

**LYONS' HOTEL,**

Opp. Railway Depot.  
KENTVILLE, N. S.

DANIEL McLEOD, - Prop'r.

**CONTINENTAL HOTEL,**

100 and 102 Granville St.,  
OPPOSITE PROVINCIAL BUILDING.)

The nicest place in the City to get a lunch, dinner, or supper. Private Dining Room for Ladies. Ysters in every style. Lunches, 12 to 2.30.

W. H. MURRAY, Prop.,  
Late Halifax Hotel.

**BRITISH AMERICAN HOTEL.**

Within Two Minutes Walk of Post Office.

DUNCAN BROUSSARD, - Proprietor,

HALIFAX, N. S.

101 ON PARLE FRANCOISE.

**RIALTO RESTAURANT**

Now opened by

**CHAS. AU COIN,**

(Late B. A. Hotel,) Opp. H. H. Fuller's,  
HALIFAX.

**THE DAISY FLY KILLER**

Is a pretty house ornament.

**Will Kill Flies by the Million.**

PATENTED 1883.

Thousands being sold every day in United States and England.

DEMAND AHEAD OF THE SUPPLY.  
DON'T FAIL TO GET ONE.

W. H. SCHWARTZ & SONS,

WHOLESALE AGENTS.

Sent to any address on receipt of 30c

**THE LONDON RUBBER STAMP CO.**

Your name and address on this useful article for Marking Linen, Printing Cards, etc., only 30 cts. each. Post free. Clubs of six, \$1.50.

LONDON RUBBER STAMP CO.  
223 Hollis St., Halifax, N. S.  
Mention THE CRITIC.

**HALIFAX****STEAM LAUNDRY,**

341 & 343 BARRINGTON ST.,

HALIFAX, N. S.,

POND & SUTHERLAND,  
PROPRIETORS.

Laundry Work of Every Description  
Promptly Attended to.

SATISFACTION GUARANTEED.

**EXCELSIOR PACKAGE****DYES!**

Are unequalled for Simplicity of use, Beauty of Color, and the large amount of Goods each Dye will color.

The colors, namely, are supplied:

Yellow, Orange, Rosine (Pink), Bismarck, Scarlet, Green, Dark Green, Light Blue, Navy Blue, Seal Brown, Brown, Black, Garnet, Magenta, Slate, Plum, Drab, Purple, Violet, Maroon, Old Gold, Cardinal, Red, Crimson.

The above Dyes are prepared for Dyeing Silk, Wool, Cotton, Feathers, Hair, Paper, Basket Woods, Liquids, and all kinds of Fancy Work. Only 8 cents a Package. Sold by all first-class Druggists and Grocers, and wholesale by the EXCELSIOR DYE CO., C. HARRISON & CO., Cambridge, Kings Co.

Best Route to Boston.

**CANADA ATLANTIC LINE.**

ONLY ONE NIGHT AT SEA.

Quickest & Most Direct Route. Low Fares.

The Magnificent Clyde Built Steel S. S.

**"HALIFAX,"**

Is the Largest, Safest, and Best Furnished and Most Comfortable Passenger Steamship ever placed on the route between Canada and the United States.

Sails from Noble's Wharf, Halifax, every Wednesday Morning at 10 O'clock, and Lewis' Wharf, Boston, every Saturday at 3 O'clock.

Passengers by Tuesday evening's trains can go on board on arrival without extra charge.

Through Tickets to New York and all points West.

Baggage checked through from all stations.

Through Tickets For Sale by all Agents Intercolonial Railway.

**CHIPMAN BROTHERS,**

General Agents, Halifax

**NO TASTE!**

**NO SMELL!**

**NO NAUSEA!**

**PUTTNER'S EMULSION**

Of Cod Liver Oil,

With Hypophosphites and Pancreatic.

Is largely prescribed by Physicians for

**Nervous Prostration, Wasting and Lung Diseases.**

**Puttner's Emulsion**

Has especially proved efficacious in cases of WEAK and DELICATE CHILDREN, and those who are GROWING FAST. For WOMEN who are debilitated, caused by Nursing, Family Cares, Over-work, or troubles peculiar to their sex. For invalids recovering from sickness it is of the greatest benefit.

PUTTNER'S EMULSION is sold everywhere for 50 CENTS.

**BROWN BROS. & CO.,**

CHEMISTS, - - - Halifax, N. S.

**PRINTING.**

Are Second to NONE  
in the Maritime  
Provinces.

We print by hand,  
Print by steam,  
Print from type,  
Or from blocks—by the cream.

Print in black,  
Print in white.  
Print in colors  
Of sombre or bright.

We print for merchants,  
And land agents, too;  
We print for any  
Who have printing to do.

We print for bankers,  
Clerks, Auctioneers,  
Print for druggists,  
For dealers in wares.

We print for drapers,  
For grocers, for all,  
Who want printing done,  
And will come or may call.

We print pamphlets,  
And bigger books, too;  
In fact there are few things  
But what we can do.

We print labels,  
Of all colors in use, sirs,  
Especially fit for  
The many producers.

We print forms of all sorts  
With type ever set,  
Legal, commercial,  
Or household.

Printing done quickly,  
Bold, stylish and neat,  
By HALIFAX PRINTING COY.,  
At 161 Hollis Street

**GOOD-BY, GOD BLESS YOU!**

I like the Anglo-Saxon speech  
With its direct revealings;  
It takes a hold and seems to reach  
Far down into your feelings;  
That some folk deem it rude, I know,  
And therefore they abuse it;  
But I have never found it so,  
Before all else I choose it.  
I don't object that men should air  
The Gallic they have paid for,  
With "an revoir," "adieu, ma chere,"  
For that's what French was made for,  
But when a crony takes your hand  
At parting to address you,  
He drops all foreign lingo and  
He says: "Good-by, God bless you!"

This seems to me a sacred phrase  
With reverence impassioned;  
A thing come down from righteous days,  
Quietly, but nobly fashioned.  
It well becomes an honest face,  
A voice that's round and cheerful;  
It stays the sturdy in his place  
And soothes the weak and fearful.  
Into the porches of the ears  
It steals with subtle unction,  
And in your heart of hearts appears  
To work its gracious function;  
And all day long with pleasing song  
It lingers to caress you;  
I'm sure no human heart goes wrong  
That's told "Good-by, God bless you!"

I love the word, perhaps, because,  
When I was a young mother,  
Standing at last a solemn pause  
We looked at one another,  
And I, I saw in mother's eyes  
The love she could not tell me,  
A love eternal as the skies,  
Whatever fate befel me  
She put her arms about my neck  
And soothed the pain of leaving,  
And, though her heart was like to break,  
She spoke no word of grieving;  
She let no fear bedim her eye.  
For fear that might distress me,  
But, kissing me, she said good-by,  
And asked our God to bless me.

—Eugene Field in Chicago News.

[FOR THE CRITIC.]

**LETTERS TO COUSIN CARYL.**

Dear Cousin Caryl,—Have you read what the Countess Raoul de Kersaint, of Paris, has been doing to set all the masculine world by the ears? You know there have been "mutterings both loud and deep" for a long time on account of the lack of individuality in the conventional black evening dress for men. Well, this clever young hostess gave a grand ball at her residence in the Boulevard de la Tour—Maubourg, the other night, and stipulated that every man should wear a coat of color! History will never tell what the matrons and buds wore upon that occasion. The chroniclers devoted themselves to the costumes of the lords of creation, and very gorgeous they were too, what with knee breeches, silk hose, low shoes with diamond buckles, and coats of every imaginable color. Just to think of the Duc de Luynes in a pale mauve coat with pearl gray rovers, the Baron de Villmil in a magnificent old-gold coat with most wonderful shades and reflections, the Duc de Mouchy in a blue coat with gold buttons, and so on! Can it be that there are to be Reginald McFlimseys as well as Flora McFlimseys in the world after this, do you suppose?

We have just been learning how to make some nice summer drinks. Shall I tell you about one or two? Well, first there is English ginger beer. We are very fond of everything English here, you must know. Pour four quarts of boiling water on one ounce and a half of the best ground ginger, one ounce cream tartar, one pound brown sugar, and two lemons sliced thin. Add two gills of thin yeast, let it ferment 24 hours, strain and bottle it. Set it in a cool, dark place. Unless it is very hot weather, keeping it two or three weeks before opening improves it. This you will find to be a delicious beverage. Another very nice ginger beer that is not fermented with yeast, and has a peculiar mellow flavor, is made with one pound and a quarter of white sugar, four table-spoonsful of lemon juice, one ounce of clear honey, a little more than an ounce of bruised ginger, and a gallon and a pint of water. Boil the ginger in a quart of the water for half an hour, then add the sugar, lemon juice and honey, and the rest of the water. Strain through a cloth, and when cold add the veriest bit of the white of an egg, and a salt-spoonfull of good essence of lemon. Let it all stand for four days in a cool place, and then bottle it. This will keep an entire season. Then there are oatmeal drinks that are most refreshing and strengthening. Into a dish put a quarter of a pound of fine fresh oatmeal, 6 ounces of white sugar, and half a lemon cut into small pieces. Mix all together with a little warm water, and then add four quarts of boiling water, stirring it all together thoroughly. Use when cold. If preferred, raspberry vinegar, citric acid, or any other flavoring extracts may be used in place of the lemon, and more oatmeal may be used if preferred.

Along with something nice to drink one thinks of something to eat, and I am reminded of the last thing we learned about fruit, and that is not to slice pine apples. It appears that in their native country no one ever thinks of doing so, but we are just learning here. Peel the fruit as you would an apple, and then carefully break it from the core in small pieces with a silver fork. The fine flavor is not injured by this method, and you can have no idea until you try it how much more toothsome this at-all-times delicious