## BUSINESS NOTICE.

The "Miramichi Advance" is pub ished at Chatham, Miramichi, N.B. every Thursday morning in time for despatch by the earliest mails of It is sent to any address in Can-ada or the United States (Postage prepaid by the Publisher) at One Doltar and Fifty Cents a Year. If paild in advance the price is One

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line for each continuation The for each continuation. 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. The "Miramichi Advance" having THE TERRORS OF A STRIKE.

The "Miramichi Advance" having its large circulation distributed prin-cipally in the Counties of Kent. Northumberland, Gloucester and Restigouche, New Brunswick, and in Bonaventura and Gaspe, Quebec, in communities engaged in Lumbering, Fishing and Agricultural pursuits, offers superior inducements to adver-tisers. Address, Editor Miramichi Advance, Chat-ham, N.B. CARD. GARD.

The address slip pasted on the top of this page has a date it. If the date of the paper is later than that on the shp it subscriber that he is taking the paper with **RAM** 

CHATHAM, NEW BRUNSWICK, JANUARY 29, 1903

The Factory OHN MCDONALD & CO. (Successors to George Cassady.) anufacturers of Dooro, Sashes, Moulding -AND-

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eggs, one-half of a nutmeg grated, and enough bread flour to make a dough that you can mold without adding more flour, but be careful and not get it too still. Knead the dough one-half on a warm board. not get it too stiff. Knead the dough one-half on a warm board then roll it out one-half inch thick, cut with a small biscuit cutter, and place them on the warm board half an inch apart, and let them rise in a warm place until they are very light. Then fry them slowly, and while they are hot roll them in makes three dozen. If you do not care to have them as rich, use only one-half cup of butter and omit one care to have them as rich, use only one-half cup of butter and omit one

care to have them as first, use one one-half cup of butter and omit one egg, the remainder of the work the down to a hasty plate of soup," cov-

AN ALASKAN LANDSLIDE.

do not get too warm at any time before frying.

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