounds, each factory fleet seeking to outdo its rivals, and each boat in turn seeking to outdo the remaining boats of her own fleet.

The traps are attached to what is called the back line or trawls, of 12 or 15 thread rope. To each end of this back line is attached a stone killog, or anchor, and about 30 fathoms from the anchor is fastened a line to which a buoy is attached. This space is given in order to enable the boat to swing easily at her anchorage. After the back line has been run or sunk in the place which the fishermen selects, he takes out his traps and attaches them to this line, by snoods 1 1-2 fathoms long, made of 9 thread rope, allowing about six fathoms betwen each snood. Each boat fishes from 175 to 275 traps, and there are from 25 to 100 traps on each back line, according to the size of the fishing round. Very often, the traves of the fishermen are dangerously close to each other and in the interest of good fishing they should be 100 yards away.

DASH FOR POSITIONS.

The dash for strategic positions on the morning of April 20th, is interesting and exciting. In the end of each boat, the back line is carefully coiled in tubs or barrels, so that when the time comes it will run out more easily. No lines can be run before six o'clock in the morning and usually the signal is given by the firing of a gun. Long before this time, the fleets of boats have been hovering around the ground and when the gun is fired there is babel of shouts and splash, splash, splash go the anchors, as they strike the water, carrying the back line to the bottom. The sail are filled and away they go. Out over the stern the rope is rapidly running, and woe betide the boat if the line becomes entangled with this rope, as buoys, etc., may be jerked overboard and possibly the man who is attending them. The lines are generally run with the tide, from west to east, and perhaps the faster ones may angle across the bows of their less fortunate competitors, thus crowding them out, when a series of exclamations ensue which are hardly suitable for publication. Perhaps one boat may find a trawl already run across her path, in which case she will stop and either finish running the trawl there, or else pull up and seek other ground. This is the first and most interesting step in the lobster fishing.

After the lines are run, traps are taken out, ballasted with rocks, baited and attached to the line.

At daybreak every morning the fisherman leaves the factory for his traps. As he hauls in and takes out his fish, he replenishes the bait. The number of lobsters in the trap runs from 3 to 12. Under favorable conditions the traps can be overhauled by noon, or early in the afternoon, and when the fisherman has landed them at the factory, his work is over until the following morning.

The fishermen are paid in the majority of cases by weight. The price this spring is about $1.75 per 100 lbs. Some, however, are paid by count, some take both weight and count.

PREPARATION OF LOBSTERS.

Lobster factories are very simple structures. They usually consist of a cook house, fisherman's shanty, boiler house, sealing room and bath room. The heavier work is done by men but the packing by girls, there being on an average of 20 to each factory. When the lobsters are taken from the boat, they are emptied into the boilers and boiled in salt water for eight minutes, just long enough to enable the meat to be removed from the shell. Then the tails and claws are separated from the bodies. One group splits the claws and joints with a cleaver, another removes the meat from the tail. The meat is washed in salt water and passed to the girls, who sort the different parts, placing the claws and tails and what is called arm meat in every can, so that there shall be at least two claws and one tail in each can. Formerly, the ordinary can used was that is known as one pound tall, now smaller packages are more in demand and we have the ¼, ½ and ¾ pound flats as well as the one pound tall. Since 1889 parchment has been used for the inside of the cans in order to prevent the fish from staining. This parchment comes in circles and squares and in the form of bags. It has proved very effective in lessening discoloration, although not wholly preventing it. Several years ago, a Mr. Wuzberg, of Halifax, tried packing lobsters in gelatine and also used glass jars, but neither of these methods were continued and the tin can is now the universal package. After the can is filled it is soldered with muriatic acid and placed in the boiler to receive the final cooking. Lobsters are now boiled about 1¾ hours, but formerly they were kept in the bath for four hours. When they are taken from the bath the cans are blown off. This is done by puncturing the covers, enabling what little air may be in the can to escape. The hole is then soldered up and the can made perfectly air tight. In France, however, this blowing off or puncturing of the can and re-soldering is not in vogue, and the French system has been adopted by several of the factories on the island this season. Some years ago dealers required all cans to be lacquered, but now they have only to be burnished. Formerly the packers did the labelling, but now this is done by the wholesale grocers who handle them. Some of the packers complain that they are often done an injustice by the labelling of the dealers, for instance, the best lobsters in the market are found on the Atlantic coast. Often island goods of high quality are labelled Atlantic lobsters. The island packers fail to get the credit, while the lower grades are marked Prince Edward Island lobsters and the good pack is placed in the same class with the inferior.

Generally packers contract to deliver lobsters at a fixed price. This season the price for 1-2 pound flats range from $13 to $14, about $2 better than last season. The small package is becoming very popular in the restaurant, and the demand is increasing every year. The chief markets are: United States, Great Britain, and the Continent of Europe.

GOVERNMENT RGULATIONS.

Lobster fishermen on Prince Edward Island are, at present, well satisfied with the government regulations. They are willing to have the season kept at its present length, knowing that if it is extended, spawn lobsters will be taken and the supply threatened with decrease. They approve also of the license system, and are not in favor of any more factories being erected, than are at present in operation.

Several years ago, a lobster hatchery was established at the entrance to Charlottetown harbor. This has proved of great benefit to the fishermen in this locality, and it is quite probable that hatcheries will be established at other points. Since the shortening of the season the supply has been well maintained, but with the aid of a hatchery it can be materially increased. Occasionally there are demands for extension of the season, especially when the fish have been poor in certain localities. The majority of the fishermen are opposed to this extension as operating to great disadvantage of the industry. This year there was a new departure in the lobster business, namely the shipping of live fish from the island to the Boston markets. The lobsters are put into a barrel, it is left open and in the centre is a cube of ice, with an edge of six inches. The shipper is W. A. Bell, of Roseville, in the western part of the island. By landing the fish are Point du Chene in the morning, he can get them to Boston by express, the next morning. The experiment is being watched with interest.

Although the season was late opening, excellent work has been done by almost all the factories, and if the weather continues free from storms, even though the temperature is lower than it ought to be, the fishermen will get in their work on the home stretch, and the final financial result will be equal to, if not better, than last year's

(Continued on 6th column.)

WILSON'S FLY PADS

Every packet will kill more flies than 300 sheets of sticky paper

— SOLD BY —

DRUGGISTS, GROCERS AND GENERAL STORES

10c. per packet, or 3 packets for 25c. will last a whole season.

CLASSIFIED ADS.

ONE CENT PER WORD per issue is all it costs to insert advertisements like those appearing below in the lively columns of THE SUN or STAR. This ensures them being read in 6,500 St. John homes every evening, and by nearly 8,000 people during the day. SUN and STAR Classified ads. are veritable little busybodies.

6 Insertions for the price of 4

ARTICLES FOR SALE

FOR SALE—Gentleman's Bicycle. Coaster Brake. Good order. Apply 32 Paddock street. 25-6-2

AUCTION—Fine farm, Golden Grove, 40 acres, with excellent buildings, and 40 acres with trout lake and club house. All the interest covered by mortgage to Charlotte Bowman by Robert J. Bowes and wife in the above property, at Chubb's Corner, June 29, 1907. Robert G. Murray, Solicitor, St. John, (N. B.) 21-6-6

PRIVATE SALE of household goods consisting of Parlor, Dining Room and Bedroom Suits, Couches, Rocking Chairs, Royal Grand Range and Hall Stoves, Sectional Bookcases, Roll-top and Flat-top Office Desks, etc. Sell cheap. Apply 182 Brussels street. 20-6-6

FARM FOR SALE—House and barn. Cuts 40 tons of hay. Situated at Torryburn, 6 miles from city. 10 minutes walk to the railway station. Apply G. L. HUMPHREYS on premises. 19-6-6

FOR SALE—Saw mill edger, good as new, latest improved, made by St. John Iron Works. Also 400 ft. sawdust chain. Inquire of Chas. T. White & Son, East Apple River, N. S. 25-5-tf.

SECOND HAND PROOF PRESS—For sale in good condition. size 20x36. Apply Sun office.

FOR SALE—A set of shorthand instruction books, (Isaac Pitman system). Only in use a short time. Will be sold at a bargain. Box 120, Star Office. 20-4-tf.

FOR SALE—At Duval's Umbrella Shop, self-opening Umbrellas, 80c. up; ordinary, 50c. up. L. S. Cane. We use no other in our chair-seating. Perforated Seats, shaped square, Light, Dark. Umbrella recovering and repairing. 17 Waterloo street. 6-12-tf

FOR SALE.—About twenty new and second-hand delivery Wagons, 2 coaches, and 2 horses, carriages, different styles, ready for use, glass front coach, new trimmings, well painted; a first class coach very cheap; also three cutunder carriages; best place in the city for painting and greatest facilities for carriage repairing. A. G. EDGECOMBE, 115 and 129 City Road.

Proof Press FOR SALE

R. Hoe & Co. manufacture; has only been in use about six months and is in the best of condition. Size of bed 20X36. Apply SUN Office.

BUSINESS CARDS

FIREWOOD—Mill Wood cut to stove lengths. For big load in City $1.25; in North End, $1.00. Pay the driver. This wood is just from mill. MURRAY & GREGORY, LTD. 'Phone 251. 6-6-tf.

JOS. WHITELEY, Piano and Organ Tuner. 158 Carmarthen St., St. John. Phone 1567. 25-5-1m.

J. D. McAVITY, dealer in hard and soft coals. Delivered promptly in the city. 39 Brussels street.

WM. L. WILLIAMS, SUCCESSOR to M. A. Finn, Wholesale and Retail Wine and Spirit Merchant, 110 and 112 PRINCE WM. ST. Established 1874. Write for family price list.

I am now landing good hard wood cut in stove lengths, only $1.75 a load delivered. James S. McGivern, agent, 5 Mill street. Tel. 42.

D. FITZGERALD, 25 Dock street, Boots, Shoes and Rubbers repaired. Also a full line of Men's Boots and Shoes at reasonable prices. Rubber Heels attached, 35c. 1-1-07tf

HAVE YOUR PAPERING, PAINTING AND WHITENING done early. I am booking orders for spring work already. Very moderate prices. F. W. EDDLESTON, 53 Sydney street. Home, 10 Market Square. Telephone 1611.

ST. JOHN FUEL CO. can give you cheaper dry wood than any other fuel company in St. John. We also keep in stock the celebrated Springhill Coal, especially adapted for cooking stoves, and also both Scotch and American Hard Coal. Prompt delivery with our own teams. Telephone 1304. 5 July-1 yr.

WILLIAM H. PATERSON, Graduate Doctor of Optics, 55 Brussels street. Glasses perfectly right, two years ago, may be far from right now. We will examine your eyes FREE and only recommend a change if absolutely beneficial. 3-3-1 yr.

E. LAW, Watchmaker, 3 Coburg St.

F. C. Wesley Co., Artists, Engravers and Electrotypers, 59 Water street, St. John, N. B. Telephone 982.

SAN FRANCISCO, June 24.—General Superintendent Storer of the Postal Telegraph Company said today there was not a message half an hour old in the main office and the company was satisfied with the situation. Superintendent May of the Western Union said that business was disposed of today quite promptly.

SITUATIONS VACANT—FEMALE

WANTED—Girl to take charge of store, one with some experience as stenographer preferred. Apply by letter to Box 170, care Star Office. 25-6-1

WANTED.—At once, two girls. Apply GLOBE LAUNDRY. 24-6-tf

GIRLS WANTED—Experienced rollers. Apply A. & I. ISAACS, 80 Princess street. 20-6-tf

WANTED—Girls for machine stitchers and finishers. THE AMERICAN CLOAK CO., 60 Dock street. (Two flights up.) 20-6-tf

WANTED—A good vest maker will find steady employment by applying at W. H. TURNER'S, 440 Main street. 19-6-tf.

WANTED.—Girl for grocery store, with knowledge of bookkeeping preferred. Address Box 166 Star. 12-6-tf

GIRLS WANTED—Girl pant makers wanted, also to learn trade. Paid while learning. A. LEVINE, 54 Union St. 12-6-tf

WANTED—Girls wanted at once. Apply UNGAR'S LAUNDRY, Waterloo street. 8-6-tf.

IF YOU WANT male or female help or a better situation in St. John or Boston, try GRANT'S Employment Agency, 69 St. James street, West side.

DOMESTICS WANTED

WANTED—At CLIFTON HOUSE, one experienced waitress and one kitchen girl.

WANTED—At the Home For Incurables, cook and housemaid. 25-6-6

WANTED—At once, a kitchen girl. Apply to steward of Union Club. 24-6-6.

WANTED.—Capable girl for general housework, in small family. Apply 160 Germain street. 24-6-tf

WANTED—A girl to go to sea side cottage for summer. Small family. Apply Mrs. J. M. Smith, No. 21 Chipman Hill. 24-6-6.

WANTED.—A capable girl for general housework. Apply to Mrs. J. HUNTER WHITE, No. 59 Hazen street. 24-6-tf

WANTED.—A girl apply to Mrs. J. F. TILTON, 44 King Square. 21-6-tf

WANTED AT ONCE—A chamber maid. Apply NEW VICTORIA HOTEL, Prince William street. 20-6-6

WANTED.—Girl for general housework. Apply 73 Mecklenberg Street. 21-6-4

WANTED—A chambermaid. Apply at 113 Princess street. 19-6-6

WANTED—Girl. Apply 216 King street east. 17-6-tf

WANTED—Girl for general housework. Apply at 97 Union street. 15-6-tf.

WANTED—A girl for general housework. Apply to MRS. J. W. DANIEL, 148 Princess street. 14-6-tf

WANTED—At once, general girl. Apply 75 King street, over Macaulay Bros.

WANTED.—At once, Housemaid, willing to help with care of children. Apply, MRS. F. P. STARR, 51 Carleton street. 3-6-tf

WANTED—At Clifton House, one dining room and one scrub girl. 5-6-tf

WANTED—Housemaid. Apply MRS. JAMES S. HARDING, 244 Germain street. 3-6-tf.

SERVANT WANTED—Girl to do general work. Good wages paid to a capable person. References required. Apply 158 Germain street. 18-5-tf

WANTED—General girls, cooks and housemaids can always gets best places and highest pay. Apply Miss Hanson, Employment Office, 193 Charlotte St.

REAL ESTATE.

FOR SALE—A three tenement house. Price $2100.00. J. W. MORRISON, Real Estate Agent, 50 Princess street, Ritchie's Building. Ring 1643.

ARTICLES WANTED

WANTED TO PURCHASE—Gent's cast-off clothing, ladies' or gents' bicycles. Will pay highest prices. I. Williams, 16 Dock street 22-6-1mo.

SITUATIONS VACANT MALE

WANTED—Boy wanted, 305 Charlotte street, to learn the barber trade. WM. TINGLEY. 25-6-6

WANTED—A few good steady men. Apply PETERS' TANNERY, Erin St. 25-6-tf.

WANTED—Boy to drive team. HARRY G. MacBETH, Charlotte St. 24-6-4

BOY WANTED—Apply at Mowatt's drug store, Haymarket Square. 24-6-tf.

WANTED.—Two young men to work in bottling and packing department. References required. JOHN LABATT, 20 to 24 Water street. 24-6-4

WANTED—One good teamster. Must be able to help in shop if necessary. Reasonable wages paid to right party. References required. Apply JOHN LABATT, 20 & 24 Water street. 22-6-4

GOOD PAY—Men wanted everywhere to tack signs, distribute circulars, samples, etc. No canvassing. National Dist. Bureau, Chicago, Ill. 22-6-6.

BOY WANTED—One with some experience in the barber business. J. E. NUGENT, 304 Brussels street. 22-6-6

WANTED—Clerk in restaurant. References. J. ALLAN TURNER, 12 Charlotte street. 21-6-4

WANTED AT ONCE—A first class bookkeeper in wholesale office. Apply by letter to Box 169, care this paper. 20-6-tf.

WANTED—A packer, reliable man. Apply JAS. READY, LTD., Fairville. 20-6-6

WANTED.—Young man having two or three years' experience at type setting. Apply SUN PRINTING CO., LTD. 1C-2-tf

Wanted at Once

Machinists, Rough Painters, Cabinet Makers, Foreman Tailor, First-class Painters, Sashmaker 2.50 per day, VarietyMoulder and Band Sawyer, 2.50 Apply McRAE EMP. BUREAU, Globe Building, St. John, N. B.

ROOMS AND BOARDING.

TO LET—Two pleasant rooms for lodging or light housekeeping. Moderate rent. 42 Crown. 24-6-6

FURNISHED ROOMS TO LET at 20 Horsfield street. 20-6-6

ROOMS—Comfortably furnished rooms 34 Orange street. 22-6-6.

SUMMER BOARDERS—I can accomodate a limited number of summer boarders at my commodious house one mile below the "Cedars" on the river at William's Wharf. Terms reasonable. Mrs. A. B. Ganong. 22-6-6.

ROOM AND BOARD, nice large front room, with board, at 143 Union street. 19-6-6

BOARDING AND ROOMS. — Nice, large rooms with board, 40 Leinster street. 7-6-1mo

TO LET.—Two rooms with board for gentlemen. 15 Orange St. 6-6-1mo

TO LET.—Rooms with or without board at 43 Sewell street. 5-6-tf

BOSTON HOUSE—14 Prince William street. Very pleasant rooms, excellent table. Terms moderate. 29-5-2m.

ROOMS with board for gentleman in private family can be had by applying at 203 Main street. 23-5-tf

ROOMS WITH BOARD for gentlemen in private family. 99 Elliott Row. 30-4-tf

TO LET.

TO RENT—A new summer cottage to rent at Bay Shore; beautifully situated. Ten minutes from street cars. Seven rooms, open fireplace, large covered verandah. Partly furnished. For particulars telephone West 165, ring 31. 24-6-tf

FLAT TO LET—Apply 25 Castle street. 22-6-6

TO LET—Pleasantly situated summer cottage, Bay Shore. Apply J. B. McMANUS, 218 Queen street, West St. John. 21-6-4

TO LET—Nice summer cottage partly furnished at Renforth. Apply C. VAIL, Globe Laundry. 6-6-tf.

TO LET—Barn with six stalls and good hay loft. Apply GEO. DICK, 46 Brittain street. 1-6-tf

To cure headache in ten minutes use Kumfort Headache Powders, 10 cents.

Harbor Salmon and Shad.

SMITH'S FISH MARKET

TELEPHONE 1704. 25 SYDNEY ST

LOST AND FOUND

LOST—Last evening sum of money. A reward given. Return to MRS. H. LANDER, 111 Acadia street. Not home until evenings. 25-6-2

LOST—On Waterloo street, a small sum of money. Finder please leave at 28 Castle street. 25-6-1

WHEN THE SIGNAL GUN FIRES FOR THE OPENING OF THE LOBSTER FISHING SEASON

(Cantinued from 2nd column.)

AUCTIONS.

W.S.P. Walter S. Potts, Auctioneer.

Sales of all kinds attended.

Furniture Sales at Residence a Specialty.

Office—Market Street. 'Phone 291.

A. E. HAMILTON, Contractor and Builder.

Jobbing of all descriptions promptly attended to.

182-188 Brussels Street. 'Phone 1628

Scenic Route.

Between Millidgeville, Summerville, Kennebecasis Island and Bayswater.

Steamer Maggie Miller leaves Millidgeville daily (except Sundays and Saturdays) at 9 a.m., 4 and 6 p.m. Returning from Bayswater at 7, and 10 a.m., 4.45 p. m. Sunday leaves Millidgeville at 9 and 10.30 a.m. and 2.30, 6.15 p.m. Returning at 9.45 and 11.15 a.m. and 5 and 7 p.m.

SATURDAY

Leaves Millidgeville at 6.45 and 9.30 a.m.; 3, 5 and 7 p.m.

JOHN McGOLDRICK, Agent.

Oriental Restaurant.

The Oriental Store Restaurant has engaged the services of an expert cook from Montreal—an experienced chef. Chop Suey in its delectable originality will be served at all times. Chinese dishes and every real Oriental effect. 105 Charlotte. Opp. Dufferin Hotel.