

OF OUR PITY.

to assist and pro-
Homeless Farm
Ohio. Material
cents year. The
benefits are very
application, each
gratia a Can-
Beads with 500
rewards, also indi-
cations. The Boys Home-
street, Cincin-

Directory.

SOCIETY.—Estab-
1866, incorporated
Dec. 1876.—Harris-
Hall, 92 St. Alexan-
Monday of the
thee meets last Wed-
nesday. Rev. Director,
ivan, P. P. President,
can, 1st Vice, T. J.
Vice, F. C. Cas-
O'Leary; Corres-
ponding Secretary,
F. J. Curran,
ing-Secretary, T. D.

IMEN'S L. & B. A. S.
April, 1874.
Hibernians, 2nd
Dec. 1876.—Regu-
lar held in its hall,
at 8 o'clock, p.m.
Management meets
every Wednesday
at 8 o'clock, p.m.
President, M. A.
Vice, F. C. Cas-
O'Leary; Corres-
ponding Secretary,
F. J. Curran,
ing-Secretary, T. D.

ILIARY to the An-
Hibernians, 2nd
The above Division
Patrick's Hall, 92 St.
et, on the first Sun-
p. m., and third
8 p. m., of every
Miss B. Mack-
Miss B. Mack-
cretary, Miss Emma
retary street, Tele-
phone, 383. Secre-
tary, Recording Secre-
tary, 383 Wellington
Division, Physician,
Curran, 2076 St.
Application forms
from the members,
before meetings.

ON NO. 2.—Mesa
y of St. Gabriel New
Centre and Lapraire
2nd and 4th Friday
at 8 p.m. President,
h, 885 St. Catherine
Adviser, Dr. Hugh
Colfer, Treasurer,
2239. Recording Sec-
aries Donohue, 312
street, — to whom
ations should be ad-
Doyle, Financial Sec-
y, Curran, 2076 St.
Application forms
from the members,
before meetings.

ON NO. 3.—Mesa
third Wednesday of
at 1863 New
street, on the first
at 8 p.m. President,
near McGill, Officer:
resident, T. Mc-
ident; F. J. Devlin,
ary, 1635 Ontario
highes, financial se-
phy, Treasurer, M.
an of Standing Com-
n, M. Stafford.

NG MEN'S SOCIETY
—Meets in its hall,
street, on the first
at 8 p.m. President,
Rev. E. Strube-
ent, D. J. O'Neill,
Murray; Delegates
League: J. Whitey,
and M. Casey.

T. A. & B. SOCIETY
second Sunday of
St. Patrick's Hall,
street, immediately
Committee of Man-
in same hall the first
ry month, at 8 p.m.
McGrath, Rev. Presi-
Costigan, 1st Vice-
P. Gunning, Secre-
Antoine street.

T. A. & B. SOCIETY,
Rev. Director,
Sec. J. F. Quim-
que street. Meets as
day of every month
Hall, corner Young
streets, at 8.30 p.m.
Patrick's League:
illfeather, T. Rogers
llen.

for one who never
makes a mistake
blunder, to know
blunder for an error
cumulative ourselves
judge of the hard-
road and the frailty
character is the first
ful, and afterwards

Our Boys and Girls.

A LESSON IN HONESTY.—Here
is a story which our boys and girls
should read very carefully, because
it contains a lesson of priceless
value. It is taken from the "Young
Catholic Messenger."

"Good-bye, Edmund."
"Good-bye, mother."
It was a happy boy who walked
briskly along a little narrow street
in the cool of a March morning. Mrs.
Price was a widow, and Edmund was
the oldest of her four children.
It was necessary for him to help as a
bread-winner, and he had just ob-
tained a situation in a grocery and
provision store at \$3 a week.

The mother lovingly watched her
boy from the open front door until
he disappeared around the corner.
Edmund's feet, but the brightest of
arranging boxes and cans and sort-
ing fruits and vegetables. He did his
work so neatly, and was so prompt
to wait upon customers, that Mr.
Harroway, the proprietor, was much
pleased with him.

"There's just one thing the matter
with you, Edmund," the man said,
in the course of the afternoon: "you
give a little too good measure, and
you don't work off the unsalable
things."

"The unsalable things?" repeated
Edmund, only half comprehending.
"Yes, rotting stuff," exclaimed the
store-owner, bluntly, with a grim
smile at the boy's innocence. "I
can't afford to lose money on stale
truck, you know, and it has to be
worked off. For instance, when you're
filling a measure of apples, smuggle
a half-rotten one in, so that it
won't be seen, and always tell the
people that the stuff is first-class."

Edmund was a well-bred boy, care-
fully trained in right-doing, and he
was repelled almost beyond expres-
sion by what his employer had said.
In a moment all the bright air cas-
tles that he was building for the
benefit of his mother and little sis-
ters at home tumbled over, for he
was afraid that he would not be
able to keep his place. He looked
very grave; but before he could re-
ply a customer came in, a well-
dressed gentleman-looking man.

"How-do, Mr. Reamer," said
Mr. Harroway, from the back of the
store. But he left the filling of the
order to Edmund.

Among the articles desired by Mr.
Reamer was a peck of pears.
"Are they all nice and sound?" he
asked, as the boy measured the fruit.

"They are fair, sir, for this sea-
son of the year," answered Edmund,
determined to do right by the cus-
tomer, as well as by Mr. Harroway.

"A few of them are slightly specked
and a little over-ripe, but they are
still fit for present use."

Mr. Reamer who was a prosperous
manufacturer, and a man of busi-
ness, looked at Edmund with a kind
of pleasant shrewdness.

"All right," he said, kindly, pay-
ing for the goods, and ordering them
sent to his house on the next square.

"Look here, Edmund," said Mr.
Harroway, when they were once
alone. "You don't do as I told
you. It just happened that Mr.
Reamer was sort of tickled with
your telling the truth, and took the
pears. Most other folks would have
said they didn't want 'em. But I'll
tell you what we'll do. You pick out
the specked ones, and put 'em in a
pail, and when children come in for
a few cents' worth, or people that
don't know much ask for pears, sell
'em the bad ones, and keep the best
for folks like Reamer."

Edmund was only a boy, scarcely
14 years old, yet his face flushed
with honest indignation at this propo-
sition.

"No, sir," he said, with difficulty
controlling the contempt in his
voice. "I couldn't impose on chil-
dren and ignorant people."

Mr. Harroway winced. "Then you
want to lose your job?" said he, au-
tinely.

"Oh, no, sir, I don't," replied Ed-
mund, changing his tone as he
thought of his mother and sisters at
home, and the scanty means for
their subsistence. "I'll do anything
for you that is right and just. What
you tell me, I'll do."

"Guess I don't need you," broke
in Mr. Harroway. "Anybody working
here has got to do as I tell him. Here's
your wages for to-day. Now go!"

It was evening by this time. The
lamps were lighted in the street,
and the gas flared brightly in the
Harroway store window as Edmund
stepped out, with his half-dollar in
his hand, and his heart almost break-
ing with disappointment. "It would
not be easy, he knew, to get another
place. He was small and not very
strong, and there were so many boys
seeking work."

Poor Edmund had expected such a
different home-going. His sister
Kate had teased him in a good-na-
tured way the day before about be-
ing a "business man," and he had
enjoyed the teasing. And now! He
had no work, no prospects. His ef-
fort had failed. For a moment he
was almost tempted to go back and
ask to be reinstated in the Harro-
way store on any terms.

Then he recalled a sentiment that
he had read lately somewhere. It
was, "Success often trends on the
heels of failure." This thought
steadied his resolution, and made
him ashamed of his temporary weak-
ness, as he walked home in the gath-
ering darkness.

Mrs. Price was as much disappoint-
ed as Edmund had been, but she
heartily approved of what he had
done.

"Don't worry, dear," she said,

kissing him before he went to bed;
"it will all come right in the end."
Toward morning there was a heavy
fall of snow. Edmund was up early,
trying to earn all he could by shov-
eling snow from the sidewalks.

"Why," a gentleman said, as he
handed him a quarter for cleaning
of a pavement in front of a large,
handsome residence. "I thought I
saw you the other day in Mr. Harro-
way's grocery store."

Edmund looked closely at the man,
who was standing in the open front
door, and recognized him in a mo-
ment as Mr. Reamer.

"Yes, sir," he said, politely. I was
there yesterday. It was my first
day, too, but I—I didn't quite suit
Mr. Harroway."

There was a twinkle in Mr. Reamer's
eyes. "Well," he said, pleasantly,
"I won't press you to tell me
just why you didn't suit Mr. Harro-
way, because I fancy I know a little
about it already. I think, however,
that you would suit me admirably
as an assistant to my private secre-
tary. You will be entrusted with
large sums of money, and with im-
portant messages, and I will give
you \$6 a week to begin with."

The morning sun burst forth daz-
zlingly on the fresh fallen snow at
Edmund's feet, but the brightest of
it was as nothing to the brightness
within the boy's heart, as he thank-
ed his newly-found friend, and ran
home to tell his mother of the suc-
cess that had trodden so closely up-
on the heels of failure.

THG CHOICE OF A TRADE.—At
Hampton, Va., there is a school
where Indian and negro boys and
girls are not only given a good Eng-
lish education, but are taught a
trade by which they can earn their
own living, says the "Weekly Bo-
quet."

On the reservations all trade-work
and business of every kind is put in-
to the hands of white men appointed
by the Government, who will not, of
course, teach their craft to the In-
dians, lest they should make rivals
of them.

This explains the anxiety felt by
the Indians that their children should
succeed at Hampton. A certain lad
was placed there a couple of years
ago. He was docile and anxious to
learn, but made very slow progress
with his books. The teacher pro-
nounced him hopelessly dull. The
superintendent put him in the carpenter
shop, but he could do nothing; so
to farming, but he appeared more stu-
pid than the oxen he drove; to shoe-
making, but the result was the same.
Tailoring, trading, brush making,
were tried without success. The
teachers finally gave up. The boy
himself was in despair. But the su-
perintendent persisted.

"There is something in the boy,"
he said. "There is something in
every boy."

One day he took him into the en-
gine shops. The lad's eye brightened,
and he began to inquire into the ma-
chinery with eager interest. The
subject was taken. He was put to black-
smithing, afterwards to the work of
a practical machinist. He is now
one of the most skillful engineers in
his work.

There is no more important ques-
tion before the boys, or their par-
ents, than the choice of a vocation
for life. God has fitted every boy to
do something and to do it well, but
it is necessary he should find what
that something is.

To not be guided, boys, in your
choice of a trade or profession by a
chance fancy, or some more unwor-
thy motive. Because you argued
sharply at school one day, does not
prove that you will be an able law-
yer; because your chum is going to
learn printing does not show that
you will be a second Franklin; be-
cause a clergyman is sometimes paid
a good salary, and always takes
rank as a gentleman, is no reason
at all why you should become one.

First find what you are actually
suited for, then spare neither effort
nor self-denial to master that work.

"No, sir," he said, with difficulty
controlling the contempt in his
voice. "I couldn't impose on chil-
dren and ignorant people."

Mr. Harroway winced. "Then you
want to lose your job?" said he, au-
tinely.

"Oh, no, sir, I don't," replied Ed-
mund, changing his tone as he
thought of his mother and sisters at
home, and the scanty means for
their subsistence. "I'll do anything
for you that is right and just. What
you tell me, I'll do."

"Guess I don't need you," broke
in Mr. Harroway. "Anybody working
here has got to do as I tell him. Here's
your wages for to-day. Now go!"

It was evening by this time. The
lamps were lighted in the street,
and the gas flared brightly in the
Harroway store window as Edmund
stepped out, with his half-dollar in
his hand, and his heart almost break-
ing with disappointment. "It would
not be easy, he knew, to get another
place. He was small and not very
strong, and there were so many boys
seeking work."

Poor Edmund had expected such a
different home-going. His sister
Kate had teased him in a good-na-
tured way the day before about be-
ing a "business man," and he had
enjoyed the teasing. And now! He
had no work, no prospects. His ef-
fort had failed. For a moment he
was almost tempted to go back and
ask to be reinstated in the Harro-
way store on any terms.

Then he recalled a sentiment that
he had read lately somewhere. It
was, "Success often trends on the
heels of failure." This thought
steadied his resolution, and made
him ashamed of his temporary weak-
ness, as he walked home in the gath-
ering darkness.

Mrs. Price was as much disappoint-
ed as Edmund had been, but she
heartily approved of what he had
done.

"Don't worry, dear," she said,

it in the charmed circle of its
warmth, and the thought of the
peace and comfort that brooded over
that hearthstone will rest a weary
man's perplexed woman long after
the simple narratives are forgotten.

Meal-time is too often made the oc-
casion for reprimands to the chil-
dren. We grant that correction is
necessary, and that in busy families
all the members are seldom together
at any other time. All the more rea-
son, then, for making the occasion a
happy one. Let punishments and
scoldings be given in private; they
are more effective and less embar-
rassing. Even for the sake of good
digestion, to say nothing of the so-
cial intercourse, the meal-hour
should be a happy one. When the
family is by itself the children should
be encouraged to converse pleasantly
and quietly on topics of general in-
terest. When guests are present, the
youngsters, as a rule, are expected
to be quiet, but they must not be
suppressed altogether, lest company
become a bug-bear and they suffer
from confusion when unexpectedly
addressed.

For invited guests we take pains to
introduce topics of general interest,
and exert ourselves to be witty and
entertaining. We owe equal consid-
eration to our children at the daily
meals. We know a woman who con-
siders it a trouble to store up all
the bits of news and diverting anec-
dotes read or heard during the day,
to relate them in her brightest man-
ner at the evening meal. When the
attention of the little folks is ab-
sorbed in the dining-room, the ex-
citement of the little folks is "good
and happy," and the presiding gen-
ius of the table loses nothing in wider
range.

If your children are expected to
every one is attracted, and the boy
and the girl that had a grudge in
the afternoon forget themselves in
the general good nature, and rise
from the table refreshed in spirits
and well as in body. The disciplinary
storm that threatened before the
general assembly in the dining-room
will be found to have moderated to
a quiet "talking over" before bed-
time, and naughtiness to have given
way before the conquest of genial
good nature.

If your children are expected to
practise an hour daily, do not expect
it all at one sitting. It is irksome
and injurious for growing children
to sit on a piano-stool more than a
half-hour at a time. Be sure to have
a footstool upon which the little feet
can rest easily, not only at the piano
but in any spot where a child is re-
quired to sit.

CORNERED BEEF.—A housekeeper
impressed with the difference in ten-
derness of the corned beef prepared
in her own kitchen and that which
she occasionally bought at a deli-
catesse-store, the latter being much
to be preferred, investigated the
matter, to find that the better re-
sult was entirely due to the method
of cooking. Corned beef should be
put on in enough warm, not hot,
water to cover it and simmer slowly
all day long at the back of the
range. At night it should be set
away in the water in which it has
cooked and allowed to stand until
morning, when it will be found to be
juicy and tender, without being cook-
ed to pieces on the one hand, or
tough and fibrous on the other.

Corned beef may be bought
with confidence, according to the
who has purchased food for State
use, if the name of a reliable packer
is on the tin. The quality that a re-
putable firm will put its name to is
guaranteed. The quality that a re-
putable firm will put its name to is
guaranteed. The quality that a re-
putable firm will put its name to is
guaranteed.

Another hint
that will be acceptable to house-
keepers relates to the cooking of
veal cutlets. A tough cutlet is so
common that it is accepted at many
tables as obligatory. The simple ac-
ceptance of a cutlet on both sides
with the use of a sharp knife, draw-
ing many fine lines quickly across,
accomplishes a remarkable change
in the meat after it is cooked.
It is not undertaken to give the
reason for this—the result, however,
is vouched for.

RHUBARB, when stewed, is a
most wholesome sweet, and best
cooked when the peeled fruit has lain
in water for an hour or two. It
should then be strained and mixed
with hot syrup, in which it simmers till
tender.

PLUM PUDDINGS.—Here is some-
thing novel in the way of a sugges-
tion. A housekeeper famous for the
delicious plum-pudding served at her
table declares its base to be carrots.
The formula is simple, and the re-
sults so very good that it is well
worth trying. Boil the carrots until
tender, and press through a colander.
Take a bowlful of this puree,
one of suet, one of flour, and one of
currants. Steam three hours.

ABOUT TOAST.—Invalids the
world over are given their bread
in the form of toast. The world
generally quite ignorant of why this
is done. It is because toasting
bread until it becomes brown largely
converts the starch into dextrine,
and hence, so far as the broken por-
tion is concerned, one of the pro-
cesses of digestion is gone through
before the bread is taken into the
stomach. It will be found that the
thinner the slices of bread and the
more thoroughly they are toasted
the easier digestion will be, and
when all portions of the slice of
bread are thoroughly toasted—not
burned but changed to a deep color
—it will be found to be still more
easily digested than ordinary toast.

IDLE WISHES are those which
begin and end with themselves. They
lead to no effort, they develop no
energy, they inaugurate no plan of
action. It would probably astonish
most of us could we realize how

many of our wishes are of this char-
acter. Sometimes they relate to a
past which is irrevocable. Men
wished that they had inherited bet-
ter tendencies; that they had been
brought up under better auspices;
or trained with more care and wis-
dom; that they had made different
decisions, or pursued different
courses, or been led by different ad-
visers. Such wishes, while they na-
turally glance upon us as unavoid-
able regrets, should be the passing
guest of a moment. Save as they
may suggest improvements for the
future, they are useless and exhaust-
ing.

NOTES FOR FARMERS.

ABOUT POULTRY.—Mr. A. G.
Gilbert, of the Central Experimental
Farm Poultry Department, has re-
ceived a letter from Mr. Alfred Bout-
tee, president of the Canada Produce
Company of Toronto, in which the
latter says: "I have just returned
from England where I sold over ten
tons of chickens. We are getting
ready for next year, and as usual
look to you for assistance. We are
prepared to make contracts for quan-
tities ranging from one pound to
1,000 tons. Send us some if you
can."

This letter is indicative of the
great importance of poultry raising
to Canadians, the success of which
can only be obtained by scientific
methods of fattening. The Dominion
Department of Agriculture has taken
steps by means of the fattening
of fattening stations to show what
money can be made by keeping the
right class of chicken, caring it in
the right way, and by placing it in
the proper condition on the British
or home market. Mr. F. C. Hare,
superintendent of these stations,
says his experience shows him that
farmers need much information as
well as encouragement along these
lines. When once a farmer under-
stands the requirements he very
quickly adapts himself to them, one
feature of the work at the fattening
stations being to simplify the meth-
ods. When last year a fattening
station was operated for the first
time, great difficulty was found in
securing the heavier and most suit-
able breeds, while this year they
were obtainable with ease.

Many farmers are keeping a poor
mongrel type of chicken neither good
for eggs or meat, simply because
they have no definite object in view
in rearing poultry. They should un-
derstand that a particular grade of
chicken is required, as the British
market is unlimited and the price in-
variably good.

The work done at Guelph Agricul-
tural College is instructive to the stu-
dents, but does not reach the great
body of farmers and persons engaged
in the industry. Mr. Hare recom-
mends the adoption of the same
in the raising of stock, and to edu-
cate the people in butter-making,
namely, the Travelling Dairy. Be-
fore its aid great difficulty was found
in procuring good butter in many
localities, especially during the win-
ter.

Abundance of proof is given by
Professor Robertson in his evidence
last year to convince a farmer
that it will pay him hand-
somely to improve his methods of
poultry culture. The supply of chick-
ens even to his own market. By
cooping the birds for a couple of
weeks before marketing the quality
of flesh may be greatly improved and
a considerable increase in the live
weight made at a small cost per
pound.

A knowledge of the business is in-
dispensable to success. This is firmly
vouched for by Professor Gilbert, of
the Experimental Farm. He frequently
receives letters from correspondents
who have been engaged in other busi-
ness and who propose to make a
change for the benefit of their
health. Being convinced that poultry
keeping would be beneficial they re-
quest information from him as to
the quantity of land required, the
quantity of grain to sow, the num-
ber of fowls to purchase and such
like. This undertaking would require
the knowledge of one who had taken
a course in an agricultural college,
or had undergone a long apprentice-
ship. Otherwise years of experience
will be passed before any gain will
be realized.

The position of a farmer is entirely
different. He attains knowledge of
live stock and poultry by experience.
To him the information contained in
the Experimental Farm and other re-
ports is of greatest value and can
easily be converted into satisfactory
results.

There is no cast iron rule for
building a poultry house as the vari-
ous climates of the Dominion de-
mand different accommodations. Ex-
perience, however, shows the follow-
ing to be guides which might be fol-
lowed anywhere. As much light as
possible, a moderately comfortable
temperature, about 40 degrees F., as
much room as possible and freedom
from the disturbance of laying fowls.
The house should face the south with
a window in that part to receive the
light in the winter. Unless frequently
raked over the top earth should be
removed and renovated from time to
time, as it has a tendency to be-
come foul and be the source of dis-
ease. The floor should be covered
frequently with litter, which should be
removed. Arrangements
should be made to have feeding, col-
lecting of eggs, watering and clean-
ing done in the passage way, so as
not to disturb laying stock. Where
it is possible to have a small pen for
roosting and laying in, and a larger
one for living in and scratching, it
should be provided. Birds of the
Mediterranean family are particu-
larly sensitive to disturbance, and their
nests should be dark and secluded.
This latter device is also a preventa-
tive for egg eating, a very difficult

vice to cure. These methods have
been tested and proved satisfactory
at the Central Experimental Farm
by Professor Gilbert. He recommends
to farmers and poultrymen generally
a copy of the evidence which he has
just given before the standing com-
mittee of agriculture. The copies
will soon be printed for distribution.

CHEESE MANUFACTURE.—The
first of May is the time for opening
cheese factories, and a large number
commenced manufacture on that date
this year. About thirty years ago
the first Canadian co-operative fac-
tory was started in Oxford County,
and from that time there has been a
rapid advancement in the industry.
Last year was the most successful
one, for cheese manufacture in its
history, a large quantity being made
and sold at a high price. It has
eclipsed butter-making.

During the past two seasons the
Department of Agriculture conducted
series of investigations in the cur-
ing of cheese at the Carp factory.
Professor James W. Robertson,
Commissioner of Agriculture and
Dairying, and J. A. Ruddick, Chief
of Dairy Division, from these inves-
tigations furnish valuable information
as to how unnecessary losses through
shrinkage and deterioration in qual-
ity may be avoided.

If the temperature of a room be
allowed to go below 65 degrees Fah-
renheit the flavor and texture of the
cheese will be injured accordingly.
Fluctuations in the cheese being terped
in trade "heated cheese." Such
cheeses have not the mild delicate
flavor of those cured at suitable tem-
peratures and the texture becomes
serious to be ignored. With New
Zealand and other countries where
the temperature is more favorable
and increasing quantities of cheese
free from these objectionable quali-
ties of flavor and body, it is appar-
ent that the outlook is not as en-
couraging as it has been unless Can-
adian cheese makers are prepared to
meet the demand for a cool flavored
wax-bodied cheese. The taste of con-
sumers is constantly tending to-
wards the use of a milder flavored
and more mealy cheese. Consequent-
ly Canadian summer cheese is not as
well liked as it was formerly. The
cheese maker, while he may recognize
the demand for a more mealy cheese,
is loath to say, one which contains
more moisture, and cannot afford the
risk of having his cheese go off fast
or by attempting to make cheese of
softer and richer body until he is in
a position to cure it at suitably low
temperatures.

Various means may be adopted for
controlling temperature such as con-
struction of basement curing room,
with concrete cement floors and com-
ment plastered walls, the use of the
sub-thermo duct system of introducing
cool air, the use of ice in racks and
the use of heating apparatus.

Curing rooms built as stone base-
ments partly above and partly below
the ground are naturally cooler
than those made wholly above the
ground. In order to secure the max-
imum reduction of temperature and
at the same time prevent injurious
dampness it is necessary to have
well constructed cement concrete
floors. The temperature of the earth
is near the proper temperature for
cheese curing, and the cement door
being an excellent conductor of heat,
aids materially in keeping the tem-
perature down, by absorbing the heat
from the air of the room and im-
parting it to the earth below.

The first means towards securing
control of temperature should be to
improve the insulation of the walls,
ceilings and floors of the curing
floor. It is only by so doing that any
of the foregoing plans can be made
effective. It is useless to waste money
to construct sub-thermo ducts or
to provide a supply of ice when the
construction of the curing room is
so faulty as to allow free passage
of air from outside.

It is necessary to have close fit-
ting double doors and windows for
the purpose of admitting cool air at
night and keeping out warm air dur-
ing the day. Close fitting shutters on
the outside should be provided to
prevent the entrance of the sun's
rays. Plenty of diffused light, how-
ever, should be admitted as dark cur-
ing rooms are not wholesome and in-
duce the growth of mould.

CHURCH BELLS.

CHURCH BELLS
Chimes and Peals,
Bells and Bells,
McSHANE BELL FOUNDRY
Baltimore, Md.

MENBELLY BELL COMPANY

TROY, N.Y., and
177 BROADWAY, NEW YORK CITY.
Manufacture Superior Church Bells

CHURCH BELLS, PEALS AND CHIMES,
OF LAKE SUPERIOR TRUMPET COFFER AND
BUCKEYE BELL FOUNDRY
THE W. W. VANDUZEN CO., CHICAGO, ILL.

SAVE YOUR EMPTY BAGS.
Users of BRODIE'S "XXX"
Self-Sealing Bags who pre-
serve the empty bags and re-
turn them to us will receive the
following premiums: For 15 six pound bags a
beautiful colored picture in gilded gilt frame
2 1/2 inches x 10 inches. For 25 six pound bags a
larger picture in gilded gilt frame 16 inches x 24
inches. Two three pound bags may be con-
sidered as one six pound bag. BRODIE &
HARVEY, 10 & 12 Bleury St., Montreal.

Business Cards.

ROOFERS ASPHALTERS