Board Works
Jan 1 01

The address slip pasted on the top of this page has a date on it. If the date of the paper is later than that on the slip it is to remind the subscriber that he is taking the paper without paying for it. See Publisher's announcement.

MIRAMICHI ADVANCE

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BUSINESS NOTICE

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The "MIRAMICHI ADVANCE" having its large circulation distributed principally in the Counties of Kent, Northumberland, Gloucester and Restigouche, New Brunswick and in Bonaventure and Gaspe, Quebec in communities engaged in Lumbering, Fishing and Agricultural pursuits, offers superior inducements to advertisers. Address

Editor Miramichi Advance, Chatham, N.B.

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The undermentioned advantages are claimed for MacKenzie's spectacles.
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4th—That the frames in which they are set, whether in Gold, Silver or Steel, are of the finest quality and finish, and guaranteed perfect in every respect.
The long evenings are here and you will want a pair of good glasses, so come to the Medical Hall and be properly fitted at no charge.
J. D. B. F. MACKENZIE,
Chatham, N.B., Sept. 24, 1898.

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WOOD GOODS!
WE MANUFACTURE & HAVE For Sale
Laths
Paling
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Iron Pipe Valves and Fittings Of All Kinds.
DESIGNS, PLANS AND ESTIMATES FURNISHED ON APPLICATION.

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Steel Wire Nails,
THEY NEVER LET GO,
AND TAKE NO OTHERS.
KERR & ROBERTSON,
SAINT JOHN N. B.
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Ready-Mixed Paints, all shades, including the Celebrated
Weather and Waterproof
THE BEST EVER MADE.
School Blackboard Paint.
Gloss Carriage Paint, requires no Varnishing.
Graining Colors, all kinds.
Graining Combs, Dry Colors, all shades.
Gold Leaf, Gold Bronze, Gold Paint.
Stains, Walnut, Oak, Cherry, Mahogany, Rosewood, Floor Paints Weather and Waterproof.
Kalsomine, all shades.
7 bbls. English Boiled and Raw Oil, Pure.
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Ready-Mixed Metallic Roofing, 92 per cent. Iron.
10 Kegs 100 lbs. each, Dry Metallic Roofing, 92 per cent. Iron.
Paint and White Wash Brushes.
VARNISHES, Elastic Oak, Carriage, Copal, Demar, Furniture Hard Oil Finish, Pure Shellac, Dri ts.
Jointers' and Machinists' Tools, a specialty.
Special attention to Builders' Materials in Locks, Knobs, Hinges, etc.
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Ice Cream Freezers, Clothes Wringers, Daisy Churns,
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Barber's Toilet Clippers, Horse Clippers, Lawn Shears, Accordions Violins, Bows and Fixings.
Farming Tools, All Kinds.
Mower Sections, Heads, Knife Heads, Mower Section Guardes Rivets Oilers.
Our Stock of General Hardware is complete in every branch and too numerous to mention.
All persons requiring goods in our line will save money by calling on us, as they will find our price away down below the lowest, prov this by calling.
The COGGIN HARDWARE STORE, CHATHAM.

PERSONAL TIT-BITS.

Notes Of Interest About Some Prominent People.

Senor Carlos Escribana, a Peruvian gentleman, has written the shortest history on record. It is only 100 words in length, and was awarded a gold medal offered by the Society of the Founders of Independence, Lima, for the best history of Peru comprised within that number of words.

The Queen of Servia has a Christmas tree for her dogs. On it are placed those delicacies dearest to the canine heart. The animals are trained to take off the dainty morsels in an orderly manner, and at the Christmas ceremony itself the Queen and her friends attend to witness the proceedings.

Mrs. Patrick Campbell is said to be the only actress whom the present Queen has received on intimate terms. While Mrs. Campbell was said to have been held in high regard by Queen Victoria, the once popular and brilliant Marie Wilton, wife of Sir Squire Bancroft, was the only actress who was honored by her acquaintance.

Emperor William is undoubtedly the richest monarch in the world, now that Queen Victoria's estate has been divided. He inherited more than $30,000,000 from his grandfather thirteen years ago, which was well invested and has since rapidly increased in value. He inherited another fortune from his father, the late Emperor Frederick. The Empress is also rich.

Mr. Rudyard Kipling relates the following amusing story against himself. He had been presented to a young lady, who almost immediately began to whimper and whose eyes were so full of tears that he felt compelled to ask if she were ill or if anything were the matter. Looking at him between her sobs the disappointed maiden broke out: "Oh, I thought you were so tall and so handsome!"

A lady was once talking to the present Archbishop of Canterbury about the dispensations of Providence, and was rather boring him. To illustrate her argument she related to him how an aunt of hers had been going to America; she had decided the date of departure and taken her passage, when at the last moment she was prevented from going. The ship eventually sank and all the passengers and crew were drowned, and the lady looked upon this as a special dispensation of Providence, and inquired of the archbishop if he did not think so too. "I don't know your aunt," was the reply.

The present Bishop of Peterborough is very fond of telling the following story: He went to preach in a certain town, and, arriving very early, walked into the church to have a look round. An elderly lady also arrived early, hoping to obtain a good seat. On seeing the bishop she mistook him for the new pew-opener, and, slipping a half-crown into his hand, said, "Give me a good seat, please, where I can see the bishop." The astonished but good-natured bishop took the half-crown and showed the lady into a front seat. One can imagine the poor lady's feelings when she saw her "pew-opener" ascend the pulpit.

The Chicago Council has passed a bylaw requiring railway tracks in the city to be elevated.

About the ....House

TESTED RECIPES.

Potato Cakes (an Irish recipe)—Mash two good-sized boiled potatoes, add one teaspoonful of butter, half a teaspoonful of salt and one large breakfast cup of flour, mix well and roll out an inch in thickness, cut in rounds with a biscuit cutter. Bake slowly in a metal frying pan, in which has been melted one tablespoonful of butter. The cakes should be a light color and require constant attention while baking.

Eggs a la Tripe—Peel, slice and fry in one tablespoonful of butter one large Spanish onion; when done sift in one tablespoonful of flour, let it brown, then add one cup of hot milk, season with one-half teaspoonful of salt and one saltspoonful of pepper: put to this four hard boiled eggs, quartered; mix carefully, so as not to break the slices.

Baked Fillet of Veal—Take a fillet of veal weighing two or three pounds remove the bone and fill the cavity with a dressing made of one cup of bread crumbs, half of a small onion minced, one tablespoonful of minced parsley, one-half teaspoonful salt, one-half saltspoonful pepper and one-half tablespoonful butter; moisten until of right consistency with tomato sauce or stewed tomatoes. Tie into a round shape. Dredge with salt, pepper and flour. Put strips of pork over the top and half cup of water in the pan. Bake two hours in a moderate oven; baste often. Accompany the veal with canned peas when fresh ones are out of season In carving this meat do not attempt to slice like a roast, but cut down in pieces, putting a little of the dressing, gravy and some of the peas on each plate; the peas lend a delightful flavor if served on the same plate with the meat. The next day you can make an excellent luncheon dish by stewing the trimmings of the veal, together with the remnants of the gravy and dressing in a pint of water for an hour. Strain, lay in the meat cut in thick slices, let heat thoroughly; if any peas are left over, add them a few minutes before serving.

Cream Salad Dressing.—Put a cup of cream in a double boiler; when scalding hot add a rounding teaspoonful of cornstarch dissolved in a little cold milk and cook about five minutes, stirring constantly, then add a lump of butter the size of a Ualnut. To the yolks of two eggs add a level teaspoonful each of salt and sugar, a level teaspoonful of pepper and a rounding tablespoonful of prepared mustard; beat until light and thick, then add alternately four tablespoonfuls of lemon juice and the hot cooked mixture; fold in the stiffly beaten whites of the eggs and set aside to become cold. If a white dressing is preferred, omit the yolks of the eggs. This dressing is used the same as mayonaise.

A Boiled Salad Dressing.—To the yolks of five eggs add a level teaspoonful each of salt and sugar, an eighth of a teaspoonful of pepper, a few grains of cayenne and a slightly rounded tablespoonful of the best prepared mustard. Beat with an egg whisk until thick and light, then add gradually two ounces of melted butter and two tablespoonfuls each of lemon juice and vinegar. Cook over hot water until the mixture thickens and falls away from the sides of the pan; take from the stove, put into a glass jar and when cold cover closely. When ready to use fold into it lightly a cup of cream whipped to a stiff dry froth. This dressing combines well with fish, meat, nuts and vegetables, and as the cooked mixture keeps well in a cold place it is convenient to have on hand. It may be thinned with plain sweet or sour cream in an emergency, but will not then be as light and flaky.

Roast Ham.—Brush the ham and soak for twelve hours in cold water; then place in a deep earthenware pan and soak for twenty-four hours in white wine or rather sharp apple cider. Add to the wine or cider a large onion sliced; several carrots sliced, small bunch of parsley and thyme and half dozen bay leaves. Cover very closely so the air will not get to the ham. When soaked, put it in a pan and roast in not too hot an oven. Allow twenty minutes to each pound. Baste frequently with the liquor in which it is soaked and use same, strained, for making a clear, brown sauce. Serve with a border of spinach or greens.

Maryland Chicken.—If chicken is to be cooked for breakfast, a delicious variation of the common fried broiler is a dish called Maryland chicken. It is really the most appetizing form possible of southern fried chicken. Dress, clean and cut up a young fowl, sprinkle with pepper and salt and roll in flour. Dip in a beaten egg to which have been added two tablespoonfuls of water. It is not possible to egg chicken by laying it in the egg; instead, hold each piece in the hand, turning it every way so it can be thoroughly wet, and pour the mixture over it with a spoon. Then lay in finely sifted bread crumbs and cover thoroughly with them. Arrange the pieces of chicken in a dripping pan, so that as much surface as possible will be exposed to the heat, and set in a hot oven. When it has been in for five minutes pour over it one quarter of a cup of butter, being careful to baste each piece. Twenty minutes will cook it if the oven is hot enough; each piece will be inclosed in a crisp brown crust. Lay the chicken on a platter and make a cream sauce, using the melted butter in the dripping pan for a foundation. Set it on top of the stove and allow the butter to become hissing hot, then add two tablespoonfuls of flour and a liberal seasoning of pepper and salt. When stirred smooth pour in one cup of cream. Beat till very smooth with a wire whisk, then strain over the chicken. Garnish with parsley.

HINTS TO HOUSEKEEPERS.

To preserve cut flowers, besides giving them fresh water each day, cut off the ends of the stems daily, at right angles to the stalk.

Be sure to mend all delicate fabrics such as laces, before, instead of after washing.

Cracks in a cooking stove can be satisfactorily filled by a paste made of six parts common wood ashes to one part table salt, mixed with cold water. Properly mixed it will prove lasting and will take blacking.

A physician gives the following hints regarding proper sleeping rooms for the children: The sunniest and best room in the house is not too good for the child. The apartment should be ventilated during the night as well as the day. A sick child should never occupy an inside room. Fresh air is a prime necessity. Gas stoves consume the air required by the child and are not advisable in a sleeping-room. No sweeping should be done while the children are in the room. If, however, because of sickness, this is necessary, dust the furniture and floor with a moist cloth and use a carpet sweeper instead of a broom.

The simple matter of boiling a fish properly seems to be beyond the intelligence or the practice at least of the average cook, yet the difference between any way and the right way amounts to the difference between a palatable, appetizing dish and one which is flavorless, if not positively repugnant. To every two quarts of water allow a teaspoonful of salt and a tablespoonful of vinegar. Let the water be thoroughly warm, but not boiling, when the fish is put in, unless a fish soup is contemplated, when it should be cold to extract the flavor. The water should be brought quickly to the boiling point, after receiving the fish, and almost immediately drawn to the side of the range to simmer until done, an allowance of ten minutes to each pound being sufficient time after the simmering has begun. If the French "court bouillon" or flavoring water is considered formidable, as seems to be the case with most cooks, at least a bunch of soup vegetables, a bay leaf with perhaps two or three peppercorns and a couple of whole cloves are easy additions, and to many of the tasteless fresh-water fish will be a great improvement.

Snaps are made by rubbing half a pound of butter into two pounds of flour. Then add half a pound of sugar, a level teaspoonful of ground ginger. Pour in, mixing all the while, one pint of New Orleans molasses. The dough must be moist, not wet. Take it out on the board, knead until it becomes elastic, roll very thin, cut with a small round cutter, and bake in a moderate oven until a light brown. The dough may be cut into small fancy shapes, in which form they please children very much.

Absolute cleanliness and tidiness are necessary in the sick room; the furniture should be simple and capable of being easily cleansed. Avoid all kinds of woollen draperies, and let the curtains be of white washable material. If possible, all medicines and the attendant paraphernalia should be kept out of sight of the patient in an adjoining room. Glasses, spoons, etc., should be washed as soon as used, and placed ready for the time when they will again be needed.

RAIN-PROOF HAT.

A neat rainproof hat that will look as well after a wetting as before, is a comfort. Cut a strip of cardboard or crinoline, as wide as you wish crown high, and long enough to fit head, and lap at ends. Sew this to form sides of crown. Place this circle on crinoline or cardboard, having circle elongated to fit head, and mark around it. Measure width you wish hat rim, cut out, also cutting out center inside of first mark.

Then cut out a piece for top of crown and you are ready to cover hat. Serge or heavy wool cashmere, or silk will do for covering, but it must be soaked for 24 hours in following solution, then dried and pressed: 1 oz each of sugar of lead and powdered alum dissolved in 1 gal of rain water; when solution has settled, pour off clear liquid.

If a ribbon bow on hat is desired, ribbon also must be soaked. Before covering hat, sew a wire at each edge of brim to hold it in place. First sew top to side strip over and over, then cover smoothly with goods, letting it reach over sides for ½ in. If you have enough goods, cut two pieces shape of brim, letting inner edge extend 1 in. over, and be slit so as to extend up on sides. Baste into place and bind outer edge with narrow ribbon. Either put a plain or wrinkled band around crown and fasten at one side with a bow or rosette. Line neatly with some thin material and hat is done.

LIGHT BREAKFAST CAKES.

Sally Lunn—One pint flour, 2 teaspoons baking powder and ½ teaspoon salt. Beat 2 eggs, whites and yolks separately; add to yolks ½ cup sweet milk. Stir slowly into flour and add ½ cup melted butter. Stir in the whites of the eggs last. Bake in muffin pans two-thirds full.

Rye Muffins—Mix 1½ cups rye meal, ½ cup flour, ¼ cup sugar, ½ teaspoon salt and 2 teaspoons baking powder thoroughly. Beat 2 eggs, add 1 cup milk, and stir quickly into the dry mixture. Bake in hot gem or muffin pans 25 minutes.

Waffles—One quart sweet milk, yolks 6 eggs, 1 cup melted butter, 3 teaspoons baking powder and a pinch of salt. Into this mix flour add the whites of 6 eggs beaten stiff, enough to make a stiff batter, then and bake at once.

Coffee Rolls—Work into 1 qt bread dough, 1 rounded tablespoon butter and ½ teacup sugar; add some dried currants (well washed and dried in the oven), sift some flour and sugar over them, work into the dough thoroughly, make into small, long rolls, dip them into melted butter, place in the pan, let rise a short time and bake.

Breakfast Cakes—One and one-half cups Indian meal, 1½ cups flour, ½ cup sugar, butter, 1 teaspoon soda, milk and 1 egg; stir cream tartar in the flour and dissolve the soda in a little cold water; mix all this quite soft with milk; bake in shallow pans. These are to be eaten hot with butter and are very nice.

Raised Muffins—One pint warm milk, ½ cake compressed yeast, or ½ cup liquid yeast; 1 qt flour, 1 tablespoon butter. Beat 2 eggs well, and add them and the salt, butter and yeast to the milk. Stir gradually into the flour. Beat until the batter is light and smooth. Let it rise four hours in a warm place. Fill buttered muffin pans two-thirds full with the batter and let them stand until the batter has risen to the brim. Bake half an hour.

PUMPKIN PIES.

A writer says if pumpkin is stewed and drained the pie will need cream and eggs, but if prepared in her way the pies will have the good old fashioned flavor. She says: If an ordinary field pumpkin is used, select one of rather more than medium size and rich hue; those having an orange skin slightly mottled with green usually yield thick solid flesh. The modern pie pumpkins, though smaller, are sweeter; they have as a rule, however, a slightly squash-like taste not pleasing to every palate.

Put a little water in the kettle to prevent scorching before the juices are extracted and add the pumpkin, cut in small pieces. Cook slowly to avoid possibility of scorching—just maintain the boiling point. As it becomes soft, stir occasionally to prevent adherence to sides of kettle. Later it will need almost constant stirring to keep it from sticking, but should not be removed until quite dry. Just before taking from the fire, season with sugar, salt and ginger.

If the stirring process is too laborious, as soon as soft it may be transferred to a buttered spider or pan and allowed to finish slowly in the oven. By this means the rich flavor is preserved, but it is not as free from lumps as when stirred.

For pies, moisten the pumpkin with sweet milk. This may be done a half hour or so before needed, as if cooked dry it does not soak up at once. Sweeten further if necessary, and add nutmeg and other spices to taste, allowing also a tablespoon of flour to each pie. Use enough milk to reduce it to such consistency that it will just level itself when placed in the crust. Bake slowly.

COMFORTS AND LUXURIES.

A contributor writes sensibly on the need of giving more attention to indoor comforts. She says: "While luxuries are undoubtedly comforts, all comforts are not luxuries; and the simple farmhouse, with the wealth of nature about it, is after all the sweetest, most satisfactory place to build the roof-tree. So make the farmhouse beautiful without and within. Too much bareness and evidence of poverty make any hardworked farmer's wife lose part of the best of her nature; for love of beauty is ingrained in every true woman's heart, and the money and the thought expended in developing the artistic side of the home will never be regretted.

"Do not spend the time used in beautifying the home grudgingly. The prosaic duties will not be shirked; indeed, with the influence of pretty things about, there will come a braver heart, and a more willing hand will accomplish the tasks that sometimes seem drudgery, but are not—if in any way they make the home more perfect, and bring greater comforts to those whom the busy housewife loves."

GIRL'S COSTUME.

8 to 14 Years.

Tucks and square yoke effects are much in vogue for little girls as well as for their elders. The pretty little costume shown combines both features and is adapted to many materials. As illustrated, it is made of camel's hair cloth in a deep cardinal red with bertha of taffeta and trimming of black velvet ribbon and yoke of white lace; but cashmere, henrietta cloth, albatross and all soft wool materials are appropriate.

The waist is made over a body lining that closes with it at the centre back, and on which the yoke is faced. The waist is tucked at both back and front, but is drawn down snugly at the back while it blouses slightly at the front. The becoming bertha is cut in points that are novel and effective. The sleeves are in bishop style, tucked for a portion of their length but form soft puffs above the narrow pointed cuffs and are arranged over fitted linings.

The skirt is circular and is tucked in groups that are left free a few inches from the lower edge to provide fulness and give a frill effect.

To cut this costume for a girl of ten years of age 3¾ yards of material 27 inches wide, 2¾ yards 44 inches wide or 2¼ yards 50 inches wide will be required, with ½ yard of all-over lace for yoke and collar and ½ yard of silk for bertha.

POULTRY POINTERS.

A safe rule in feeding is to give enough to satisfy and no more.

Droppings should not be allowed to accumulate in the poultry house longer than a week.

Bone dust supplies an abundance of bonemaking material and counteracts any tendency to diarrhea.

When possible, give the poultry house a southern exposure and furnish that side with an abundance of light.

While wheat is one of the best grains to feed to fowls, it should not be fed to excess or it may cause diarrhea. Feed it with other grains.

Loss of feathers is generally caused by want of green food or want of a dust bath. Supply both, and, as a local application, use mercurial ointment.

Breed the best flesh formers for market; then feed them up to as great a weight as possible. Well fattened, well dressed poultry bring the best prices.

A Point of Order.

One of the conspicuous features in the decorations of a certain official building is a full length portrait of George Washington. Being just behind the speaker's chair, it is in full sight of everybody who rises to speak. During a heated discussion, which involved the honor of the state and nation, a member rose and, pointing to the portrait, began in oratorical style. "By those eyes that never quailed before an enemy, by that nose"—

Then he was interrupted by a member in the rear, who rose to a point of order.

"Mr. Chairman," said the objector, "I claim it is out of order under parliamentary rules to call the eyes and noes in committee of the whole."

A Very Rare Play.

Upon this fact all are agreed
Who in such things are posted
That play is rare, oh, rare, indeed,
Which never has been roasted!
—Philadelphia North American.

Got a Good Start.

He—I was once one of the judges at a baby show.

She—Heavens! How did you escape?

He—We handed in a sealed verdict.—Puck.

Noah's Ancient Navy.

"If Noah lived today, he'd feel pretty cheap."

"Why?"

"Because the ark wasn't a submarine craft."

True Goodness.

'Tis not the man who's truly good
Whose maxims loud and oft are heard,
But he who spills the furnace wood
And never says a hasty word

A STORY OF TWO FLAGS.

How a Man's Life Was Saved at the Very Last Moment.

The following stirring incident of the two flags happened at Valparaiso, Chile, and was related at Montreal in 1881 by the Rev. Dr. J. O. Peck. Dr. Peck said:

"The man who gave me the facts I am about to relate was Mr. Haskins, an American sailor who had sailed to a port in Chile. On going ashore, he said, to enjoy his day of liberty he drank a little and became hilarious. One of the police officers, instead of warning him not to make a noise in the street, drew his sword and, striking him a blow, knocked him down. On that the American sailor got up and knocked the policeman down in return. He was on that arrested and tried and condemned to be shot in the morning of the following day.

"Mr. Loring, the American consul, expostulated with the authorities that it would be monstrous to shoot the man for such an offense, but they paid no attention to him, so he thereupon made a formal protest in the name of the United States government against the barbarous act. Mr. Haskins, the sailor, was in the morning brought out pinioned to be shot.

"As the English consul was preparing to hoist the union jack he saw the crowd in the field opposite, where the execution of the American sailor, of which he had heard, was to take place. Rushing over the American consul, he said, 'Loring, you're not going to let them shoot that man!'

"'What can I do?' he said. 'I have protested against it. I can do no more.'

"Quick as thought the English consul shouted, 'Give me your flag!' And in a trice the stars and stripes were handed to the English representative. At once, taking his own union jack in his hand, he hastened across the field, elbowed his way through the crowd and soldiery, and, running up to the doomed man, he folded the American flag around him and then laid the union jack over it. Standing a few paces back, he faced the officers and soldiers and shouted defiantly, 'Now, shoot, if you dare, through the heart of England and America!'

"And they dared not do it, for they feared the consequences, so the man was at once released. In telling me," said Dr. Peck, "Mr. Haskins said to me, with tears streaming down his cheeks even then, 'They loosed me then, and, oh, how I longed to embrace those two flags!'"

Colds that will Never be Cured
Are being Contracted Every Day—The Treatment Prescribed by an Eminent Medical Author and Physician—Timely Action the All Important Point in Treating Colds.

"Colds that will never be cured." A startling sentence, but you know it to be true. Scarcely a day passes but some death from consumption, pneumonia or similar ailment emphasizes the truth of this statement. It is well to remember that a newly-contracted cold can, in almost every case, be cured. It is the neglected cold that leads to death—the cold that runs on and on—the cold that is added to by fresh colds from time to time.

But what treatment is to be chosen from the great number of remedies that are recommended? You can use common-sense in buying medicine, just as you can in the purchase of a piano, a bicycle or a sewing machine. Find out what treatment has the best record in the past, apply the test of time and get the opinion of people who know from experience.

If you apply this test to medicines for coughs, colds and similar ailments, you will select Dr. Chase's Syrup of Linseed and Turpentine, because of the extraordinary merits which it possesses, and which have become known to the public generally through years of trial. The sales of this remedy are far in excess of any similar preparation, and have never been so large as during the present season. These two facts are, we believe the strongest evidence that can be produced in verifying the merits of any remedy that has been thoroughly tested for years.

Dr. Chase's Syrup of Linseed and Turpentine is prized especially because of its far-reaching effects, even in the most serious cases of bronchitis, whooping cough, croup and asthma. It is not a mere relief for coughs, but acts on the whole system thoroughly, curing the cold and removing chest pains, soreness of the lungs and bronchial tubes, and all inflammation of the respiratory organs.

Just a word of warning. There are other preparations of turpentine and linseed put up in imitation of Dr. Chase's Syrup of Linseed and Turpentine. To be sure you are getting the genuine, see portrait and signature of Dr. A. W. Chase on the wrapper. Twenty-five cents a bottle, family size, three times as much, 60 cents. At all dealers, or Edmanson, Bates & Company, Toronto.

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AT A SAVINGS BANK.

Why a Man Who Was In a Hurry Did Not Make a Deposit.

The business man who was in a hurry was standing in line at the savings bank, waiting his turn to deposit. There was only one person ahead of him, and he was congratulating himself upon this good luck. The person ahead was a woman, and when the business man arrived she was just opening negotiations with the receiving teller.

"Now, I want to open accounts," she began, "for some little nieces and nephews of mine. It's for a present, you know," confidentially, "and I'm only going to put $5 in each book. Of course that isn't much, but"— Here the teller endeavored to get down to the business details, but in vain. "If they're real saving, as I want them to be, they'll soon make it more. Lots of rich men started with"—

"Yes, yes, madam," interrupted the teller in desperation; "of course they did. Now, what are these children's names and ages?"

"Why, there's Fannie, my namesake, she's nine—no, maybe it was eight her last birthday. What? Oh, her full name? Frances Jane, of course. How stupid of me! And then Johnnie—no, John William, named after an uncle that died. He's six and just as cute as he can be. You wouldn't believe what that child"—

"Yes, I would, madam, but please be as brief as possible and omit everything but business. Are there any more children?"

"Oh, yes. There's the baby, Mildred. She's ten months old, and I thought she seemed pretty young to have a bankbook all to herself, so I'd like to take one for her and her mother together. Her mother's only my brother's sister-in-law, but she's just like an own sister to me. What? I can't do that? Well, that's funny, but you fix it according to the rules, of course."

The business man, who had at first glared savagely at the loquacious depositor, now shifted wearily from one leg to the other and began to show signs of collapse.

The teller succeeded in extracting the necessary information as to the birthplace of the children and then inquired in whose names the books were to be held in trust for them.

"Will you have it in their mother's name or their father's or whose?" he asked shortly.

"Their father's! Mercy sakes!" exclaimed the depositor energetically. "Why, he's a perfect good for nothing scamp if there ever was one. You couldn't trust him"—

"No, I suppose not," hastened the teller, repenting that unfortunate suggestion. "The mother's, then, I suppose. Her name, age and birthplace, please? Be as quick as you can, madam."

As he finished the entries he turned, with a sigh of relief and a look of pity for the business man, who had been waiting so long. But the latter had given up.

Locomotives to burn oil in the Pacific States are built with the cab and furnace in front and the smokestack behind. The tender is discarded, and the oil and water are conducted in pipes.

Secretary of War Root has given Hamilton College a brass cannon, weighing 200 pounds, captured in the Philippines.