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COMING FASHIONS.

The Dry Goods Economist says :- "While the hot weather is still on us and summer is in fall bloom, those whese business it is to foresee, and in a certain sense to lead public taste, the manufacturers and the designers, have already made their preparations for the nammer season of 1891. It is still toe early to predict what will be actually worn next summer, and it is much easier to name the styles and fabrics which are more or less certain to find little, if any, favor. Flower designs in jacquard styles have no friends. Fine, soft, one-celor geeds in Indian cachemire ficich and one color, striped, vigogne goeds have all the chances of being extensively worn next year. Shaded stripes will fight for a place, too, and embre styles will be met with in all varieties, on Indian cachemire grounds on vigegne and on soft cheviot. Broad shaded stripes in all possible combinations in simple and combined, straight and crosswise and in zig-zag style will be seen. Changeant styles have many admirers whe feresee their adeption. These styles may do very well on silk and half-silk goeds, but the reproduction of the same on woellen goods is beset with se many technical difficulties that their commercial success on weel is out of the question until seme method of overcoming these difficulties has been found. Shaded styles have success assured. Some of the latest samples show shaded dots and bomb designs between fine stripes ; shaded stripes alternate with one color and shaded pea designs in stripe. A let of very fine stripe which is berdered on both sides with fine shaded cube dealgns, the combination being very effective. Large plaids have met with scanty favor this summer, although they have been brought out in nice celer cembinations. This will prevent their being sampled entensively for next year. On the other hand small squares, in subdued quadrangles, which are cut by lines that form larger squares, may find deserved recognition. English styles of worsteads in grey or made in small squares, occasionally rendered more effective by means of small slik knots, will also be wern. Cheap belges (vigeureax) will be much wern with anaded stripes, in knotted or in eval designs and other similar detached styles. In imitation of the black ground muslin prints which were favorites last summer in colered flower designs, similar styles have been introduced on cachemire. Black Indian flowers in colors. with golden yellew wheat ear designs. In leaf and weed embroidered designs. Very light voile tissues are being prepared showing large squares formed by knotted stripes. All the styles mentioned have good chances for next summer. It seems assured that soft fabrice and shaded styles will have a good

YOUNG GIRLS DRESLSS.

Girls of twelve to fift en years have an inconvenient habit of outgrowing their elethes every few months, to the utter despair of the family dressmaker; but in these days of combinations the outgrown dresses are more casily remodeled than ever before. One frock of blue veiling has thus been left in both the length and width. Is consists of a full skirt coat sleeves and round, shirred walst. Twoand a half yards of plaid veiling will make this at once pleasing in appearance and fashionable in style. Cut a band bias and deep enough to give the extra langth needed, which is on the bottom of a skirt over a facing and turned up on the entside like a h m; use the plaid for large puffs at the top of the sleeves, and for a fichu vest in folus from the shoulders, crossed at the waistline and lapped to the left under a rositio of velvet ribben; the ribbon also forms the caffs and collar. Out of the round waist cut an Erou jacket, which has square fronts and a side form back just to the walst-line, and edge the jacket with balls of a blue

nice dress nothing is prettler for a mies than a round skirt, full waist shirred at the neck and waist-line, and large sleeves of white or cream veiling, China silk, crepon or albatross, with a germitare of white ribbon. A tasteful walking and church dress may be of summer-weight nashmere, fine chevolt, et:., with yoke or jacket trimmings, large alcoves, plaited or gathered sairt, pointed bodice or round walst full in effect. When a dress has become too tight across the shoulders, out it down to a law neck and fill the space with a full yoke gathered under the edge of the low neck, and shirred around the neck to form an erect rufil. Sleeves are made larger by putting a puff at the top and slashing them to the elbew, then filling this space with a con-tinuation of the puff.—Ladies' Home Jour-

# THE KITCHEN.

SUPERFINE VEGETABLES.

"Dorothy" la writing in the Country Gentliman says—"Heavy, heavy hangs over your head—fine or superfine?" The oracu-Isr monsense of the childish game of ferfelts might be taken as the motto of the country ceek, as she takes her wey to the garden to make a choice from the profuse abundance of well-grown summer vegetables. There they stand, each unique in its own pride of perfection-the crisp, melting lettuce, in its ruili id, dainty green and brown of the coolest most delicate tints; the blood-red beet; the sweet and succuent pes; or, later, the rich, nutritious sweet corn; the high-bred cauliflower, fair and possibly insipld; the hemely but invaluable temate. All are good and useful, but only superfine when manipulated by the skillful cook. There is far teo intle at entlen paid to this matter of admirable cockery in connection with our own gardens. During the heat of summer, when the system demands less animal food, we have, at slight expense, the best possible resource for a healtriul and agreeable variation in diet, in the home garden. Superfine veget bles will furnish a perfect food for hot weather; savory enough to tempt the most capricious appetite, yet not so heavy as to burden digeston or clig the relixed system. But the cook must do her part. "There are but two kinds of cookery, namely, good cookery and and bad cookery"-so says a certain gastronemic authority, and I am reminded of this dictum by a fereign letter which dwells at considerable length on the dishes of vegetables served to American and English guests in a Swiss boarding-house. As the letter writer pertinently asks-"Why will not American women contrive the same variety of cheap and delicious dishes for the personal benefit of her family that this Swies housekeeper evelves for the sake of making money?" A few general hints effored first will tend to insure success. For all green vegetables, the secret of preserving the color lies in boiling rapidly in plenty of water in an uncovered keitle. Salt the water and drop in the vegetables immediately at the first beiling. All fresh vegetables deteriorate rapidly. Cook as fresh from the garden as possible, and send to table promptly when cooked; they will not be eaten in perfection unless eat in immediately. Dried peas, beans and corn must be plunged in cold water and brought very gradually to the boiling point; prolonged cooking is needed to reduce the It is estimated that the fortifying of Hillyosomewhat woody fibre to a pulp, but a fresh land will cost \$7,500,000.

and tender vegetables are greatly injured by over-cooking. Assure yourself, by frequent testing, of the exact time required for each vegetable, as varietiets and stages of growth differ so much as to make it impossible to give absolute rules. According to French and many family tables a mere accompaniment of beef will be satisfactory without any heavy course of meat.

For two people, put I pound of spaghetti into a quart of boiling water in which a heaping tablespoonful of salt has been stirred, and let it boil gently for half an hour, or until the spaghetti is right to the tests. If the water boils away (as it should not, there being no need to let it boil so hard that a quart will not be sufficient) add only boiling water; cold or even warm will spoil the dish. When it is dens drain off all the water and dress the spaghet i with a scant teacupful of meat juice ( speenful of beef extract in hot water will do for a substitute) and two teacupfuls more or less of het tomate sauce. Serve with the Parmesan cheese; or, better still, to my thinking, generous messes of toasted cheese; a quarter of a pound of new cheese which has been sliced up in a pan and allowed to simmer ever a lew fire while the spaghetti was cooking, and salted and pep-pered while over the fire. This with Bass's ale, a little celery and a few hard orackers will make an abundant supper for two people, and not an indigestible one either, thanks to the ale and celery.

BLACKBERRY JAM.

Pick over the berries carefully to see that add half a pound of sugar to each pound of fruit and boil twenty minutes. Pour inte heated tumblers or jars and let them stand twenty-four hours before putting on the lids er tops. If you use prockery bowls or jars out two thicknesses of tissue paper enough larger than the top of the jar to paste down half an inch all around the edge. Use muci-lage instead of paste and the mice will not nibble the covers. Before setting them away moisten the top of the papers with a little sponge dipped in cold water. This will stretch the paper, and when it dries and shrinks it will form a covering as tight and smooth as the parchment or skin used on the Dandee jams. It is essential to have a cool, dark and dry closet for atoring preserves, jama and jallies.

BRUNSWICK STEW.

The famous Brunswick stew would lese much of its excellence if made without tematoes. Cut up a four pound chicken as fer fricassee, put into a large saucepan, cover with three quarts of boiling water, add one siteed onlon and four ounces of lean ham out in dice; cover the pan and almmer slewly for an heur and a half. Now ald one quart of tematies peeled and sliced, one pint of corn cut small from the ceb, one pint of young and tender Lima beans, one tablespoonful of for family and general dairy purposes it has minced parsley, and salt and pepper to taste. Simmer fer another hour; cut three table-a confuls of butter in bits, rell in fleur, give one bell and serve in deep plates.

VEAL CUTLETS AND TOMATOES.

Cut a thick slice of veal from the leg, and this again into nest pleces; dredge with firm; malt two tablespoonfuls of buster in a stewpan, put in the outlate, and when lightly browned on both sides, add a small slice of lean, corned, unsmoked ham cut in dice-or it you have not this, use a little lean bacontwo amail onions, six large, ripe tematees, a lit lalaman julos, and salt, cayenne and papper te taste. Cover the saucepan closely, and simmer gently until the veal is tender. Sanks pan from time to time to keep contents from sticking. Dich the vest on a hot dish, with toes around it. If they have their chape, so much the better.

SMELTS WITH TOMATORS.

Thomas J. Marray, famous as an epicure and writer on orkery, and also well known as a New York journalist, is responsible for the invention of this dish, which will live when Mr. Murray has passed away: Thoroughly clean six medium sized smelts and dry on a towel. Put into a quart baking dish a layer of fine bread crumbe, and add a layer of eliced and poeled temstoes; caver with crumbs, and souson with salt, pepper and butter; add the tre fish whele; strew again with crumbs, and season with salt, pepper and butter. On one side pour in a gill of oyster I quer and bake twenty minutes. Almost any cold cooked fish may be used in the same way where smalts cannot be obtain-

MR. EDWARD MITCHELL'S BIG DRAW. HE GOT HIS \$30,000 AND SAILED ACROSS THE SEA.

For a man who can talk so eloquently when he cheeser, Mr. Eiward Mitcheil, whose office is at 14 Main street cast, is a reticent man. He did mention to a few intimate friends that he was going away for a trip to Europe for his health, but he had nothing at all to say about having held onetwentieth of ticket No. 59,843, which drew the first capital prize of \$600,000 in the drawing of the Louisiana State Lottery Co. on June 17, and there were very few who knew that he had get the money, "He never told his luck, but let corocalment, like a worm," etc., eth, eth. Not until Mr. Mithell had got as far as New York was the fact of the big prize of \$30,000 ceming to Hamilton noised abroad. But the truth, like murder, will out, and when Ned comes marching home again he will have to do the honors. Mr. Mitchell is a great favorite in Hamilton, particularly in business circles and among his Masonic brethren, where his oratorical achievements have made him famous. No one will begrudge him his fortune, nor insist that he shall "endow a college or a oat" with the proceeds. If he had "given the enap away" before he left town, he might have got the offer of a private secretary to accompany him to Europe to help blow in the \$30,000. Why he neglected a chance like

The Hotel Dieu at Kingston.

that will remain a mystery until his return home.—Hamilton (Oat.) Times, July 5.

KINGSTON, August 14.-It has been finally decided that the hospital of the Hotel Dien is to be removed to more commedicus quarters, and that Sydenham street can thus be opened up to the public. The Government's lease of Reglopolis asylum, the city branch of the Rockwood asylum, will expire in the coming fall, and will not be renewed, as it will be handed over to the ladies of the Hotel Dlev, who will probably convert it into a fine nospital. It is not known exactly what will be done for more asylum accommodation, but the probability is that a new wing will be built at Rockwood. It is naid \$50,000 will be paid to the ecclesiastical authorities for the Regionelis building by the Hetal Dien,

# THE FARM.

SUCAR BEETS FOR COWS.

A bulletin of the Ohio Agricultural Ex-Swiss notions, the vegetable plat, or fine dish of vegetables, is most acceptably served as a periment in freeding sugar beets to mile course by itself. It may follow a vegetable cows, made during the past winter, together seap and precede the certiy meat. But on with a summary of two similar experiments, one made by the station in 1889 and one by a small dish of ham or bacon or cold corned the farm department of the Ohio State University in 1879. In the last named experiment eight cows were kept under test for elaven weeks; in 1889, twelve cows for eight weeks, and in 1893, twelve cows for nine weeks, the cows in each case being weighed daily, as well as their feed and milk. In each of the three experiments the cows are more hay and more total dry matter when feeding on beets than on other foods (hay, meal and bran in 1879, cern silege in 1889 and 1890) and in each case more milk was given from the bests than from the other foods, but it is not yet demonstrated that the increase of was produced economically. For twelve years records have been kept on the farm now occupied by the station, which shows that the average yield of beet; over this period has been nearly sixteen tens per acre, against an annual yield of about fifty five bushels of shelled corn per acre. But a crop of fifty-five bushels of shelled corn with its fodder, will contain nearly twice as much dry matter as sixteen tons of beets, and these experiments indicate that, whether fed dry, as corn meal and dry fodder, or as cern ensilage, the dry matter of the cern crop will be found about as effective, pound for pound, as the dry matter of the beet crep. It is possible to raise much more than sixteen tons of beets to the acre. One crop of two acres is reported at at 371 tons per acre, and smallthere are no unsound ones; weigh them, put er areas have given still larger yields, but them in a granite or percelain kettle and such crops require very rich land and them in a granite or percelain kettle and such crops require very rich land and summer gently for thirty minutas. This will thorough culture. Whether it is possible to allow the watery julos to evaporate; then produce a pound of dry matter in beet; as add half a pound of sugar to each pound of economically as it can be done in corn is not yet definitely settled, but the probabilities are against it. HOLSTEIN MILK.

Among the peculiarities of the milk of Holatein cattle are :- 1. It takes the cream longer to rise than it does from the milk of other breed. 2. Helstein milk is more dense and does not sour as soon as other milk; hence this quality is particularly valuable to the milkman and cheese manufacturer. 3. Helstein milk is remarkably rich in caseine, the cheese basis ; hence for the production of cheese it has no equal. 4. Helatelo milk is rich, and has a good body even after it has been skimmed. Some of my friends who are breeding Jersey cattle may claim Helstein milk is thin even before the oream is taken off. How de they know? Not one Jersey breeder in a hundred ever owned or milked a Holstein cow. I make no war on Jarsey cows, as they are good for butter, but I do know that many of the assertions made by Jerzey breeders respecting Holstein milk are not true. I know whereof I speak, as I have made tons of Holstein butter and cheese hence I knew the appearance and nature ef Helstein milk when it is first taken from the oow; slio after it has been skimmed; and no equal. Alter all the cream has been taking out of Helstein milk it is not blue and thin, like the skimmed milk from Jersey dows, but is still rich in cessine, and is ef cuperior quality for raising calves and plgs. SAVE THE BONES.

Poultry can digest benes as readily as does a dog, if enly given the chance to do so, and they will return more profit than will that self-same dog. There are always more or less bones from the klichen, and instead of these being carelessly thrown away and wasted, they should be saved, in some conventent hex, under chelter, where they can he left until they have become well dried out. They can then either be crushed on a large, flat stone, with a heavy hammer, or eles run through one of the small and comparatively cheap hand-mills made for the purposes. Granulated bone and bone meal can be readily procured, and cheaply as poultry food, but this does not make use of the bones which accumulate around the house, and which are generally at fiered to go to waste. The hand process of reducing them is very slow and laborious, yet it is much better than not to supply the birds with this very desirable food, a kind of food which in a great measure takes the place of a meat diet doding the winter when insect food is not obtainable. There is not much use of trying to reduce them by hand, and but few hand-milis will do it either, when wet or freeh, but they must be first dried out by exposure to the sir, or else more quickly dried in an oven. Cooked bones dry out more quickly than unceoked enez .- Pou'try Bulletin.

BANTAMS FOR THE YOUNGSTERS. Let the boys have Bantams if there be any inclination to undertake their care and management. Bantama will do more toward keeping the boys on the farm than a dozen agricultural-fair speaches. There is profit enough and zeal, and nothing leads quicker to independence and manly ways than the sense of proprietorship. Many a boy on a lunely farm (or a lonel, bey on any kind of a farm) has been turned from ludifference to cheerful activity by coming into pessession of something " all his own " Bantams are distimedively boys' cocks and hens-beautiful, interesting and profitable on a farm where they run and forage for a part of their board -indeed, profitable anywhere under proper care and conditions. A boy known to the writer has six varieties of Bantams, every one a high scorer. Premiums at the fairs bring money and eggs and chicks bring more. After the breeding hens run at large. They make a most attractive flack when together—these little tidy hens strutting about with important airs and ceaselies, yet cheerful Bantam talk and tattele; and a clucking, soolding mether with her breed delight old and young. The sight of them makes boys' money leap out of pocket, ays-and has caused the money of many a man to jump. Boys have different favoritie, but the Games have the most admirers. The Whit: Bantams are beautiful toys when the rlamage is clean, but it is difficult to keep them dressed for company without spending much time and water. Oa the lawn, the hens in their snow-white aprens, and the cocks in spotless swallow tall coats. are good ernaments, but as they are persistent scratchers, perhaps the lawn is not the place for them.

Bantams should not be kept with larger fowl: They will be cuffed and kloked and lose that independent spirit and bearing so essential to the Buntam. An upright plano-box, ceating \$1.50 or \$2, according to size, makes a goed home. Make the front side a window door, cover with tarred paper, and, to make warmer and more attractive, add olupheards and paint. In the reef at the centre of the peak, bore inch auger holes, and out of a bex make a cupal a to cover the house, to keep out the rain, to afford ventilation and

place a common gardener's sash, the end next | America is simply enermous. It is not | T to the house three or four inches higher than necessary to say anything of fish, as Nova the other one that it may shed rain. Bank Scotia has already nearly the entire trade, tight with sods and earth on the outside, and but of the next items, pork, lard, beef, but fill the inside with leaves or straw. We have now simply a cold frame. After the ground freezes and the Bantama have gone into winter quarters, take out the leaves and now wheat or barley in the bed. When the grain sprouts and shews green, divide the bed lengthwise by a board, and admit the Bantams into one part. When the earth becomes soiled, turn the Bantams into the other part, spade the earth in the first one, and plant again. And thus throught the winter is supplied at intervals green feed, and a sunny scratching and dusting place. The Bantams pass directly from the house to the bed by means of an opening cut in the fiber of the house. Oleanliness must prevail. As every part of the house may be reached frem the door, it is easy to keep clean, and to rid of vermin. There is pleasure and profit in Bantams. - Geo. A. Stockwell.

CANADA'S GREAT FAIR.

Great List of Entries and Many Attractions for the Coming Show at Toronto, from September 8th to 20th.

The success that has attended the Great

industrial Fair, which is held annually at Toronto, has been remarkable, and it is evident that the exhibition for the present year, which is to be held from the S.h ts the 20th of next month, will again surpass its predeceasers. The entries which have already bean received from all parts of the Dominion, the United States and Great Britain, are sufficient to fill all the buildings on the grounds, and they are reported to be of a much finer quality than any heretofore exhibited. A large ontry list is generally a good indication that it will be followed by a large attendance of visitors, and as very cheap fares and excursions have been pronounced by all the Railway and Steamboat lines from all parts of Canada and the adpining States, this indication will doubtless be fully verified on the present eccasion. The Governor-General and Prince George of Wales will probably visit the exhibition, Several more new buillings have been erected this year and still there is no space to spare. Special exhibits have been entered from Spain, British Columbia, Manitoba, and other sections of Canada; and large displays will be made by the Diminion and Ontario Experimental Farms. A long list of special features have been provided, including a Wild West Show, grand displays of fireworks, concluding with the magnificent spectacle, the "Last Days of Pompeil," Edison's wonderful talking dolls, a great dog show, and a multitude of there features that cannot fall to entertain the many thousands that will doubt ess visit the great Fair, Full particulars of all that is to be seen will be contained in the Official Programmes which will be issued in a day or two. Over two hundred and fifty thousand peopeal visited the Toronto Fair last year, and, at the attendance has been gradually increasing each year, it is probable that this number will be exceeded this year. A large number of cenverntions and meetings are to be held at Toronto during the Fair, among which are those of the Sioc Breeders, manutacturers, Ontario Creameries Association, Central Association, Dog Fanciers, &c., and visiture to the Fair will have an opportunity of attenden these meetage. All entries close on the 16 inst, and intending exhibitors should govern themselves accordingly.

THE JAMAICAN FXHIBITION. Chances for Causdian Exhibitors—What the Farmers Should Send.

The fact that an exhibition is about to be

and that Canadians propose to participate in the enterprize, recalls to memory the vivid and dramatic past which Jamaica possesses, and inclines us to turn back the page of history to some of the most stirring events in the annals of Europe and America. In the sea which surrounds these islands is to be found the cradle of British naval power. There Drake and Hawkins fought those gallant battles which first intercepted the stream of gold flowing from Spanish America to the assistance of Pollip and the Emperor Charles V., and subsequently laid the foundation of that skill and valor which drove the Armada down the English channel to destruction. There Rodney fought and won the memorable battle which sever the British nation from being crushed under the combined hos :Ile torce of Europe, and preserved te an English-speaking posterity the power to sweep the seas of the world with the prent folds of the Union Jack. Across the stage of Jamaican history fit the forms of stately ad vinturers, daring buccancers and ruthles prates, intermixed with the negro rioters of ter days. There was a period of great and unbounded commercial prosperity, when the ships of all marions crowded the harbors of the feland, and the wealth and splender of the English planters were the envy and were der of every passing traveller, while at Europe drew its supply of sugar from the West Indian group of islands. Altorward we see a disastrone change. English markets were thrown open to the world. Competition began to fejare the trade of Januaica and infringe upon the menopoly of sugar product on, which had Eitherto beer here, and the European bounty and the European bounty eyetem did the rest. Of late the islands, and more especially Jamaica, have been improving to general prosperity, and the outlook is daily growing more hopeful, no more promising indication of this development of an enterprising spirit being visible toan the intention to hold an exhibition of the meny beautiful and delightful productions with which nature has bleshed the islands. Of the population of Jamaica much might be witten. With nearly 700,000 blacks and about 15,000 whites; with liberal laws and a government which roles in the most kindly manner, making no distinction between these of one color and the other, the condition of offsire is indeed different from that which existed in the tarrible times preceding Governor Eyro's stormy and momorable administration. Since then many changes have taken place, not the least of which has been the great fact of Canada's growth from a congeries of deteched provinces to the proud position of an auxiliary British nation, and the consequent development of trade and commercial ties between Jamaica, the other West Indian islands and the British American mainland, Another factor in the future of the island is the growth of knowledge with regard to it: products and prospects in the Oli Country, a condition of affairs now existing very dif ferent from that which was voiced in the expression attributed to Dr. Johnson when he was informed of the desta of an acquaintance -a wealthy Jamaica planter-and grawled out that "the deceased would not, on ex

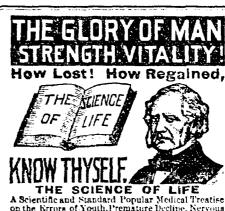
to ornament the house. From a shingle you may cut the profile of the proudest cock and attach it to the cupela to serve as a weather-young.

Before the ground freezes in the fall, dig a trench a feet long adjaining the house on the south or ceast side. Put in rough boards on end to prevent the sides from fallig, and on these of the provision products of North.

Cut that "the deceased would not, on eximal ministions or anonymous schemes.

Remember that the present charter of The Louisian and part of the Configuration of the State of Louisian and part of the Configuration of the State, DOFS NOT expire Unitarity of the State, DOFS NOT expire

ter, cheese, canned goods, etc., New York has almost the monopoly, and although some good stock in all these lines is sold to the seuthern trade at very high prices, the bulk of the provision trade is supplied with the greatest rubbish that canuet be shipped to Europe or placed in the northern market, Common grades of bniter and the worst description of lard are used by the negrees in Immense quantities. Very coarse, thick, heavy pork is also used for cooking purposes. In these items you should be able to compete with the Chicago product shipped through New York hands. Beef in half barrels, with smoked beef, spiced beef, hame, tongues, etc. are a very large item of commerce. Cannon meats and fish of all kinds are also in great demand. Some high grades can be sold, such as dairy butter, put up in two and five pound glass jars, then packed in salt, a dezen in a case. This applies also to lard and other things. Cheese of a very dry nature has a steady sale. Soap, candles, perfumes, are all sent from the States in very large quantities, as the negro delights to be clean and well scented. Our intending exhibitors must be on the move.



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1 PRIZE OF 100,000 is.
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1 PRIZE OF 50,000 is.
2 PRIZES OF 10,000 are.
5 PRIZES OF 10,000 are.
25 PRIZES OF 1,000 are.
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# | Irish Marriages and Deaths.

### MARRIED.

CONVEY-SMYTH - At Magherafelt, E. A. Convey, Maghera, youngest son of E. A. Convey, Lonelydale, Iudiana. U.S. A., to Mary Smyth, only daughter os the late James Smyth, Ballykinler, Downpatrick, and of Mrs- Smyth, Prince Alired Hotel, Belfast.

DERMODY-ROURKE-Thomas, eldest son of the late James Dermondy, Clencarbon, to Maria, only daughter of the late John Rourke, Conshoenegue, Lusmugh.

### DIED

ANTISELE-At 59 Merchampten road, Dublin, Anna Mary Antisell, widow of the late Ephraim Monsell Antisell, Shraduff, Co.,

Tipperary.
ARBUCKLE-At 51 Great James atrect, Londenderry, James Arbuckle, merchant. BARRON-At Walterstown, Mary Anne, daughter of Hugh Barron, 15 years. Bowers-At Sunnyside, Piltown, Mary Bow-

ers, S. years. BRENNAN-At Ballyharmon, Mary, wife of Patrick Brennan.

Butles - At Pennyburn, Londonderry, James Butler, 75 years. BRYNE-At Parkmers, Co. Wicklew, Ellen

only daughter of Mrs. Catherine Bryne. BYRNE-At the Hospice for the Dying, Harolds Cross, Dubilo, Patrick Byrne, late of Aveca, Co. Wicklow, 61 years, Connon-At 13 North Cumberland street,

Dablin, Stephen Connor, for many years connected with the coal trade.

CRONIN-At Shannon Place, Cork Anne, wite of John Granin. DOMERTY-At Carrick, Carndonagh, Sarab, relict of the late Patrick Doherty, St

Dollan-At Abbeyview Octage, Kilkenny Peter Dalan 51 years.

DONAGHEY-At Buncrane, Anthony Donaghey, spirit merchant. DONOHOE-Francis, youngest son of Francis Donoinee, of Longhill, Co. Longford, 21

years. Downing-Richard, eldest son of Patrick Diwling, 10 Upper Grand Canal street,

Downing-At Tralebane Cottige, Bantry, June Anne, wife of Timothy John Downlog. FINEGAN-At Rosemount, Old Kilmainham,

Ismal, daughter of the late T. E. Finegan, late of Droghods, 23 years. Fogarty—At Ballynskill, Ballyragget, Co. Kilkenny, Mrs. John Fogarty, sr. Gaffney—At Belltra, Ballisedare, Co. Silgo.

William J., second son of Wm. Gaffney, 27 HAWKINS-At Stonebridge, Waterford, Mrs. Hawkins, wife of the late Captain Haw-

klos, for many years master of the schooner

Atlas. HEALY—At Old Bawn, J. Healy.

HEARS—At Dargle road, Dublin, Mary, relict of David Hearn, Shanskill, County

Waterford. JENKINS-At 6 Sullivan's Quay, Cork, Edward Jenkins, joweller, 46 years.

Kelly—At Portobello, Mrs. Anne Kelly, relict of the late Patrick Kelly, Riverdale,

Terenure. LOETUS-At Corn Market, Ann Loitas, widow of the late John Leitns.

Lynch-At Westpoint, Co. Maye, Enstace Lynch, T. C., P. L. G., 55 years. Lyons-At the Presentation Convent, Bagnalition, Mother Mary Clare Lyons, Saperioress.

dcCarron-At Carnamoyle, Mary, relict of the late Pullip McCarron, 67 years.
McGuinness—At New Est. Dromiskin,
Maggie, eidest daughter of Patrick Me-MoLONY-At Knocknagrogs, Eunistymon,

Thomas Moleny father of the Rev. J. Molony, P.P., Kinvarra, 78 years, NEVILLE-At 56 Amlens street, Dablin, Eilan Nevill ..

O'CONNOR-At 28 Upper Kavla street, Dubllo, Thomas O'Connor, I rmeriy et College Farm, Rathcoole. REGAN-At Cleanings, Nawheldge, County

Klaste, Mary, daughter of the lete John

Regan. Remy -At Carburgar, Clarecarde, the wife or W. Lam Relay, 22 years, Ryan, Main street, No. here, 25 years.

SINOTT-A' I hands law, Wive t en Liver-pool, Kate, wit of John Smoott, second caughter of the late day wand Elice Haid, formerly of Castle Hell, Enchantley. MITH-At Manetrain, Wildem Snien, 70

Whyre-At 25 Prespect Vale, Pairfield, Liverpool, James, son of the late James Whyte, Catale To the Manager, L. & Y. Railway Co., 22 yeste.

# Bought Up.

England owns Chill. This is the statemeny made by a French masslonary new in the United States. Housin with regard to the unnger of an outbreak in that Republic that the Chillans are satisfied with their present government, but they are not satisned with the enermons revenues which they are compelled to pour each year into British coffers. The English not only own all the ratironds and the mercantile navy, but they also ewn the gold and saitpetre miner, the guano neds, have mortages on most of the bly linded estates in the country, and the burnen is well nigh udbearable. If there shou'd be any revolution in Chill it will be against the yeke of Groot B. tale. If the investment of English money on produce so much demostle trouble in South America, what will hinder the same cause from producing the same amount of trouble in the United States.

# TO THE DEAF.

A person cured of Deafness and voises in the head of 23 years' standing by a simple remedy. Will send a description of it free to any person who applies to Nionouses, 30 St. John street,

A good story is told of Cardinal Manning. At the Prince of Wales' garden party held at Mailborough House, the Protestant Archblehop of York said to him, "Our birthdays are next to each other." "Yes," replied the Cardinal, "you will be singing you second Vespers when I am singing my first Vespers.' The Archhishop looked as if he fels the point. -Catholic Times.

Holloway's Pills and Ointment .- Travellers to and from distant climes would de well to bear in mind that these changes and the altored dict and surroundings of their lives entall manifeld risks to health. Occasions are sure to arise in which they will need a remady such as these renowned Pills and Ointment, and no travelier by land or sea should ever fail to have a supply at hand. Then be may truly be said to have a physician always at his call for the various emergencies of travel. Chills and fevers should be promptly treated, and the printed directions should be carefully studied at the commencement of any illness, for Holloway's remedies our be safely used in all climates.