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MIRAMICHI ADVANCE

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BUSINESS NOTICE

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Yearly, or season advertisements, are taken at the rate of $5.00 an inch per year. The matter, if space is secured by the year, or season, may be changed under arrangement made therefore with the publisher.

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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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.
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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 prices away down below the lowest, prove this by calling.
The COGGIN HARDWARE STORE, CHATHAM.

LUCKY WAITRESSES.

Some of them Marry Wealthy Husbands.

"Everything comes to him who waits," and to the young ladies who "wait" at restaurants and cafes there frequently come eligible and wealthy husbands. As a matter of fact, it is quite astonishing to note the large number of excellent matrimonial unions entered into by the trim wearers of the cap and apron, and only the other day a smart-looking Hebe employed in a New York cafe espoused a rich stockbroker, whose annual income touches $20,000.

Until quite recently there was engaged at one of the most popular tea-rooms in London a remarkably pretty and refined waitress who, by reason of her dignified mien and cultivated manner, was usually referred to by the habitues as "the Princess." A few weeks since the young lady in question vanished with remarkable suddenness from the establishment where she had earned so much favor in order to become the bride of a certain "Honorable" who is making a very handsome income in Throgmorton street. The bridegroom was in the habit of smoking an after-luncheon cigar at the cafe indicated, and fell in love with the pretty waitress when thus engaged.

Only the other day the manageress of a large restaurant where girl waiters are in vogue informed the writer that to her certain knowledge many maidens sought employment in cafes in order that they might have opportunities in securing

WELL-TO-DO HUSBANDS.

"At least five girls who have worked under my control," said this lady, "have married men with incomes ranging from $2,500 to $10,000 per annum, and whilst the average waitress is quite content if she obtains a modest little home in Clapham, it has happened more than once that a girl has exchanged the monotonous routine of a city restaurant for a palatial establishment in Belgravia or Mayfair."

Touched with the glamor of romance was the case of a fascinating waitress who several years ago married the eldest son of a Brisbane millionaire. The youth, having quarrelled with his father, set to work manfully to earn his own living, and being unable to obtain more congenial employment secured a situation as cellarman at the restaurant where the girl also labored. He fell in love with her on the spot, and without revealing his true identity asked her to marry him. She consented without hesitation, and six months later, through the demise of his father, the ex-cellarman became the owner of an estate worth two millions of money.

A waitress at a Viennese open-air cafe recently espoused an ironmaster from North Prussia whose income, it is said, amounts to over $25,000 per annum.

"I hope they don't give my little boy any naughty nicknames in school?" "Yes, ma, they call me Corns." "How dreadful! And why do they call you that?" "'Cause I'm always at the foot of the class."

Chicago now has three buildings over 17 storeys high: seven of 16; three of 15; six of fourteen; and seven of 13 storeys.

England's Mighty Bank.

Wealthy "Old Lady of Threadneedle Street."

I was taken over the Bank of England by its secretary and shown the enormous funds on hand in bullion and notes, writes Frank G. Carpenter from London to the Chicago Record-Herald.

The Bank of England is perhaps the chief financial institution of the world. It is a private corporation, but it has since its organization been the depository of the government funds. It has much to do with financing the government debt, and it might be called the National Bank of Great Britain.

BANK 208 YEARS OLD.

The bank is now 208 years old. It was founded by William Paterson, a Scotchman. He had in his character many of the elements of Pierpont Morgan, and he saw his chance to make money out of the British Government, which was then financially crippled by its wars with France.

FIRST GOVERNMENT LOAN.

The government wanted money and Paterson saw that it could give exclusive banking privileges to an institution which would furnish a permanent loan at a reasonable rate. He organized a combination of some of the chief British merchants, backed by a capital of $6,000,000, and offered to loan that amount to the government at the then low rate of 8 per cent. per annum, on the condition that the government would give the combination a charter to deal in bills of exchange, bullion and bonds, and pay it $100,000 a year for handling the government debt. This offer was accepted, and the Bank of England was the result. Paterson was one of the original directors, and during his life the bank became thoroughly established.

The institution was a prosperous one from its start. The government steadily increased its connections with it, and to-day it owes the bank about ten times as much as when it was founded, although the interest rate has fallen from 8 per cent. to 2½ per cent. per annum.

During my trip through the bank I spent some time in the printing department watching them make the Bank of England notes.

BANK NOTE PAPER.

The English bank note paper is as white as the whitest parchment. It has a sort of transparent whiteness, and it is exceedingly thin and remarkably strong. It is made of pure linen rags by a secret process in paper mills which do nothing else. The paper is the same to-day as it has been for a hundred years, and it is almost impossible to imitate it.

The notes are almost square. There is no lathe work upon them. They are printed in jet black ink, and the printing machines are such that they number the notes from 1 to 100,000. This numbering is done automatically, so that the notes of each bundle of 10,000 are in their natural order when they are taken away. The smallest notes now printed are those for £5, and the largest for £1,000. The paper is so thin that in the bank vaults where bundles of notes are kept I was able to hold a million pounds worth of them in my two hands. This amount represented a value of $5,000,000. It made me feel like a millionaire, but the feeling was momentary, for the doors were carefully guarded and the officials of the bank who stood about me were lusty fellows, who would certainly have resisted any attempt at departure with the valuable paper. The notes, in fact, weigh very little, only 18½ grains to the note, and yet they are so strong that a single sheet of the paper of which they are made will support fifty pounds weight without tearing.

HOW NOTES ARE DESTROYED.

All notes are destroyed after they are redeemed, but they are kept a certain time in order that any question concerning their ownership in the past may be traced.

The Englishman takes the numbers of his bank notes, and in many cases he makes the man who pays them over to him indorse his name on the back. The bank keeps the numbers, and after the notes come in they keep a record of the bank sending them, and they can in a moment pick out any note that they have received during the past five years.

The Bank of England notes are usually redeemed with gold, golden sovereigns being shoveled out in scoops just like the little shovels our grocers use for sugar. The gold is not counted, but is weighed, the tellers knowing just how many sovereigns go to the ounce or pound. The notes are canceled by tearing a piece out of the corner of each, and are then filed away in the bank-note catacombs in boxes for a period of five years. At the end of this time they are burned.

IN THE BULLION VAULTS.

I went down into the bullion vaults. In them are great piles of gold bricks and gold pigs, which are sent in from the mines of all parts of the world. I saw gold from Australia, South Africa, India, and the United States, and the man told me that it was almost absolutely pure. I saw also great vaults in which are gold sovereigns in bags, each holding several quarts. The bags are piled up like so much grain.

I have spoken of the Bank of England as a private bank. If you have the right kind of an introduction you can open an account in it, but you have to keep enough money on deposit to make it pay the bank to do your business.

The officials estimate that each account must yield 12 cents to the bank for every check cashed throughout the year, so if you issue a thousand checks the bank will have to make at least $120 out of you, or it will refuse to keep your account. There are now about 5,000 private accounts carried, and the private deposits average over $100,000,000.

PAYING OUT DIVIDENDS.

A large part of the business of the bank is in handling the government debt. I saw the clerk paying out dividends in the dividend-room. Here are government securities of all kinds and the stockholders come to cash their coupons. It is estimated that there are 275,000 persons who own such stocks, and a large number of them come here in person for their money.

The interest paid out amounts to more than $3,000,000,000 a year.

And does the big Bank of England ever have a run upon it?

Yes, indeed! This has been the case in times of panic, and there have been instances when the bank has had to suspend specie payments. It did so during the first year of its existence. The government had called in the silver to have it recoined, and the bank was hard up for currency. Its stock went down from 110 to 83, and its directors issued a call for 20 per cent. on the shareholders. The bank suspended specie payments from 1797 to 1819, and when it resumed it had about $100,000,000 worth of gold and silver to begin with.

There have been times when it has paid out depositors in shillings and sixpences in order to gain time to get money to meet its obligations, and once at least it had a line of its own men who accepted such silver payments and deposited them again as fast as they were received, so that a continuous stream of the same silver flowed in and out of the bank, while the depositors waited.

NOBLES AID THE BANK.

At one time a depositor demanded $150,000 in gold coin, and at another the strain was so great that some of the richest of the English nobility drove to the bank in coaches filled with golden guineas, which they deposited to help the bank meet its demands.

I spent some time in the council-room where the directors meet and in the library chatting with the secretary about the government of the bank. It has a governor, a deputy-governor and twenty-four directors. The governor receives $10,000 a year and each of the directors $2,500. The governor is usually chosen from one of the directors, and on the average he is about twenty years in the directorate before he is elevated to the office of governor.

The capital of the bank is at present a little less than $75,000,000, and its dividends last year were about 10 per cent.

The notes now in circulation amount to more than $150,000,000, and there are something like $110,000,000 worth of notes on hand. The bank has $185,000,000 worth of gold and silver coin and bullion, and altogether it is in such a condition that those holding its stock and notes are not lying awake at night for fear of its insolvency.

GUARDED BY SOLDIERS.

Indeed the management of the funds is under such restrictions that it would be impossible for the officials to make away with them, and the vaults and offices are guarded by policemen and watchmen by day and by a company of soldiers at night.

It is hard to counterfeit the Bank of England notes, not only on account of the paper and ink, but also of the care which is used by the bank to trace the note. Every note that comes into the bank must be indorsed, although it is doubtful whether such indorsement could be enforced, as the notes are payable to bearer.

BLUFFED BY A JEW.

There are few financial institutions which can afford to have a question raised as to their solvency. Even the Bank of England don't want its notes to go to protest and it is sensitive as to its reputation.

I was told at the bank how a Jew once bluffed the officials into paying some notes which the bank officers knew were stolen. The Jew was a man of wealth and was well known in the Stock Exchange. He had bought $100,000 worth of Bank of England notes from a clerk who had been employed in one of the banks of the continent, but who had absconded with this part of his bank's funds. When the notes were presented the officials refused to pay them, but the Jew at once took them with him to the Stock Exchange, and there proclaimed that the Bank of England had stopped payment. He said it had refused to honor its own bills for $100,000, and he showed the notes in corroboration of his statement. He said he would continue to publish the fact that the bank was insolvent and thereby almost created a panic. The excitement was such that the cashier of the Bank of England sent for him and gave him the money for his notes. It is doubtful, however, whether such a thing could be done to-day.

MISTAKEN COURTESY.

A certain good-natured doctor whose door bell rang late one night, supposing that the summons was from some one who needed his services, rose from bed, put on his dressing-gown, and went down to the door.

A working man stook there, holding a huge paper package, from which buds and leaves were protruding.

"Is Miss Caroline Ward in?" asked the man.

"She has retired," returned the doctor. Miss Caroline Ward was his cook.

"I'm sorry, sir, to call so late. Something went wrong with the tramcar I was in. I'll leave this for her, sir, if you will kindly give it to her in the morning."

"Certainly," said the doctor. He took the bundle carefully, closed the door, and carried the flowers into the kitchen. There he placed a dish-pan in the sink, drew a few inches of water in it, carefully pressed the base of the package into the water, and went back to bed, thinking how pleased the cook would be.

The next morning he went into the kitchen early, to find the cook holding a dripping bundle. Her manner was belligerent and her tone was in keeping with it.

"If I 'ad the pussons 'ere wot did this," said she, "I'd empty the kettle on 'em! I'd let 'em see if they could put my noo 'at in a dish-pan, I would."

The doctor left the kitchen somewhat hurriedly, and not until he was safe in his study did he give vent to the laughter which was consuming him.

NOT AN EASY TASK.

A new military prison chaplain was recently appointed in a certain town in Scotland. He was a man who greatly magnified his office. On entering one of the cells on his first round of inspection he, with much pomposity, thus addressed the prisoner who occupied it:

"Well, sir, do you know who I am?"

"No, nor I dinna care," was the nonchalant reply.

"Weel, I'm your new chaplain."

"Oh! ye are. Well, I hae heard o' ye before."

"And what did you hear?" returned the chaplain, his curiosity getting the better of his dignity.

"Well, I heard that the last twa kirks ye were in ye preached them baith empty, but I'll be hanged if ye'll find it such an easy matter to do the same wi' this one."

Piles To prove to you that Dr. Chase's Ointment is a certain and absolute cure for each and every form of itching, bleeding and protruding piles, the manufacturers have guaranteed it. See testimonials in the daily press and ask your neighbors what they think of it. You can use it and get your money back if not cured. One a box, at all dealers or EDMANSON, BATES & CO., Toronto.
Dr. Chase's Ointment

Indications of Nerve Trouble.
Study These Symptoms and see If You Are in Need of the Great Nerve Restorative
Dr. Chase's Nerve Food.
Restless, languid, weak and weary, no life, no energy, tired all the time, throbbing, palpitating heart, heart asthma, sleepless nights, sudden startings, morning languor, hot flushes, brain fag, inability to work or think, exhaustion on exertion, general numbness, dead all over, cold hands and feet, flagging appetite, slow digestion, food heavy, easily excited, nervous, muscles twitch, strength fails, trembling hands and limbs, unsteady gait, limbs puff, loss of flesh, loss of muscular power, irritable, despondent, hysterical, cry or laugh at anything, settled melancholia, steady decline, complete prostration.
Mrs. Cline, 49 Canada street, Hamilton, states:—"For a number of years I have been a great sufferer from nervous headache and nervous dyspepsia. I had no appetite, and my whole nervous system seemed weak and exhausted. I have found Dr. Chase's Nerve Food very helpful. It seemed to go right to the seat of trouble, relieving the headache, improving digestion and toning up the system generally."
Mrs. Symons, 42 St. Clair street, Belleville, Ont., states:—"Some weeks ago I began a course of treatment with Dr. Chase's Nerve Food, and found it a very satisfactory medicine. I was formerly troubled with nervous exhaustion and a weak, fluttering heart. Whenever my heart bothered me I would have spells of weakness and dizziness, which were very distressing. By means of this treatment my nerves have become strong and healthy, and the action of my heart seems to be regular. I can recommend Dr. Chase's Nerve Food as an excellent medicine."
Dr. Chase's Nerve Food, 50 cents a box, at all dealers, or Edmanson, Bates & Co., Toronto.

HIS PING PONG.

"Ping-pong!"
Oh, Lawzy! I's er-playin' hit all de time—
Des er pingin' en er pongin' ter de banjo's chime,
En tappin' wif mah foot becase I feel so prime—
"Ping-pong!"

"Ping-pong!"
Dey plays hit on er table? Oh, sho! Go 'long!
I playin' hit foh fifty yeahs en can't be playin' wrong—
I guess I knows de music er de banjo's song—
"Ping-pong!"

"Ping-pong!"
I toss mah little finger ter de tribble string,
En ripple out de music 'twel I mek de ping!
En I pongin' on de bass 'twel de banjo sing
"Ping-pong!"
—Arthur Warde.

About the ....House

JELLIES.

The simplest way to strain fruit juice for jelly is to lay a large piece (about one yard square) of fine cheesecloth, or cotton and wool flannel, over a hair sieve, and place the sieve over a large bowl. Then pour in the fruit, and by raising the corners of the cloth often, and letting the fruit slip along to a clean place, the juice will soon run through without any pressure.

If you have no hair sieve, tie the diagonal corners of the cloth together, and suspend it over the bowl, either by hanging the cloth on a long hook in the casing over the pantry shelf, or on a stick between two chairs, or shelves, or in any way that your conveniences may suggest. Let it drip until dry. Juice that is strained without any pressure makes the clearest jelly. In all cases where the fruit must be squeezed or pressed, strain the juice the second time through a cloth finer than the one first used. Jellies are of finer flavor when the sugar is not boiled long with the fruit. Make not more than 1 qt. at a time, and never make on a damp day, if possible to avoid it.

Roll the tumblers in hot water, and let them stand in a pan of hot water 1 inch deep, while filling. If the jelly is perfectly skimmed it is not necessary to strain it just before filling the glasses. Fill each glass full to the brim, set away in a dry place, or in the sun, and in a few days cover the jelly with soft paper, cut to fit inside the glass, and then put on the tin covers. Or cut rounds of paper a little larger than the glass, wet them around the edge with flour paste, and paste them on the glass.

Crab Apple Jelly—Wash the apples, remove the blossom end, and cut in small pieces, but do not pare or core, for the skins and seeds improve the color and quality of the jelly. Cover with cold water, and cook gently until soft. Keep them covered, and turn the kettle often, but do not stir or mash the apples. When the apples are very soft, and the liquid is red, turn them into a strainer cloth and hang it up to drip all night. In the morning boil the liquid ten minutes, then strain again through a very fine cloth, and measure it. Allow ¾ lb sugar to 1 pt of juice. Boil the juice alone until it begins to thicken on the edge of the pan, then add the sugar, and cook five minutes longer, or until it jellies. Then skim, and turn into glasses.

Blackberry Jelly—Use the low wild blackberries. Mash them, and heat slowly until the juice is all drawn out. Then squeeze through a cheese cloth, and drip through a flannel strainer. Allow a scant cup sugar to every cup juice. Boil the juice 15 minutes, then add the hot sugar, and boil until it thickens when poured on a cool plate.

Currant Jelly—Bruise and squeeze the currants until all the juice is out of them, then strain through flannel, and put the juice on to boil for 15 minutes. Strain again, and measure, and allow the same measure of sugar. Bring the juice to boiling again, and as soon as it begins to thicken on the pan, remove from the fire, add the sugar quickly, stir well, and remove the scum, then turn at once into the glasses. Currants should be gathered on a clear, dry day, and before they are fully ripe.

Cranberry Jelly—Pick over and wash the cranberries. Put them into the preserving kettle with water enough to show through the berries—about 1 cup to 1 qt of berries. Cook until the berries are soft, mashing them often against the side of the kettle. Turn into a cheesecloth to drain. Lift the corners of the cloth often, and allow the jelly to drip through a clean place. Measure the juice, and allow an equal measure of sugar. Boil the juice 15 minutes, then add the sugar, remove the scum and when it thickens on the spoon, turn at once into the glasses.

Plum Jelly—Put the plums, which may be either damsons, red, or beach plums, into the preserving kettle, with water to cover. Heat slowly, and simmer until the plums will mash readily, then turn into a flannel jelly bag, and drip until the pulp is dry. Boil the juice rapidly 20 minutes, skimming often. Remove it from the fire, measure, and return to the stove. As soon as it boils again, add as many bowls of sugar as you have of juice, and boil till it jellies, which will be 15 or 20 minutes. Pour into tumblers, and stand aside two or three days. Then cover with paper, and put in a cool, dry place.

Barberry Jelly—Pick over the barberries, and wash them. Put them into a preserving kettle, and to every 4 qts of berries allow 3 pts of water, and 1 doz sour apples, quartered and cored. Boil slowly until apples and berries are soft, then turn into a jelly bag and drip, being very careful not to squeeze it or the jelly will not be clear. Boil the juice 20 minutes, skim and measure. To every cup of juice use 1 generous cup sugar. Boil until it jellies, which will sometimes take 30 minutes. Pour into tumblers, and after three or four days, cover with paper.

WINES AND CORDIALS.

Elder Blossoms—Take 1 qt elder blossoms, add 1 gal boiling water and let stand one hour, then strain, and add 3 lbs sugar, boil a little and skim. Let stand until lukewarm, then add 1 lemon sliced fine and 1 tablespoon good yeast. Let stand 24 hours. Then strain and put into jugs, filling completely and leaving uncorked until the impurities are all worked out. Be sure and keep jugs filled as fast as the froth works out, and the wine will be a beautiful amber color. In making this wine, great care should be taken not to get any of the stems in, as that makes the wine taste rank and gives it a darker look. If made strictly according to directions, it will more than please.

No. 2—To 1 qt elder blossoms free from stems, add 3½ lbs Coffee A sugar, 1 lemon sliced, pour 1 gal. boiling water over the above; let stand 24 hours, strain, spread a slice of toasted bread with 2 tablespoons potato yeast, let this float on the liquid, let stand 24 hours, then skim and strain until done fermenting, when it is ready to bottle for use. This is first class wine.

Royal Spruce Beer—Three-quarters of a pound of loaf sugar, 1 gal. water, ½ oz ginger, the grated rind of 2 lemons and a teaspoon essence of spruce. Add half a cake of yeast dissolved in half a cup of water. Let it ferment, strain, and bottle air tight.

Blackberry Cordial—This recipe is invaluable in case of summer complaint and other intestinal disorders. Pound and squeeze sufficient blackberries through a coarse muslin bag to make a quart of juice. Place in a porcelain lined kettle, with 1 lb sugar, 2 teaspoons grated nutmeg, cinnamon and allspice, and 1 teaspoon cloves. Tie the spices in little thin muslin bags and stir the sugar until dissolved. Cook together 15 minutes, after boiling begins. Remove the scum, turn into a jar, and cover closely while it cools. When perfectly cold strain out the spices and add a pint of good brandy. Bottle and seal. This cordial will keep for years, and is "like mother used to make."

Root Beer—This recipe makes a pleasant and healthful drink. I have used it for over 20 years, and would like those who try it to report how they like it. Take a 2-qt dish and fill with black birch twigs and bark broken up so as to steep quickly, gather about a pint dish full of young checkerberry leaves, dig three or four dandelion roots, get a small branch of pine and also of spruce, from which pick about a pint of each. Put all together in a common sized kettle and cover with water, or if your kettle is large, put in about 6 qts of water, and let simmer till a deep, rich color. Pour off and add about a pint of sugar, and when cold a cup of good home-made yeast or a cake of compressed yeast. If this is done at night, it will be ready for use the next morning. Put in a cask and cork tightly. If the beer is stronger than you like, add more water while warm, before putting in the yeast.

Mulberry Shrub—Squeeze the juice from mulberries, let stand 10 days, or until fermentation ceases. Remove scum carefully, and pour into a fresh vessel. Let stand 24 hours and again pour off. To 1 lb of loaf sugar allow 13 oz juice. When it begins to boil, strain through jelly bag, bottle and seal. When desired, fill a glass half full of the shrub and fill up with ice water.

CANNING BERRIES.

Blackberries—Allow 1 cup sugar and ½ cup water to each quart of blackberries. Boil and skim the syrup, then add the berries, as many as will cover the surface. Cook slowly ten minutes. Skim them out and add others until all are cooked. Put all back into the kettle, let them boil up once, then pour quickly into the jars and seal immediately.

Raspberries—Select large, firm berries, and handle carefully to prevent mashing. Weigh and allow ¾ lb sugar to a pound of fruit. Make a syrup of the sugar, using only water enough to dissolve it. Bring the syrup to a boil, skim, and put in the berries. Boil fast three minutes. Put into jars and seal.

Willie—"You think your papa can do everything, but I'll bet he can't see with his eyes shut." Harry—"I don't know about that; but mamma says he can talk in his sleep."

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